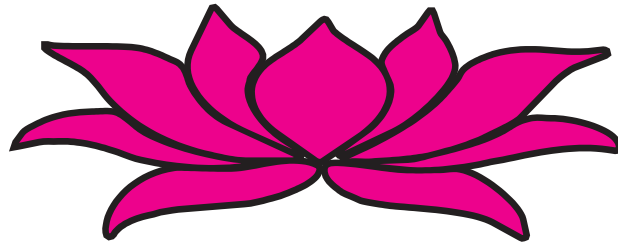


C A F É LOTUS



Natural and Organic Indian Café

Lunch • Dinner

“Eating together with those we love, eating nutritious food that has been prepared with love – this can nourish our inner needs, as well as our bodies. Taking time at meals to talk to each other and enjoy the meal as a shared sacrament is rare today. We need to slow down, take time to prepare nutritious meals and rearrange our schedules so that we can be together.”

Ekknath Easwaran



HOURS:

Monday to Saturday: 11:30 a.m. ~ 2:30 p.m. & 5:00 p.m. ~ 9:30 p.m.

Sunday: 5:00 p.m. ~ 9:00 p.m.

1912 Sir Francis Drake Blvd. • Fairfax, CA 94930

Tel: 415.457.7836 • Fax: 415.457.7946

Order online at www.cafelotus.com

Don't see your old favorite dish in this menu? Let us know, and we can make it for you!

Pacific Sun Best of Marin: 2013, 2014, 2015, 2016 • Zagat Rated Excellent 2010 - Present

APPETIZERS

MIXED GREEN SALAD (ORGANIC) Served with ranch or thousand island dressing (please ask).....	\$5.50
VEGETABLE SAMOSAS Pastry stuffed with seasoned potatoes and peas (2 pieces)	\$5.95
LAMB SAMOSAS Pastry stuffed with minced lamb and green peas (2 pieces)	\$6.95
VEGETABLE PAKORAS (V) (GF).....	\$4.50
<i>Cut mixed vegetables (baby spinach, baby potatoes, cauliflower) fried in garbanzo bean flour</i>	
ONION PAKORAS (V) Onion fritters fried in mildly spiced garbanzo bean (besan) batter.....	\$4.95
PANEER PAKORAS Homemade cheese stuffed with pesto and spices and dipped in our homemade garbanzo bean batter ..	\$7.95
CHICKEN PAKORAS (GF)	\$5.50
<i>Chicken breast fried in home made garbanzo bean flour batter served with tamarind & mint sauce</i>	
PRAWN PAKORAS (GF)	\$7.95
<i>Jumbo prawns fried in home made garbanzo bean flour batter served with tamarind & mint sauce</i>	
SAMOSA CHAT One vegetable samosa topped with garbanzo beans, raita, tamarind & mint sauce, red onions & cilantro ..	\$6.95
ALOO TIKI CHAT (GF) Large potato pattie topped with garbanzo beans, raita, tamarind & mint sauce, red onions & cilantro ...	\$6.95

CHICKEN CURRIES

***All chicken dishes are made with boneless white meat that is hormone free and antibiotic free.**

Substitute organic chicken for \$1.50 extra

CHICKEN CURRY (GF) Chicken breast cooked in homestyle tomato-onion based punjabi curry	\$12.95
CHICKEN VINDALU - SPICY HOT (GF) Chicken cooked with potatoes and chili.....	\$12.95
CHICKEN KORMA (GF) Chicken cooked in our homemade yogurt sauce, with cashews & raisins.....	\$12.95
CHICKEN SAAG (GF) Chicken cooked in a mildly spiced creamy spinach	\$12.95
CHICKEN TIKKA MASALA (GF) Chicken breast cooked in our homemade mild creamy masala sauce.....	\$13.95
CHICKEN COCONUT CURRY (GF)	\$12.95
<i>Chicken breast cooked with coconut milk, white onion gravy, ginger, garlic, spices and a touch of basil</i>	
CHICKEN CHILLI (GF) Chicken breast cooked with onions, garlic, bell peppers, green chilli, ginger, tomatoes, a touch of lemon, red chilli sauce, green onions & cilantro	\$12.95
CHICKEN MAKHANI (GF) Dark meat tandoori boneless chicken cooked in a thick buttery masala sauce	\$12.95

