Our journey to America began 30 years ago when we fled war in Afghanistan. Like many immigrants before us, we yearned for a life of freedom, dignity, and opportunity that the American dream offered.

We have been fortunate to enjoy all these blessings as proud Americans. And today, with Lapis Bistro, we pay homage to our Afghan heritage in the city and country we love, in honor of the land we left behind.

The menu is an ensemble of our family recipes passed down through generations and perfected by our matriarch and chef (our mother). The decor resembles the warmth and comfort of an Afghan home where hospitality reigns supreme. Our family portraits on the walls are mementos of a more peaceful time in Afghanistan. Each has its own special story to tell.

According to Afghan lore, a guest is a divine blessing. We are honored to welcome you to our culinary home.

The Popal Family
these are the next big thing in the global yummy starter's craze (GYSC). actually, we just made that up, but if there was a GYSC then these would definitely take first place. each tasty dish is served with a side of chutney & homemade yogurt.

we serve only halal meat & poultry. our green chutney contains nuts, please inform your server of any allergies.

(v) : vegetarian
(gf) : gluten-free
**STARTERS**

**starters tasting flight:** one of each starter, please specify which 
bolani & sambosa — 16

**bolani:** pan seared crispy 
afghan flat bread  
(choose any two fillings): pumpkin (v), beef, leek-cilantro (v), or onion-potato (v). served with yogurt & chutney — 12

**sambosa trio:** a crispy philo 
pastry trio of spinach (v), shrimp & beef. served with yogurt & chutney — 10

**shamee kebab:** patties of minced 
beef, potatoes, onions and yellow chickpeas served with pickled onions — 12

**shore-nakhot:** chickpeas and 
potato salad in a vinegar-cilantro dressing  
(served cold) — 5  
(v, gf)

**pakowra:** crispy gram battered 
vegetables served with yogurt & chutney — 9 (v)

**SALADS**

**yes, afghanistan has lettuce** 
and other green earthy stuff  
(including those people like to smoke). our mom loves healthy organic salads, so don't let her down by skipping this section.

**(+) avocado — 2.50**

**radish plate:** 
radish, cucumber, dill, red onions & jalapeños — 6  
(v, gf)

**salata:** cherry tomatoes, 
red onions, persian cucumbers, feta, cilantro, fresh dill, red radish & lemon dressing — 9.  
(v, gf)

**beets:** beets, apple, arugula, goat cheese, candied walnuts & honey mustard vinegar dressing — 15  
(v, gf)

**kale:** apple, fennel, red cabbage, roasted pecans, parmesan, dates & balsamic vinaigrette — 16  
(v, gf)

**AFGHAN DUMPLINGS** 
**vegan options available**

4 per order— 12  
6 per order — 18

**aushak:** dumplings stuffed with 
leeks, topped with ground beef, yellow split peas & strained garlic yogurt (veggie available)

**mantoo beef:** traditional steamed 
dumplings with ground beef, topped with a yellow split pea & carrot tomato sauce with strained garlic yogurt (veggie available)

**mantoo shrimp:** a lapis exclusive, steamed shrimp dumplings with a saffron cream sauce

**SOUPS**

everyone knows that soups are good for your soul, but afghan soups are good for the soul and bring good luck on dates, family dinners, or whatever reason you're here.

**soup of the day:** 
please ask your server — 9

**aush:** rice noodles, ground beef, fresh dill, red kidney beans, strained garlic yogurt (veggie available) — 11  
(gf)

(YES THEY EXIST) 
our dumplings are homemade and are a hallmark of afghan cuisine.
VEGETARIAN DISHES

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

most of our veggie (v) dishes are vegan. the others can be made vegan. enjoyed best with white rice or naan.

seasonal vegetable: please ask your server — MP (v, gf)

shola: 16 bean risotto — 10 (v, gf)
sabzi: fresh spinach sautéed with leeks, onions, garlic & cilantro — 10 (v, gf)
bamya: whole, fresh okra cooked in a seasoned tomato, garlic & onion sauce — 10 (v, gf)
lubya: red kidney beans with herbs & spices in a tomato sauce — 10 (v, gf)
zardak: caramelized carrots & onions cooked with yellow split peas & dried plums — 10 (v, gf)
gulpee: sautéed cauliflower in tomato sauce with spices & cilantro — 10 (v, gf)
dal: yellow lentils in a garlic, onion & cumin sauce — 10 (v, gf)
samarok: sautéed mixed mushrooms in a garlic & onion sauce — 10 (v, gf)
buranee bandejan: baked eggplant & tomato sauce, topped with garlic yogurt & dried mint — 12 (v, gf)
buranee kadoo: baked pumpkin topped with garlic yogurt & dried mint — 12 (v, gf)

