



## **Lunch & Dinner**

**1912 Sir Francis Drake Blvd. • Fairfax, CA 94930**

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[www.cafelotusfairfax.com](http://www.cafelotusfairfax.com)**

### **HOURS:**

**Monday to Thursday  
12:00 p.m. ~ 9:00 p.m.**

**Friday to Saturday  
12:00 p.m. ~ 9:30 p.m.**

**Sunday  
4:00 p.m. ~ 9:00 p.m.**

**We Can Prepare Vegan and Gluten Free Style - Just ask your server!**

**Specify:  
Mild, Medium, or Spicy**

## APPETIZERS

	VEGETABLE SAMOSA (Vegan) .....	\$4.25
	<i>Crisp fried dumplings stuffed with potatoes with seasoning.</i>	
	VEGETABLE PAKORA (Vegan/Gluten Free) .....	\$3.99
	<i>Cut mixed vegetables (baby spinach, baby potatoes, cauliflower) fried in garbanzo flour.</i>	
	CHICKEN PAKORA (Gluten Free) .....	\$5.99
	<i>Organic chicken breast fried in home made garbanzo flour batter served with tamarin &amp; mint sauce.</i>	
<b>NEW</b>	PRAWN PAKORA (Gluten Free) .....	\$6.95
	<i>Jumbo prawns fried in home made garbanzo flour batter served with tamarin &amp; mint sauce.</i>	
<b>NEW</b>	CAFE LOTUS TANDOORI (Gluten Free) .....	\$9.95
	<i>Combination of <b>organic</b> chicken tikka, tandoori prawn, and seekh kabab.</i>	

## CHATS

	BHEL PURI (Vegan/Gluten Free) .....	\$4.99
	<i>Wheat crispies served with potatoes, garbanzo beans, yogurt, mint sauce, tamarin &amp; toasted cumin.</i>	
	ALOO TIKI CHAT (Gluten Free) .....	\$4.99
	<i>Potatoes parfait served with yogurt and garbanzo home made sauce.</i>	
	SAMOSA CHAT (Vegan) .....	\$4.99
	<i>Fried pastry shell stuffed with potatoes, served with garbanzo beans, yogurt &amp; tamarin sauce.</i>	

## MEAT CURRIES

	CHICKEN CURRY (Gluten Free) .....	\$10.95
	<i>Organic chicken breast cooked in homestyle punjabi curry.</i>	
	CHICKEN MINDALU - SPICY HOT (Gluten Free) .....	\$11.95
	<i>Organic chicken cooked with potatoes and chili</i>	
	CHICKEN KORMA (Gluten Free) .....	\$12.95
	<i>Organic chicken cooked in mildly spiced yogurt sauce</i>	
	PRAWN CURRY (Gluten Free) .....	\$12.95
	<i>Tiger prawns simmered in onions, tomatoes, and home ground spices.</i>	
	PRAWN SAAGWALA (Gluten Free) .....	\$12.95
	<i>Prawns cooked in a creamy chopped spinach <u>no pesticides</u>.</i>	
	LAMB CURRY (Gluten Free) .....	\$11.95
	<i>Boneless <b>natural</b> lamb cooked in spiced sauce.</i>	

