

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 40 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 South east Asia.

To do this, we grind, mix and blend our own spices from scratch. We never use MSG or any ingredients that contain MSG under any name. We use organic, fresh and local ingredients almost entirely, from our own and other local farms as much as possible. Our food is mostly grilled, steamed or lightly sautéed, nothing is deep fried. We use only cold pressed oils. All our ingredients are free of artificial flavors, colorings and preservatives. We use whole grains and as many organic ingredients as we can.

The dishes we offer are some of our favorites from many years of living and traveling in Asia. Many 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.

***100% Gluten Free, GMO Free & Dairy Free
And never any artificial flavors or preservatives***

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



Starters

Nam Prik Ong *(Thai)*

9-

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

Nam Prik Pla *(Thai)*

10-

Minced wild pacific ono served with steamed veggies, roasted onion and garlic.

Teram Balado *(Sumatra)*

10-

Organic eggplant in a ginger tomato sauce

Miang Kham *(Thai)*

12-

A traditional snack of ginger, coconut, peanuts & dried with toasted coconut flakes & palm sugar dipping sauce, served on Thai betel leaves (seasonal) or lettuce. Very tasty and nutritious.

Fish Cakes *(Thai)*

13-

Minced ono with long beans, blended with kaffir lime leaf, lemongrass, garlic and chili, lightly pan fried. Has a mild red curry flavor; served with our soothing tamarind dipping sauce.

Grilled Coconut Shrimp

15-

Jumbo shrimp, brushed with coconut milk, ginger, pepper and lime, served with our own special salsa

Spiced Grilled Eggplant

11-

Minced grilled eggplant blended with tomato and onion, spiced with garam masala, turmeric and coriander. Served with cucumber slices.

Sates

Served with peanut sauce and tamarind sauce

Sate lilit Minced shrimp and fish, blended with fresh and roasted spices, coconut and palm sugar, molded onto sticks and grilled **17-**

Sate Ikan *(Thai)*

15-

Chunks of ono grilled with turmeric and black pepper

Sate Ayam *(Java)*

15

Grilled organic chicken, marinated in garam masala, turmeric, coconut milk, garlic and coriander seeds. Oozing with flavor!

Sate Udang *(Java)*

16-

Grilled shrimp served with our sweet tamarind sauce

Summer Rolls

*2 rolls made with 6 different vegetables and rice noodles,
served with peanut sauce and tamarind sauce*

Avocado Vegetable Roll

9-

Barbeque Organic Chicken Roll

9-

Shrimp Noodle Roll

9-

Soups

- Tom Yam Ono** (*Thai*) **12-**
Wild Pacific ono in a hot & sour broth with galangal, lemongrass and lime leaf
- Kwetiaw Gai** (*Thai*) **13-**
Organic chicken noodle soup with rice noodles, a traditional Thai favorite that is full of flavor
- Thom Kha Gai** (*Thai*) **13-**
Creamy organic coconut milk, organic chicken, galangal, lime leaf and lemongrass combined in a delicious soup
- Chiang Mai Chicken Soup** **12-**
A very mild blend of onion, carrot, tomato and potato

Fresh Cold Salads

- Thai Coconut Rice Salad** **12-**
A delicious blend of rice, organic pineapple, (seasonal), shrimp or tofu, cashews and coconut milk, spiced with garlic, onions, coriander, Thai basil, lime juice, palm sugar and chili
- Burmese Green Salad** **13-**
Organic avocados, onions,, cilantro, tomato and organic greens , with a tangy Burmese dressing of ginger, onion and tomato
- Chicken Larb** (*Thai*) **13-**
Organic chicken, minced with onion, cilantro, a blend of toasted coriander, lemongrass and galanga
- Yam Makua** (*Thai*) **13-**
Grilled eggplant with chili, palm sugar, Braggs, garlic, lemongrass and ginger
- Yam Tangkua** (*Thai*) **11-**
Cucumber with chili, palm sugar, grated coconut, ground peanuts and soy sauce
- Shrimp Noodle Salad** (*Thai*) **14-**
Sautéed shrimp with coconut milk & ginger
- Nam Sod** (*Thai*) **13-**
Shredded organic chicken with ginger, chili and palm sugar
- Som Tam Lotus** (*Thai*) **13-**
Our original delicious version with shredded green papaya, string beans, tomato, garlic and shrimp. Garnished with chopped organic peanuts. Made without fish sauce.

