AN AFGHAN BISTRO

Lapis

SUPPER

Welcome to Lapis, our family's homage since 2015 to our ancestral homeland Afghanistan—a land of majestic mountains, mighty turbans, and the occasional century-long tribal feud.

For us Afghans, hospitality is serious business. We're even better at it than booting out unwelcome invaders (Alexander the Great being the notable exception).

The flavors you'll savor are old family recipes perfected by our mother, Chef Shamim, and upcharged to cover royalties to demanding relatives. We take full responsibility for any lingering feelings of culinary joy resulting from your visit.

Thank you for bravely indulging in Afghan cuisine. Come back often and bring 200 of your closest friends and relatives in true Afghan fashion. You and your clan are always welcome here and at our other formidable restaurants.

–The Popal Family

لپس BERLINER lapop MICHELIN BIB GOURMAND PASCUAL Maison LUTÈCE

*We serve lunch weekdays (11AM–3PM), supper daily (as of 5PM) and weekend brunch (10AM–3PM). Host your next private event with us (**lapisdc.com**).*

20% service charged is added to every check to ensure equity & stability for every non-management member of our team in the kitchen & the dining room.

fyi, our green chutney contains nuts.
please inform your server of any allergies.

consuming raw or undercooked
foods could lead to food-borne illnesses.

our meats & poultry are halal.

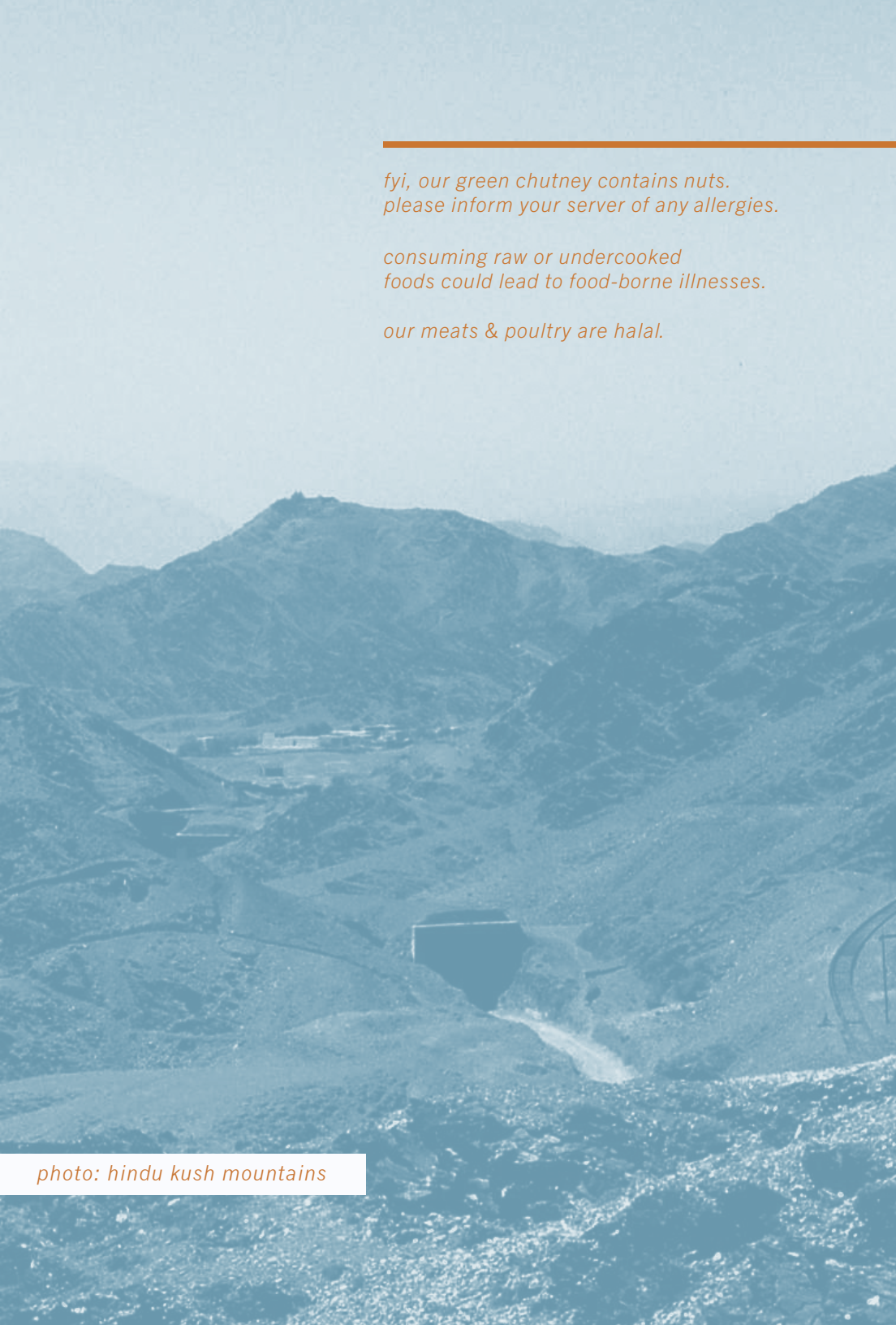


photo: hindu kush mountains

TASTING MENUS

for those new to afghan food, try one of our tasting menus offering an array of greatest hits. these are ideal (and priced) for 2 guests.

