

Artcaff 

Caf    Restaurant   Bar

FRESHLY BAKED

BUTTER CROISSANT	290/-
CINNAMON & RAISIN ROLL	290/-
CHOCOLATE CROISSANT	330/-
ALMOND CROISSANT	330/-
MULTI-GRAIN CROISSANT	330/-
CHICKEN PIE	390/-
SAMOSA, BEEF CHEESE (3PIECES)	390/-
MUFFINS	
Our rich, flaky layers of buttery pastries the perfect combination of sweet or savoury.	
Select your favourite: Apple Crumble Vanilla Choco Chip Muffin Banana Macadamia Muffin	270/-
Blueberry Muffin Fudge Brownie	290/-

CAKES & DESSERTS

SALTED CARAMEL CAKE	490/-
Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.	
CARROT CAKE	490/-
Indulge in our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins.	
DARK FOREST CAKE	490/-
Our take on the classic Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache.	
CAPPUCCINO CAKE	590/-
Layers of nutty meringue and coffee ganache come together in this memorable signature coffee cake.	
NEW YORK STYLE CHEESECAKE	590/-
Classic New York Style cheesecake with a thin buttery cookie base, baked with a creamy filling of locally sourced cream cheese.	
WHITE CHOCOLATE ROSE CAKE	490/-
The artistry in the white chocolate roses call for this beautiful vanilla & white chocolate cake loved by all. A MUST TRY!	
ORANGE & DARK CHOCOLATE CAKE	590/-
Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache.	
LEMON MIXED BERRY & WHITE CHOCOLATE CAKE	590/-
Lemon curd spiced layered with mixed berry cream & almond meringue, covered with a white chocolate ganache.	
ART VOLCANO	590/-
Fart in love with this chocolate lava cake with its rich molten chocolate centre. Served with vanilla ice cream.	

COFFEES

	SINGLE	DOUBLE
ESPRESSO	200/-	250/-
CAPPUCCINO	290/-	350/-
CAFFE LATTE	290/-	350/-
ART MACCHIATO	250/-	290/-
LATTE MACHATO	290/-	350/-
AMERICANO	250/-	290/-
MUCHA	350/-	390/-
FILTER COFFEE		350/-
ICED COFFEES		390/-
Select your preference: Iced Latte, Iced Americano Iced Cappuccino		
COFFEE TONIC		390/-
ADD: DAIRY: Regular: Low-fat +50/- Whipped Cream +100/-		
FLAVOURS: Vanilla Caramel Hazelnut +100/-		
SHOTS: Add a swirl of Cocoa or Cinnamon Espresso Shot +150/-		
FOR NON DAIRY OPTIONS: Almond oat Soy +150/-		

TEAS

LOOSE LEAF TEAS & BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS	390/-
Select your flavour: Rose Hibiscus Peach Mango Marigold Sweet Mint Sufr	
Our hand picked tea blend from the slopes of Mount Kenya, Muranga and Nyeri artfully blended with flowers, spices and fruits.	
CHAI LATTE	350/-
Black tea infused with cinnamon, clove & other warming spices, combined with steamed milk & topped with foam for the perfect balance of sweet & spicy.	
KENYAN TEA	290/-
FRESH MOROCCAN MINT	290/-
BLACK MASALA TEA	290/-
Black masala, cardamom, and cloves.	
DAWA	350/-
Served with honey	
- CLASSIC LEMON & GINGER DAWA	
- ORANGE TURNER & GINGER DAWA	
ICED TEA (Black Iced Tea)	390/-

CHOCOLATE

A timeless classic made to sweeten & warm up your spirits.

