

# Café des Amis

## Lunch & Dinner

### Appetizers

**Vegetarian Mediterranean Platter for two** 17.50  
Hummus, olives, cucumber raita, feta, Indian slaw, roast Mediterranean vegetables, tomatoes, pesto, pita bread

**Hummus and pita bread** 8.00

### Savory Crêpes

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

Mozzarella, tomato & pesto 12.50

Spinach & feta cheese 13.50

Ham & aged cheddar cheese 13.00

Italian lentil & tomato stew, pesto & mozzarella 13.50

Mediterranean vegetables, feta & pesto 13.50

Chicken, avocado, mozzarella, tomato & caesar dressing 14.50

Shrimp, bacon, chipotle aioli, avocado, furikake, aged cheddar & tomato 14.50

Kalua pork, Maui pineapple habanero salsa, goat's cheese, dill pickles 14.50

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

### Indian Curries

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

**Butternut Squash & Garbanzo Coconut Curry** 16.50  
Butternut squash, spinach, garbanzo, green beans, curry leaves, coconut milk, Kehrela spices

**Maui Grass Fed Beef Curry** 20.00  
Maui beef, slow cooked in coconut milk, tomatoes, garlic, ginger, onions, cilantro, Goan spices

**Shrimp Curry** 22.00  
Shrimp in a coconut sauce with ginger, garlic, cinnamon, cilantro, Bengal spices

**Chicken Curry** 18.50  
Chicken slow cooked with tomato, yogurt, garlic, ginger, cinnamon, cilantro, Rajasthan spices

**Vegetable Curry** 16.50  
Spinach, carrots, cauliflower, potatoes, peas in a coconut sauce with tomatoes, cilantro, Tamil spices

### Curry Wraps

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

Chicken curry & rice 15.50

Shrimp & coconut curry & rice 16.50

Vegetable curry & rice 14.50

Maui grass fed beef curry & rice 16.00

Butternut squash, garbanzo & coconut curry & rice 14.50

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

### Add Ons

Mango chutney 2.00 Goat's cheese 5.50

Habañero chutney 2.00 Shrimp 5.50

Chipotle salsa 2.00 Chicken 5.50

Avocado 3.00 Bacon 3.50

Cucumber raita 3.00 Pita bread 3.00

### Salads

**Greek Salad** 14.50

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

**Mixed Salad** 8.00

Salad greens, tomato, red onion, cucumber, balsamic & olive oil vinaigrette or lemon tahini dressing

### Sweet Crêpes

Nutella 6.50

Cane sugar & lime juice 5.50

Banana & chocolate 8.00

Cinnamon & cream 7.00

Strawberries & cream 10.00

Banana, toffee sauce & cream 9.50

Toasted pecans, maple syrup & cream 9.50

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.



# Café des Amis

## Breakfast & Drinks

### Breakfast Special *Served until 12 noon*

**Burrito** 14.50  
Home fries, organic scrambled eggs, cheddar cheese, chipotle salsa, avocado, wrapped in a wheat tortilla.

### Breakfast Crêpes *Served until 12 noon*

*Served with salad greens & sour cream*

Ham, organic scrambled eggs, aged cheddar & tomato 13.50

Organic scrambled eggs, tomato & aged cheddar 12.50

Spinach, feta, tomato & organic scrambled eggs 13.50

### Breakfast Cocktails

**Mimosa** 12.00  
Prosecco, orange juice

**Bloody Mary** 12.00  
Maui vodka, spiced tomato juice

### Fruit Smoothies

#1 - Strawberry, blueberry, banana 8.00

#2 - Mango, banana, pineapple 8.00

#3 - Peach, raspberry, banana 8.00

#4 - Honey yogurt & banana, or strawberry, or mango 8.00

Add Protein powder 2.00

### Beers

Corona 6.50

Bikini Blonde 6.50

Big Swell IPA 6.50

Heineken 6.50

Coconut Porter 6.50

### Cocktails

**Margarita** 12.00  
Hornitos Reposada 100% agave tequila, fresh lime juice, agave nectar, triple sec

**Lillikoi Margarita** 14.00  
Lillikoi, Hornitos Reposada 100% agave tequila, agave nectar, triple sec, fresh lime juice

**Strawberry Margarita** 13.00  
Strawberry, Hornitos Reposada 100% agave tequila, agave nectar, triple sec, fresh lime juice

**Paia Rum Mai Tai** 13.50  
Local rum, orange, lillikoi, pineapple

**Mimosa** 12.00  
Prosecco, orange juice

**Bloody Mary** 12.00  
Maui Ocean organic vodka, spiced tomato juice

### Sweet Crêpes

Nutella 6.50

Cane sugar & lime juice 5.50

Banana & chocolate 8.00

Cinnamon & cream 7.00

Strawberries & cream 10.00

Banana, toffee sauce & cream 9.50

Toasted pecans, maple syrup & cream 9.50

### Extras

Bacon 3.50

Avocado 3.50

Home fries 4.00

Chipotle salsa 2.00

Add \$1.50 to substitute any breakfast, savory or sweet crêpe with a buck-wheat & chia crêpe. (gluten free, vegan)\*

### Coffee Tea Juices Sodas

Hot chocolate 4.00

Almond milk - add .50

Coconut milk -add .50

Earl Grey tea 3.00

PG tips tea 3.00

Matcha latte 5.00

Breakfast tea 3.00

Green tea 3.00

Chai 3.00

Jasmine tea 3.00

Chamomile 3.00

Peppermint 3.00

Iced tea 3.00

Espresso 3.00

Double espresso 3.50

Filter coffee 3.00

Americano 3.00

Mocha 4.50

Latte 4.00

Soy latte 4.50

Cappuccino 4.00

Orange juice 3.50

Coke or Diet Coke 3.00

Perrier 3.00

Limeade 3.00

Ginger ale 3.00

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

### White Wines

6oz Glass

Bottle

Chardonnay, Cambria, Santa Barbara 11.00 35.00

Pinot Grigio, Ruffino, Italy 11.00 35.00

Sauvignon Blanc, Mohua, NZ 11.00 35.00

### Sparkling

6oz bottle

Bottle

Prosecco Ruffino, Italy 11.00 35.00

### Red & Rose Wines

6oz Glass

Bottle

Côte du Rhone, J.L.Colombo, France 11.00 35.00

Cabernet Sauvignon, Dreaming Tree California 11.00 35.00

Malbec, Colores Del Sol, Argentina 11.00 35.00

Pinot Noir, Carmel Road, Monterey 11.00 35.00

Rosé Campuget, France 11.00 35.00