Vegetarian Entrees

Entrees come with your choice of rice, except for noodle dishes. Please check our chicken and seafood entrees as all of them can be served vegetarian style substituting organic tofu for the chicken, fish or seafood

Special Pad Thai Tofu (Thai)

15-

Our delicious version of a Thai favorite with rice noodles and vegetables braised in our original sauce (not fried), garnished with ppeanuts, cilantro green onion and sprouts. Please add \$3 for shrimp or organic chicken

Pad Makua (Thai)

15-

Stir-fry eggplant with Thai Basil; served with your choice of rice

Teram Balado Tofu (Sumatra)

15-

Eggplant and tofu sauted in a tangy ginger tomato sauce

Rad Na Noodles (Thai)

14-

Mixed vegetables & tofu with rice noodles in a delicious sauce

Stirfry Tofu with Mushroom & Ginger (Thai) **15**

Fresh garden vegetables, mostly organic, with a light ginger-garlic sauce

Kashmiri Vegetable Curry (India)

16-

Mixed vegetables and potatoes in a spicy North Indian Curry with ginger, turmeric, garlic, onion, red chili and garam masala

South Indian Curry

18-

A creamy coconut curry (garam masala, ginger, coriander, pepper and chili), with onion, carrot, broccoli and potato

Vegetarian Fried Rice

13-

Chopped veggies, tofu and egg; with our special sauce

Side Orders

Organic Jasmine Rice **3.50**

Organic Brown Rice **4.00**

Thai Sticky Rice **3.50**

Special Curries

Yellow Indian Curry with 11 Spices Veg/Tofu: 16-; Organic Ckn or Fish 19-
Mixed fresh vegetables, with our tomato-based Malabar curry sauce of cardamon, cinnamon, ginger & star anise

Indian Curry in a Coconut Rice Crepe Veg/Tofu: 16-; Organic Ckn or Fish 19-
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 Veg/Tofu: 16-; Organic Ckn or Fish 19-
A blend of green chili, galanga, kaffir lime leaf, lemongrass & coriander seeds, (made fresh daily), mixed with organic garden vegetables, coconut milk and Thai basil

Thai Red Curry with Ulu and Pumpkin Veg/Tofu: 16-; Organic Ckn or Fish 19-
Delicious breadfruit, sweet Hawaiian pumpkin, mixed veggies, coconut milk and fresh Thai basil

All our curries are made fresh, hand-roasted and fresh ground here. at Lotus. No commercial curry pastes are served at Lotus.

Chicken Entrees

All prepared with Certified Organic Chicken

Kao Man Gai (Thai) 17-
Barbequed organic chicken, served with ginger rice and a bowl of spiced chicken broth with veggies

Chicken Mango Tango (Thai) 19-
Coconut milk marinated grilled chicken with mango salsa and sauted vegetables.

Nam Yeow (Thai / Burma) 19-
Shiitake mushrooms, rice noodles and organic chicken in a rich chicken-tomato broth.

Chicken Laksa (Singapore) 20-
Spicy coconut milk based soup with organic chicken, rice noodles, peanuts, sprouts and more

Spicy Drunken Chicken (Thai) 18-
Organic chicken simmered in herbs and spicy chili and keffir lime sauce.

