

LAPIS

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-cilantro (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) — 7 (v, gf)

pakowra: gram batter, cauliflower, spinach, potato, with mint-yogurt, & chutney — 14 (v)

SOUPS

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

aush : rice noodles, red kidney beans, ground beef, dill, garlic yogurt (veggie available) —14 (gf) Δ

nask : yellow lentils, celery, carrots, potatoes & cilantro—14 (v, gf)

chicken: potatoes, carrots, turnips, dill & cilantro—14 (gf)

SALADS

yes, afghanistan has lettuce and other green earthy stuff (including those people like to smoke)

(+ avocado or quinoa — 3)

afghan salata: 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) Δ

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

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

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 —13 (v, gf)

sabzi: spinach & cilantro — 13 (v, gf)

seasonal (bamyra)—13 (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 — 13 (v, gf)

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

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

buranee badenjan: eggplant, tomato demi-glace, garlic sour cream dried mint — 15 (gf, vg) Δ

buranee kadoo: pumpkin, onion, demi-glace, garlic sour cream , dried mint —15 (gf, vg) Δ

SIGNATURE DISHES

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

lamb shank: herbed tomato sauce, basmati rice — 35 (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 — 30 (gf)
veggie — 20 (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 (gf)

chopawn: traditional shepherd lamb chops — 36 (gf)

morgh kabob: grilled boneless chicken breast — 26 (gf)

lamb tikka : grilled lamb — 30 (gf)

steak tikka : grilled beef steak — 28 (gf)

chaplee kabob: grilled spicy patties of ground lamb — 32

mixed grill: chicken, lamb, & steak — 40(gf)

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)

— 92 (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)

— 82 (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 — 12, steak — 13
lamb — 14 (gf)

fries: harissa aioli — 8 (vg)

quinoa: red & white quinoa, sauteed onion — 8 (v, gf)

chalow: long-grained basmati rice, & cumin — 6 (v, gf)

palow: rice pilaf infused with chef's' spices — 7 (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.

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 DC Tips are not expected, but always appreciated.

DESSERTS

halwa sooji: semolina flour, saffron, garnished with Pistachio & 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)

pista: pistachio ricotta cake—13

+4 add a scoop of vanilla ice cream with cacao, pista or sharbat

AFTER DINNER DRINKS (2oz)

amontillado sherry- 9

pedro ximenez sherry- 14

10 year tawny port- 15

oloroso don nuno sherry - 14

house made limoncello- 10

luxardo amaretto - 9

pierre ferrand cognac- 12

grand marnier- 12

cynar- 9

amaro nonino- 12

amaro montenegro- 12

amaro averna - 12

fernet branca- 12

CHAI SPECIALTIES

iced OR hot

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

green — 5
dragon well

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

zanjafeel — 8 (*)
housemade ginger tea

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

lapop chai — 8 (*)
black tea, star anis, cinnamon & cloves choice of milk

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

zimistan daiquiri - 15
jamaican rum, vanilla,
rosemary, lemon

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

trilogy - 16
mezcal, apple, brandy,
cinnamon, angostura

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

DRAFT BEER — 9

port city optimal wit
belgian-style wit
alexandria, va, 5% abv

solace party cloudy
east coast hazy IPA
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
kamtal, 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