QORMAS (STEWS)

our qormas are hearty & filling, the way stews should be (at least according to reader’s digest). don’t ask for the recipe for we are sworn to secrecy.

the stews are traditionally enjoyed with white rice.

lamb shank: tenderized bone-in lamb served with aromatic herbed tomato sauce & white rice — 26 (gf)
morgh qorma: sautéed bone-in chicken, served with tomatoes, yellow split peas, dried plums & spices — 13 (gf)
kofta: spiced beef meatballs with carrots & potatoes in an herbed & aromatic tomato onion sauce — 15 (gf)
mattar: tender beef steak cooked with green peas, onions, tomatoes & chef’s spices — 16 (gf)
lamb qorma: tenderized bone-in lamb, cooked with seasonal vegetables — 17 (gf)

RICE

rice in afghanistan is second only to turbans and tribal feuds... in other words, serious business. at lapis we offer the “bentley” of rice.

chalow: long-grained white rice & cumin — 5 (v, gf)
palow: rice with caramelized onion & chef’s spices — 6 (v, gf)
qabuli palow: afghan rice pilaf topped with a julienne of carrots & raisins served with lamb — 18 veggie — 10 (v, gf)
cue the meat eating
afghan warrior sound track.

photo: buzkashi, afghanistan’s national sport
(the original polo)
photo: a carpet market in the hindu kush mountains
our kebabs are all halal & marinated overnight, cooked to medium in a top secret recipe (known only to our mom... & the nsa).

FROM THE GRILL

these are entree portions and come with a pickled house salad, afghan bread, side of rice and chutney.

mahee rohz:
fish of the day — 23 (gf)

chopawn: “afghan shepherd”
lamb chop — 26 (gf)

morgh: boneless chicken breast garnished with sumac — 18 (gf)

lamb tikka: grilled lamb garnished with sumac — 23 (gf)

steak tikka: tender teres major garnished with sumac — 22 (gf)

chaplee kabob: spicy patties of ground lamb — 21

mixed grill: chicken, lamb, & steak — 29 (gf)

SIDES

these are more than just mere sides. they are like ornaments to your main dish...the way your iPhone is to your very existence.

single skewer of meat:
a 4oz portion of our house kebab grilled chicken — 8
grilled beef — 10
grilled lamb — 12 (gf)

fries: sprinkled with spices and served with house made harissa aioli — 6 (v)

naan: homemade whole wheat afghan flatbread — 3 (v)

mawst: homemade yogurt with cucumber & dried mint — 2 (v, gf)

pickled red onions:
red onions marinated in white vinegar with a pinch of salt — 4 (v, gf)

chutney sabz: “green” chutney with hot peppers, walnut, garlic & vinegar — 2 (v, gf)

“mami jan’s” chutney sorkh: our grandma's red chutney with tomatoes, hot pepper & vinegar — 2 (v, gf)
for those new to afghan food, try one of our tasting menus offering an array of greatest hits. these are ideal (and priced) for 2 guests.

KANDAHAR PLATTER  
(meat)  
chef’s choice

mantoo:  
choose one:  
traditional steamed dumplings with ground beef, topped with a yellow split pea & carrot tomato sauce with strained garlic yogurt  
OR  
steamed shrimp dumplings (a lapis exclusive) topped with saffron cream sauce

sambosa trio: crispy philo pastries filled with shrimp, spinach (v) & beef. served with yogurt and chutney

(+) chef’s choice of two stews  
& one vegetarian dish

palow: rice with caramelized onion & chef’s spices (v, gf)

sheer berenji: rice pudding topped with pistachios (v, gf)

— 70 (for two guests)

HERAT PLATTER  
(veggie)  
chef’s choice

veggie aushak: afghan dumplings stuffed with leeks, yellow split peas & strained garlic yogurt (v)

(+) chef’s choice of four vegetarian dishes (v, gf)

chalow: afghan long-grained white rice with cumin (v, gf)

halwa: semolina, saffron, sugar, almonds (v)

— 60 (for two guests)

consuming raw or undercooked foods could lead to food-borne illnesses.