

LAPIS

STARTERS

as essential as the first salvo in a tribal feud

starters tasting flight : one of each starter — 22

bolani : afghan flat bread (choice of two fillings) : pumpkin (v), leek (v), onion-potato (v), or beef, with mint-yogurt, & chutney — 16

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

shamee kebab : mini beef patties & house cut fries — 15

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

pakowra : gram batter, cauliflower, spinach, potato, with mint-yogurt, & chutney — 12 (v)

SOUPS

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

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

nask : yellow lentils, celery, carrots — 12 (gf, v)

chicken : potatoes, carrots, turnips, dill — 12 (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 — 10 (v, gf)

beets : apple, arugula, goat cheese, walnut, honey mustard vinegar dressing — 14 (vg, gf) Δ

kale : apple, fennel, red cabbage, pecan, dates, parmesan, balsamic vinaigrette — 14 (vg, gf) Δ

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 sour cream (veggie available)

mantoo classic : beef, split peas, carrots, garlic sour cream

mantoo shrimp : pan sauteed 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:16 beans, short grain rice, dill —12 (v, gf)

sabzi: spinach & cilantro — 12 (v, gf)

bamya: okra stew — 12 (v, gf)

lubya : red kidney beans, herbed tomato sauce — 12 (v, gf)

zardak : carrots, split peas, pitted plums — 12 (v, gf)

gulpee : cauliflower, cilantro, tomato sauce — 12 (v, gf)

dal : yellow lentils, onions, garlic — 12 (v, gf)

samarok : herbed mushrooms, tomato sauce — 12 (v, gf)

buranee bademjan : eggplant, tomato demi-glace, garlic sour cream dried mint — 14 (gf, vg) Δ

buranee kadoo: pumpkin, onion, demi-glace, garlic sour cream, dried mint —14 (gf, vg) Δ

SIGNATURE DISHES

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

lamb shank: herbed tomato sauce, basmati rice — 32 (gf)

morgh qorma: chicken, tomato, split peas, pitted plums, cilantro, basmati rice — 23 (gf)

kofta: beef meatballs, carrots, potatoes, herbed tomato sauce, basmati rice — 25 (gf)

qabuli palow: long grained rice pilaf, chef's spices boneless lamb, carrots & raisins — 28 (gf)
veggie — 15 (v, 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 — 32 *

chopawn : traditional shepherd lamb chops — 36 *

morgh kabob: grilled boneless chicken breast — 26

lamb tikka : grilled lamb — 30 *

steak tikka : grilled beef steak — 28 *

chaplee kabob : grilled spicy patties of ground lamb — 32

mixed grill : chicken, lamb, & steak — 38 *

KANDAHAR PLATTER (MEAT)

dumplings (choose one) : mantoo beef or mantoo shrimp

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

(+) chef's choice of two stews (gf) & one veggie dish (v, gf)

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

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

— 90 (for two guests)

HERAT PLATTER (VEGGIE)

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

chalow: long-grained rice, cumin (v)

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

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

— 80 (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 — 11, steak — 12
lamb — 13 (gf)

fries: harissa aioli — 8 (vg)

quinoa: red & white quinoa, sauteed onion — 6 (v, gf)

chalow: long-grained basmati rice, & cumin — 5 (v, gf)

palow: rice pilaf infused with chef's spices — 6 (v, gf)

mawst: yogurt, cucumber, dry mint, — 5 (vg, gf)

naan: house made afghan flat bread — 5 (v)

chutney sabz: "green" hot pepper, walnut, garlic & vinegar — 4 (v, gf)
8 oz bottle — 10

chutney sorkh: "red" hot pepper, tomatoes, vinegar — 4 (v, gf)
8 oz bottle — 10

torshi: pickled seasonal vegetables — 5 (v, gf)
16 oz jar — 15

pickled red onions: red onions, white vinegar — 4 (v, gf)
16 oz jar — 15

(v): vegan
(vg): vegetarian
(gf): gluten free
(*): can be made GF by request
(Δ): can be made V by request

