

LAPIS

STARTERS

as essential as the first salvo in a tribal feud

starters tasting flight: one of each starter — 18

bolani: afghan flat bread (choice of two fillings): pumkin (vg), leek (vg), onion-potato (vg), or beef, with mint-yogurt, & chutney — 14

sambosa trio: of spinach (v, vg), shrimp, & beef, served with mint-yogurt, & chutney — 12

shamee kebab: mini beef patties & house cut fries — 14

shore-nakhot: chickpea & potato, vinegar cilantro dressing (served cold) — 5 (v, gf, vg)

pakowra: gram batter, cauliflower, spinach, potato, with mint-yogurt, & chutney— 10 (v, vg)

SOUPS

guaranteed to win over your afghan mother-in-law (or find you one)

ash: rice noodles, red kidney beans, ground beef, dill, garlic yogurt (veggie available) — 12 (gf)

nask: yellow lentils, celery, carrots — 11 (gf)

chicken: potatoes, carrots, turnips, dill — 10 (gf)

SALADS

yes, afghanistan has lettuce and other green earthy stuff (including those people like to smoke)

(+ avocado or quinoa — 2.50)

afghan salata: cherry tomato, cucumber, radish, red onion, cilantro, lemon dressing — 9. (v, gf)

beets: apple, arugula, goat cheese, walnut, honey mustard vinegar dressing — 13 (v, gf)

kale: apple, fennel, red cabbage, pecan, dates, parmesan, balsamic vinaigrette — 12 (v, gf)

AFGHAN DUMPLINGS (yes they exist)

genghis khan wasn't the only guy who knew a thing or two about dumplings

4pcs.— 12 / 6 pcs.— 18

aushak: leeks, split peas, beef, garlic yogurt (veggie available)

mantoo classic: beef, split peas, carrots, garlic yogurt

mantoo shrimp: steamed shrimp, saffron cream sauce

VEGETARIAN DISHES

veggie dishes are afghanistan's best-kept secret because most people think we are meat-eating mountain people with large turbans (also true)

shola: short grain sticky rice, 16 beans, dill — 10 (v, gf, vg)

sabzi: spinach & cilantro — 10 (v, gf, vg)

bamya: okra stew — 10 (v, gf, vg)

lubya: red kidney beans, herbed tomato sauce — 10 (v, gf, vg)

zardak: carrots, split peas, pitted plums — 10(v, gf, vg)

gulpee: cauliflower, cilantro, tomato sauce — 10 (v, gf, vg)

dal: yellow lentils, onions, garlic — 10 (v, gf, vg)

samarok: herbed mushrooms, tomato sauce — 10 (v, gf, vg)

buranee bademjan: eggplant, tomato demi-glace, yogurt, dried mint — 12 (v, gf, vg)

buranee kadoo: pumpkin, onion, demi-glace, yogurt, dried mint — 12 (v, gf, vg)

TRADITIONAL DISHES

our traditional dishes are as formidable as afghanistan's mighty mountain ranges

lamb shank: herbed tomato sauce, basmati rice — 28 (gf)

morgh qorma: chicken, tomato, split peas, pitted plums, cilantro, basmati rice — 19 (gf)

kofta: beef meatballs, carrots, potatoes, herbed tomato sauce, basmati rice — 23 (gf)

qabuli palow: long grained rice pilaf, chef's spices boneless lamb, carrots & raisins — 23 veggie — 15 (vg, gf)

FROM THE GRILL

our kabob entrees are halal & cooked to medium in a top secret recipe (known only to our mom & the nsa). Served with side of rice, pickled salad, & cilantro sumac garnishes

mahee: pan seared trout fillet — 25 (gf)

chopawn: traditional shepherd lamb chops — 30 (gf)

morgh kabob: grilled boneless chicken breast — 22 (gf)

lamb tikka: grilled lamb — 28 (gf)

steak tikka: grilled beef steak — 24 (gf)

chaplee kabob: grilled spicy patties of ground lamb — 26

mixed grill: chicken, lamb, & steak — 32 (gf)

KANDAHAR PLATTER (MEAT)

dumplings (choose one): mantoo beef or mantoo shrimp

sambosa trio: spinach shrimp, & beef, with mint-yogurt & chutney

(+) *chef's choice of two stews & one veggie dish*

palow: rice pilaf, chef spices (vg, gf)

sheer berenj: rice pudding, pistachios (vg, gf)

— 75 (for two guests)

HERAT PLATTER (VEGGIE)

aushak: leek dumplings, split peas, garlic yogurt (vg)

chalow: long-grained rice, cumin

(+) *chef's choice of four vegetarian dishes (vg, gf)*

halwa sooji: semolina flour, saffron, sliced almonds (v)

— 65 (for two guests)

SIDES

these are more than just mere sides, they are like ornaments to your main dish... like your iphone

single 4 oz skewer of kabob: chicken — 10, steak — 11 lamb — 12 (gf)

fries: harissa aioli — 6 (vg)

quinoa: red & white quinoa, sauteed onion — 3 (v, gf)

chalow: long-grained basmati rice, & cumin — 3 (v, gf)

palow: rice pilaf infused with chef's' spices — 4 (vg, gf)

naan: house made afghan flat bread — 4 (vg)

mawst: yogurt, cucumber, dry mint — 3 (vg, gf)

chutney sabz: "green" hot pepper, walnut, garlic & vinegar — 2 (vg, gf) 8 oz bottle — 8

chutney sorkh: "red" hot pepper, tomatoes, vinegar — 2 (vg, gf) 8 oz bottle — 8

torshi: pickled seasonal vegetables — 2 (v, gf) 16 oz jar — 15

pickled red onions: red onions, white vinegar — 2 (v, gf) 16 oz jar — 15

please inform your server of any food allergies or dietary restrictions.

