

# Café des Amis

## Lunch & Dinner

### Appetizers

<b>Vegetarian Mediterranean Platter for two</b>	19.50
Hummus, olives, cucumber raita, feta cheese Indian slaw, roast Mediterranean vegetables, tomatoes, pesto, pita bread	
<b>Add salami</b>	4.00
<b>Hummus and pita bread</b>	9.50

### Curry Wraps

A large flour tortilla with a choice of fillings  
- all served with mango chutney & cucumber raita:

Chicken curry & rice	16.50
Shrimp & coconut curry & rice	17.50
Vegetable curry & rice	16.00
Maui grass fed beef curry & rice	17.50
Butternut squash, garbanzo & coconut curry & rice	16.00

### Savory Crêpes

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

Mozzarella, tomato & pesto	14.50
Spinach & feta cheese	15.50
Ham & aged Cheddar cheese	15.00
Italian lentil & tomato stew, pesto & mozzarella	15.50
Mediterranean vegetables, feta cheese & pesto	16.50
Chicken, avocado, mozzarella, tomato & caesar dressing	16.50
"The Vegan" Italian lentil & tomato stew, spinach, avocado in a gluten free crepe. Served with hummus	16.00
Kalua pork, Maui pineapple habanero salsa, goat's cheese, dill pickles	16.50

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

**Happy Hour 4 To 6 Everyday.**  
**30% off Cocktails,**  
**Wines By The Glass & Beers**

### Add Ons

Mango chutney	3.50	Goat's cheese	5.50
Habañero chutney	3.50	Shrimp	5.50
Avocado	4.50	Chicken	5.50
Cucumber raita	3.50	Bacon	4.00
		Pita bread	4.00

### Indian Curries

All served with basmati rice. Please ask if  
you would like a complimentary chutney:

<b>Butternut Squash &amp; Garbanzo Coconut Curry</b>	18.50
Butternut squash, spinach, garbanzo, green beans, curry leaves, coconut milk, Kehrela spices	
<b>Maui Grass Fed Beef Curry</b>	23.00
Maui beef, slow cooked in coconut milk, tomatoes, garlic, ginger, onions, cilantro, Goan spices	
<b>Shrimp Curry</b>	24.00
Shrimp in a coconut sauce with ginger, garlic, cinnamon, cilantro, Bengal spices	
<b>Chicken Curry</b>	20.50
Chicken slow cooked with tomato, yogurt, garlic, ginger, cinnamon, cilantro, Rajasthan spices	
<b>Vegetable Curry</b>	18.50
Spinach, carrots, cauliflower, potatoes, peas in a coconut sauce with tomatoes, cilantro, Tamil spices	
<b>Catch of the Day Fish Curry</b>	26.00
Fresh island fish in a rich creamy sauce with tomato, yogurt, cilantro, Bengal spices	

### Salads

<b>Greek Salad</b>	15.50
Salad greens, tomato, red onion, cucumber, bell pepper, feta cheese, Kalamata olives, balsamic & olive oil vinaigrette or lemon tahini dressing	
<b>Mixed Salad</b>	9.50
Salad greens, tomato, red onion, cucumber, balsamic & olive oil vinaigrette or lemon tahini dressing	
<b>Sweet Crêpes</b>	
Nutella	8.00
Cane sugar & lime juice	6.50
Banana & chocolate	9.00
Cinnamon & cream	8.00
Strawberries & cream	11.50
Banana, toffee sauce & cream	10.50
Toasted pecans, maple syrup & cream	11.00

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

\*The gluten free vegan 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.



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Cocktails

<b>Margarita</b> Hornitos Reposada 100% agave tequila, fresh lime juice, agave nectar, triple sec	13.50
<b>Lillikoi Margarita</b> Lillikoi, Hornitos Reposada 100% agave tequila, agave nectar, triple sec, fresh lime juice	14.50
<b>Strawberry Margarita</b> Strawberry, Hornitos Reposada 100% agave tequila, agave nectar, triple sec, fresh lime juice	13.50
<b>Paia Rum Mai Tai</b> Local rum, orange, lillikoi, pineapple	14.00
<b>Mimosa</b> Prosecco, orange juice	13.00
<b>Bloody Mary</b> Maui Ocean organic vodka, spiced tomato juice	13.00

Beers

Corona	6.50
Bikini Blonde	6.50
Big Swell IPA	6.50
Pau Hana Pilsner	6.50
Coconut Porter	6.50

White Wines

	<u>6oz Glass</u>	<u>Bottle</u>
Chardonnay, Cambria, Santa Barbara	12.00	38.00
Pinot Grigio, Ruffino, Italy	12.00	38.00
Sauvignon Blanc, Mohua, NZ	12.00	38.00

Sparkling

	<u>6oz bottle</u>	<u>Bottle</u>
Prosecco Ruffino, Italy	12.00	38.00

Red & Rose Wines

	<u>6oz Glass</u>	<u>Bottle</u>
Côte du Rhone, Chapoutier, France	12.00	38.00
Cabernet Sauvignon, Dreaming Tree California	12.00	38.00
Malbec, Colores Del Sol, Argentina	12.00	38.00
Pinot Noir, Carmel Road, Monterey	12.00	38.00
Rosé Campuget, France	12.00	38.00

Coffee & Tea

Espresso	3.00
Double espresso	4.00
Americano	4.00
Mocha	5.00
Latte	4.50
Soy latte	4.50
Cappuccino	4.50
Hot chocolate	4.50
Almond milk - add	.50
Coconut milk - add	.50
Earl Grey tea	4.00
PG tips tea	4.00
Matcha latte	5.50
Breakfast tea	4.00
Green tea	4.00
Chai	4.00
Jasmine tea	4.00
Chamomile	4.00
Peppermint	4.00
Iced tea	4.00

Juice & Sodas

Orange juice	3.50
Coke	3.50
Diet Coke	3.50
Perrier	4.00
Limeade	3.50
Ginger ale	3.50

Fruit Smoothies

#1 - Strawberry, blueberry, banana	9.00
#2 - Mango, banana, pineapple	9.00
#3 - Peach, raspberry, banana	9.00
Lassi - Yogurt, honey & banana, or strawberry, or mango	9.50
Add Protein powder	2.00

