

The Lotus Cafe



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

“Local & Organic”

**Lunch 10:30-4:00
Dinner 4:00-9:00**

**73-5617 Maiau St
Kailua Kona, Hi. 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 most delicious and healthy flavors from Asia. We are proud to be Hawaii's only local, organic, Gluten Free and GMO Free restaurant.

To do this, we grind, mix and blend our own spices from scratch. We cook here just as we cook for ourselves at home. No pre-made sauces are ever used, so there is never any MSG or any ingredients that contain MSG under any name. In our food.

We use organic, fresh and local ingredients almost entirely. Many of our ingredients 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 is 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

**We use local &
organic
ingredients!**

**We are Hawaii's
only GMO-Free
Restaurant!**

**We use
compostable
containers**

**LOTUS CAFÉ is
Hawaii's only
100% SOLAR POWRED
restaurant**

**Our food has no pre-
servatives or artifi-
cial ingredients**

Starters

Nam Prik Ong (*Thai*) **8-**
Minced tofu with spices and chili, served with lightly steamed vegetables

Nam Prik Pla (*Thai*) **8-**
Minced wild Pacific ono with a traditional Northern sauce and steamed veggies.

Semur Tahu (*Java*) **8-**
Grilled tofu with a dark coconut-garlic soy sauce

Teram Balado (*Sumatra*) **8-**
Grilled eggplant in a rich ginger-tomato sauce

Miang Kham (*Thai*) **11-**
A super snack of ginger, coconut, lime, and peanuts that you roll in betel leaves, with a sweet dipping sauce

Sates

Sate Ikan (*Bali*) **9-**
Grilled fish and spices served with a lemon-grass – lime sauce

Sate Ayam (*Java*) **9-**
Grilled chicken and spices served with peanut sauce and tamarind sauces

Sate Udang (*Java*) **10-**
Grilled shrimp in our own sweet tamarind sauce

Sate Tofu and Vegetables **9-**
Tomato, peppers and tofu, spiced and grilled to perfection; served with peanut sauce and tamarind sauce

Summer Rolls

Barbeque Organic Chicken Roll **8-**

Shrimp Noodle Roll **9-**

Grilled Tofu Avocado Roll **8-**

Taster's Special:

Allow our chef to surprise you with 3 taster portions, selected from our most popular entrees, served with rice, 17-

Curry Sampler

Allow our chef to surprise you with six different delicious fresh curries, served with rice, \$60 veg/ \$75 fish or chicken

Isarn Lunch Special:

The famous, delicious and healthy Northeastern Thai combo, green papaya salad, grilled organic chicken and sticky rice, 18-

Fresh Cold Salads

Organic Green Salad **10-**

Avocadoes, onions, shallots, cilantro and tomato mixed with a tangy Burmese dressing

Tofu Larb (Thai) **8-**

Minced organic tofu with onion, cilantro, Chiang Mai spices and soy sauce

Yam Makua (Thai) **9-**

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

Yam Tangkua (Thai) **9-**

Cucumber with chili, palm sugar, fresh coconut, ground peanuts and more

Shrimp Noodle Salad (Thai) **12-**

Sauteed with coconut milk and ginger

Nam Sod (Thai) **11-**

Organic chicken salad with ginger, chili and palm sugar

Green Papaya Salad (Som Tam Lotus)
(Thai) **9-**

Our own version of green papaya salad with string beans and shrimp

Yam Pak (Thai) **8-**

Vegetables with tamarind, palm sugar and sesame seeds

Bowl of Soup 7-

Tom Yam Ono (Thai)

Wild Pacific ono in a hot and sour broth

Kwetiaw Gai (Thai)

Chicken noodle soup with anise

Chiang Mai Chicken Soup

Chicken & vegetables, very mild

Fish and Tamarind Soup (Burma)

