

LAPIS BISTRO

STARTERS

as essential as the first salvo in a tribal feud

**please note that our chutney contains walnuts*

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

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)

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

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

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

SALADS

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

add 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)

kale: 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.— 16 / 6 pcs.— 22

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

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 bamya: okra stew — 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 bademjan: eggplant, tomato demi-glace, garlic sour cream, dried mint — 15 (vg, gf)

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

SIGNATURE DISHES

as formidable as afghanistan's mighty mountain ranges

lamb shank: braised lamb, herbed tomato sauce, basmati rice — 38 (gf)

morgh qorma: chicken, tomato, split peas, pitted plums, cilantro, basmati rice — 28 (gf)

kofta: beef meatballs, carrot, potato, tomato sauce, basmati rice — 28 (gf)

qabuli palow: pilaf rice, carrots, raisins, boneless braised lamb — 35 (gf) veggie — 22 (v, gf)

FROM THE GRILL

halal meat, 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 filet — 35 (gf)

chopawn: traditional shepherd lamb chops — 38 (gf)

morgh kabob: grilled boneless chicken breast — 28 (gf)

lamb tikka: grilled lamb—30 (gf)

steak tikka: grilled beef steak—28 (gf)

chaplee kabob: grilled spicy patties of ground lamb — 32 (gf)

mixed grill: chicken, lamb, & steak — 45 (gf)

KANDAHAR PLATTER (MEAT)

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)

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
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 skewer of kabob: chicken — 13, steak — 13, lamb — 14 (gf)

fries: served with 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 with sesame seed — 5 (v)

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

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

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

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

(v): vegan
(vg): vegetarian
(gf): gluten free

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DESSERTS

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

cacao: *chocolat* temptation cake — 12 (vg)

sharbat: orange almond flour pound cake — 12 (vg)
add a scoop of vanilla ice cream +3

sheer berenj: coconut rice pudding, cardamom, garnished with pistachios — 12 (v, gf)

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

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

pista: pistachio ricotta cake — 13

CHAI SPECIALTIES

black: keemun english breakfast and earl gray — 5 (*)

green: dragon well — 5

herbal: (decaf) mint lavender, chamomile, or berry hibiscus — 5 (*)

zanjafael: house made ginger tea — 8 (*)

sheer chai: house made sweetened black tea, cardamom, milk — 8 (*)

lapop chai: black tea, star anise, cinnamon, clove, cardamom — 8 (*)
choice of milk

add house syrup or crema +2
(lavender, cardamom, or vanilla)

(*) can be made iced

DIGESTIFS

lustau amontillado sherry — 9

don ciccio finocchietto — 11

don ciccio mandarinetto — 11

don ciccio limoncello — 11

don ciccio nocino amaro — 11

pierre ferrand cognac 1840 — 12

pierre ferrand cognac ambre — 15

amaro cynar — 9

amaro nonino — 12

amaro averna — 12

fernet branca — 12

RED WINE

jeff carrel en coteaux pinot noir — 14/56
pyrenees, france
cherries /baking spice / tile

silvio grasso barberad'alba — 12/48
piedmont, italy
red berries / black cherries / earthy

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

argatia xinomavro —16/64
naoussa, greece
black berries / cherries / licorice

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

pedroncelli cab. sauvignon — 14/56
sonoma, california
ripe berries / dried herbs / mocha

ROSÉ & SPARKLING

campuget rose — 11/42
rhone, france
strawberry / raspberry / watermelon

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

m. plouzeau pet-nat rosé — 14/62
loire valley, france
strawberry / creme fraiche / thyme

WINE BY THE BOTTLE

White
chateau de crezancy sauvignon blanc— 68
sancerre, france
peach / pear / white pepper

barbara ohzelt "gruner leader" grüner veltliner — 60 (1L)
kamptal, austria
crisp pear/ fresh cut grass /honeydew

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

Red
obsidian ridge cabernet sauvignon —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

burn cottage "moonlight races" pinot noir— 120
central otago, new zealand
bruised plum /clove / chai tea

chateau le puy "emilien" — 140
bordeaux, france
blackberry / cedar / bell pepper

WHITE WINE

les collines "dry riesling" — 14/60 (1L)
alsace, france
lemon balm/ peach / sour grapefruit

feredini, assytiko — 14/56
santorini, greece
apricots/ lemon zest / sea breeze

mokoroa, sauvignon blanc — 13/52
marlborough, new zealand
grapefruit/passion fruit/fresh herbs

bodegas vatan 'nisia' verdejo — 12/48
rueda, spain
clementine/honeysuckle/white peach

the paring, chardonnay — 16/64
santa barbara, california
apples / melon / hint of baking spice

COCKTAILS

five lions: citadelle gin, vanilla, cardamom, lemon, egg whites — 15

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

tawoos smash: pisco, arak, honeydew, vanilla, lemon, coconut milk — 18

lapis old fashion: bourbon, vanilla, char masala bitters — 15

herati western: planteray dark rum, cynar, peychahuds, angostura — 16

negroni lapis: citadelle gin, contratto bitter, contratto rosso vermouth — 16

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

Draft

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 hopfenkönig: german-style pilsner, austria, 5.1% abv

Cans

untitled art: NA rotating crisp beer waunakee wisconsin, 0.0% abv — 8

untitled art: NA rotating hoppy beer waunakee wisconsin, 0.0% abv — 8

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