STARTERS

as essential as the first salvo in a tribal feud

starters tasting flight: one of each starter — 24

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

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

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

Afghan salad: cherry tomato, cucumber, radish, red onion, cilantro, lemon dressing — 10 (v, gf)

beets: apple, arugula, goat cheese, walnut, honey mustard vinegar dressing — 15 (vg, gf, ∆)

kehle: apple, fennel, red cabbage, pecan, dates, parmesan, balsamic vinaigrette — 15 (vg, gf, ∆)

AFGHAN DUMPLINGS

(yes they exist) genghis khan wasn’t the only guy who knew a thing or two about dumplings

4pcs.— 14 / 6 pcs.— 20

dumplings: choice of mantoo beef or mantoo shrimp

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

chef’s choice two stews (gf) & one veggie dish (v, gf)
	palow: rice pilaf, chef spices (v, gf)

Afghan dumplings: choice of mantoo beef or mantoo shrimp

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

chef’s choice two stews (gf) & one veggie dish (v, gf)
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Afghan dumplings: choice of mantoo beef or mantoo shrimp

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

chef’s choice two stews (gf) & one veggie dish (v, gf)
DESSERTS
halwa sooji: semolina flour saffron, sliced almonds, pistachio — 10 (v)
cacao: chocolat 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)
pista: pistachio ricotta cake — 13
add a scoop of vanilla ice cream +4

CHAI SPECIALTIES
black: keemun, earl gray, or english breakfast — 5 (*)
green: dragon well or moroccan mint — 5
herbal: (decaf) mint lavender, chamomile, or berry hibiscus — 5 (*)
zanjafeel: house made ginger tea — 8 (*)
shere chai: house made sweetened black tea, cardamom, milk — 8 (*)
lapop chai: black tea, star anise, cinamon, clove — 8 (*)
choice of milk
add house syrup or crema +2 (lavender, cardamom, or vanilla)
(*) can be made iced

DIGESTIFS
lustau amontillado sherry — 9
lustau Pedro ximenez sherry — 14
lustau oloroso don nuno sherry — 14
10 year tawny port — 15
house made limoncello — 10
sambuca — 10
luxardo amaretto — 9
pierre ferrand cognac — 12
cynar — 9
amaro nonino — 12
amaro montenegro — 12
amaro avena — 12
fernet branca — 12

COCKTAILS
five lions: gin, vanilla, cardamom, lemon, egg whites — 15
the viceroy: cucumber-gin, basil, lime, grapefruit cordial — 15
zimistan daiquiri: jamaican rum, vanilla, rosemary, lemon — 15
lapis old fashion: bourbon, vanilla, char, masala bitters — 15
trilogy: mezcal, apple brandy, cinnamon, angostura — 16
negroni lapis: gin, campari, vermouth, ancho reyes chili liquor — 15

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

DRAFT BEER — 9
port city optimal wit: belgian style witbier, alexandria, va, 6.3% abv
solace party cloudy: east coast hazy IPA, dulles, va, 7.5% abv
eggenberg hopfenkonig: german-style pilster, austria, 5.1% abv

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

RED WINE
jeff carrel en coteaux, pinot noir — 14/56
pyrenees, france
cherries/baking spice/tile
cordillera reserve carmenere — 14/56
cachapoal, chile
draft beers/red currant/coffee
la luminaule luminaries, grenache blend — 13/52
rhine valley, france
blackberry/cassis/black pepper
vina real crianza tempranillo — 14/56
rioja, spain
cassis/woodsmoke/chicory

ROSE & SPARKLING
massaya rose — 11/42
bekaa, lebanon
strawberry/cranberry/rose

please inform your server of any food allergies or dietary restrictions. A 20% service charge has been added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees. In D.C., tips are not expected, but are always appreciated.