KANDAHAR PLATTER
(meat)

dumplings: choice of beef or shrimp mantoo

sambosa trio: crispy savory pastry filled with shrimp, beef, spinach *(v, vg)* & beef with yogurt & chutney

+chef's choice
one stew (gf), one kebab & one veggie dish (v, gf)

palow: caramelized rice with chef's spices *(v, gf, vg)*

sheer berenj: coconut rice pudding, pistachios *(v, gf)*

— 98 (for two guests)

HERAT PLATTER
(veggie)

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

chalow: afghan long-grained white rice with cumin *(v, gf, vg)*

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

halwa: semolina, saffron, sugar, pistachio, almonds *(v)*

— 87 (for two guests)

our recipes are family secrets known to our mother (and the NSA)



photo: buzkashi, afghanistan's national sport (the original polo)

STARTERS

as essential as the first salvo in a tribal feud.

**contains nuts.*
*all starters served with cucumber mint yogurt & *chutney.*

starters tasting flight: one of each starter — 24

*bolani: afghan flatbread *(choose two fillings)* pumpkin *(v)*, beef, onion-potato *(v)*, leek *(v)* — 18

*sambosa trio: a crispy phyllo pastry trio of spinach *(v, vg)*, shrimp & beef — 12

shamee kebab: small patty of minced beef with potatoes, yellow split peas, eggs, spices, served with cucumber mint yogurt, pickled onions & house-cut fries — 15 *(gf)*

shore-nakhot: chickpea potato salad in vinegar, garlic & cilantro *(cold)* — 7 *(v, vg, gf)*

*pakowra: gram batter cauliflower, spinach & potato — 14 *(v, vg)*

SOUPS

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

nask: orange lentils, celery, carrot, potato & cilantro — 14 *(gf, v)*

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

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

SALADS

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

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)*

add avocado or quinoa +3

AFGHAN DUMPLINGS

afghans invented dumplings, right & after the chinese and koreans.

4 pcs — 16 / 6 pcs — 26

aushak: dumplings stuffed with leeks, topped with ground beef, yellow split peas, & strained garlic yogurt *(veggie available)*

mantoo beef:dumplings with ground beef, topped with a yellow split peas & carrots tomato sauce finished with strained garlic yogurt

mantoo shrimp: *lapis exclusive*, shrimp dumplings with a saffron cream sauce



photo: a carpet market in the hindu kush mountains

MAIN DISHES

VEGETARIAN DISHES

our best kept secret because people think afghans are carnivores with large turbans (also true)

shola: 16 beans infused with fresh dill — 14 *(v, gf)*

sabzi: spinach, cilantro — 14 *(v, gf)*

lubya: red kidney beans, herbed tomato sauce — 13 *(v, gf)*

zardak: carrots, yellow split peas, pitted plums — 13 *(v, gf)*

gulpee: cauliflower, cilantro, tomato sauce — 14 *(v, gf)*

dal: yellow lentils, onions, garlic — 13 *(v, gf)*

samarok: herbed mushrooms, tomato sauce — 13 *(v, gf)*

buranee badenjan: eggplant, tomato onion sauce, garlic sour cream, dried mint — 16 *(vg, gf)*

buranee kadoo: pumpkin, tomato onion sauce, garlic sour cream, dried mint — 16 *(vg, gf)*

these dishes are traditionally enjoyed with a side of rice, quinoa, or naan; we suggest ordering one to complement.

SIGNATURE DISHES

dine like an afghan chieftain of a bygone era.

lamb shank: bone-in braised lamb, herbed tomato sauce, basmati rice — 39 *(gf)*

morgh qorma: chicken, tomato, split peas, pitted plums, cilantro, basmati rice — 29 *(gf)*

kofta: beef meatballs, carrot, potato, tomato sauce, basmati rice — 29 *(gf)*

qabuli palow: rice pilaf, boneless braised lamb, carrots, & raisins — 36 *(gf)*
veggie — 23 *(v)*

add a side of afghan salata +10

FROM THE GRILL

cooked over a charcoal fire like the good ole days of 19th century kabul

mahee rohz: pan seared trout — 36 *(gf)*

chopawn: “afghan shepherd” lamb chops — 39 *(gf)*

morgh kabob: boneless chicken breast — 29 *(gf)*

steak tikka: marinated beef kabob — 29 *(gf)*

chaplee kabob: spicy patties of ground lamb — 33 *(gf)*

mixed grill: chicken, beef, & lamb variety — 46 *(gf)*

grill dishes are served with rice, pickled salad, cilantro-sumac garnish

SIDES

our forefathers picked swords as their side, you get to pick one of these.

single skewer of meat:
(all skewers are gluten free)
chicken — 13
steak — 13

seasoned fries: served with harissa aioli — 8 *(vg)*

quinoa: red & white quinoa, sautéed onion — 8 *(v, vg)*

naan: afghan flatbread — 5 *(v)*

mawst: yogurt with cucumber & dried mint — 5 *(v)*

pickled red onions: red onions, white vinegar — 4 *(v, gf)*

GRAINS

rice in afghanistan is second only to turbans and tribal feuds....in other words, serious business.

chalow: long-grained white rice & cumin — 6 *(v, vg, gf)*

palow: rice pilaf infused with chef's spices — 7 *(v, vg, gf)*

quinoa: red & white quinoa, sautéed onion — 8 *(v, vg, gf)*

LAPIS BAZAAR

take a piece of lapis home with our curated gourmet essentials

*green chutney:
8oz. bottle — 10
(v, gf, contains nuts)

red chutney:
8oz. bottle — 10
(v, gf)

lapis t-shirt:
— 25