

# 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, 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

ushak: 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, dried 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, pumpkin seeds — 12 (v, gf, vg)

## TRADITIONAL DISHES

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

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

morgh qorma: chicken, tomato, split peas, dry plums, cilantro — 15 (gf)

kofta: beef meatballs, carrots, potatoes, herbed tomato sauce — 16 (gf)

lamb qorma: bone in lamb, split peas, onion, seasonal veggie — 22 (gf)

qabuli palow: long grained rice pilaf, chef's spices boneless lamb, carrots & raisins — 22 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 — mp (gf)

chopawn: traditional shepherd lamb chops — 26 (gf)

morgh kabob: grilled boneless chicken breast — 20 (gf)

lamb tikka: grilled lamb — 25 (gf)

steak tikka: grilled beef steak — 23 (gf)

chapple kabob: spicy patties of ground lamb — 21

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

## CHEF'S SPECIAL please ask your server — MP

### KANDAHAR PLATTER (MEAT)

dumplings (choose one): mantoo beef or mantoo shrimp

sambosa trio: of spinach (v, vg), 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 (v, gf)

— 75 (for two guests)

### HERAT PLATTER (VEGGIE)

ushak: 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 (non-afghans) or your turban (afghans)*

fries: harissa aioli — 6 (vg)

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

chalow: long-grained basmati rice, cumin — 3 (vg, 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" with hot pepper, walnut, garlic & vinegar — 2 (vg, gf)

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

torshi: pickled seasonal vegetables — 2 (v, gf)

pickled red onions: red onions, white vinegar — 2 (v, gf)

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

## DESSERTS

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

cacao: chocolate mousse cake — 9

sharbat: orange almond flour  
pound cake — 9 (gf)

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

## HOUSEMADE SPECIALTIES

sheer chai — 5  
sweetened black tea,  
milk, cardamom

zanjafael — 5  
ginger tea

chai seeya — 4  
black tea (cardamom optional)

chai sabz — 4  
green tea (cardamom optional)

## SPARKLING & ROSÉ

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

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

## 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 vermouht,  
blended scotch

sazerac — 13  
absinthe rinse, maple,  
psychaud'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

eggenberg hopfenkönig — 6  
german-style pilsner  
austria, 5.1% abv

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

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

## 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