

NOW OPEN  
8.30am to 9pm  
EVERYDAY

# CAFÉ DES AMIS

## Savory Crêpes

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

Mozzarella, tomato, pesto	\$10.50
Spinach and feta cheese	\$11.95
Ham and aged cheddar cheese	\$11.50
Italian lentil & tomato stew, pesto, mozzarella	\$11.95
Mediterranean vegetables, feta, pesto	\$12.50
Chicken, avocado, mozzarella, tomato & caesar dressing	\$12.50
Shrimp, bacon, chipotle aioli, avocado & furikake, aged cheddar, tomato	\$12.95
Pastrami, sauerkraut, Swiss, Russian dressing	\$12.95

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

## Curry Wraps

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

Organic chicken curry & rice	\$13.75
Shrimp and coconut curry & rice	\$14.95
Vegetable curry & rice	\$12.50
Maui beef, mushroom curry & rice	\$14.75
Butternut squash, garbanzo, coconut curry & rice	\$12.50

## Indian Curries

*All served with basmati rice (or brown rice - 50c supplement). Please ask if you would like a complimentary chutney:*

<b>Butternut Squash &amp; Garbanzo Bean Curry</b>	\$14.50
Butternut squash, spinach, garbanzo, green beans, curry leaves, coconut milk, Kehrela spices	
<b>Maui Grass Fed Beef &amp; Mushroom Curry</b>	\$17.95
Maui beef, slow cooked in coconut milk, tomatoes, garlic, ginger, onions, cilantro, Goan spices	
<b>Catch of the Day Fish Curry</b>	\$20.95
Fresh island fish in a rich creamy sauce with tomato, yogurt, cilantro, Bengal spices	
<b>Shrimp Curry</b>	\$19.95
Shrimp in a coconut sauce with ginger, garlic, cinnamon, cilantro, Bengal spices	
<b>Chicken Curry</b>	\$17.50
Organic chicken slow cooked with tomato, yogurt, garlic, ginger, cinnamon, cilantro, Rajasthan spices	
<b>Vegetable Curry</b>	\$14.50
Spinach, carrots, cauliflower, potatoes, peas in a coconut sauce with tomatoes, cilantro, Tamil spices	

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

## Appetizers

<b>Vegetarian Mediterranean Platter for two</b>	\$15.75
Hummus, olives, cucumber raita, feta, carrot salad, roast Mediterranean vegetables, tomatoes, pesto, pita bread	
<b>Mixed Platter for two</b>	\$16.75
Salami, prosciutto, hummus, vintage cheddar, brie, olive tapenade, sweet onion chutney, bread	
<b>Tahitian Poisson Cru</b>	\$13.50
Fresh ahi, coconut milk, lime juice, onion, cucumber and tomato - served with rice or bread	
<b>Hummus and pita bread</b>	\$6.95

## Mediterranean Seafood Stew

Fresh island fish, king prawns in a seafood tomato broth, baby potatoes - served with saffron aioli & bread	\$20.95
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## Salads

<b>Kale, Goat's Cheese &amp; Sprout Salad</b>	\$13.95
Organic sunflower sprouts, organic beets, organic carrots, pumpkin seeds, red onion, parsley & olive oil dressing, served with bread	
<b>Greek Salad</b>	\$12.95
Salad greens, tomato, red onion, cucumber, bell pepper, feta cheese, Kalamata olives, balsamic & olive oil vinaigrette or lemon tahini dressing	
<b>Mixed Salad</b>	\$6.95
Salad greens, tomato, red onion, cucumber, balsamic & olive oil vinaigrette or lemon tahini dressing	

## Add Ons

Mango chutney	\$1.50	Tomato chutney	\$1.50
Habañero chutney	\$1.50	Pita bread	\$1.50
Cucumber raita	\$2.50	Chicken	\$5
Goat's cheese	\$5	Chipotle salsa	\$1.50
Bacon	\$3	Avocado	\$3
Sunflower sprouts	\$3	Shrimp	\$5

## Sweet Crêpes

Nutella	\$5.95
Maui cane sugar with lime juice	\$4.95
Banana and chocolate	\$6.95
Cinnamon and cream	\$5.95
Strawberries and cream	\$8.95
Banana, toffee sauce and cream	\$7.95
Berry cheesecake	\$8.95
Toasted pecans, maple syrup & cream	\$7.50

18% gratuity will be added to tables of 8 or more.