Wild ono cooked in tamarind paste & spices

Vegetarian Entrees

we can prepare vegan versions of any of the chicken or fish dishes on our menu

- Pad Makua** *(Thai)* **11-**
Stir fried eggplant with Basil, served with your choice of rice
- Special Pad Thai Tofu** *(Thai)* **11-**
Our delicious version of a Thai favorite
- Rad Na Noodles** *(Thai)* **11-**
Mixed vegetables with wide rice noodles
- Stirfried Tofu with Mushroom and Ginger** *(Thai)* Served with rice **11-**
- Teram Balado Tofu** *(Sumatra)* **12-**
Eggplant and organic tofu sauteed in a spicy ginger tomato sauce served with rice
- Kashmiri Vegetable Curry** **12-**
Mixed seasonal vegetables in a spicy North Indian Curry with cumin and ginger; served with your choice of rice
- South Indian Curry** **14-**
A coconut curry with vegetables and tofu; served with your choice of rice
- Vegetarian Fried Rice** **11-**

Chicken Entrees

All made with Organic chicken

- Kao Man Gai** *(Thai)* **14-**
Steamed chicken with gingered rice with a side of chicken soup
- Nam Yeow** *(Thai)* **14-**
Shiitake mushrooms, rice noodles and chicken, simmered in a rich tomato broth
- Chicken Fried Rice** *(Java)* **13-**
Our special version with dark soy sauce
- Chicken Mango Tango** *(Thai)* **15-**
Coconut marinated grilled chicken, mango salsa and sauteed vegetables with rice
- Chicken Laksa** *(Singapore)* **15-**
Spicy organic coconut milk based noodle soup, topped with peanuts, sprouts, cilantro and more
- Spicy Drunken Chicken** *(Thai)* **14-**
Chicken pieces simmered in herbs with a spicy chili keffir lime sauce, served with rice

Seafood Entrees

Nam prik Pla (Thai) **11-**
Minced ono with a traditional Northern Thai sauce and steamed veggies; served with your choice of rice

Ikan Curry (Burma) **12-**
A thin Fish curry with wild ono, served with rice

Shrimp Laksa (Singapore) **14-**
Creamy coconut-based noodle soup topped with peanuts, sprouts, cilantro and more.

Pad Thai Shrimp Omlette (Thai) **16-**
A Thai favorite prepared with organic eggs

Lemongrass Shrimp & Noodles (Thai)
Sauteed Shrimp with a coconut tomato sauce over rice noodles **15-**

Bánh Xèo **15-**
Vietnamese coconut-rice crepes, stuffed with shrimp and chicken, with a shitake mushroom sauce

Ono Lilikoi **15-**
Grilled ono served with lightly sauteed veggies, lilikoi sauce and your choice of rice

Shrimp Fried Rice **14-**

Side Orders

White Organic Jasmine Rice **3.50**

Sticky Rice **3-**

Organic Brown Basmati Rice **3.50**

Desserts

Lotus Café's Hand Made Gelato **5-/7 -**
5 delicious flavors made with organic local fruit & coconut milk

Sweet Potato In Ginger **7-**

Mamuang Khao Neow (Thai) **9-**
Fresh sweet Kona mango and sticky rice

Grilled Banana & Palm Sugar (Thai)
A Thai street food treat **7-**

Bujang Dalam Selimut (Java) **9-**
Coconut pancakes with sweet fresh coconut filling, topped with a scoop of gelato

Almost Raw Pies **8-/slice, 10- with a scoop of gelato**
Almonds, honey and coconut for the crusts, with your choice of filling: Chocolate or Lilikoi

Special Curries

We are happy to add to our menu some of the most popular curries we have offered as specials over the past year. You can chose either Vegetable / Tofu: \$13, Chicken \$16 or Fish: \$16

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

11 Spice Yellow Indian Curry

Mixed fresh vegetables, with our Malabar curry sauce of coconut milk, cardamon, cinnamon, ginger, star anise and more

Vellay Appam

(Southern Indian Curry in a Coconut-Rice Pancake)

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

Lotus Thai Green Curry

A blend of green chili, galanga, keffir lime leaf & coriander seeds, mixed with eggplant, string beans carrot, cabbage and Thai basil



Blended Drinks

Smoothies & Lassis

16 oz. - \$7 / 20 oz. - \$9

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

All smoothies are made with organic soy milk or cow's milk,
For a Lassi, add \$1 for organic soy or cow's milk yogurt