SEAFOOD CURRIES

PRAWN CURRY (GF) Jumbo tiger prawns cooked in our simmered tomato-onion sauce and a variety of spices	\$13.95
PRAWN SAAG (GF) Prawns cooked in freshly chopped creamy spinach with ginger, garlic, tomatoes & cilantro	\$13.95
PRAWN VINDALU (GF) Prawns cooked in our spicy tomato-onion gravy with potatoes & spices	\$13.95
TANDOORI PRAWN MASALA (GF) Tandoori prawns cooked in our homemade mildly creamy masala sauce	\$14.95
PRAWN COCONUT CURRY (GF) Prawns with coconut milk, ginger, garlic, spices and a touch of basil.....	\$14.95
KADAHI PRAWNS (GF) Prawns cooked in our homemade gravy with tomatoes, onion, bell pepper, ginger, garlic & spices ..	\$14.95
PRAWN KORMA (GF) Prawns cooked in our homemade yogurt sauce with cashews and raisins	\$14.95

LAMB CURRIES

ROGAN JOSH-TRADITIONAL LAMB CURRY (GF) Natural lamb cooked in our simmered onion/tomato sauce & variety of spices	\$13.95
LAMB SAAG (GF) Natural lamb cooked in freshly chopped spinach with ginger, garlic, tomatoes & cilantro	\$13.95
KADAHI LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions & bell peppers, ginger & garlic.	\$13.95
LAMB VINDALU - SPICY HOT (GF) Natural lamb cooked in our spicy tomato sauce with potatoes & spices	\$13.95
LAMB KORMA (GF) Natural lamb cooked in our mildly spiced yogurt sauce, with cashews & raisins	\$13.95
LAMB COCONUT CURRY (GF) Natural lamb cubes cooked in a mildly spiced coconut sauce with ginger, garlic, spices & a touch of basil	\$13.95
LAMB TIKKA MASALA (GF) Natural lamb cubes cooked in our homestyle mild & creamy masala sauce.....	\$14.95

We are concerned about your health. Please advise us of any allergies.

We Prepare Vegan and Gluten Free - Please ask your server!

(V) = Vegan (GF) = Gluten Free

VEGETABLE CURRIES - WE USE FRESH VEGETABLES

ALOO GOBI (V) (GF) Organic cauliflower and potatoes cooked in onions, tomatoes, cilantro & spices.....	\$11.95
GAZAR GOBI (V) (GF) Organic cauliflower and organic carrots cooked in onions, tomatoes, cilantro & spices.	\$11.95
BENGAN BHARTHA (GF) Creamy delicately simmered eggplant cooked with green peas, tomatoes, cilantro & onion seeds ..	\$11.95
SAAG ALOO (GF) Potatoes cooked with freshly chopped pesticide-free spinach, ginger, garlic & tomatoes	\$11.95
SAAG PANEER (GF) Fresh pesticide-free/organic spinach and organic paneer	\$11.95
MATTER PANEER (GF) Homemade organic cheese cubes & green peas simmered in our onion tomato gravy & spices	\$11.95
PANEER TIKKA MASALA (GF) Homemade organic cheese cubes marinated & grilled to perfection and cooked in our mildly spiced creamy masala sauce	\$12.95
NAVRATTAN KORMA (GF) Organic mixed vegetables cooked in a thick creamy homemade yogurt sauce with organic paneer, nuts & raisins	\$11.95
MALAI KOFTA (GF) Combination of organic cheese, potatoes, nuts & raisins blended with organic spices, with a touch of ground cashews cooked in a yogurt sauce.....	\$12.95
VEGETARIAN COCONUT CURRY (V) (GF) Mixed vegetables cooked with coconut milk, ginger, garlic, spices and a touch of basil ...	\$12.95
MUSHROOM SAAG Mushrooms cooked with freshly chopped pesticide free/organic spinach & a touch of yogurt, ginger, garlic and organic spices	\$11.95
CHANA SAAG Organic garbanzo beans cooked with freshly chopped pesticide-free spinach & a touch of yogurt, ginger, garlic & spices .	\$11.95
BINDHI MASALA Organic okra cooked with onions, tomatoes, ginger & garlic and spices	\$11.95
MUSHROOM MASALA Mushrooms cooked with ginger, garlic, tomatoes, organic spices, and a touch of coconut milk	\$11.95
CHANNA MASALA (V) (GF) Organic garbanzo beans cooked in homemade tomato/onion sauce with herbs & spices and a touch of tamarind sauce	\$11.95
DAL MAKHNI (GF) Mixed black lentils cooked with tomatoes, onions, ginger & green chilli	\$11.95
DAL TARKA (V) (GF) Organic yellow lentils cooked with tomatoes, onions, ginger & green chilli.....	\$11.95

