



Dash-n-Dine Delivery, LLC
Food Delivery Service

412-257-6168

<http://www.dash-n-dinedelivery.com>

Aladdin Eatery-Partner

Specialty Plates

Jasmine's Favorite rice (gluten-free)
may be substituted from brown rice
with vermicelli

Genie's Combo Plate (N) \$12.55

chicken mishwi on a bed of
seasoned brown rice with vermicelli;
served with lebanese salata,
hummus, lightly fried cauliflower
florets drizzled with tahini lemon
dressing, and turnips

Louble Plate(VG) \$13.25

Italian green beans sauteed with
onions, fresh tomatoes, and whole
cloves of garlic, served with brown
rice with vermicelli

Mujadara Plate(VG)(GF)(N) \$13.95

Lentils and brown rice topped with
Lebanese Salata and fried onions

Hummus Shawarma \$15.95

Plate(GF)(N)

Our award-winning hummus
topped with grilled strips of seasoned
beef sirloin, fried pine nuts, diced
tomatoes, and chopped parsley

Hummus Chicken Plate(GF) \$14.95

Our award-winning Hummus
topped with chopped grilled chicken,
diced tomatoes, and chopped parsley

Flavor Savor Special(N) \$16.95

Chicken Mishwi and Beef Kafta on
a bed of brown rice with vermicelli,
served with greens, Hummus, and
Falafel.

Jasmine's Favorite(VG)(GF) \$10.95

A medley of cooked beans,
vegetables, and brown rice,
seasoned with a blend of herbs and
spices. Side of Tahini Yogurt or Hot
sauce

Jasmine's Favorite topped with \$16.00

Lebanese Salata(VG)(GF)

Chopped tomatoes, cucumbers,
green peppers, scallions, onions,
parsley, extra virgin olive oil, lemon,
and herbs

Jasmine's Favorite topped with \$17.00

Chicken Mishwi(GF)

Grilled, seasoned chicken thigh

Jasmine's Favorite topped with \$18.00

Chicken Tawook(GF)

Grilled chicken tenders

Jasmine's Favorite topped with \$18.00

Beef Shawarma(GF)

Grilled strips of seasoned beef
sirloin

Jasmine's Favorite topped with \$19.00

Shish Kabob(GF)

Grilled beef tenderloin

Jasmine's Favorite topped with \$20.00

Lamb(GF)

Grilled, seasoned lamb

Jasmine's Favorite topped with \$19.00

Grilled Tuna(GF)

Grilled yellowfin tuna steak

Mediterranean Beef Kafta \$17.95

Salads

Aladdin's Salad(V)(GF) \$9.50

Greens, calamata olives, sliced
tomatoes and cucumbers, feta,
scallions, and Aladdin's dressing (add
chicken - \$4.95)

Spinach Salad(V)(GF) \$12.00

Baby spinach, cucumbers,
tomatoes, sliced mushrooms, and
scallions, choice of cheddar or feta
and dressing (add chicken \$4.95)

Lebanese Salata (VG)(GF) \$12.00

Chopped tomatoes, cucumbers,
green peppers, scallions, onions, and
parsley tossed with extra virgin olive
oil and lemon juice on a bed of
greens (add chicken \$4.95)

Fattoush(VG) \$12.00

Chopped spinach and romaine,
Lebanese Salata and pita chips
seasoned with zaatar, tossed with
lemon juice, garlic, sumac, extra
virgin olive oil, and herbs (add
chicken \$4.95)

Falafel Salad(VG)(GF)(N) \$13.00

Falafel patties over mixed greens,
sliced cucumbers, tomatoes, and
scallions served with Tahini Yogurt
dressing, Choice of Cheddar or feta

Grilled Tuna Salad(GF) \$16.95

Grilled tuna steak, greens,
cucumbers, tomatoes, and scallions,
choice of cheddar or feta and
dressing

Taza Chicken Salad(GF)(N) \$14.00

Chopped spinach and romaine,
yellow squash, zucchini, grapes,
tomatoes, and chopped grilled
chicken tenders tossed with Honey
Dijon dressing and topped with feta,
dried cranberries, and fried pine nuts

