




# catering + events

( lapis an afghan bistro )



*Our journey to America began 30 years ago when we fled war in Afghanistan. Like many immigrants before us, we yearned 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 moments 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*



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Interior design, vintage contemporary inspired by family memories & stories.

# TABLE OF CONTENTS



## 6 BAR PACKAGES + COFFE & TEAS

To complement your experience  
We've carefully sourced an  
exceptional range of wine and  
drinks, so whatever you like we're  
sure you'll find something you love,  
with our range of specially selected  
cocktails.

Our mixologists are experts when  
it comes to the stylish creation and  
presentation.

## 10 DINNER: Á LA CARTE + PACKAGES

At lapis, we pride ourselves in  
offering homestyle cooking at its  
finest. our menu is designed with  
lots of plates perfect for tasting  
and sharing. from unique dishes  
such as afghan dumplings to  
delicious veggie dishes & kebabs



# 15

## BRUNCH: DRINKS + FAMILY STYLE

Here, everything is made from scratch – just as our grandmother would have done. We use only the finest ingredients, featuring a menu cooked with local produce and only halal meat



( 7 )    BAR PACKAGES

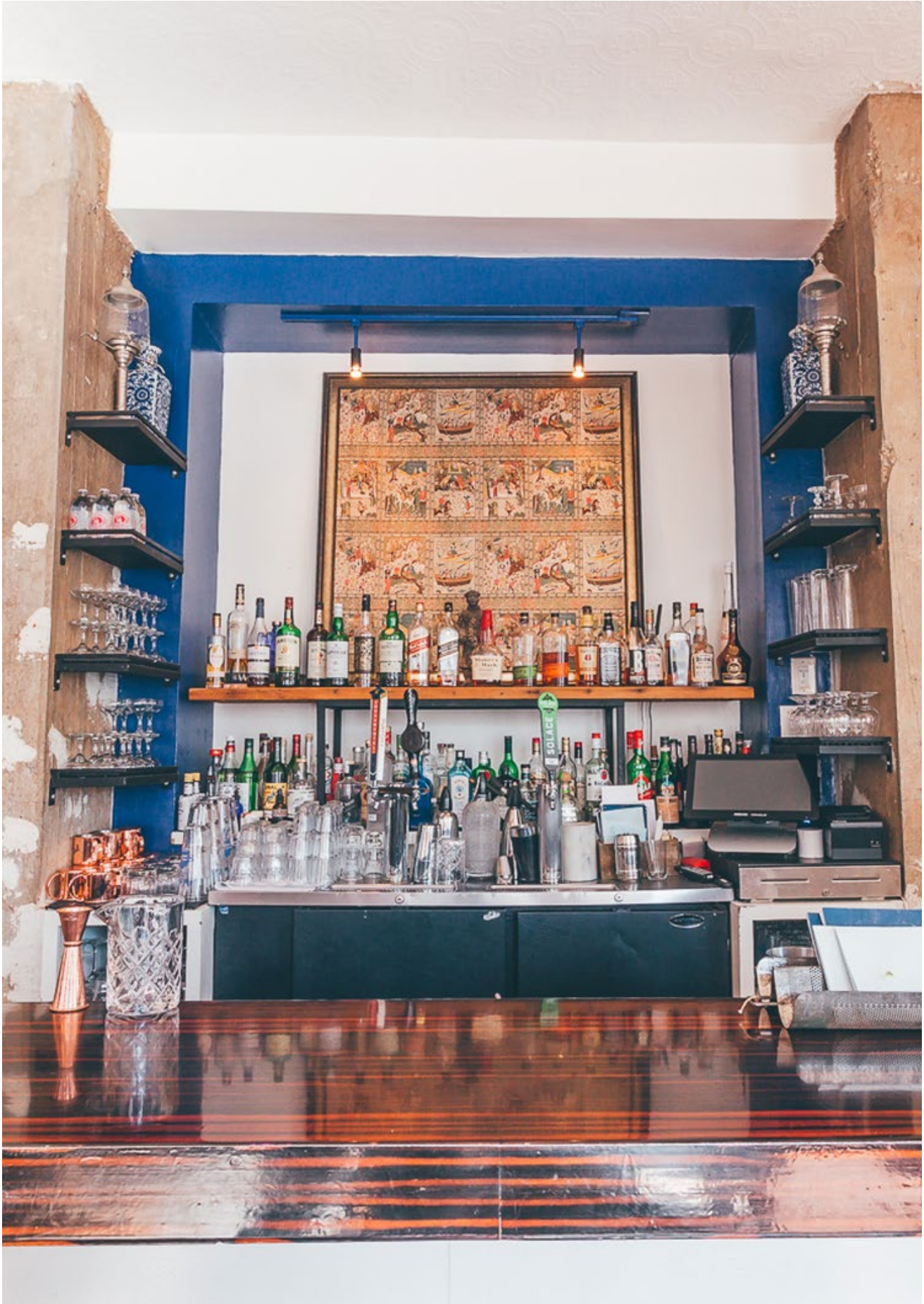
( 8 )    COFFE & TEA

( 10 )    DINNER: Á LA CARTE

( 13 )    DINNER: FAMILY STYLE

( 15 )    BRUNCH

( lapis an afghan bistro )



# BAR PACKAGES

all rates are per person a 22% service charge & 10% Tax will be added to all food and beverage options

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## LUXE BAR

red wine, white wine, two bottled beers, top shelf liquors, sparkling & still water, soft drinks, ice & garnishes

— 50 pp 2 hours bar

— 60 pp 3 hours bar

— 72 pp 4 hours bar

\*Additional 12 pp every hour beyond 4 hours

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## LAPIS BAR

red wine, white wine, two bottled beers, house liquors, sparkling & still water, soft drinks, ice & garnishes

— 40 pp 2 hours bar

— 50 pp 3 hours bar

— 60 pp 4 hours bar

\*Additional — 10 pp every hour beyond 4 hours

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## BEER & WINE BAR

red wine, white wine, two bottled beers, still & sparkling water, soft drinks, ice

— 30 pp 2 hours bar

— 36 pp 3 hours bar

— 42 pp 4 hours bar

\*Additional \$8 pp every hour beyond 4 hours

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## CONSUMPTION BAR

based on consumption, charged per drink



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## À LA CARTE