## VEGETABLE CURRIES

	ALOO GOBI (Vegan/Gluten Free) .....	\$9.95
	<i>Organic cauliflower and potatoes cooked in onions, tomatoes, cilantro &amp; spices.</i>	
	BENGAN BHARATHA (Vegan/Gluten Free) .....	\$9.95
	<i>Eggplants simmered in tomatoes &amp; onion seeds.</i>	
	SAAG PANEER (Gluten Free) .....	\$9.95
	<i>Fresh chopped spinach <u>no pesticides</u> cooked with homemade <b>organic</b> cheese cubes.</i>	
	DAL MAKHNI (Gluten Free) .....	\$9.95
	<i>Whole lentils cooked in Indian spices.</i>	
<b>NEW</b>	DAL TARKA (Vegan/Gluten Free) .....	\$9.95
	<i>Chana dal cooked with tomatoes, onion, ginger, and green chili.</i>	
	CHANNA MASALA (Vegan/Gluten Free) .....	\$9.95
	<i>Chick-peas with fresh tomatoes, herbs and spices (Vegan).</i>	
	SAAG ALOO (Vegan/Gluten Free) .....	\$9.95
	<i>Fresh chopped spinach <u>no pesticides</u> with organic potatoes (Vegan).</i>	
	MATTER PANEER (Gluten Free) .....	\$9.95
	<i>Green peas with paneer.</i>	
	NAVRATTAN KORMA (Gluten Free) .....	\$10.95
	<i>Mixed vegetables with organic paneer and nuts.</i>	
	PANNER TIKKA MASALA (Gluten Free) .....	\$10.95
	<i>Homemade <b>organic</b> cheese cubes cooked in mild creamy sauce.</i>	
	MALAI KOFTA (Gluten Free) .....	\$10.95
	<i>Combination of cheese, potatoes, nuts and raisins blended with spices.</i>	
	GAZAR GOBI (Vegan/Gluten Free) .....	\$10.95
	<i>Organic cauliflower and <b>organic</b> carrots cooked in onions, tomatoes, cilantro &amp; spices.</i>	

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## TANDOORI

	TANDOORI CHICKEN (HALF) (Gluten Free) .....	\$11.95
	<i>Traditional <b>organic</b> chicken marinated cooked in tandoor (clay oven) (dark meat only).</i>	
	CHICKEN TIKKA (Gluten Free) .....	\$12.95
	<i><b>Organic</b> chicken breast infused with burnt garlic.</i>	
	SEEKH KABAB (Gluten Free) .....	\$13.95
	<i>Minced <b>natural</b> lamb kabab with crushed onions, cilantro, and roasted cumin seed.</i>	
<b>NEW</b>	PESTO PANEER KABAB (Gluten Free) .....	\$13.95
	<i>Home made cheese cubes cooked with holy basil and spices (Basil is Arurvedic Indian Spice)</i>	
	TANDOORI PRAWNS (Gluten Free) .....	\$14.95
	<i>Jumbo prawns lightly marinated and roasted in tandoor (clay oven).</i>	
<b>NEW</b>	CHICKEN HARBARA (Gluten Free) .....	\$14.95
	<i>Boneless <b>organic</b> chicken cubes marinated in cilantro and mint spice.</i>	
<b>NEW</b>	TANDOORI MIXED GRILLED (NOT VALID WITH ANY OTHER OFFER) (Gluten Free) .....	\$16.95
	<i>Assorted tandoori specialites.</i>	

## HOUSE SPECIALTY

	CHICKEN MAKHNI (Gluten Free) .....	\$10.95
	<i>Tandoori <b>organic</b> chicken in a thick buttery gravy (dark meat only).</i>	
	CHICKEN TIKKA MASALA (Gluten Free) .....	\$12.95
	<i><b>Organic</b> boneless chicken breast cooked in tikka curry sauce.</i>	
	PRAWN VINDALU (Gluten Free) .....	\$12.95
	<i>Prawns cooked with spiced potatoes (hot)</i>	
	TANDOORI PRAWN MASALA (Gluten Free) .....	\$14.95
	<i>Tandoori prawns cooked and served with curry sauce.</i>	
	KADAHI LAMB (Gluten Free) .....	\$12.95
	<i><b>Natural</b> lamb cooked with tomatoes, onion, bell pepper, ginger, and garlic.</i>	
	LAMB VINDALU - SPICY HOT (Gluten Free) .....	\$12.95
	<i><b>Natural</b> lamb cooked with potatoes and chili.</i>	
	LAMB KORMA (Gluten Free) .....	\$13.95
	<i><b>Natural</b> lamb cooked in mildly spiced yogurt sauce.</i>	