HOT CHOCOLATE	350/-
STORMY DOUBLE CHOCOLATE	390/-

EVERYDAY CLASSICS

EVERYDAY BREAKFAST	1090/-
Enjoy a satisfying breakfast complete with two beef sausages*, two eggs, home fries, toast, butter & jam for a hearty start to your day.	
*Farmers choice beef sausage option available	
FRUIT & NUT GRANOLA BOWL	690/-
Our homemade granola is served with fresh seasonal fruit, creamy yogurt, and a drizzle of honey, offering a delightful blend of crunch and freshness.	
BREAD BASKET (FRESHLY BAKED)	390/-
An assortment of freshly baked bread, served with butter and our irresistible homemade jam.	
TROPICAL FRUIT SALAD	590/-
Seasonal fruits, drizzled with a refreshing mint & passion dressing.	
EGGS & TOAST	690/-
Two eggs prepared to your liking, served with toast, butter & our homemade jam.	
BREAKFAST CROISSANT	990/-
Wholegrain croissant, two eggs prepared to your liking, crispy bacon, tomatoes, cheese & served with a side of salad.	
AVOCADO TOAST	890/-
Savour our Avocado Delight! Bruschetta. Freshly toasted sunflower bread topped with creamy guacamole, sweet cherry tomatoes, basil oil and grated parmesan cheese.	
ADD: Two poached eggs +250/-	
FRENCH TOAST	890/-
Delight in our Artisanal French Toast: Thick slices of Challah Bread French toast, served with a side of Home Jam and a side of seasonal fresh fruit salad.	
ADD: Bacon or Beef Bacon +300/-	
SAUVIGNON FRENCH TOAST	890/-
Sunflower bread savour French toast served with wilted spinach, a perfectly fried egg, and crispy bacon.	
EGGS BENEDICT	990/-
Two poached eggs on English muffins, layered with crispy bacon*, poached ham, hollandaise. Served with a side salad or fruit salad.	
*Beef Bacon option available	

THE NAIROBIAN

Our signature chapati of the day paired with our signature Nairobi style sausages, two sausages, and tender boiled sweet potato.

ADD: Extra Chapati 100/-

PINEAPPLE UPSIDE-DOWN PANCAKES

Fluffy pancakes topped with caramelized pineapple served with a side of seasonal fruit salad.

(Main pancake option available)
890/-

ART OF BREAKFAST

Served with our delicious spreads, yogurt, salad or garden salad with a selection of freshly baked bread.

ENGLISH BREAKFAST	1290/-
Two eggs prepared to your liking, two sausages, bacon*, the baked beans, freshly baked bread, yogurt, guacamole, butter, grilled tomato & our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad	
*Beef Bacon option available	
Vegetarian: with Haloumi & breakfast home fries	1190/-

SHAKSHUKA BREAKFAST	1190/-
Poached eggs in a tomato-pepper sauce, served with freshly baked bread, yogurt, guacamole, butter, grilled tomato, and tender boiled sweet potato.	
SICILIAN BREAKFAST	1190/-
Poached eggs with saltini*, potatoes, and onions tossed in a spicy chili butter sauce. Served with freshly baked bread, yogurt, guacamole, butter, grilled tomato, our homemade jam, and your choice of fresh fruit salad or a crisp garden salad.	
*Beef Salmi option available	
ART BREAKFAST	1190/-
Two eggs prepared to your liking, accompanied by your choice of bread, yogurt, guacamole, butter, grilled tomato, & our homemade jam.	
Select your preferred omelette (Herb) Cheese Coriander	
Select your preferred bread (100% Rye toast Whole Wheat bread Cereal bread)	
Enhance your breakfast experience	
ADD: Refreshing Fruit Salad Crisp Garden Salad	

REFRESHERS

ORANGE JUICES	
MANGO PASSION PINEAPPLE MINT	550/-
ORANGE TURMERIC TAMARIND SUGARCANE	490/-

MOCKTAILS

KIWI SPRITZ	590/-
PASSION VIJITO	590/-

SOUP OF THE DAY

Served with garlic bread, cheesy garlic bread or spicy garlic bread (Check For Availability)

TOMATO SOUP	590/-
CREAMY BUTTERNUT	590/-
CHICKEN CHOWDER	590/-

SANDWICHES

Served with fresh garden salad, fruit salad or rosemary seasoned fries.

BBQ CHICKEN IN RUSTIC CIABATTA	1390/-
Grilled chicken in BBQ sauce with crisp lettuce, tomato, cucumber and red onions, served in fresh ciabatta bread.	
SPICY CHICKEN	1290/-
Chicken, hummus, homemade chili, seasoned tomatoes, and white cabbage salad, served in fresh ciabatta bread.	
FRIED CHICKEN SANDWICH	1390/-
Crispy fried chicken tenders with ranch sauce and chili oil, topped with coleslaw and pickled cucumber, served in fresh ciabatta bread.	
CHICKEN CAESAR CROISSANT	1490/-
Crispy fried chicken in a flaky croissant, topped with crisp lettuce dressed in our classic Caesar dressing.	
HALLOUMI CHEESE, PESTO & ANTIPASTI IN SUNFLOWER BREAD	1290/-
Grilled halloumi, roasted peppers, eggplant, zucchini and fried onions in whole wheat sunflower bread and drizzled with our favourite Art Pesto.	
BEEF STEAK IN RUSTIC CIABATTA	1490/-
Slow-cooked beef steak sandwich featuring roasted peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce.	
MEATBALL SANDWICH	1490/-
Tender Italian meatballs smothered in creamy feta cheese, sauce, and topped with our delicious aioli dipping sauce.	