Greek Chicken Salad(GF) \$14.00

Chopped spinach and romaine,
Lebanese salata, calamata olives,
banana peppers, and chopped,
grilled chicken tenders tossed with
Aladdin's dressing and topped with
feta and pickled turnips

Mujadara Power \$13.00

Salad(VG)(GF)(N)

Lentils and brown rice over mixed
greens topped with our
award-winning Hummus and fried
onions, served with Aladdin's
dressing (add chicken 4.95)

Cranberry Walnut salad \$14.00

(V)(GF)(N)

Mixed greens, Lebanese Salata,
calamata olives, and quinoa tossed
with Aladdin's dressing and topped
with feta, dried cranberries and
chopped walnuts (add chicken \$4.95)

Chicken Salad(GF)(N) \$13.50

Chicken salad over greens, sliced
cucumbers, tomatoes, scallions, and
slivered, fried almonds. Choice of
cheddar or feta and dressing

Turkey Salad(GF) \$13.75

Grilled, oven-roasted turkey breast

Silverware

**Please let us know if you need
silverware**

Yes - I need Silverware

Smoothies - V, GF

**Add Kale to any smoothie or juice for
.50**

Fresh Fruit Smoothie \$5.25

Cantaloupe, honeydew, grapes,
pineapple, banana, strawberry,
orange juice and honey

Mango Smoothie \$6.25

Mango, cantaloupe, honeydew,
banana, strawberry, and honey

Carrot Smoothie \$6.25

Freshly squeezed carrot juice,
banana, and honey

Tropical Storm \$6.25

Mango, guava, pineapple, banana,
plain non-fat yogurt, and honey

Dessert Bars

Cookies

Raw Juices(VG)(GF)

**Add Kale to any smoothie or juice for
.50**

Freshly Squeezed Raw \$6.25

Grapefruit Juice

Freshly Squeezed Raw Orange \$6.25

Juice

Freshly Squeezed Raw Apple \$6.25

Juice

Freshly Squeezed Raw Carrot \$6.25

Juice

Freshly Squeezed Raw Celery \$6.25

Juice

Raw Juice Combos - VG, GF

Carrot Apple \$6.25

Carrot Apple rich in zinc and cobalt

Natural Energy Raw Juice \$6.25

Carrot, celery, spinach, and
parsley; rich in potassium

Honeymooner \$6.25

Carrot, grape, and cucumber

Tea Leaves - VG, GF

Freshly Brewed Mint Tea \$2.95

"The Comfort Drink"

Iced Tea - VG, GF

Freshly Brewed Traditional \$2.95

Black Tea

Freshly Brewed Pomegranate \$2.95

Green Tea

Raspberry Iced Tea \$2.95

Honest Tea \$2.95

Desserts

Plate(N)	
<i>Beef Kafta served with seasoned brown rice with vermicelli, fried pine nuts and almonds, and a hint of cinnamon, Choice of Garlic Sauce or Tahini Yogurt dressing.</i>	
Mediterranean Lamb Plate(N)	\$20.95
<i>Grilled seasoned lamb served with brown rice with vermicelli, fried pine nuts and almonds, and a hint of cinnamon. Choice of Garlic Sauce or Tahini Yogurt dressing</i>	
Kibble Plate(N)	\$15.95
<i>Handcrafted fried croquettes of lean beef and bulgur filled with seasoned lean beef, onions, and pine nuts. Served with greens, sliced tomatoes, cucumbers, calamata olives, and choice of dressing.</i>	
Aladdin's Favorite Combo	\$18.95
<i>Beef kafta, shish kabob, and shish Tawook on a bed of brown rice with vermicelli, served with greens, sliced tomatoes, cucumbers, and choice of dressing</i>	
Mediterranean Shish Kabob Plate(N)	\$19.95
<i>Grilled beef tenders served with brown rice with vermicelli, fried pine nuts and almonds, and a hint of cinnamon, choice of garlic sauce or Tahini Yogurt dressing</i>	
Chicken Sambusek Plate	\$15.00
<i>Curried chicken, onions, sweet peas, herbs, and spices folded into a pita pie and topped with tomatoes and scallions. Served with greens, tomatoes, mushrooms, calamata olives, and choice of dressing</i>	
Sfiha Plate(N)	\$15.00
<i>Seasoned ground lean beef sauteed with tomatoes, onions, and fried pine nuts, folded into a pita pie and topped with cheddar and scallions. Served with greens, tomatoes, mushrooms, calamata olives, and choice of dressing</i>	
Fatayer Plate(V)	\$15.00
<i>Mixture of spinach and feta folded into a pita pie and topped with feta and scallions. Served with greens, tomatoes, cucumbers, calamata olives and choice of dressing</i>	

