

# ***The Lotus Café***

***Hawaii's only  
Asian Style Natural Foods Café***



## **Dinner Menu**

**Served Mon-Sat, 4-9 PM**

73-5617 Maiau St.  
Kailua Kona, Hawaii 96740  
808.327.3270

# ***Welcome to Lotus Café!***

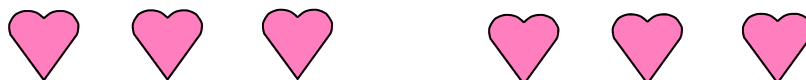
Our goal at **Lotus** is to serve the highest quality and best tasting Asian food you have ever eaten. Using 35 years of experience working with organic and natural foods, we have created unique recipes and sourced special ingredients to bring you the real flavors of Northern Thailand, Burma, India and Indonesia.

To do this, we grind, mix and blend our own spices from scratch. We cook here just as we cook for ourselves at home. We never use MSG or any ingredients that contain MSG under any name.

We use organic, fresh and local ingredients almost entirely. Much of our food and spices come from our own and other local farms. Our food is mostly grilled, steamed or lightly sauteed. We use only cold pressed oils; nothing is deep fried. All our ingredients are free of artificial flavors, colorings and preservatives. We use whole grains and as many organic ingredients as we can. Our foods are free of any dairy products as well. It does cost more to cook this way, but we think it's worth the extra cost.

The dishes we offer are some of our favorites from many years of living and traveling in Asia. Most are not offered anywhere else in Hawaii. We graciously invite you to share our favorite Asian treats and hope you truly enjoy your selections and your time here at Lotus Cafe.

*Aloha, from Ladda & Howie Simon & the staff of Lotus Cafe*



## Starters

**Nam Prik Ong** *(Thai)* **8.95**

Minced tofu with spices and chili, served with lightly steamed vegetables

**Nam Prik Pla** *(Thai)* **8.95**

Wild pacific salmon pate in a blend of Northern Thai spices, served on a bed of organic greens.

**Teram Balado** *(Sumatra)* **8.95**

Organic eggplant in spicy ginger tomato sauce

**Miang Kham** *(Thai)* **11.95**

A spicy snack of ginger, coconut, peanuts & dried shrimp with sweet coconut & palm sugar dipping sauce, served on Thai betel leaves (seasonal).

**Fish Cakes** *(Thai)* **8.95**

Minced mahimahi with long beans, blended with keffir lime leaf, lemongrass, garlic and chili, pan fried lightly. Served with our soothing tamarind dipping sauce

## Sates

(served with 2 dipping sauces)

**Sate Ikan** *(Bali)* **10.95**

Chunks of mahimahi grilled with Balinese spices; served with a lime and lemongrass sauce

**Sate Ayam** *(Java)* **10.95**

Grilled organic chicken, marinated in our special marinade, served with peanut sauce. Oozing with flavor!

**Sate Udang** *(Java)* **12.95**

Grilled shrimp in our sweet tamarind sauce

## Summer Rolls

**Barbeque Organic Chicken Roll** **10.95**

**Shrimp Noodle Roll** **11.95**

**Grilled Tofu Veggie Roll** **9.95**



## Soups

**Tom Yam Salmon** (*Thai*) Wild Pacific salmon in a hot & sour broth  
**6.95 / 12.95**

**Kwetiaiw Gai** (*Thai*) Organic chicken noodle soup with rice noodles,  
a traditional Thai favorite, sweet, spicy and flavorful  
**6.95 / 12.95**

**Chiang Mai Chicken Soup** Very Mild **5.95 / 10.95**

**Kao Tom Gai** (*Thai*) a mild rice soup with a organic chicken in a ginger  
garlic broth, garnished with cilantro, green onion and roasted shallots  
**5.95 / 10.95, Add \$2 for Shrimp**

**Chiang Mai Chicken Soup** (*Thai*) Organic chicken in a vegetable broth with  
potato, carrot, tomato and onion **5.95 / 10.95**

**Tom Jewt Tahu** (*Thai*) Organic chicken balls with soft tofu in a light broth  
flavored with garlic, pepper, dark soy sauce and cilantro **5.95 / 10.95**

## Fresh Cold Salads

**Burmese Green Salad** **11.95**

Organic avocados, onions, shallots, cilantro, tomato and organic greens  
with a tangy Burmese dressing of ginger, onion and tomato

**Chicken or Tofu Larb** (*Thai*) **12.95 / 8.95**

Organic tofu or organic chicken, minced with onion, cilantro, a blend of  
Chiang Mai spices and Braggs soy sauce

**Yam Makua** (*Thai*) **8.95**

Grilled eggplant with chili, palm sugar, soy sauce and garlic

**Yam Tangkua** (*Thai*) **10.95**

Cucumber with chili, palm sugar, grated coconut, ground peanuts and soy  
sauce

**Shrimp Noodle Salad** (*Thai*) **11.95**

Sauteed shrimp with coconut milk & ginger

**Nam Sod** (*Thai*) **11.95**

Shredded organic chicken with ginger, chili and palm sugar

**Som Tam Lotus** (*Thai*) **11.95**

Our original delicious version of green papaya salad with string beans and  
grilled shrimp added. Made without fish sauce.