requests: we accept requests for up to 2 specific brands that can be added to depending on the cost and availability

— 9 pp champagne toast

— 12 pp champagne at the bar

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## SPECIALTY COCKTAILS

— 5 pp served during cocktail hour (1 hour)

# COFFEE & TEA

all rates are per person and a 22% service charge and 10% tax will be added to all food and beverage options.

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## ESPRESSO BY LAPOP

*almond or oat milk available*

latte — 4

brew coffee pot — 35

macchiatto — 4

americano — 4

espresso — 3

capuccino — 4

cortado — 4



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## HOUSEMADE SPECIALTIES — 5

sheer chai: sweeted black tea, cardamom & milk

zanjafael: ginger tea

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## HOUSEMADE SPECIALTIES — 5

*optional: cardamom*

seeya: black tea

earl grey: black

decaf tea: herbal

sabz: green tea



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## HOUSEMADE SPECIALTIES — 5

french press: 2 cups

- *phocea blend*, {bold, smoky & chocolaty}
- *monaco*, {full bodied, 100% arabica}



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*buranee banjan: baked eggplant & sautéed tomatoes,  
topped with garlic yogurt & dry mint*





# À LA CARTE

all rates are per person and a 22% service charge and 10% tax will be added to all food and beverage options | \* priced per piece, all others priced per serving | off site delivery: 15% of total food cost. | set up: \$150, staff: \$150, equipment & servingware: \$250 - 400

(minimum quantities required for select items.)

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## STARTERS

bolani: pan seared crispy afghan flat bread (*choose 2 fillings*): beef, pumpkin (v), leek-cilantro (v), onion-potato (v), served with yogurt & chutney — 5.5 \*

sambosa: crispy philo pastry served with chutney & yogurt, spinach (v) — 3 \*  
shrimp or beef. — 4 \*

shore-nakhot: chickpea and potato salad in cilantro dressing (cold) — 3 (v, gf)

pakowra: crispy gram battered vegetables served with yogurt & chutney — 3.5 (v)

shamee kebab: minced beef, potatoes, onions, chick peas & pickled onions — 3.5

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## SOUPS & SALADS

ash soup: noodles, dill, red kidney beans, strained yogurt, vegetarian — 4  
ground beef — 5

beet: beets, apple, arugula, goat cheese, walnuts topped with honey mustard vinegar dressing — 6 (gf)

kale: apple, fennel, red cabbage, roasted pecans, dates, parmesan & balsamic vinaigrette — 6 (gf)

salata: cherry tomatoes, red onions, dill, whipped feta, cucumbers, radishes, cilantro, with lemon dressing — 4 (v, gf)

