

# Café des Amis

## Lunch & Dinner

### Appetizers

<b>Vegetarian Mediterranean Platter for two</b>	21.50
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>	10.50

### Curry Wraps

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

Chicken curry & rice	17.50
Shrimp & coconut curry & rice	18.50
Vegetable curry & rice	17.00
Maui grass fed beef curry & rice	18.50
Butternut squash, garbanzo & coconut curry & rice	17.00

### Savory Crêpes

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

Mozzarella, tomato & pesto	15.50
Spinach & feta cheese	16.50
Ham & aged Cheddar cheese	16.00
Italian lentil & tomato stew, pesto & mozzarella	17.00
Mediterranean vegetables, feta cheese & pesto	17.50
Chicken, avocado, mozzarella, tomato & caesar dressing	17.50
"The Vegan" Italian lentil & tomato stew, spinach, avocado in a gluten free crepe. Served with hummus	17.00
Kalua pork, Maui pineapple habanero salsa, goat's cheese, dill pickles	17.50

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

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### 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>	19.50
Butternut squash, spinach, garbanzo, green beans, curry leaves, coconut milk, Kehrela spices	
<b>Maui Grass Fed Beef Curry</b>	25.00
Maui beef, slow cooked in coconut milk, tomatoes, garlic, ginger, onions, cilantro, Goan spices	
<b>Shrimp Curry</b>	25.00
Shrimp in a coconut sauce with ginger, garlic, cinnamon, cilantro, Bengal spices	
<b>Chicken Curry</b>	22.50
Chicken slow cooked with tomato, yogurt, garlic, ginger, cinnamon, cilantro, Rajasthan spices	
<b>Vegetable Curry</b>	19.50
Spinach, carrots, cauliflower, potatoes, peas in a coconut sauce with tomatoes, cilantro, Tamil spices	
<b>Mahi Mahi Curry</b>	26.00
Rich creamy sauce with tomato, yogurt cilantro, Bengal spices	

### Salads

<b>Greek Salad</b>	16.50
Salad greens, tomato, red onion, cucumber, bell pepper, feta cheese, Kalamata olives, balsamic & olive oil vinaigrette or lemon tahini dressing	
<b>Mixed Salad</b>	10.50
Salad greens, tomato, red onion, cucumber, balsamic & olive oil vinaigrette or lemon tahini dressing	
<b>Sweet Crêpes</b>	
Nutella	8.50
Cane sugar & lime juice	6.50
Banana & chocolate	10.00
Cinnamon & cream	9.00
Strawberries & cream	12.50
Banana, toffee sauce & cream	11.50
Toasted pecans, maple syrup & cream	11.50

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.



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

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
Oat 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, mango	9.50
Add Protein powder	2.00

