ESPRESSO

CAPPUCCINO

CAFFÉ LATTE

AMERICANO

FILTER COFFEE

ICED COFFEES

COFFEE TONIC

ADD: DAIRY:

SHOT:

TEAS

Select your flavour:

CHAI LATTE

flowers, spices and fruits.

the perfect balance of sweet & spicy.

KENYAN TEA Black OR White

FRESH MOROCCAN MINT

- CLASSIC LEMON & GINGER DAWA

ICED TEA (Black Iced Tea)

HOT CHOCOLATE

Black tea with cinnamon, cardamom, and cloves.

- ORANGE TURMERIC & GINGER DAWA 🍿

CHOCOLATE

STORMY DOUBLE CHOCOLATE

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

BLACK MASALA TEA

DAWA Served with honey

LOOSE LEAF TEAS O O

MOCHA

ART MACCHIATO

LATTE MACCHIATO

SINGLE

250/-

350/-

350/-

300/-

350/-

300/-

400/-

Select your preference: Iced Latte, Iced Americano Iced Cappuccino

FLAVOURS: Vanilla | Caramel | Hazelnut +100/-

Espresso Shot +150/-FOR NON DAIRY OPTIONS Almond | Oat | Soy +150/-

& BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS

Rose Hibiscus | Peach | Mango Marigold | Sweet Mint | Sufi

Our hand picked Tea blend from the slopes of Mount

Kenya, Muranga and Nyeri artfully blended with

Black tea infused with cinnamon, clove & other warming

spices, combined with steamed milk & topped with form for

Low-fat +50/- | Whipped Cream +100/-

Add a sprinkle of Cocoa or Cinnamon

DOUBLE

300/-

400/-

400/-

350/-

400/-

350/-

450/-

400/-

450/-

450/-

450/-

400/-

350/-

350/-

350/-

400/-

450/-

400/-

450/-

Artcaffe Cye Restaurant Bar			
RESHIV	Our rich, flaky layers of	COFFEES	

BAKED	combination of sv savoury.	ne periect veet or
BUTTER CROISSANT		350/-
CINNAMON & RAISIN RO	LL	350/-
CHOCOLATE CROISSANT		400/-
ALMOND CROISSANT •	00	400/-
	^	

-/00 MULTI-GRAIN CROISSANT 🎓

-/00 400/-CHICKEN PIE 450/-SAMOSA, BEEF | CHEESE (3PIECES) 450/-

MUFFINS **Select your favourite:** Apple Crumble 300/-Vanilla Choco Chip Muffin | Banana Macadamia Muffin

Blueberry Muffin 🔕 350/-CAKES & DESSERTS

SALTED CARAMEL CAKE 🧿 🔘 🔘 550/-Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.

CARROT CAKE O 550/-Indulge in our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins.

DARK FOREST CAKE • 550/-Our take on the classic Black Forest cake! Chocolate cake layered

with locally sourced berry cream covered with dark chocolate ganache.

CAPPUCCINO CAKE 650/-Layers of nutty meringue and coffee ganache come together in this memorable signature coffee cake.

NEW YORK STYLE CHEESECAKE 650/-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 💿 550/-The artistry in the white chocolate roses makes this beautiful vanilla & white chocolate cake loved by all. A MUST TRY! ORANGE & DARK CHOCOLATE CAKE 🎓

Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache. LEMON, MIXED BERRY & WHITE 🎓 550/-

CHOCOLATE CAKE Lemon curd sponge layered with mixed berry cream & almond meringue, covered with a white chocolate ganache.

EVERYDAY BREAKFAST 💿 💿 💿 1200/-Enjoy a satisfying breakfast complete with two beef sausages*, two eggs, home fries, toast, butter & jam for a hearty start to *Farmers choice beef sausage option available FRUIT & NUT GRANOLA BOWL O N O 10 800/-

450/-

1000/-

1150/-

An assortment of freshly baked bread, served with butter and our irresistible homemade jam. TROPICAL FRUIT SALAD 650/-Seasonal fruits, drizzled with a refreshing mint & passion dressing. EGGS & TOAST 800/-

Two eggs prepared to your liking, served with toast, butter & our

Savour our Avocado Delight Bruschetta. Freshly toasted sunflower

Our homemade granola is served with fresh seasonal fruit, creamy yoghurt, and a drizzle of honey, offering a delightful blend of

crunch and freshness.

