

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."

Eknath Easwaran











OPEN 7 DAYS A WEEK MONDAY to SUNDAY: 11:30 a.m. ~ 2:30 p.m. & 5:00 p.m. ~ 9:30 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 - 2019 • Zagat Rated Excellent 2010 - Present

APPETIZERS

MIXED GREEN SALAD (ORGANIC) Served with ranch or thousand island dressing (please ask)	\$6.95
VEGETABLE SAMOSAS Pastry stuffed with seasoned potatoes and peas (2 pieces) (V)	
LAMB SAMOSAS Pastry stuffed with minced lamb and green peas (2 pieces)	\$8.95
Vegetable Pakoras (v) (gf)	\$4.95
Cut mixed vegetables (baby spinach, baby potatoes, cauliflower) fried in garbanzo bean flour	
ONION PAKORAS (V) Onion fritters fried in mildly spiced garbanzo bean (besan) batter	
PANEER PAKORAS Homemade cheese stuffed with pesto and spices and dipped in our homemade garbanzo bean batter .\$	
CHICKEN PAKORAS (GF)	\$5.95
Prawn Pakoras (gf)	\$8.95
Jumbo prawns fried in home made garbanzo bean flour batter served with tamarind & mint sauce We Sell our Homemade Fresh Mint and Tamarind Sauce (8 oz.) \$6.95	
CHICKEN CURRIES	
*All chicken dishes are 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\$	
CHICKEN SAAG (GF) Chicken cooked in a mildly spiced creamy spinach	
CHICKEN TIKKA MASALA (GF) Chicken breast cooked in our homemade mild creamy masala sauce\$	
CHICKEN COCONUT CURRY (GF)	
Chicken breast cooked with coconut milk, white onion gravy, ginger, garlic, spices and a touch of basil	10.99
CHICKEN MAKHANI (GF) Dark meat tandoori boneless chicken cooked in a thick buttery masala sauce\$	13.95
SEAFOOD CURRIES	
PRAWN CURRY (GF) Jumbo tiger prawns cooked in our simmered tomato-onion sauce and a variety of spices\$	14.95
PRAWN SAAG (GF)Prawns cooked in freshly chopped creamy spinach with ginger, garlic, tomatoes & cilantro\$	14.95
PRAWN VINDALU (GF) Prawns cooked in our spicy tomato-onion gravy with potatoes & spices\$	14.95
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
LAMB CURRIES	
ROGAN JOSH (GF) Natural lamb cooked in our simmered onion/tomato sauce & variety of spices	14.95
$ \begin{tabular}{l} LAMB SAAG (GF) \it Natural lamb cooked in freshly chopped spinach with ginger, garlic, to matoes \& cilantro $ \\$	14.95
$ \begin{tabular}{l} KADAHI LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions \& bell peppers, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB (GF) Natural lamb cooked in tomato/onion base, ginger \& garlic. \\ \begin{tabular}{l} \$ LAMB $	14.95
LAMB $VINDALU$ - $SPICY\ HOT$ (GF) Natural lamb cooked in our spicy tomato sauce with potatoes & spices\$	14.95
LAMB COCONUT CURRY (GF) Natural lamb cubes cooked in a mildly spiced coconut sauce with ginger, garlic,	
spices & a touch of basil\$	
LAMB TIKKA MASALA (GF) Natural lamb cubes cooked in our homestyle mild & creamy masala sauce\$	15.95