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VEGETARIAN

sabzi: spinach sauteed with leeks, onions, garlic & cilantro — 4.5 (v, gf)

shola: 16 bean sticky rice — 5 (v, gf)

bamya: whole, okra cooked in a seasoned tomato, garlic & onion sauce — 4.5 (v, gf)

lubya: red kidney beans with herbs in a tomato sauce — 4 (v, gf)

zardak: caramelized carrots & onions, yellow split peas & plums — 4 (v, gf)

gulpee: sauteed cauliflower in tomato sauce with spices — 4 (v, gf)

dal: yellow lentils in a garlic, onion, & cumin sauce — 4 (v, gf)

samarok: sauteed mushrooms in a garlic and onion sauce — 4.5 (v, gf)

fasilya: green beans in a tomato, onion & garlic sauce — 4 (v, gf)

buranee banjan: baked eggplant, sauteed tomatoes, garlic yogurt & dry mint — 5 (v, gf)

buranee kadoo: sauteed pumpkin with garlic, yogurt & mint — 4 (v, gf) \*\*

\*\* seasonal

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STEW S

kofta: spiced ground beef served with carrots & potatoes in a herbed tomato sauce — 6.5 (gf)

mattar: tender teres major steak cooked with green peas, onions, tomatoes & chef's spice — 6.5 (gf)

lamb qorma: tenderized lamb with bone in an aromatic sauce of onions, garlic, ginger & tomatoes — 8 (gf)

morgh qorma: sauteed chicken, with tomatoes, yellow split peas, dried plums & spices — 5 (gf)




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RICE SELECTIONS

palow: afghan rice pilaf — 3 (v, gf)

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

qabuli palow: rice pilaf topped with julienne of carrots & raisins vegetarian — 5 (v, gf)  
lamb — 7 (gf)

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KEBABS (3 PIECES)

morgh: boneless chicken breast with sumac — 6 (gf)

lamb tikka: grilled lamb topped with sumac — 9 (gf)

steak tikka: tender teres major steak & sumac — 8 (gf)

shirmp: grilled shirmp topped with tumeric & ginger — 7.5 (gf)

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SIDES

naan: whole wheat flatbread — 2 (v)

fries: sprinkled with spices & served with housemade harissa aioli— 3 (v)

mawst: yogurt, cucumber, mint — 2 (v, gf)

chutney sabz: "green" chutney with hot peppers, walnuts, garlic & vinegar — 2 (gf)

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



# DINNER PACKAGES

all rates are per person and a 22% service charge and 10% tax will be added to all food and beverage options.

\*any changes to the menu may result in price adjustments.

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## OPTION 1 — 42 PP

• *starter (choose one)*

kale salad: kale, dates, apple, fennel, red cabbage, roasted pecans, parmesan & balsamic (v, gf)

bolani: pan seared crispy afghan flatbread (choose any 2 fillings): pumpkin (v) leek-cilantro (v), onion-potato (v)

*vegetarian dishes (choose two), served with long-grained white rice & naan*

dal: yellow lentils in garlic, onion & cumin sauce (v, gf)

bamya: whole, okra in a tomato, garlic, & onion sauce (v, g)

fasilia: sautéed green beans in a tomato, garlic-onion sauce (v, gf)

samarok: sautéed mushrooms in a garlic and onion sauce (v, gf)

• *dessert (choose one)*

halwa: semolina, saffron, garnished with almonds (v)

sheer berenj: rice pudding, cardamom, rose water & pistachios (v, gf)



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OPTION 2 — 47 PP

- *starter (choose one)*

bolani: a selection of pan seared crispy afghan flatbread served with a selection of pumpkin (v) leek-cilantro (v), onion-potato (v), & ground beef

kale salad: kale, apple, fennel, red cabbage, roasted pecans, parmesan, balsamic vinaigrette (v, gf)

- *vegetarian dish (choose one)*

dal: yellow lentils in a garlic, onion, and cumin sauce (v, gf)

fasilya: sautéed green beans in a tomato, onion and garlic sauce (v, gf)

- *stew (choose one)*  
served with long-grained white rice & naan

morgh qorma: sautéed chicken, served with tomatoes, yellow split peas, dried plums & spices (gf)

kofta: spiced beef meatballs, served with carrots and potatoes in a herbed tomato sauce. (gf)

- *dessert (choose one)*

firnee: milk custard, cardamom, garnished with pistachio (v, gf)

sheer berenj: rice pudding with rose water, cardamom & pistachios (v, g)




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OPTION 3 — 57 PP

- *starter (choose one)*

sambosa: crispy philo pastry served with chutney & yogurt, spinach (v) beef or shrimp

bolani: a selection of pan seared crispy afghan flatbread served with a selection of pumpkin (v) beef, leek-cilantro (v), and onion-potato (v)

- *salad (choose one)*

beet: beet, apple, arugula, goat cheese, olive oil & honey mustard vinegar dressing (v, gf)

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

- *vegetarian dishes (choose one)*

gulpee: sautéed cauliflower in tomato sauce with spices.

buranee banjan: baked eggplant, sautéed tomatoes, topped with garlic yogurt and dry mint.