BREAD BASKET (FRESHLY BAKED)

AVOCADO TOAST 💿 💿 💿

seasonal fresh fruit salad.

EGGS BENEDICT

homemade jam. BREAKFAST CROISSANT 1150/-Wholegrain croissant, two eggs prepared to your liking, crispy bacon, tomatoes, cheese & served with a side of salad.

bread topped with creamy guacamole, sweet cherry tomatoes, basil oil and grated parmesan cheese. ADD: Two poached eggs +250/-FRENCH TOAST © © ©
Delight in our Artisanal French Toast: Thick slices of Challah Bread 1000/-French toast, served with a side of Home Jam and a side of

ADD: Bacon or Beef bacon +300/-SAVOURY FRENCH TOAST 🎓 1000/-Sunflower bread savoury French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon.

Two poached eggs on English muffins, layered with crispy bacon*, parmesan, and hollandaise. Served with a side salad or fruit salad. *Beef bacon option available









The next level to start of your day!



(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

Served with our delicious spreads, yoghurt, salad or garden salad with a selection of

FAST

650/-

1400/-

1350/-

1800/-

1350/-

1600/-

650/-

1150/-

1600/-

1600/-

1800/-

1800/-

1400/-

1600/-

1400/-

1600/-

1800/-

SOUP OF THE DAY Served with garlic bread, cheesy garlic bread or spicy

garlic bread (Check for Availability)

BOWLS NEW!

TERIYAKI CHICKEN BOWL 🎓

Teriyaki chicken paired with fragrant fried rice, red cabbage cucumber salad, pickled carrots, radish, and guacamole.

Supergrains tossed with herbs and almonds accompanied by roasted vegetables, kale, guacamole, hummus and za'atar

dusted flat-bread with our new crunchy seed topper.

TOMATO SOUP

veggies cold pressed to give you fresh juice with no CREAMY BUTTERNUT **d** 650/added sugars, water or preservatives. CHICKEN CHOWDER 650/-**RECOVERY BOOST** Beetroot, Carrots, Ginger 450/-**GREEN GLOW** Pineapple, Cucumber, Lime 450/-HEALTHY

450/-

450/-

550/-

600/-

650/-

650/-

🌶 1400/-

MANGO MINGLE Mango, Red Apple, Pineapple PASSION FUSION Passion, Pineapple, Lime OJ Orange

MINTY PINEAPPLE Pineapple, Mint

PASSION VIJITO

SPICY CHICKEN 💿

flavourful Art Pesto.

HIBISCUS TEA

LEMONGRASS

MOCKTAILS KIWI SPRITZ

Refreshingly tasty & rich in nutrients! Enjoy fruits &

SANDWICHES Served with fresh garden salad, fruit salad or rosemary seasoned fries. BBQ CHICKEN IN RUSTIC CIABATTA 1600/-Grilled Chicken in BBQ sauce with crisp lettuce, tomato,

cucumber and red onions, served in fresh ciabatta bread.

Chicken, hummus, homemade chili, seasoned tomatoes, and

white cabbage salad, served in fresh ciabatta bread.

FRIED CHICKEN SANDWICH 1600/-Crispy fried chicken tenders with ranch sauce and chili oil, topped with coleslaw and pickled cucumber, served in fresh ciabatta bread.

CHICKEN CAESAR CROISSANT 🎓 1700/-Crispy fried chicken in a flaky croissant, topped with crisp lettuce dressed in our classic Caesar dressing. HALLOUMI CHEESE, PESTO & **1400/-**ANTIPASTI IN SUNFLOWER BREAD Grilled halloumi, roasted peppers, eggplant, zucchini and fried onions in whole wheat sunflower bread and drizzled with our

BEEF STEAK IN RUSTIC CIABATTA • 1700/-

Slow-cooked cheese steak sandwich featuring roasted

ciabatta bread spread with mayo or BBQ sauce.

SHARING

BEEF SAMOSAS (3 PIECES)

for a zesty twist.

Savoury goodness stuffed and full of flavour!