Gelato Floats

16 oz. - \$10

A 16 oz smoothie with a large scoop of any gelato

Extras - \$1

Dates, Almonds, Yogurt, Peanut Butter, Cocoa, Candied Ginger, Palm Sugar, Toasted Coconut



Specialty Drinks

Lotus Café's Special Blends

20 oz. - \$6

Lilikoi Nectar
Organic Ginger Lemonade

Lotus Café's Chai

20 oz. - \$6

Chiang Mai Chai
(lemongrass, ginger, cinnamon & cloves)
Coconut Chai

Fresh Juices

L \$8 / XL - \$9

Any combination of carrot, celery, tomato, cucumber & ginger

Ask about special seasonal fruits



Coffee & Espresso

Espresso Drinks	16 oz.	20 oz.
Espresso -----	\$2.50 / shot	
Latte -----	\$3.50	4.00
Chai Latte -----	\$4.00	\$4.25
Mocha -----	\$4.00	\$4.25
Iced Latte -----	\$4.00	\$4.25
Iced Chai Latte -----	\$4.00	\$4.25
Iced Mocha -----	\$4.00	\$4.25

Thai Drinks		
Soy & Palm Sugar Latte -----	\$4.00	\$4.50
Coconut & Palm Sugar Latte ----	\$4.50	\$5.00
Chiang Mai Chai -----	\$4.00	\$4.50
Iced Coconut & Palm Sugar Latte	\$4.50	\$5.00
Iced Soy & Palm Sugar Latte ---	\$4.00	\$4.50
Iced Cinnamon Coffee -----	\$3.00	\$3.50
Iced Green Tea -----	\$3.00	\$3.25

Kona Coffee	
100% Organic Kona -----	\$3.00

*We serve only 100%
Organic Kona Coffee*

**We serve only
the delicious
Rooster Farms
100%
Organic Kona
Coffee**

Delicious Gelato & Sorbet

Using only the finest fresh ingredients, our staff creates a variety of *original & delicious flavors*. While almost all other gelato shops use premixed bases, fruit concentrates and bottled flavors with many additives,

we make our own gelato from scratch, using only fresh and frozen fruit, organic soy & coconut milks, organic cane juice & organic lemon juice so our gelato tastes better and is better for you.

Producing small batches by hand allow us to optimize quality and provide you with a truly remarkable product unlike anything made anywhere else.

There is no dairy, no eggs and none of the chemicals and artificial flavor and color you will find in all other gelatos!

***Taste it and see
for yourself!***

Our flavors Include:

***Ginger Vanilla
Lilikoi
Mango
Coconut
Chocolate Macnut
Kona Coffee Fudge
Banana Macnut***

Lotus Café is green!

- * Local & organic ingredients
- * Compostable containers
- * Recycle our cans, bottles and paper
- * 100% Solar PV powered
- * Low voltage lighting
- * Water conserving kitchen equipment
- * Natural lighting & ventilation
- * Tinted windows

**We offer Custom Catering
for your party or event,
for 5-500 people**

**Call us and let's discuss
your needs.
808.327.3270**

**See us each Saturday at the
Keauhou Farmer's Market**

**See us each Sunday at the
South Kona Green Market**

**Comments or questions?
Call 808.327.3270 and
ask for Ladda
Or email us at
tropica2@hawaii.rr.com**

Thelotuscafe.com

Lotus Special Drinks

M \$5, L \$6

Fresh Naked Cane Juice:

pressed from our own organic cane

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

Lilikoi Nectar: wild lilikoi, sweetened with organic sugar

Chiang Mai Chai M \$4, L \$5

Our original delightful blend of organic lemongrass, ginger, cinnamon and cloves; served with or without coconut milk, hot or cold.
(add \$1 for coconut milk)

Smoothies

Medium \$6 Large \$7.50

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; add \$1 for Lassis (with yogurt)

Gelato Floats

Medium \$7, Large \$8.50

A 16 oz smoothie with 1 scoop of any gelato

Fresh Pressed Juice

M \$7, L \$9

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