Chicken Fried Rice 15-
Organic chicken, chopped veggies, organic tofu, purple sweet potatoes and organic egg

Seafood Entrees

Javanese Grilled Fish with Mango Salsa **22-**

Ono fillet marinated with garlic and cilantro, then dipped in coconut based sauce, then lightly grilled. Served with served with stirfry vegetables

Thai Spiced Ono Steamed In a Banana Leaf (Thai) **25-**

Wild Pacific ono spiced with garlic, ginger, lemongrass, coriander, basil, and coconut milk, wrapped and steamed in banana leaves.

Grilled Jumbo Shrimp (Thai) **25-**

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

Ikan Laksa (Singapore) **22-**

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

Pad Thai Shrimp Omelette (Thai) **22-**

Our delicious Pad Thai, made with rice noodles, organic eggs, tamarind and Braggs.

Lemongrass Ono w/ Noodles (Thai) **22-**

Sauteed ono served over rice noodles with a delicious lemongrass sauce

Bánh Xèo (Vietnam) **19-**

Vietnamese coconut-rice crepes with shrimp and chicken and bell pepper; with a spicy shiitake mushroom sauce, garnished with bean sprouts, cilantro and green onion.

Ginger Lilikoi Ono **24-**

Grilled ono cooked with a ginger-lilikoi sauce; served with purple Molokai sweet potatoes in a sweet coconut-cinnamon sauce

Shrimp Fried Rice **17-**

Chopped organic garden veggies, tofu and egg and shrimp; your choice of jasmine or brown rice.

Mac Nut Crusted Grilled Fish **26-**

Wild Pacific ono fillets, marinated with turmeric, pepper & cilantro and rolled in chopped macnuts, then pan grilled. Served with stir fried vegetables and rice

Luscious Desserts

Almost Raw Pies 9-/slice, 12- with a scoop of gelato

Almonds, honey and coconut for the crusts, with your choice of filling: Chocolate or Lilikoi

Mamuang Khao Neow (Thai) 11-

Mango and sticky rice, (only offered when mangoes are in season)

Bujang Dalam Selimut (Java) 12-

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

Fresh Vegan Gelato 1 scoop 7- / 2 scoops 11-

Made here from fresh fruits, organic rice milk and organic coconut milk. Mostly organic local ingredients. A Thai recipe, made on the finest Italian gelato machine. Selection varies through the week and through the season. The best you ever tasted!

Sweet Sticky Rice & Gelato (Thai) 12--

Sticky rice cooked in coconut milk, with a toasted coconut and palm sugar filling, rolled and steamed in a banana leaf, served hot with a scoop of fresh gelato

**Lotus Café is Hawaii's only
100% GMO FREE
Restaurant!**

Special Drinks

Ginger Lemonade: \$6 Organic yellow ginger, organic lemon juice and organic cane sugar

Lilikoi Nectar: \$6 Wild lilikoi, sweetened with organic sugar

Chiang Mai Chai \$6 Our original delightful blend of organic lemon-grass, ginger, cinnamon and cloves; served with or without coconut milk, hot or cold. (add \$1 for coconut milk)

Smoothies: M 7, L 9

Mango Express, Chocolate Macnut, Mixed Berry Banana, Strawberry Banana, Banana Date, Banana Coconut, Mango Coconut, Coconut Macnut, Ginger Banana

All smoothies are made with organic soymilk & fruit; add \$3 for Lassis (with organic yogurt)

Gelato Floats 12

A 16 oz smoothie with 1 scoop of any gelato

Fresh Pressed Juice M 10, L 12

Carrot, celery, tomato, cucumber Add \$1 for fresh ginger or turmeric root

Fresh Organic Gelato & Sorbets

Using only the finest fresh ingredients, including local, seasonal and mostly organic fruits, organic ricemilk and fresh ground spices, we have created 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!

Lotus Cafe offers Custom Catering

We have 40+ years of experience working with natural and organic foods. It would be our pleasure to cater your event with any type of natural foods cuisine you desire. Please discuss your needs with Howie or Ladda.

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**WE ARE
100% PV SOLAR
POWERED!**

**WE ONLY USE
COMPOSTABLE
CONTAINERS!**