SPINACH & FETA SAMOSA (3 PIECES) Crispy parcels bursting with creamy feta cheese, fresh spinach

HUMMUS BOWL Served with fresh focaccia.

Tender sautéed potatoes tossed in our famous chili, butter,

Freshly baked ciabatta bread, brushed with aromatic garlic

served with pineapple, ginger & chilli chutney.

caramelized onions for a touch of sweetness.

Perfectly crispy parcels filled with tender beef, lightly seasoned with aromatic spices. Served with a refreshing lemon wedge

peppers, caramelized onions, and zesty chimichurri, served in

NEW! POWER LEMONADES **SMOOTHIES** Look for super foods inside your smoothie **CHOOSE A FLAVOUR:** 650/like moringa powder, chia seeds & more! CLASSIC

Honey.

450/-

1150/-

***** 1150/-

1 900/-

450/-

550/-550/- GREEK BOWL 🎓 coriander and flat bread.

MEDITERRANEAN MILLET 🏠

cheese and capers.

Vegetarian Option 🍁

Red local millet, lettuce, kale, herbs, red cabbage, roasted

carrots and beets with honey mustard dressing, salsa verde and spicy nuts with warm za'atar dusted flat-bread.

1400/-Grilled chicken with lemon herb rice, tzatziki, tomato cucumber salad, roasted cauliflower, hummus, pickled onions, SALADS

SUPERGRAIN RAINBOW BOWL 🏚 🕓 🖈 1400/-

GRILLED HALLOUMI **(%)** 🖈 1600/-Grilled Halloumi, roast vegetables and lettuce in tangy honey mustard dressing topped with our crunchy salad topper. ADD: Avocado +100/-CHICKEN/ BACON CAESAR SALAD ©
Grilled chicken on crisp lettuce with ciabatta croutons drizzled 1600/with creamy caesar dressing. Topped with shaved parmesan

OPTION, SWAP THE CHICKEN or BACON: with Prawn

ASIAN CRUNCHY SALAD

ADD: Avocado +100/- | 2 Boiled Egg +250/- | Grilled Chicken +300/-

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 1800/-Vegetarian Option 🍁 1350/-

IRON FROST FUSION

Beetroot, Avocado, Hibiscus tea, Ginger,

CHIA CEREAL BURST 🏠 GREEN POWER 🎓 Granola, Yoghurt, Banana, Chia Seeds and Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey. ART PIZZA

Italian style thin crust! Home-made sauce, on

Thin crust focaccia topped with freshly made tomato basil

salsa, served with a side of chillies in olive oil for an extra kick.

Salami slices, pomodoro sauce, mozzarella capers, oregano &

Roasted peppers, sweet caramelized onion, feta, mozarella

Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella.

White sauce pizza with primary flavours of parmesan and

Spiced chicken, BBQ sauce, mozarella cheese, grilled onion &

ITALIAN FOCACCIA (FRESHLY BAKED)

48 hour fermented pizza dough

DIAVOLA

SANTA FE 🎓

and ripped basil.

HAWAIIAN

black pepper.

fresh coriander.

fries and house slaw.

CACIO E PEPE 🏠

chillies.

Spinach and Honey.

With Crispy Falafel A creamy and nutritious blend of chickpeas packed with protein and flavour. With Caramelised Onion A creamy hummus drizzled with olive oil, topped with

HOME FRIES

GARLIC BREAD

butter and baked to golden perfection. Cheesy garlic bread Spicy cheesy garlic bread ART WINGS

SEASONED CHIPS Crispy golden fries seasoned with fragrant rosemary and served with our delicious aioli dipping sauce. 750/-SEASONED CHIPS & SAUSAGES

The only thing like better than talking about food is eating.

Flavourful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. **SMALL** 1350/-LARGE 2200/-SAUCE FLAVOUR: Chilli Butter | Barbecue | Honey Lemon **400/-**

ART BURGER 💿 Juicy beef burger cheese melt, roasted peppers, pickled cucumber, fried onions, bacon and BBQ sauce with seasoned

PATTY OPTIONS: Beef or Chicken ADD: Cheese +200/-

Classic burger with fresh lettuce, tomatoes, onions, pickles,

mayonnaise and rose sauce served with seasoned fries and

CLASSIC BEEF / CHICKEN BURGER

ADD TOPPINGS: Bacon or Beef bacon +300/- | Mozzarella +200/-

Find flavour in every bite with our delicious pasta dishes. SPAGHETTI MEATBALLS 💿 1600/-

Life is a combination of pasta and magic.