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

DESSERTS

halwa sooji: semolina flour saffron, sliced almonds — 10 (v)

cacao: chocolate mousse cake — 12 (vg)

sharbat: orange almond flour pound cake — 12 (vg)

sheer berenj: rice pudding with cardamom, pistachios — 10(vg, gf)

sheer yakh: afghan vanilla ice cream, rose water, pistachios — 10 (vg, gf)

firnee: milk custard, cardamom, pistachio — 10(vg, gf)

sheerne rooz: dessert of the day — 13

+2 add a scoop of Vanilla ice cream with Cacao or sharbat

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 — 5 (*)
keemun, earl gray, english breakfast

green — 5
dragon well

herbal (decaf) — 5
quiet evening, mint lavender (*)

zanjafael — 8 (*)
housemade ginger tea

sheer chai — 8 (*)
housemade sweetened black tea, milk + add cardamom 2

(*) iced OR hot

+2 add house syrup or crema (lavender, rose water-pomegranate)

ROSÉ & SPARKLING

massaya rose — 11/42
bekaa, lebanon
strawberry/cranberry/rose

maria casanovas cava brut — 13/58
penedes, spain
bone dry/lemon zest/apple blossom

m. plouzeau pet-nat rosé — 13/58
loire valley, france
strawberry/creme fraiche/thyme

MOCKTAILS — 8

lapis ginger lemonade
fresh lemon, ginger, soda

anar
pomegranate, rose water, soda

rumi
yogurt, mint, cucumber, salt, soda

lime-ade
lime, basil, sea salt, soda

COCKTAILS

five lions - 15
gin, vanilla, cardamom
lemon, egg whites

the viceroy - 15
cucumber-gin, basil, lime,
grapefruit cordial

gulaabi - 15
vodka, raspberry, thyme, lemon

lapis old fashion - 15
bonded bourbon, vanilla,
char masala bitters

lapis manhattan - 16
rye, blended scotch, cardamom,
cocchi vermouth, angostura

negroni lapis - 15
gin, campari, cocchi
vermouth, ancho reyes chili liquor

DRAFT BEER — 9

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

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

eggenberg hopfenkönig
german-style pilsner
austria, 5.1% abv

WHITE WINE

esencia divina albarino — 15/60
rias baixas, spain
lime zest/orange blossom/sea breezes

chenin blanc — 10/40
dry creek valley, california
crisp tart apple, meyer, lemon, salt

bodegas vatan
'nisia' verdejo — 11/44
rueda, spain
clementine/honeysuckle/white peach

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

birgit eichinger 'ried hasel'
grüner veltliner — 13/52
kamptal, austria
crisp pear/fresh cut grass/honeydew

valravn chardonnay — 15/60
sonoma, california
yellow apple/pineapple/cream

brocard chablis — 72
burgundy, france
green apple/melon/crushed seashells

RED WINE

jeff carrel en coteaux
pinot noir — 14/56
Pyrenees, france
ripe cherries/baking spice/tiled

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

la luminaille luminaris
grenache blend — 13/52
rhone valley, france
blackberry/cassis/black pepper

vina real crianza tempranillo — 14/56
rioja, spain
cassis/woodsmoke/chicory

les vieux moulins
merlot blend — 13/52
bordeaux, france
dark plum/chocolate/tobacco

pedroncelli cab sauv — 14/56
sonoma, california
ripe berries/dried herbs/mocha toast

mayol, malbec
uco valley, argentina — 13/52
red currant/bell pepper/gravel

le pas st martin
cab franc — 15/60
loire, france raspberry/oregano/
smoky tomato

obsidian ridge cab sauv — 78
red hills lake county/california
red cut cherries/berries/chaparral

pauline passot 'la
grosse pierre' gamay — 70
chiroubles, beaujolais, france
pomegranate/turned earth/red plum

grailot syrocco syrah — 79
zenata, morocco
dried date/black olive/sandalwood