HEALTHY BOWLS

TERIYAKI CHICKEN BOWL	1290/-
Teriyaki chicken paired with fragrant fried rice, red cabbage cucumber salad, pickled carrots, radish, and guacamole.	
SUPERGRAIN RAINBOW BOWL	1290/-
Supergrains tossed with roasted vegetables, kale, guacamole, hummus and za'atar dusted flat-bread with our new crunchy seed topper.	
GREEK BOWL	1290/-
Grilled chicken with lemon herb rice, tzatziki, tomato cucumber salad, roasted cauliflower, hummus, pickled onions, coriander and flat bread.	

SALADS

MEDITERRANEAN MILLET	1190/-
Red lava lettuce, lettuce, kale, cucumber, cherry tomatoes, carrots and beets with honey mustard dressing, salsa verde and spicy nuts with warm za'atar dusted flat-bread.	
ADD: Avocado +100/- 2 Boiled Egg +200/- Grilled Chicken +300/-	
GRILLED HALLOUMI	1390/-
Grilled halloumi, roast vegetables and lettuce in tangy honey mustard dressing topped with our crunchy salad topper.	
ADD: Avocado +100/-	
CHICKEN CAESAR SALAD	1390/-
Grilled chicken in crisp lettuce with ciabatta croutons drizzled with creamy caesar dressing. Topped with shaved parmesan cheese and capers.	
OPTION: SWAP THE CHICKEN: with Prawn Or Bacon	1590/-
Vegetarian Option	1190/-
THE MEXICAN	1390/-
Grilled Chicken, avocado, lettuce, cabbage, sweetcorn, tomatoes, pickled onions, cauliflower, and cheese. Topped with coriander, red beans, mango, and tortilla chips. Drizzled with lemon cilantro dressing. Served with warm garlic bread.	
OPTION: SWAP THE CHICKEN: with Prawn	1590/-
Vegetarian Option	1190/-
COBB SALAD	1490/-
Grilled chicken, crisp lettuce, kale, cucumber, cherry tomatoes, avocado, sweet corn, bacon, blue cheese, and boiled egg. Drizzled with creamy ranch dressing topped with warm garlic bread.	
*Beef Bacon option available	
ASIAN CRUNCHY SALAD	1390/-
Grilled chicken with red cabbage, kale, white cabbage, cucumber, carrot, red pepper, sugar snaps, and mango. Tossed with mint, coriander, ginger, cashew nuts, sesame seeds, and red bullet chilies. Drizzled with a sesame dressing.	
OPTION: SWAP THE CHICKEN: with Prawn	1590/-
Vegetarian Option	1190/-

NEW! LEMONADES

CHOOSE A FLAVOUR:	550/-
CLASSIC	
HIBISCUS TEA	
LEMONGRASS	

QUICHE OF THE DAY	990/-
FRESHLY BAKED	
Light and hearty served fresh garden salad.	

POWER SMOOTHIES

Look for super foods inside your smoothie like moringa powder, chia seeds & more!

CHIA CEREAL BURST	550/-
Granola, Yoghurt, Banana, Chia Seeds and Honey.	
IRON FROST FUSION	550/-
Beetroot, Avocado, Hibiscus tea, Ginger, Spinach and Honey.	
GREEN POWER	550/-
Cucumber, Kale, Moringa, Ginger, Lemon Juice, Pineapple mint juice, Avocado and Honey.	

MILKSHAKES

A truly great and tasty snack.

SALTED CARAMEL SHAKE	550/-
Salted Caramel cake, vanilla ice cream & milk foam.	
CAPPUCCINO	550/-
Espresso, vanilla ice cream & milk foam.	
BLUEBERRY BURST	550/-
Vanilla ice cream, blueberry fruit crush & milk.	
CHOCO CHIP COOKIE	550/-
Choco chip cookies & vanilla ice cream.	
CLASSIC	550/-
Chocolate Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).	

SHARING

Savoury goodness stuffed and full of flavour!