- *stew (choose one)*  
served with long-grained white rice & naan

morgh qorma: sautéed chicken, served with tomatoes, yellow split peas, dried plums & spices (gf)

mattar: tender teres major steak, cooked with peas, onions, tomatoes, & chef's spice (gf)

- *dessert (choose one)*

firnee: milk custard, cardamom, garnished with pistachio

sheer berenj: rice pudding, cardamom, rose water & pistachios (v, gf)

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OPTION 4 — 67 PP

• *starter (choose 2)*

pakowra: crispy gram battered vegetables served with yogurt & chutney

sambosa trio: pastry trio of spinach (v) shrimp & beef.

bolani: a selection of pan seared crispy afghan flatbread (choose any 2 fillings): pumpkin (v) beef, leek-cilantro (v) & onion-potato (v)

• *salad (choose one)*

kale: apple, dates, fennel, pecan, red cabbage, parmesan & balsamic (v, gf)

beet: beets, apple, arugula, goat cheese, walnuts, olive oil & honey mustard vinegar dressing.

• *vegetarian dishes (choose one)*

dal: yellow lentils in a garlic, onion & cumin sauce (v, gf)

buranee kadoo: sautéed pumpkin with garlic yogurt and dry mint.

• *stew (choose one)*

served with long-grained white rice & naan

morgh qorma: sautéed chicken, with tomatoes, yellow split peas, dried plums & spices (gf)

mattar: tender teres major steak, cooked with peas, onions, tomatoes, & chef's spice (gf)

• *kebab (three pieces per person)*

chicken or beef

*dessert (choose one)*

sheer-berenj: rice pudding, cardamom, topped with pistachios

sharbat: warm pound cake with orange zest syrup.





# BRUNCH

all rates are per person and a 22% service charge and 10% Tax will be added to all food and beverage options.

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## DRINK PACKAGES

bottomless mimosas — 22 pp (2 hrs.)  
choice of classic mimosa, seasonal mimosa, or champagne (pomegranate-rose). a la carte options available. must choose one for the group

bottomless soft drinks — 6pp  
black, green or herbal tea, drip coffee, orange or grapefruit juice, house sodas.  
\*sheer chai & zanjafeel, (additional fee 2pp)

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## FAMILY STYLE — 25 PP

• *first course (choose one)*

pakowra: crispy gram battered vegetables

seasonal fruit

• *second course*

kabul scramble: scrambled eggs, leeks, cilantro & potatoes

• *third course*

parfait: greek yogurt, fresh fruit & granola

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FAMILY STYLE – 35 PP

- *first course (choose one)*

yogurt parfait: greek yogurt, fresh fruit & granola

sambosa trio: crispy philo pastry trio of spinach, shrimp, and beef

- *second course (choose one)*

*served with choice of salad or naan*

karayee: eggs over sauteed tomatoes, potatoes, onions, hot peppers, & seasoned ground beef (veggie optional)

kabul scramble: scrambled eggs, leeks, cilantro, potatoes

- *third course (choose one)*

sheer berenj: cardamom, rosewater rice pudding, with pistachio

firnee: cardamom milk custard, with pistachio



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FAMILY STYLE – 45 PP

- *first course (choose one)*

*served with seasonal fruit*

ashak dumplings: stuffed with leeks, topped with ground beef, split peas & garlic yogurt (veggie available).

bolani: pan seared crispy afghan flatbread with a selection of pumpkin (v) leek-cilantro (v), onion-potato (v), & ground beef

- *second course (choose one)*

*served with choice of mixed green salad or naan + lapis pancakes: rosewater, cardamom, & pistachios*

karayee: eggs over sauteed tomatoes, potatoes, onions, hot peppers, and seasoned ground beef (veggie optional)

kabul scramble: scrambled eggs, leeks, cilantro, potatoes

- *third course (choose one)*

sheer berenj: cardamom, rosewater rice pudding, with pistachio

firnee: cardamom milk custard, with pistachio