V - Vegetarian, VG -Vegan, GF - Gluten Free, N - Contains Nuts

Soups

V-Nine (VG) (GF)	\$5.25
<i>Homemade with carrots, celery, tomatoes, zucchini, yellow squash, potatoes, green peppers, onion and sweet peas</i>	
V-Nine Soup - Quart (VG) (GF)	\$8.95
<i>Homemade with carrots, celery, tomatoes, zucchini, yellow squash, potatoes, green peppers, onion and sweet peas</i>	
Lentil Soup (VG) (GF)	\$5.25
<i>Lentils, swiss chard, celery, gold potatoes, and fresh garlic</i>	
Lentil Soup - Quart (VG) (GF)	\$8.95
<i>Lentils, swiss chard, celery, gold potatoes, and fresh garlic</i>	
Vegetarian Chili (VG) (GF)	\$5.25
<i>Red kidney beans, fresh vegetables, and tomatoes, mildly spicy</i>	
Vegetarian Chili - Quart (VG) (GF)	\$8.95
<i>Red Kidney beans, fresh vegetables, and tomatoes, mildly spicy</i>	

<i>over greens, calamata olives, cucumbers, tomatoes, and scallions. Choice of cheddar or feta and dressing</i>	
Side Salad(V)(GF)	\$5.95
<i>A mix of greens and Lebanese Salata topped with Aladdin's dressing and feta</i>	

Entree Salads

Shawarma Salad(GF)	\$16.00
<i>Grilled strips of seasoned beef sirloin over greens, sliced tomatoes and cucumbers, calamata olives, scallions, and feta. Choice of dressing</i>	
Chicken Mishwi Salad (GF)	\$15.00
<i>Grilled, seasoned chicken thigh over greens, sliced tomatoes and cucumbers, calamata olives, scallions, and feta. Choice of dressing</i>	
Shish Kabob Salad(GF)	\$18.00
<i>Grilled beef tenderloin over greens, sliced tomatoes and cucumbers, calamata olives, scallions, and feta. Choice of dressing</i>	
Lamb Salad(GF)	\$19.00
<i>Grilled seasoned lamb over greens, sliced tomatoes and cucumbers, calamata olives, scallions, and feta. Choice of dressing</i>	
Tawook Salad(GF)	\$15.00
<i>Grilled chicken tenders over greens, sliced tomatoes and cucumbers, calamata olives, scallions, and feta. Choice of dressing</i>	

Kids Menu

Grilled Chicken Tenders with Brown Rice - Kids Meal	\$4.95
<i>w/ brown rice and vermicelli</i>	
Grilled Chicken Tenders w/ Fresh Fruit(GF) - Kids Meal	\$4.95
Beef Kafta with Brown Rice - Kids Meal	\$5.25
<i>and Vermicelli</i>	
Grilled Cheddar Cheese Pita w/Fresh Fruit(V) - Kids Meal	\$4.75
Cheese Pita Pizta(V) - Kids Meal	\$3.95
<i>Cheddar & Feta</i>	
Chicken & Cheese Pita Pizta - Kids Meal	\$4.75
<i>(Cheddar & Feta)</i>	