## Vegetarian Entrees

*All our chicken and seafood entrees can be served vegetarian style substituting tofu for the fish or seafood*

- Special Pad Thai Tofu (Thai)** **12.95**  
Our delicious version of a Thai favorite, add \$3 for shrimp or chicken
- Pad Makua (Thai)** **12.95**  
Stirfry eggplant with Thai Basil; served with your choice of rice
- Teram Balado Tofu (Sumatra)** **13.95**  
Eggplant and tofu sauted in a tangy ginger tomato sauce; served with your choice of rice
- Rad Na Noodles (Thai)** **12.95**  
Mixed vegetables & tofu with rice noodles in a delicious sauce
- Stirfry Tofu with Mushroom & Ginger (Thai)** **12.95**  
Fresh garden vegetables, mostly organic, with a light ginger-garlic sauce; served with your choice of rice
- Kashmiri Vegetable Curry (India)** **13.95**  
Mixed vegetables and potatoes in a spicy North indian Curry; served with your choice of rice
- South Indian Curry** **13.95**  
A creamy coconut curry with onion, carrot, broccoli and potato; served with your choice of rice
- Vegetarian Fried Rice** **11.95**  
Lots of chopped veggies, tofu and egg; with our special Northern Thai sauce

## Side Orders

- White Jasmine Rice** **3.50**
- Organic Brown Basmati Rice** **4.00**
- Thai Sticky Rice** **3.50**



## Special Curries

**Vegetable / Tofu: \$14.95; Chicken or Fish: \$16.95**

### **Yellow Indian Curry with 11 Spices**

Mixed fresh vegetables, with our tomato-based Malabar curry sauce of cardamon, cinnamon, ginger, star anise and more

### **Fresh Indian Curry in a Coconut Rice Crepe**

Cubed onion, potatoes, carrot, bell pepper and cucumber cooked in a Malabar curry with garlic, cumin, tumeric chili tamarind and ginger in a tomato base; served with a cucumber raita

### **Fresh Thai Green Curry**

A blend of green chili, galanga, keffir lime leaf & coriander seeds, mixed with organic garden vegetables, organic coconut milk and Thai basil

***All our curries are made with our own fresh picked, hand-roasted and fresh ground herbs and spices***

## Chicken Entrees

***All prepared with Certified Organic Chicken***

### **Kao Man Gai (Thai) 16.95**

Steamed organic chicken, ginger rice & flavorful chicken broth with veggies

### **Chicken Mango Tango (Thai) 17.95**

Coconut milk marinated grilled chicken with mango salsa and sauted vegetables; served with your choice of rice.

### **Nam Yeow (Thai) 15.95**

Shiitake mushrooms, rice noodles and organic chicken in a rich tomato broth.

### **Chicken Laksa (Singapore) 15.95**

Spicy coconut based soup with organic chicken, noodles, peanuts, sprouts and more

### **Spicy Drunken Chicken (Thai) 16.95**

Organic chicken simmered in herbs and spicy chili and keffir lime sauce; served with your choice of rice

### **Chicken Fried Rice 14.95**

Organic chicken, lots of chopped veggies, tofu and egg; with our special Northern Thai sauce

## Seafood Entrees

**Javanese Grilled Fish with Mango Salsa 17.95**

Coconut garlic and cilantro marinade, lightly grilled; served with your choice of rice

**Udang Rica Rica (Sulawesi) 18.95**

Spicy grilled shrimp in a ginger tomato sauce with sauted vegetables your choice of rice

**Ikan Laksa (Singapore) 16.95**

Spicy coconut based soup with mahimahi, noodles, peanuts, sprouts and more.