TANDOORI Substitute organic chicken for \$1.50 extra

TANDOORI CHICKEN (HALF) (GF)	\$11.95
<i>Two whole chicken legs marinated in a traditional style yogurt & spice sauce and cooked in the tandoor (dark meat only)</i>	
TANDOORI CHICKEN (FULL) (GF) Two whole chicken legs (dark meat) and chicken tikka kabab (white meat) marinated in yogurt & spices and cooked in the tandoor	\$21.95
CHICKEN TIKKA KABAB (GF) Organic boneless chicken breast marinated, roasted, and mildly spiced	\$14.95
CHICKEN HARBARA (GF) Boneless chicken cubes marinated in homemade cilantro & mint sauce on a skewer & roasted with spices	\$15.95
PESTO PANEER KABAB (GF)	\$15.95
<i>Homemade organic cheese cubes cooked with onions, bell peppers, holy basil, cilantro, yogurt & spices</i>	
SEEKH KABAB (GF) Fresh lean ground lamb with cilantro, cumin seeds, mint, onions, pressed on skewer and roasted	\$15.95
TANDOORI PRAWNS (GF) Jumbo prawns lightly marinated with fresh lemon, a touch of garlic, chillies, and spices, then roasted in the tandoor	\$15.95
CAFE LOTUS TANDOORI (GF) Appetizer Tandoor Platter is a combination of organic chicken tikka, tandoori prawn, and seekh kabab	\$15.95
HALF & HALF TANDOORI A combination of chicken tikka kabab and tandoori prawns, topped with roasted onions, bell peppers, cilantro & fresh lemon	\$15.95
TANDOORI MIXED GRILLED (NOT VALID WITH ANY OTHER OFFER) (GF) A combination of tandoori chicken, chicken tikka kabab, tandoori prawns, and seekh kabab, topped with roasted onions, bell peppers, cilantro & fresh lemon	\$21.95
LAMB CHOPS (PLEASE ASK WAITER FOR AVAILABILITY).....	24.95
<i>Marinated rack of lamb with Indian organic spices and verjus (non-fermented grape juice).</i>	

SIDE DISHES

PAPPADUM (V) (GF) Two thin baked lentil wafers served with tamarind and mint sauce	\$2.95
RAITA GF Organic homemade yogurt with fine chopped cucumber, tomatoes, potatoes, cilantro, carrots & spices	\$2.95
PICKLES (INDIAN) (V) (GF) Sweet & sour condiment.	\$2.95
MANGO CHUTNEY (V) (GF) Indian condiment.	\$2.95
BASMATI RICE (NON-GMO) Plain basmati rice with peas.	\$3.00
BROWN RICE (NON-GMO) Plain basmati rice with peas.	\$3.50