Sides, Dressings & More

Side Salad	\$4.95
<i>Mixed greens and Lebanese salata topped with Aladdin's dressing & feta cheese</i>	
Lebanese Salata	\$3.50
<i>Chopped tomatoes, cucumbers, green peppers, scallions, onions, and parsley tossed with extra virgin olive oil and lemon juice on bed of greens</i>	
Red Quinoa Lebanese Salata	\$3.25
Brown Rice	\$2.75
<i>Topped with cinnamon, roasted pine nuts and almonds</i>	
Jasmine's Rice	\$4.25
Lentils & Rice - 2cups	\$2.75
<i>Mujadara with no salata or garnish</i>	
Falafel - 1 piece	\$1.50
Kibble - 1 piece	\$2.50
Quinoa - Side order	\$2.25
Beef Shawarma - side order	\$6.25
<i>Lightly seasoned grilled beef strips</i>	
Chicken Mishwi - 2 pieces	\$5.25
<i>Marinated, fire-grilled chicken thighs(dark meat)</i>	
Chicken Tawook - 4 piece	\$6.00
<i>Marinated, fire-grilled chicken tenderloin strips (white chicken breast)</i>	
Kafta - 2 piece	\$5.00
<i>Fire-grilled ground lean beef mixed with onions, parsley, herb and spices then formed into links</i>	
Shish Kabob - 4 pieces	\$5.50
<i>Fire-grilled lean beef tenderloin</i>	
Lamb -4 piece	\$6.00
<i>Tender strips of marinated fire-grilled lamb seasoned with herbs and spices.</i>	
Tuna - 1 pc	\$4.50
<i>Marinated fire-grilled tuna steak</i>	
Pita Bread - side	\$0.60
Pita Bread - Bag	\$2.50
Pita Chips - side	\$1.00
Garlic Sauce - Side	\$0.65
Garlic Sauce - 12 oz Container	\$6.25
Hot Sauce - side	\$0.65
Hot Sauce - 12 oz. Container	\$6.25
Yogurt - 1/4 cup	\$0.75
Honey - Side	\$0.50
Cheddar Cheese - Side	\$0.85
Feta Cheese - Side	\$0.85
Calamata Olives 8 pieces	\$0.85
Cucumbers - 8 pieces	\$0.75
Sliced Tomatoes - 8 pieces	\$0.75
Diced Tomatoes - Side	\$0.75
Raw Onion - 1 cup	\$0.65
Toasted Onions 1/2 cup	\$0.65
Roasted Pine Nuts - 1/2 souffle cup	\$2.50
Pickled Turnips - 8 pieces	\$0.75
Pickles - 8 piece	\$0.75
Roasted Almonds - 1/2 souffle cup	\$1.00
Aladdin's Dressing - side	\$0.65
Aladdin's Dressing - 12 oz container	\$5.25
Balsamic Vinaigrette Dressing - Side	\$0.65
Balsamic Vinaigrette Dressing - 12 oz container	\$5.25
Honey Dijon Dressing - side	\$0.65
Honey Dijon Dressing - 12 oz Container	\$5.25
Tahini Yogurt Dressing - side	\$0.65

Len - Chili (VG) (GF) \$5.25
Half Lentil, half Chili
 Len-Chili - Quart - VG, GF \$8.95
Half lentil, half chili

Appetizers

Hummus - Small (VG) (GF) \$5.75
*A creamy blend of chickpeas
 pureed with tahini and lemon juice
 drizzled with extra virgin olive oil,
 served with pita*

Hummus - Regular (VG) (GF) \$8.95
*A creamy blend of chickpeas
 pureed with tahini and lemon juice
 drizzled with extra virgin olive oil,
 served with pita*

Hummus - Large (VG) (GF) \$14.95
*A creamy blend of chickpeas
 pureed with tahini and lemon juice
 drizzled with extra virgin olive oil,
 served with pita*

Tabouli - Small (VG) \$5.25
*A delicate mixture of chopped
 parsley, sweet onions, diced
 tomatoes, bulgur, lemon juice, extra
 virgin olive oil and fine herbs. Served
 with pita*

Tabouli - Regular(VG) \$8.95
*A delicate mixture of chopped
 parsley, sweet onions, diced
 tomatoes, bulgur, lemon juice, extra
 virgin olive oil and fine herbs. Served
 with pita*

Tabouli - Large(VG) \$14.95
*A delicate mixture of chopped
 parsley, sweet onions, diced
 tomatoes, bulgur, lemon juice, extra
 virgin olive oil and fine herbs. Served
 with pita*

Baba Gannouj - Small \$5.25
 (VG)(GF)
*Fire-roasted eggplant pureed with
 tahini, fresh garlic, and lemon juice
 drizzled with extra virgin olive oil.
 Served with pita*

Baba Gannouj - Regular \$8.95
 (VG)(GF)
*Fire-roasted eggplant pureed with
 tahini, fresh garlic, and lemon juice
 drizzled with extra virgin olive oil.
 Served with pita*