**Ikan Curry (Burma) 15.95**

A delicious thin mahimahi curry with sauteed vegetables & your choice of rice

**Pad Thai Shrimp Omlette (Thai) 15.95**

Our version of a Thai favorite cooked with organic eggs

**Lemongrass Mahi w/ Noodles (Thai) 16.95**

Sauteed mahimahi over rice noodles in a exquisite lemongrass sauce

**Bánh Xèo (Vietnam) 16.95**

Vietnamese coconut-rice crepes with a spicy shiitake mushroom sauce, can be made with shrimp or chicken

**Ginger Lilikoi Mahimahi 18.95**

Grilled mahimahi with a ginger-lilikoi sauce, served with purple Molokai sweet potatoes in a sweet coconut-cinnamon sauce

**Grilled Jumbo Shrimp (Thai) 19.95**

Skewers of grilled jumbo shrimp, basted with our tangy mango barbeque sauce; served on a bed of organic greens with sweet tamarind dipping sauce & your choice of rice

**Shrimp Fried Rice 15.95**

Grilled shrimp, with lots of chopped organic garden veggies, tofu and egg; with our special Northern Thai sauce

## Luscious Desserts

**Mamuang Khao Neow (Thai) 8.95**

Mango and sticky rice

**Grilled Banana & Palm Sugar (Thai)**

A Thai street food treat **8.95**

**Bujang Dalam Selimut (Java) 8.95**

Coconut pancakes with sweet fresh grated coconut filling topped with a scoop of our own Lotus ginger vanilla gelato

**Brownie & a Scoop of Gelato 9.95**

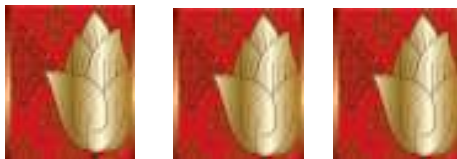
A fresh rich chocolate brownie with your choice of fresh gelato

**Brownie Delight 9.95**

Our fresh chocolate brownie, topped with pureed frozen banana and slivered almonds

**Fresh Gelato and Sorbets 1 scoop 5.95 / 2 scoops 8.95**

Made here from fresh fruits, organic soy and coconut milk and organic lemon juice. A thai recipe, made on the finest Italian gelato machine. The best you ever tasted!



**Try our**  
***Taster's Special***  
**Three different taster portions**  
**and rice for \$16.95**

**Lotus Cafe offers *Custom Catering***

**We have 38 years of experience working with natural and organic foods. It would be our pleasure to cater your event with vegetarian, vegan or any type of natural foods cuisine you desire. Please come discuss your needs with Howie or Ladda. Mahalo**

**Give a Lotus Café Gift Certificate**  
**(Ask your server)**

**Ask about our popular**  
**Thai Cooking Classes**  
**held here at Lotus**



# ***Lotus Drinks***

## **Lotus Specials**

Medium \$6, Large \$ 8

**Fresh Naked Sugar Cane Juice:** pressed from organic purple sugarcane

**Ginger Lemonade:** organic yellow ginger, organic lemon juice and organic cane juice and palm sugar

**Lilikoi Nectar:** wild lilikoi juice and organic cane juice

**Thai Tea / Chaing Mai Chai \$5**

a delicious blend of organic Thai herbs, sweetened with organic dried cane juice with or without coconut milk.

## **Smoothies**

Medium \$6 Large \$8

**Mango Express:** mangos, orange juice honey , organic soy milk and palmsugar

**Strawberry Banana:** strawberries, bananas, organic soy milk and dried sugarcane juice

**Mixed Berry Banana:** Raspberries, blackberries blueberries, organic soy milk and dried sugarcane juice

## **Gelato Floats**

*with 1 scoop of gelato* Medium \$9, Large \$12

**Lemonade:** organic lemonade and palm sugar

**Strawberry Banana:** strawberries, bananas, organic soy milk and dried sugarcane juice

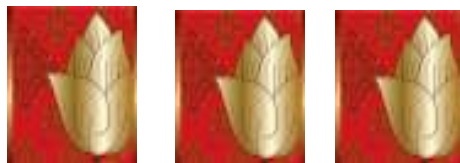
**Chocolate Date:** Organic Chocolate Soy milk, & organic

# ***Fresh Organic Gelato & Sorbets***

Using only the finest fresh ingredients, including local, seasonal and mostly organic fruits, organic soymilk and fresh ground spices, our staff creates a variety of original and delicious flavors. Producing small batches by hand allows us to optimize quality and provide you with a truly remarkable product, unlike anything you have ever tasted

***Taste some and see for yourself!***

Our current flavors include lilikoi, mango, ginger vanilla, chocolate macnut, kona coffee fudge, strawberry, ginger chai, coconut, and blueberry



**WE USE LOCAL &  
ORGANIC  
INGREDIENTS!**

**LOTUS CAFÉ IS  
100% SOLAR  
POWERED!**



**WE ONLY USE  
COMPOSTABLE  
CONTAINERS!**

**OUR FOOD IS  
GMO FREE!**