DESSERTS

halwa sooji: semolina flour saffron,
sliced almonds (v) — 9

cacao: chocolate mousse cake — 9

sharbat: orange almond flour
pound cake — 9

sheer berenj: rice pudding with
cardamom, pistachios — 8 (gf)

sheer yakh: afghan vanilla ice cream, rose
water, pistachios — 9 (gf)

firnee: milk custard, cardamom,
pistachio — 9 (gf)

ricotta & pistachio cake: ricotta &
pistachio creams, sponge cake,
powdered sugar — 11

DIGESTIFS

amontillado sherry — 9

pedro ximenez sherry — 14

reserve ruby port — 12

10 year tawny port — 15

bonal gentiane quina — 10

fernet branca — 12

green chartreuse — 13

liquore strega — 9

sambuca — 9

pernod pastis — 10

st. george absinthe — 14

tía maría coffee liqueur — 9

amaretto — 10

grand marnier — 12

limoncello — 9

calvados apple brandy — 10

brandy de jerez — 9

CHAI SPECIALTIES

black — 4
keemun, earl gray,
english breakfast

green — 4
dragon well

herbal (decaf) — 4
quiet evening, haldi lemongrass,
blood orange

iced tea — 5
rose hips blood orange

sheer chai — 5 (*)
sweetened black tea, milk, cardamom

zanjafeel — 5 (*)
ginger tea

(*) iced OR hot

ROSÉ & SPARKLING

massaya rose — 11/40
bekaa, lebanon
strawberry/cranberry/rose

biutiful cava brut — 10/50
penedes, spain
lemon/ginger/fresh brioche

conquilla brut rose cava — 11/55
catalunya, spain
raspberry/spice box/jasmine tea

MOCKTAILS

lapis ginger lemonade — 6
fresh lemon, ginger, soda
anar — 5
pomegranate, rose water, soda
rumi — 6
yogurt, mint, cucumber, salt, soda

COCKTAILS

five lions — 13
gin, house made cardamom syrup,
fresh lime, egg whites

lapis manhattan — 13
rye, orange peel, cardamom,
angostura, cocchi vermouth,
blended scotch

sazerac — 13
absinthe rinse, maple,
peychaud's bitters, rye, cognac

negroni lapis — 14
green hat gin, campari, cocchi
vermouth, ancho reyes chili liquor

afghan mule — 13
vodka, house made ginger beer,
lime, soda

the viceroy — 13
basil-cucumber gin, lime, elder-
flower, grapefruit, sparkling wine

kabul shandy — 13
bourbon, cardamom syrup,
wit beer, lemon

DRAFT BEER

solace 2 legit 2 wit — 7
belgian-style wit
dulles, va, 5.7% abv

port city monumental ipa — 8
east coast india pale ale
alexandria, va, 6.3% abv

eggenberg hopfenkönig — 7
german-style pilsner
austria, 5.1% abv

WHITE WINE

mar de viñas
albarino — 10/40
rias baixas, spain
lime/orange blossom
punzi pinot grigio — 9/36
collio, italy
white peach/pear/nectarine

wildsong
sauvignon blanc — 12/48
marlborough, new zealand
grapefruit/passion fruit

lafollette
chardonnay — 14/56
sonoma, california
apple/pineapple/cream

brocard chablis — 60
burgundy, france
green apple/melon

lauverjat sancerre — 68
loire valley, france
gooseberry/elderflower/flint
colleleuva verdicchio — 11/44
marche, italy
green apple/sea spray
meyer lemon

ed tail ridge "good karma"
riesling organic — 11/44
finger lakes, new york
golden apples/
tarragon/honeysuckle

RED WINE

boedecker
pinot noir — 14/56
willamette valley, oregon
pomegranate/raspberry/earth

cordillera reserva
carmenere — 14/56
cachapoal, chile
eucalyptus/red currant/coffee

les agapes
grenache blend — 10/40
rhone valley, france
blackberry/cassis/anise

valravn old vine
zinfandel — 14/56
sonoma, california
raspberry jam/blackberry

platon rouge
merlot blend — 10/36
bordeaux, france
plum/violet/cedar

brana ohitza, tannat/
cab franc — 15/60
basque, france
leather/black cherry/green herbs

mayol, malbec — 12/48
uco valley, argentina
red currant/bell pepper/gravel

viña real crianza
tempranillo — 13/52
rioja, spain
cassis/woodsmoke/chicory

rosa del golfo primitivo — 54
salento, italy
baked strawberry/almond

thomas henry
cabernet sauvignon — 56
lodi, california
black currant/plum cake/tobacco

grailot syrocco, syrah — 76
zenata, morocco
dried date/black olive