\*The gluten free 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.

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# CAFÉ DES AMIS

## Breakfast

Served until 12 noon

Breakfast Specials		Sweet Crêpes				
Burrito	\$12.95	Nutella	\$5.95			
Home fries, organic scrambled eggs, cheddar cheese, chipotle salsa, avocado, wrapped in a wheat tortilla.		Maui cane sugar with lime juice	\$4.95			
Quesadilla	\$12.95	Banana and chocolate	\$6.95			
Corn tortillas filled with bacon, organic scrambled eggs, cheddar cheese. Topped with avocado, sour cream, chipotle salsa.		Cinnamon and cream	\$5.95			
		Strawberries and cream	\$8.95			
		Banana, toffee sauce and cream	\$7.95			
		Berry cheesecake	\$8.95			
		Toasted pecans, maple syrup & cream	\$7.50			
Breakfast Crêpes		Extras				
with salad greens & sour cream:		Bacon	\$3.00	Add \$1 to substitute any breakfast, savory or sweet crêpe with a buckwheat & chia crêpe (gluten free)*		
Ham, organic scrambled eggs, aged cheddar, tomato	\$11.95	Avocado	\$3.00			
Organic scrambled eggs, tomato, aged cheddar	\$11.50	Home fries	\$3.00			
Spinach, feta, tomato, organic scrambled eggs	\$11.95	Chipotle salsa	\$1.50			
Breakfast Cocktails		Coffee ~Tea ~ Juices ~ Sodas				
Mimosa	\$9.95	Soy latte	\$4.50	Espresso	\$2.75	
Prosecco, orange juice		Cappuccino	\$3.95	Double espresso	\$3.25	
Bloody Mary	\$10.95	Hot chocolate	\$3.95	Filter coffee	\$2.75	
Maui vodka, spiced tomato juice		Almond milk - add	.50	Americano	\$2.75	
		Earl Grey tea	\$2.75	Mocha	\$4.50	
		PG tips tea	\$2.75	Latte	\$3.95	
		Matcha latte	\$4.50	Orange juice	\$3.25	
		Breakfast tea	\$2.75	Coke or Diet Coke	\$2.50	
		Green tea	\$2.75	Perrier	\$2.50	
		Peppermint	\$2.75	Iced tea	\$2.50	
		Chai	\$2.75	Limeade	\$2.50	
		Chamomile	\$2.75	Ginger ale	\$2.50	
		Jasmine tea	\$2.75			
Beers						
Corona	\$6.00	Happy Hour 4 To 6 Everyday Half Price Beers, Wines By The Glass & Cocktails				
Bikini Blonde	\$6.00					
Big Swell IPA	\$6.00					
Heineken	\$6.00					
Coconut Porter	\$6.00					
Cocktails		White Wines			6oz Glass	Bottle
Margarita	\$10.50	Chardonnay, Santa Barbara		\$9.95	\$29.95	
Gold tequila, fresh lime juice, agave nectar, triple sec		Pinot Grigio, Placido, Italy		\$9.95	\$29.95	
Lillikoi Margarita	\$10.95	Sauvignon Blanc, Monkey Bay		\$9.95	\$29.95	
Lillikoi, gold tequila, agave nectar, triple sec, fresh lime juice		Sparkling & Rose			6oz Glass	Bottle
Classic G&T	\$9.95	Prosecco Ruffino, Italy		\$9.95	\$29.95	
Bombay Sapphire gin, Fevertree tonic, lemon		Rosé Campuget, France		\$9.95	\$29.95	
Paia Rum Mai Tai	\$9.95	Red Wines			6oz Glass	Bottle
Local rum, orange, lillikoi, pineapple		Côte du Rhone, J.L.Colombo, France		\$9.95	\$29.95	
Mimosa	\$9.95	Cabernet Sauvignon, Liberated Sonoma		\$9.95	\$29.95	
Prosecco, orange juice		Malbec, Diseno, Argentina		\$9.95	\$29.95	
Bloody Mary	\$10.95	Pinot Noir, Chateau Ste Jean, Sonoma		\$10.95	\$32.95	
Maui vodka, spiced tomato juice						