(V) = Vegan (GF) = Gluten Free

NAAN All of our Indian Breads are made with organic flour

PLAIN NAAN <i>Leavened bread baked in the tandoor</i>	\$2.95
GARLIC NAAN <i>Naan topped with organic garlic & a touch of cilantro</i>	\$4.25
ONION NAAN <i>Naan stuffed with chopped red & green onions, and Indian spices</i>	\$4.25
KABULI NAAN <i>Naan stuffed with organic cashews, chopped marischino cherries, anise, coconut flakes & raisins</i>	\$4.25
PESTO NAAN (HOLY BASIL) <i>Naan topped with organic basil (pesto)</i>	\$4.25
PESTO GARLIC NAAN (HOLY BASIL) <i>Naan topped with garlic, cilantro, & basil</i>	\$4.25
KEEMA NAAN <i>Naan stuffed with spiced ground natural lamb</i>	\$4.25
PARATHA (V) <i>Flaky layered oven-baked Indian bread (stone ground whole wheat flour - high protein)</i>	\$3.99
ALOO MINT PARATHA (V) <i>Whole wheat bread stuffed with seasoned potatoes, peas, & mint</i>	\$4.25
POORIES (V) <i>Two fried puffy bread (stone ground whole wheat flour - high protein)</i>	\$4.75
GLUTEN FREE NAAN / GLUTEN FREE GARLIC NAAN (V) (GF)	\$3.95 - \$4.95
GLUTEN FREE PESTO GARLIC NAAN / GLUTEN FREE PESTO NAAN (V) (GF)	\$5.95
PANEER NAAN <i>Naan stuffed with homemade organic cheese</i>	\$4.25
CAFE LOTUS SPECIAL NAAN <i>Organic naan stuffed with potatoes, peas, cheese, and a touch of chillies & spices</i>	\$4.25
CHAPATI (V) <i>Oven-baked bread (stone ground whole wheat flour - high protein)</i>	\$3.25
GARLIC CHAPATI (V) <i>Oven-baked bread with garlic (stone ground whole wheat flour - high protein)</i>	\$3.95

BIRIYANI ENTREES Substitute organic chicken for \$1.50 extra

All Biryani served with Raita • All Gluten Free • Chicken / **Natural Lamb

VEGETARIAN / \$12.95 CHICKEN / \$13.95 LAMB** / \$14.95 PRAWN / \$15.95

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

DESSERT

KHEER GF <i>Traditional chilled rice pudding flavored with green cardamon, saffron, and a touch of cinnamon and rosewater</i>	\$4.95
GULAB JAMUN <i>Juicy light pastry made from milk, served with hot honey syrup</i>	\$4.95
KULFI GF <i>Traditional saffron flavored Indian ice cream enriched with pistachio, almonds, and green cardamon</i>	\$4.95
INDIAN ICE CREAM <i>Ask for flavors</i>	\$4.95

SPECIAL GLUTEN FREE DESSERTS

KHEER (V) (GF) <i>Traditional chilled rice pudding made with almond milk and flavored with cardamon, saffron, and rosewater</i> ...	\$4.95
ALMOND HALWA (V) (GF) <i>Classic Indian pudding made with almond flour, almond oil, cashews, saffron, cardomon, rosewater, and raisins</i> ...	\$4.95

BEVERAGES

MASALA CHAI <i>Organic traditional Indian tea made with herbs & spices (one refill on chai)</i>	\$3.25
MANGO LASSI <i>Home made organic yogurt drink made with mango</i>	\$3.95
SWEET LASSI <i>Home made organic yogurt drink with rose water</i>	\$3.45
SALTY LASSI <i>Home made organic yogurt drink with roasted cumin seed powder & black salt</i>	\$3.45
COKE, DIET COKE, SPRITE, 7-UP	\$2.25
ROOT BEER, LEMONADE, GINGER ALE	\$2.95
MANGO OR ORANGE JUICE	\$2.95
BOTTLED WATER	\$2.95
SPARKLING WATER	\$2.95
KOMBUCHA (4 FLAVORS)	\$4.95
HERBAL TEA (ORGANIC)	\$2.95

We reserve the right to refuse service to anyone
We are concerned about your health. Please advise us of any allergies.

We Prepare Vegan and Gluten Free - Please ask your server!

18% gratuity will be added for parties of 5 or more.

ASK YOUR SERVER FOR OUR DAILY SPECIAL