Baba Gannouj - Large (VG)(\$14.95
 GF)
*Fire-roasted eggplant pureed with
 tahini, fresh garlic, and lemon juice
 drizzled with extra virgin olive oil.
 Served with pita*

Loubie Bzeit - Small (VG)(GF) \$5.25
*Italian green beans sauteed with
 onions, whole cloves of garlic, fresh
 tomatoes, and extra virgin olive oil.
 Served with pita*

Loubie Bzeit - Regular (VG)(\$8.95
 GF)
*Italian green beans sauteed with
 onions, whole cloves of garlic, fresh
 tomatoes, and extra virgin olive oil.
 Served with pita*

Falafel - Small (VG)(GF)(N) \$5.25
*Crispy, fried vegan patties made
 with ground chickpeas, fava beans,
 onions, and herbs, served with
 tomato slices and Tahini Yogurt
 dressing. Served with pita*

Falafel - Regular (VG)(GF)(N) \$8.95
*Crispy, fried vegan patties made
 with ground chickpeas, fava beans,
 onions, and herbs, served with
 tomato slices and Tahini Yogurt
 dressing. Served with Pita*

Dawali - Small(V)(GF) \$5.75
*Rolled grape leaves stuffed with
 rice, chickpeas, tomatoes, and
 parsley, topped with Aladdin's*

Tahini Yogurt Dressing - 12 oz. \$5.25
 Container
 Zesty Sweet Tomato Dressing - \$0.65
 side
 Zesty Sweet Tomato Dressing - \$5.25
 12 oz Container

- dressing.*
- Dawali - Regular (V)(GF) \$9.45**
Rolled grape leaves stuffed with rice, chickpeas, tomatoes, and parsley, topped with Aladdin's dressing.
- Kibbie(N) \$10.95**
Handcrafted, fried croquettes of seasoned ground lean beef and bulgur filled with seasoned beef, onions, and pine nuts. Served with plain non-fat yogurt and Lebanese Salata
- Chicken Sambusek \$9.25**
Curried chicken mixed with onions, sweet peas, fine herbs and spices, folded into a pita pie and topped with diced tomatoes and scallions
- Fatayer (V) \$9.25**
A zesty combination of spinach, onions, and feta folded into a pita pie and topped with feta and scallions
- Sfiha (N) \$9.25**
Seasoned, ground lean beef sauteed with diced tomatoes, onions, fried pine nuts, and herbs folded into a pita pie and topped with cheddar and scallions
- Vegetarian Combo (V)(N) \$15.95**
A sampling of favorites! Hummus, Tabouli, Baba Gannouj, Falafel, and Dawali served with Tahini Yogurt dressing and pita
- Veggies (VG)(GF) \$5.95**
Fresh assortment of carrot and celery sticks, cucumbers, sliced tomatoes, calamata olives, pickled turnips, and pickled cucumbers. Great for dipping: good alternative to pita

Pita Pitzas

Served on a flat toasted pita

- Ali Baba Pita (V) \$9.45**
Baba Gannouj topped with roasted eggplant, feta, sliced tomatoes, calamata olives and oregano
- Greek Pita(V) \$9.45**
Feta, zaatar (an ancient Mid-East herb), diced cucumbers, green peppers, sliced tomatoes, calamata olives, and flakes of sweet basil
- Sultan's Shawarma Pita \$10.45**
Tahini Yogurt dressing topped with beef shawarma, onions, sliced tomatoes, diced cucumbers, and flakes of sweet basil
- Aladdin's Chicken Pita \$10.45**
Honey Dijon dressing and our homemade Garlic Sauce topped with chopped grilled chicken tenders, green peppers, and diced scallions
- Arayiss Pita(N) \$10.45**
Our award-winning Hummus topped with seasoned lean ground beef, diced tomatoes, fried pine nuts, and chopped parsley
- Farrouk's Falafel Pita(V)(N) \$9.95**
Tahini Yogurt dressing topped with falafel, banana peppers, diced tomatoes, and chopped parsley
- Farmer's Pita(V) \$9.45**
Our homemade Garlic Sauce and Hot suace topped with baby spinach, diced yellow squash and zucchini, mushrooms, diced tomatoes, peas, banana peppers, cheddar and herbs
- Chicken Curry Pita(N) \$10.45**
Honey dijon topped with curried chicken, peas, sliced onions, banana peppers and fried onions
- Garlic, Spinach, And Feta Pita(V) \$9.45**
homemade garlic sauce topped

with cooked seasoned spinach,
onions, diced tomatoes, scallions,
banana peppers, feta, and sprinkled
with parsley

