

# CAFÉ DES AMIS

## Breakfast Crêpes

Served until 12 noon

with organic greens & sour cream:

Ham, organic scrambled eggs, Jarlsberg, tomato \$11.95

Organic scrambled eggs, tomato, Jarlsberg cheese \$11.50

Spinach, feta, tomato, organic scrambled eggs \$11.95

**Breakfast burrito**

Bombay potatoes, scrambled eggs, vintage cheddar in a flour tortilla \$11.95

Add \$1 to substitute any breakfast, savory or sweet crêpe with a buckwheat & chia crêpe (gluten free)\*

## Savory Crêpes

All served with organic greens, lemon tahini dressing or balsamic herb vinaigrette & sour cream:

Mozzarella, tomato, pesto \$10.50

Spinach and feta cheese \$11.95

Ham and Jarlsberg cheese \$11.50

Italian lentil & tomato stew, pesto, mozzarella \$11.95

Mediterranean vegetables, feta, pesto \$12.50

Chicken, avocado, mozzarella, tomato & caesar dressing \$12.50

Bacon, brie, avocado, apple & black pepper \$12.50

## Curry Wraps

A large flour tortilla with a choice of fillings

-served with mango chutney & cucumber raita:

Organic chicken curry & rice \$13.75

Shrimp and coconut curry & rice \$14.95

Vegetable curry & rice \$12.50

Maui beef, mushroom curry & rice \$14.75

Butternut squash, garbanzo, coconut curry & rice \$12.50

## Indian Curries

All served with basmati rice (or brown rice - 50c supplement).

Please ask if you would like a complimentary chutney:

**Butternut Squash & Garbanzo Bean Curry** \$14.50

Butternut squash, spinach, garbanzo, green beans, curry leaves, coconut milk, Kehrela spices

**Maui Grass Fed Beef & Mushroom Curry** \$17.95

Maui beef, slow cooked in coconut milk, tomatoes, garlic, ginger, onions, cilantro, Goan spices.

**Catch of the Day Fish Curry** \$20.95

Fresh island fish in a rich creamy sauce with tomato, yogurt, cilantro, Bengal spices

**Shrimp Curry** \$19.95

Shrimp in a coconut sauce with ginger, garlic, cinnamon, cilantro, Bengal spices

**Chicken Curry** \$17.50

Organic chicken slow cooked with tomato, yogurt, garlic, ginger, cinnamon, cilantro, Rajasthan spices

**Vegetable Curry** \$14.50

Spinach, carrots, cauliflower, potatoes, peas in a coconut sauce with tomatoes, cilantro, Tamil spices

## Appetizers

**Vegetarian Mediterranean Platter for two** \$15.75

Hummus, olives, cucumber raita, feta, carrot salad, roast Mediterranean vegetables, tomatoes, pesto, pita bread

**Mixed Platter for two** \$16.75

Salami, prosciutto, hummus, vintage cheddar, brie, olive tapenade, sweet onion chutney, bread

**Tahitian Poisson Cru** \$13.50

Fresh Ahi, coconut milk, lime juice, onion, cucumber and tomato - served with rice or bread

**Hummus and pita bread** \$6.95

## Mediterranean Seafood Stew

Fresh island fish, king prawns in a seafood tomato broth, baby potatoes - served with saffron aioli & bread \$20.95

## Salads

**Kale, Goat's Cheese & Sprout Salad** \$13.95

Organic sunflower sprouts, organic beets, organic carrots, pumpkin seeds, red onion, parsley & olive oil dressing, served with bread

**Greek Salad** \$12.95

Organic greens, tomato, red onion, cucumber, bell pepper, feta cheese, Kalamata olives - with balsamic & olive oil vinaigrette or lemon tahini dressing

**Mixed Salad** \$6.95

Organic greens, tomato, red onion, cucumber - with balsamic & olive oil vinaigrette or lemon tahini dressing

## Add Ons

Mango chutney \$1.50 Tomato chutney \$1.50

Habañero chutney \$1.50 Pita bread \$1.50

Cucumber raita \$2.50 Bombay potatoes \$4.95

Chicken \$5 Goat's cheese \$5

Bacon \$3 Avocado \$3

Sunflower sprouts \$3 Shrimp \$5

## Sweet Crêpes

Nutella \$5.95

Maui cane sugar with lime juice \$4.95

Banana and chocolate \$6.95

Cinnamon and cream \$5.95

Strawberries and cream \$8.95

Banana, toffee sauce and cream \$7.95

Apple cheesecake \$8.95

Toasted pecans, maple syrup & cream \$7.50

18% gratuity will be added to tables of 8 or more.

\*The gluten free crêpes are prepared in our kitchen where we also prepare food that contains gluten.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# CAFÉ DES AMIS

## Happy Hour 4 To 6 Everyday Half Price Beers, Wines By The Glass & Cocktails

<b>Cocktails</b>		<b>White Wines</b>		<b>6oz Glass</b>	<b>Bottle</b>
<b>Margarita</b> Gold tequila, fresh lime juice, agave nectar, triple sec	\$10.50	Chardonnay, Santa Barbara	\$9.95	\$29.95	
<b>Lillikoi Margarita</b> Lillikoi, gold tequila, agave nectar, triple sec, fresh lime juice	\$10.95	Pinot Grigio, Placido, Italy	\$9.95	\$29.95	
<b>Aperol Spritz</b> Italian bitter orange & herb liqueur, prosecco, orange	\$9.95	Sauvignon Blanc, Monkey Bay, New Zealand	\$9.95	\$29.95	
<b>Paia Rum Mai Tai</b> Local rum, orange, lillikoi, pineapple	\$9.95	<b>Sparkling &amp; Rose</b>			
<b>Mimosa</b> Prosecco, orange juice	\$9.95	Prosecco Ruffino, Italy	\$9.95	\$29.95	
<b>Bloody Mary</b> Maui vodka, spiced tomato juice	\$10.95	Rosé Campuget, France	\$9.95	\$29.95	
<b>Drinks</b>		<b>Red</b>			
Espresso	\$2.75	Côte du Rhone, J.L.Colombo, France	\$9.95	\$29.95	
Double espresso	\$3.25	Cabernet Sauvignon, Liberated Sonoma	\$9.95	\$29.95	
Filter coffee	\$2.75	Malbec, Diseno, Argentina	\$9.95	\$29.95	
Americano	\$2.75	Pinot Noir, Chateau Ste Jean, Sonoma	\$10.95	\$32.95	
Mocha	\$4.50	<b>Beers</b>			
Latte	\$3.95	Corona		\$6.00	
Soy latte	\$4.50	Bikini Blond		\$6.00	
Cappuccino	\$3.95	Big Swell IPA		\$6.00	
Hot chocolate	\$3.95	Heineken		\$6.00	
Almond milk - add 50c		Coconut Porter		\$6.00	
Earl Grey tea	\$2.75	<b>Fruit Smoothies</b>			
PG tips tea	\$2.75	#1 - Strawberry, blueberry, banana		\$5.95	
English breakfast tea	\$2.75	#2 - Mango, banana, pineapple		\$5.95	
Green tea	\$2.75	#3 - Peach, raspberry, banana		\$5.95	
Peppermint	\$2.75	#4 - Yogurt & banana, or strawberry, or mango		\$5.95	
Chai	\$2.75				
Chamomile	\$2.75				
Jasmine tea	\$2.75				
Orange juice	\$3.25				
Coke or Diet Coke	\$2.50				
Perrier	\$2.50				
Iced tea	\$2.50				
Limeade	\$2.50				
Ginger ale	\$2.50				