BEEF SAMOSAS (3 PIECES)	390/-
Perfectly crispy parcels filled with tender beef, lightly seasoned with aromatic spices. Served with a refreshing lemon wedge for a zesty twist.	
SPINACH & FETA SAMOSA (3 PIECES)	390/-
Spicy parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chili chutney.	
HUMMUS BOWL	Served with fresh focaccia.
With Crispy Falafel	990/-
A creamy hummus drizzled with olive oil, topped with caramelized onions for a touch of sweetness.	
With Caramelised Onion	990/-
A creamy hummus drizzled with olive oil, topped with caramelized onions for a touch of sweetness.	
With Chicken Shawarma	1190/-
Crispy hummus drizzled with olive oil topped with shawarma spiced grilled chicken.	
HOME FRIES	790/-
Tender sauteed potatoes tossed in our famous chili, butter, and fried onion tikka.	
CHICKEN TIKKA SKEWERS	990/-
Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with refreshing lemon coriander dressing.	
CHILLI PRANDES	1390/-
Succulent prawns cooked in olive oil, garlic, chili and lime juice. Served with freshly baked ciabatta.	
GARLIC BREAD	390/-
Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection.	
Cheesy garlic bread	490/-
Spicy cheesy garlic bread	490/-
ART WINGS	
Flavorful, tender and juicy chicken wings coated in our favourite sauce for a finger-licking experience.	
SMALL	1190/-
LARGE	1390/-
SAUCE FLAVOUR: Chilli Butter Barbecue Honey Lemon	
SEASONED CHIPS	350/-
Crispy golden fries seasoned with fragrant rosemary and served with our delicious aioli dipping sauce.	
SEASONED CHIPS & SAUSAGES	650/-
Rosemary-seasoned fries served with two sausages*, accompanied by our delicious aioli dipping sauce.	
*Farmers Choice beef sausage option available	

ART PIZZA

Italian style thin crust! Home-made sauce, on 48 hour fermented pizza dough.

ITALIAN FOCACCIA (FRESHLY BAKED)	990/-
Thin crust focaccia topped with freshly made tomato basil salsa, served with a side of chillies in olive oil for an extra kick.	
DIAVOLO	1590/-
Salami slices, pomodoro sauce, mozzarella capers, oregano & chillies.	
SANTA FE	1390/-
Bacon, pineapples, sweet caramelized onion, feta, mozzarella and ripped basil.	
HAWAIIAN	1390/-
Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella.	
CACIO E PEPE	1590/-
White sauce pizza with primary flavours of parmesan and black pepper.	
POLLO	1590/-
Spiced Chicken, BBQ Sauce, Mozzarella Cheese, Grilled Onion & Fresh Coriander.	
MARGHERITA BASILICO	1290/-
Tomato sauce, basil oil, mozzarella & oregano.	
ADD: Pineapple Olives Tomatoes Jalape� Peppers Vanilla Ice Cream	

BURGERS

ART BURGER	1390/-
Juicy beef burger cheese melt, roasted peppers, pickled cucumber, fried onions, bacon and BBQ sauce with seasoned fries and house slaw.	
CLASSIC BEEF / CHICKEN BURGER	1290/-
Cheesburger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and house slaw.	
PATTY OPTIONS: Beef or Chicken	
ADD: Cheese +150/-	
TEXAS BURGER	1390/-
Juicy beef patty topped with creamy mayo, crisp lettuce, melted cheese, a perfectly cooked egg, savory bacon, and BBQ sauce.	
*Beef Bacon option available	
ADD TOPPINGS: Bacon or Beef Bacon +300/- Mozzarella +200/-	
Fried egg +150/- Jalape� +100/- Caramelized onions +150/-	
Blue cheese +300/- Guacamole +200/-	

LUNCH & DINNER

Choose your side: Rosemary seasoned fries, mashed potatoes, savory rice, fresh green salad & steamed vegetables.