**NEW**

## COCONUT CURRIES

With coconut milk, ginger, garlic, spices and a touch of basil • All Gluten Free

\*Organic Chicken / \*\*Natural Lamb

VEGETARIAN / 10.95    CHICKEN\* / 12.95    LAMB\*\* / 13.95    PRAWN / 14.95

## SIDE DISHES

	PAPPADUM (Vegan/Gluten Free) .....	\$2.00
	<i>Two thin baked lentil wafers.</i>	
	RICE / BASMATI RICE (Vegan/Gluten Free) .....	\$2.50
	<i>Plain basmati rice with peas.</i>	
	BROWN RICE (Vegan/Gluten Free) .....	\$2.95
	<i><b>Eco-Friendly</b> brown rice with peas.</i>	
	RAITA (Gluten Free) .....	\$2.25
	<i>Homemade <b>organic</b> whipped yogurt (oppo squash) with roasted cumin &amp; black salt.</i>	
	PICKLES (INDIAN) (Vegan/Gluten Free) Sweet & sour condiment. ....	\$2.25
	MANGO CHUTNEY (Vegan/Gluten Free) Indian condiment. ....	\$2.25

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## NAAN

	PLAIN NAAN.....	\$2.50
	<i>Leavened bread baked in pit oven.</i>	
	GARLIC NAAN.....	\$3.25
	<i>Naan stuffed with fresh garlic.</i>	
	ONION NAAN.....	\$3.25
	<i>Naan stuffed with red &amp; green onions.</i>	
<b>NEW</b>	KABULI NAAN.....	\$4.25
	<i>Naan stuffed with raisins and nuts</i>	
	PESTO NAAN (HOLY BASIL) .....	\$3.95
	<i>Naan stuffed with basil (Holy Basil)</i>	
<b>NEW</b>	PESTO GARLIC NAAN (HOLY BASIL).....	\$4.25
	<i>Naan stuffed with basil and garlic (Holy Basil)</i>	
	KEEMA NAAN.....	\$3.95
	<i>Naan stuffed with spiced ground <b>natural</b> lamb.</i>	
	PARATHA (Vegan) .....	\$2.95
	<i>Oven-baked Indian bread (wheat flour).</i>	
	PARATHA (STUFFED) (Vegan).....	\$3.95
	<b>Your choice of:</b>	
	<b>Organic</b> seasoned cauliflower	
	<b>Organic</b> seasoned potato	
	POORIES (Vegan) .....	\$4.25
	<i>Two fried puffy bread (wheat flour).</i>	
<b>NEW</b>	GLUTEN FREE NAAN (Vegan/Gluten Free) .....	\$3.00
<b>NEW</b>	GLUTEN FREE GARLIC NAAN (Vegan/Gluten Free) .....	\$3.99

## BIRIYANI ENTREES

All Biriyani served with Raita • All Gluten Free  
\*Organic Chicken / \*\*Natural Lamb

### BIRIYANI

VEGETARIAN / 11.95    CHICKEN\* / 12.95    LAMB\*\* / 13.95    PRAWN / 14.95

*Basmati rice, zucchini, cauliflower, carrots, Italian beans, lima beans, green peas, cashews, raisins and spices and your choice of the above.*

## DESSERT

KHEER (Gluten Free) .....	\$2.99
<i>Home made <b>organic</b> rice pudding.</i>	
KULFI (Gluten Free) .....	\$3.75
<i>Home made traditional saffron flavored Indian ice cream enriched with nuts.</i>	
GULAB JAMUN .....	\$2.99
<i>Juicy light pastry made from milk, served with hot honey syrup</i>	

## BEVERAGES

CHAI .....	\$2.00
<b>Organic</b> traditional Indian tea made with herbs & spices.	
MANGO LASSI.....	\$3.45
<i>Home made <b>organic</b> yogurt drink made with mango.</i>	
SWEET LASSI.....	\$2.95
<i>Home made <b>organic</b> yogurt drink with rose water.</i>	

**ASK YOUR SERVER FOR OUR DAILY SPECIAL**