LINGUINE CARBONARA Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley.

1700/-ART PESTO 💿 💿 💿 Penne pasta coated in a creamy house-made Art pesto sauce, chicken, and grated Parmesan cheese. Vegetarian option available 1400/-

JUNCH & DINNER

Lightly spiced flavourful creamy chicken curry with aromatic

SLOW COOKED BARBECUE BEEF 💿 💿

Served with our famous BBQ sauce, rosemary seasoned fries &

Crispy panko crusted fried fish with rosemary seasoned fries,

Spiced grilled chicken, perfectly seasoned and grilled. Served with fragrant savoury rice and a side of steamed vegetables.

CHICKEN SCHNITZEL 💿 💿 💿

SWEET & SPICY CHICKEN

CHICKEN WINGS &

steamed vegetables, and a side of Flavourful aioli.

fragrant savoury rice and fresh steamed vegetables.

ROSEMARY SEASONED FRIES

Rosemary-seasoned fries served with two sausages*. accompanied by our delicious aioli dipping sauce. *Farmers Choice beef sausage option available

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

CHICKEN CURRY 🏠

steamed vegetables

savoury rice and refreshing side salad.

CLASSIC FISH & CHIPS

house slaw and tartare sauce.

GRILLED CHICKEN

TEXAS BURGER 🖸 Juicy beef patty topped with creamy mayo, crisp lettuce, melted cheese, a perfectly cooked egg, savoury bacon, and *Beef bacon option available

TERIYAKI HALLOUMI STIR FRY 🏠 🖈 Halloumi paired with seasonal

fresh vegetables, glazed in

teriyaki sauce & served with

fried rice.

1700/-

1700/-Fried tender chicken schnitzel with rosemary seasoned fries, 1700/-Tender chicken cooked in a tangy sweet chili sauce. Served with

1700/-

1800/-

1800/-

1800/-

steamed veg. FLAVOUR: Chilli Butter | Barbecue | Honey Lemon PAN FRIED FRESH FISH FILLET 1800/-

Pan-fried snapper with lemon butter and herb sauce, served with rosemary seasoned fries and steamed vegetables. ROAST HALF CHICKEN 💿 💿 Half roast spring chicken served with chips, steamed seasonal vegetables, braised red cabbage, and pineapple, ginger, and chili chutney.

Tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. Served with seasoned fries &

1850/-

2990/-



Tomato sauce, basil oil, mozzarella & oregano. ADD: Pineapple | Olives | Tomatoes | Jalapeño | Peppers +100/-**BURGERS**

MARGHERITA BASILICO

Fried egg +250/- | Jalapeño +100/- | Caramelised onions +150/-Blue cheese +300/- | Guacamole +200/-

Spaghetti and juicy meatballs tossed in tomato basil sauce finished with parmesan and parsley. 1700/-

PENNE ARRABIATA 1400/-Spicy tomato basil sauce with fried eggplant and penne pasta topped with parmesan and fresh herbs.

ADD: Grilled Chicken +300/-

🏠 NEW 敢 Vegetarian 🥖 Vegan 🄰 Spicy 🕟 Contains 🍪 Contains 🕡 Dairy 🕜 Contains 🕡 Caffeine 👔 Gluten 🔌 Pork 🔕 Recommended

ALLERGIES ADVICE: If you have a food allergy, intolerance or sensitivity, please be advised that food prepared here may contain the following INGREDIENTS: DAIRY, EGGS, WHEAT, CEREAL, SOYBEAN, PEANUTS, TREE NUTS, SESAME SEEDS, MUSTARD, FISH, SHELLFISH, SULPHITES and CELERY. Note our scrambled eggs contain dairy. While we take the utmost care in preparing our dishes, due to our operations and shared cooking equipment, we cannot guarantee these ingredients would not have come into contact with your dish. Neither staff nor managers can assure otherwise.