CHICKEN CURRY	1490/-
Lightly spiced flavourful chicken curry with aromatic savoury rice and refreshing side salad.	
SLOW COOKED BARBECUE BEEF	1690/-
Served with our famous BBQ sauce, rosemary seasoned fries or mash potatoes & steamed vegetables	
CLASSIC FISH & CHIPS	1590/-
Crispy panco crusted fried fish with rosemary seasoned fries, house slaw and tartare sauce.	
CHICKEN TIKKA SKEWERS	1490/-
Chicken Tikka, peppers, and onion skewers marinated in traditional spices and grilled to perfection. Served on flatbread with a lime and coriander dressing, accompanied by fries and a side salad.	
GRILLED CHICKEN	1590/-
Spiced grilled chicken, perfectly seasoned and grilled. Served with fragrant savoury rice and a side of steamed vegetables.	
CHICKEN SCHNITZEL	1490/-
Fried tender chicken schnitzel with creamy mashed potatoes, steamed vegetables, and a side of flavorful aioli.	
SWEET & SPICY CHICKEN	1490/-
Tender chicken cooked in a tangy sweet chili sauce. Served with fragrant savory rice and fresh steamed vegetables	
CHICKEN SHAWARMA	1490/-
Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chili and coriander with a side of seasoned fries.	
CHICKEN WINGS & ROSEMARY SEASONED FRIES	1590/-
Tender and juicy chicken wings coated in our favourite sauce for a finger-licking experience. Served with seasoned fries & steamed veg.	
FLAVOUR: Chilli Butter Barbecue Honey Lemon	
PAN-FRIED FISH WITH FISH FILLET	1590/-
Pan-fried snapper with lemon butter and herb sauce, served with creamy mashed potatoes and steamed vegetables.	
GRILLED SALMON (SUBJECT TO AVAILABILITY)	2990/-
Salmon fillet seasoned with fresh herbs and olive oil, topped with dill butter, served with Mediterranean vegetables.	
ROAST HALF CHICKEN	1690/-
Half roast spring chicken served with chips, steamed seasonal vegetables, braised red cabbage, and pineapple ginger, and chili chutney.	

TERIYAKI HALLOUMI STIR FRY

Grilled chicken paired with seasonal fresh vegetables, glazed in teriyaki sauce & served with fried rice.

1490/-

PASTA

Life is a combination of pasta and magic. Find flavour in every bite with our delicious pasta dishes.

SPAGHETTI MEATBALLS	1390/-
Spaghetti and juicy meatballs tossed in tomato basil sauce finished with parmesan and parsley.	
PRAWNS IN PINK SAUCE	1990/-
Prawns and Linguine tossed with herbs and cream and tomato sauce with herbs and parmesan cheese.	
LINGUINE CARBONARA	1490/-
Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley.	
MUSHROOM PENNE	1490/-
Penne pasta coated in a mushroom cream garnished with chopped parsley and parmesan.	
ART PESTO	1490/-
Penne pasta coated in a creamy house-made Art pesto sauce, chicken, and grated Parmesan cheese.	
Vegetarian option available	1290/-
PENNE ARRABIATA	1290/-
Spicy Penne pasta with hot sauce, fried eggplant and penne pasta topped with parmesan and fresh herbs.	
ADD: Grilled Chicken +200/-	
LASAGNE BOLOGNESE	1490/-
Layers of hearty beef ragu, creamy bechamel sauce, and melted mozzarella cheese, topped with an additional layer of cheese and baked to perfection.	

STEAK OF THE DAY

(SUBJECT TO AVAILABILITY)

Perfectly grilled steak with zesty chimichurri or creamy mushroom sauce with rosemary seasoned fries / fresh garden salad.

2990/-

EASTERN Flavours

LARGE PLATES & CURRIES

DUM KA MURGH	1490/-
Slow braised chicken marinated with yoghurt, onion & spices served with saffron pilaf	

WHOLE BAKED TALPIA

Baked whole Talpia marinated with home ground harissa, vegetable skewers, rice, olives & pickles

2450/-

OSSO BUCCO "HYDERABADI"

Biryani

1590/-

BE MY SUGAR DADDY

SAUVIGNON BLANC, SEMILLON, BORDEAUX, France

The nose is quite young with flirty bright vanilla and camomile scents. A refreshing sweet white.

900 / Glass	3 500 / Bottle
-------------	----------------

CAVE DE TAIN

SAUVIGNON BLANC, SEMILLON, BORDEAUX, France

Pale white with outstanding pale green tades. The nose is quite zingy with enticing white floral petals reminiscent of spring.

GLASS	BOTTLE
1100	4 500

CELLIER DES PRINCES

CHARDONNAY, VIOGNIER

Rhone Valley, France

Hazy-straw yellow shade. A young tropical nose defines this wine. The palate is fresh with lingering clean acidity.

1000	4 000
------	-------

FLEUR DU CROS

SAUVIGNON BLANC, SEMILLON, BORDEAUX, France

A refreshing tropical fruity punch, comprising of pineapple, ripe mango cut with underlying orange peel and subtle mint nuances.

1100	4 500
------	-------

PEACH BLANC

SAUVIGNON BLANC, SEMILLON, BORDEAUX, France

Pale white appearance, the nose is peach dominant with ripe gooseberry complements. Light bodied with a short finish.

800	3 000
-----	-------

FRONTERA