Rolled Pitas

All rolled pitas are lightly toasted

Arayiss Rolled Pita(N) \$8.25

Sauteed mixture of lean ground
beef, fried pine nuts, onions,
tomatoes, herbs, and spices topped
with cheddar, turnips, pickles and
tomatoes

Chicken Curry Rolled Pita \$7.95

Curried chicken, sweet peas,
onions, banana peppers, sliced
tomatoes, cheddar, and Honey Dijon
dressing

Shish Tawook Rolled Pita \$8.75

Grilled chicken tenders sliced
tomatoes, turnips, pickles, and our
famous garlic sauce

Beef Shawarma Rolled Pita \$9.45

Grilled strips of seasoned beef
sirloin, greens, tomatoes, onions,
turnips, pickles, chopped parsley and
Tahini Yogurt dressing

Chicken Shawarma Rolled Pita \$8.75

Grilled, seasoned chicken thigh,
tomatoes, onions, and Tahini Yogurt
dressing

Chicken Dijon Rolled Pita \$8.45

Grilled, seasoned chicken thigh,
tomatoes, onions, and Honey Dijon
dressing

Chicken Salad Rolled Pita(N) \$8.45

Grilled chicken salad, tomatoes,
fried almonds, and melted cheddar

Turkey Rolled Pita \$8.75

Grilled, oven-roasted turkey breast,
greens, sliced tomatoes, and cheddar

Tuna Steak Rolled Pita \$9.95

Grilled Yellowfin tuna steak,
greens, onions, turnips, pickles, curry
spice, and our famous garlic sauce

Tuna Shawarma Rolled Pita \$9.95

Grilled yellowfin tuna steak,
greens, tomatoes, onions, turnips,
pickles, and Tahini Yogurt dressing

Beef Kafta Rolled Pita \$9.45

Grilled links of lean ground beef
mixed with onions, parsley, herbs,
and spices, topped with tomatoes,
onions, and Tahini Yogurt dressing

Spicy Kafta Rolled Pita \$9.95

Beef Kafta Rolled with our
homemade Hot Sauce

Aladdin's Kabob Rolled Pita \$10.50

Grilled beef tenderloin, grilled
tomatoes, green peppers, onions,
greens, turnips, pickles, and Tahini
Yogurt dressing

Shish Kabob Rolled Pita \$10.50

Grilled beef tenderloin, greens,
tomatoes, onions, feta, and Aladdin's
dressing

Aladdin's Lamb Rolled Pita \$11.50

Grilled, seasoned lamb topped with
tomatoes, onions, greens, turnips,
pickles, and Tahini Yogurt dressing

Vegetarian Rolled Pitas

Cauliflower Rolled (VG) (N) \$7.25

cauliflower florets lightly fried and
seasoned, tomatoes, pickles, parsley,
and tahini lemon dressing

Aladdin's Falafel Rolled \$8.25

Pita(V)(N)

Falafel, greens, tomatoes, turnips,
pickles, and Tahini Yogurt dressing

Hummus Garden Rolled \$8.20

Pita(VG)

Our award-winning hummus with

greens and Lebanese Salata
Hummus Tabouli Garden \$8.25
Rolled Pita(VG)
*Our award-winning Hummus with
Tabouli, greens and tomatoes*
Dawali Rolled Pita(V) \$8.50
*Stuffed grape leaves topped with
feta, tomatoes, onions and Aladdin's
dressing*
Hummus Falafel Rolled \$8.50
Pita(VG)(N)
*Falafel and our award-winning
Hummus with greens, tomatoes,
turnips, pickles, and chopped parsley*
Baba Falafel Rolled \$8.50
Pita(VG)(N)
*Falafel and Baba Gannouj with
greens, tomatoes, turnips, pickles,
and chopped parsley*