VEGETABLE CURRIES - WE USE FRESH VEGETABLES

V LGLIADLE CURRILS - WE USE FRESH VEGETABLES
ALCO GOBI (V) (GF) Organic cauliflower and potatoes cooked in onions, tomatoes, cilantro & spices\$12.95
BENGAN BHARTHA (GF) Creamy delicately simmered eggplant cooked with green peas, tomatoes, cilantro & onion seeds\$12.95
SAAG ALOO (GF) Potatoes cooked with freshly chopped pesticide-free spinach, ginger, garlic & tomatoes\$12.95
SAAG PANEER (GF) Fresh pesticide-free/organic spinach and organic paneer
Paneer Tikka Masala (GF) Homemade organic cheese cubes marinated & grilled to perfection and cooked in our mildly spiced creamy masala sauce\$13.95
NAVRATTAN KORMA (GF) Organic mixed vegetables cooked in a thick creamy homemade yogurt sauce with organic paneer, nuts & raisins
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
VEGETARIAN COCONUT CURRY (V) (GF) Mixed vegetables cooked with coconut milk, ginger, garlic, spices and a touch of basil \$13.95
BINDHI MASALA Organic okra cooked with onions, tomatoes, ginger & garlic and spices
MUSHROOM MASALA Mushrooms cooked with ginger, garlic, tomatoes, organic spices, and a touch of coconut milk\$12.95
CHANNA MASALA (V) (GF) Organic garbanzo beans cooked in homemade tomato/onion sauce with herbs & spices
and a touch of tamarind sauce\$12.95
DAL MAKHNI (GF) Mixed black lentils cooked with tomatoes, onions, ginger & green chilli
DAL TARKA (V) (GF) Organic yellow lentils cooked with tomatoes, onions, ginger & green chilli\$12.95
TANDOORI Substitute organic chicken for \$1.50 extra TANDOORI CHICKEN (HALF) (GF) \$12.95
Two whole chicken legs marinated in a traditional style yogurt & spice sauce and cooked in the tandoor (dark meat only)
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
CHICKEN TIKKA KABAB (GF) Organic boneless chicken breast marinated, roasted, and mildly spiced\$15.95
CHICKEN HARBARA (GF) Boneless chicken cubes marinated in homemade cilantro & mint sauce on a skewer & roasted with spices\$16.95
PESTO PANEER KABAB (GF) \$17.95
Homemade organic cheese cubes cooked with onions, bell peppers, holy basil, cilantro, yogurt & spices
SEEKH KABAB (GF) Fresh lean ground lamb with cilantro, cumin seeds, mint, onions, pressed on skewer and roasted \$17.95
TANDOORI PRAWNS (GF) Jumbo prawns lightly marinated with fresh lemon, a touch of garlic, chillies, and spices, then roasted in the tandoor\$16.95
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
LAMB CHOPS (Please ask waiter for availability)\$28.95
Marinated rack of lamb with Indian organic spices and verjus (non-fermented grape juice).
CIDE DIGUES
SIDE DISHES
PAPPADUM (V) (GF) Two thin baked lentil wafers served with tamarind and mint sauce
RAITA GF Organic homemade yogurt with fine chopped cucumber, tomatoes, potatoes, cilantro, carrots & spices\$2.95
PICKLES (INDIAN) (V) (GF) Sweet & sour condiment. (Pickle Mango) \$2.95
MANGO CHUTNEY (V) (GF) Indian condiment. \$2.95
BASMATI RICE (NON-GMO) OR BROWN RICE (NON-GMO) Plain basmati rice with peas\$3.00/\$3.50

AAN All of our Indian Breads are made with organic flour

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PLAIN NAAN Leavened bread baked in the tandoor
ONION NAAN Naan stuffed with chopped red & green onions, and Indian spices
KABULI NAAN Naan stuffed with organic cashews, chopped marischino cherries, anise, coconut flakes & raisins \$4.25
KEEMA NAAN Naan stuffed with spiced ground natural lamb
PARATHA (V) Flaky layered oven-baked Indian bread (stone ground whole wheat flour - high protein)\$3.99
ALOO MINT PARATHA (V) Whole wheat bread stuffed with seasoned potatoes, peas, & mint
Poories (V) Two fried puffy bread (stone ground whole wheat flour - high protein)
Gluten Free Naan / Gluten Free Garlic Naan (v) (gf)
Gluten Free Pesto Garlic Naan / Gluten Free Pesto Naan (gf)
Paneer NAAN Naan stuffed with homemade organic cheese. \$4.25
CHAPATI (V) Oven-baked bread (stone ground whole wheat flour - high protein)
BIRIVANI ENTREES Substitute organic chicken for \$1.50 extra All Biriyani served with Raita • All Gluten Free • Chicken / **Natural Lamb VEGETARIAN / \$13.95 CHICKEN / \$14.95 LAMB** / \$15.95 PRAWN / \$16.95 Basmati rice, zucchini, cauliflower, carrots, mixed vegetables, green peas, cashews, raisins and organic spices and your choice of the above.
DESSERT
KHEER $$ GF Traditional chilled rice pudding flavored with green cardamon, saffron, and a touch of cinnamon and rosewater $\$4.95$
GULAB JAMUN Juicy light pastry made from milk, served with hot honey syrup\$4.95
KULFI GF Traditional saffron flavored Indian ice cream enriched with pistachio, almonds, and green cardamon\$4.95
BEVERAGES
MASALA CHAI Organic traditional Indian tea made with herbs & spices (one refill on chai)\$3.95
MANGO LASSI Home made organic yogurt drink made with mango
Coke, Diet Coke, Sprite, 7-Up\$2.95
ROOT BEER, LEMONADE, GINGER BEER\$3.95
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We reserve the right to refuse service to anyone

SPARKLING WATER....\$2.95

Rose Lemonade......\$4.95

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