490/-

590/-

CINNAMON & RAISIN ROLL **CHOCOLATE CROISSANT** ALMOND CROISSANT • • • MULTI-GRAIN CROISSANT 🎓 CHICKEN PIE SAMOSA, BEEF | CHEESE (3PIECES) APPLE CRUMBLE MUFFIN 270/-VANILLA CHOCO CHIP MUFFIN 270/-BANANA MACADAMIA MUFFIN 270/-**BLUEBERRY MUFFIN ©** 290/-**FUDGE BROWNIE** 290/-CAKES & DESSERTS SALTED CARAMEL CAKE 🔘 🔘 🔘 490/-

Our unrivalled FAN FAVOURITE cake is a moist cake layered of dark chocolate and gooey salted caramel. CARROT CAKE 🔘 490/-Indulge in our super moist carrot sponge cake made with fresh

carrots, cinnamon and raisins. DARK FOREST CAKE • Our take on the ubiquitous Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache. CAPPUCCINO CAKE

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 makes this beautiful vanilla & white chocolate cake loved by all. A MUST TRY!

ART VOLCANO Fall in love with this chocolate lava cake with its rich molten chocolate centre. Served with vanilla ice cream.

590/-

EVERYDAY BREAKFAST 💿 💿 💿 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

1090/-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.

250/-290/-290/-350/-250/-290/-350/-ADD: DAIRY: Low-fat +50/- | Whipped Cream +100/-FLAVOURS: Vanilla | Caramel | Hazelnut +100/-

390/-350/-390/-Select your preference: Iced Latte, Iced Americano Iced Cappuccino 390/-Add a sprinkle of Cocoa or Cinnamon SHOT: Espresso Shot +150/-FOR NON DAIRY OPTIONS Almond | Oat | Soy +150/-

DOUBLE

250/-

350/-

350/-

SINGLE

200/-

290/-

290/-

TEAS LOOSE LEAF TEAS O O & BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS Select your flavour:

390/-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 flowers, spices and fruits. CHAI LATTE 350/-Black tea infused with cinnamon, clove & other warming

KENYAN TEA Black OR White 290/-FRESH MOROCCAN MINT 290/-BLACK MASALA TEA 290/-Black tea with cinnamon, cardamom, and cloves. **DAWA** Served with honey - CLASSIC LEMON & GINGER DAWA - ORANGE TURMERIC & GINGER DAWA 🍿

spices, combined with steamed milk & topped with form for

the perfect balance of sweet & spicy.

350/-ICED TEA (Black Iced Tea) 390/-**CHOCOLATE** A timeless classic made to sweeten & warm up your spirits.

HOT CHOCOLATE 350/-390/-STORMY DOUBLE CHOCOLATE

THE NAIROBIAN 890/-Our signature chapati of the day paired with kachumbari scrambled eggs, two sausages, and tender boiled sweet potato. ADD: Extra Chapati 100/-

390/-BREAD BASKET (FRESHLY BAKED) 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.

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 +150/-FRENCH TOAST

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 ADD: Bacon or Beef bacon +300/-SAVOURY FRENCH TOAST

perfectly fried egg, and crispy bacon. EGGS BENEDICT 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!

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*, baked beans, freshly baked bread, yogurt, guacamole, butter, grilled tomato & our homemade jam. Served with choice of refreshing fruit salad or a crisp garden salad" *Beef bacon option available Vegetarian: with Halloumi & 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

SICILIAN BREAKFAST Poached eggs with salami*, potatoes, and onions tossed in a spicy chili butter sauce. Served with freshly baked bread, yogurt, guacamole, butte<mark>r, grilled to</mark>mato, our homemade jam, an<mark>d your</mark> choice of fresh fruit salad or a crisp garden salad. *Beef Salami option available ART BREAKFAST 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 Enhance your breakfast experience REFRESHERS HEALTHY BOWLS new! **JUICES ORANGE** 550/-

TERIYAKI CHICKEN BOWL 🎓 MANGO | PASSION | PINEAPPLE MINT 390/-Teriyaki chicken paired with fragrant fried rice, red cabbage ORANGE TURMERIC | TAMARIND SUGARCANE 490/cucumber salad, pickled carrots, radish, and guacamole. SUPERGRAIN RAINBOW BOWL 🎓 MOCKTAILS Supergrains tossed with herbs and almonds accompanied by roasted vegetables, kale, guacamole, hummus and za'atar KIWI SPRITZ 590/dusted flat-bread with our new crunchy seed topper. PASSION VIJITO GREEK BOWL 🏠 590/-Grilled chicken with lemon herb rice, tzatziki, tomato cucumber salad, roasted cauliflower, hummus, pickled onions, coriander and flat bread. SOUP OF THE DAY Served with garlic bread, cheesy garlic bread or spicy garlic bread (Check for Availability) **SALADS** TOMATO SOUP **\$ 590/-CREAMY BUTTERNUT 590/-**MEDITERRANEAN MILLET 🎓 CHICKEN CHOWDER 590/-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. ADD: Avocado +100/- | 2 Boiled Egg +200/- | Grilled Chicken +300/-**SANDWICHES** GRILLED HALLOUMI Served with fresh garden salad, fruit salad or Grilled Halloumi, roast vegetables and lettuce in tangy honey

1390/-

1290/-

1390/-

1490/-

1290/-

1490/-

POWER

Honey.

Look for super foods inside your smoothie

like moringa powder, chia seeds & more!

CHIA CEREAL BURST 🏠

IRON FROST FUSION

GREEN POWER 🏠

390/-

990/-

990/-

390/-

490/-

650/-

1490/-

1690/-

1590/-

1490/-

1590/-

1490/-

1590/-

2990/-

Spinach and Honey.

rosemary seasoned fries.

SPICY CHICKEN 💿

ciabatta bread.

flavourful Art Pesto.

NEW!

CLASSIC

CHOOSE A FLAVOUR:

HIBISCUS TEA

LEMONGRASS

FRESHLY BAKED

QUICHE OF THE DAY

Light and hearty served fresh garden salad.

SHARIN

BEEF SAMOSAS (3 PIECES)

With Crispy Falafel 🍁

with protein and flavour.

With Caramelised Onion 🍁

for a zesty twist.

Savoury goodness stuffed and full of flavour!

SPINACH & FETA SAMOSA (3 PIECES)

HUMMUS BOWL Served with fresh focaccia.

A creamy and nutritious blend of chickpeas packed

A creamy hummus drizzled with olive oil, topped with

caramelized onions for a touch of sweetness.

served with pineapple, ginger & chilli chutney.

Perfectly crispy parcels filled with tender beef, lightly seasoned

with aromatic spices. Served with a refreshing lemon wedge

Crispy parcels bursting with creamy feta cheese, fresh spinach

BBQ CHICKEN IN RUSTIC CIABATTA

Grilled Chicken in BBQ sauce with crisp lettuce, tomato,

white cabbage salad, served in fresh ciabatta bread.

CHICKEN CAESAR CROISSANT 🎓

lettuce dressed in our classic Caesar dressing.

HALLOUMI CHEESE, PESTO &

Crispy fried chicken in a flaky croissant, topped with crisp

ANTIPASTI IN SUNFLOWER BREAD

Slow-cooked cheese steak sandwich featuring roasted

Tender Italian meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia bread spread with

fragrant pesto and topped with grated parmesan cheese.

ciabatta bread spread with mayo or BBQ sauce.

MEATBALL SANDWICH 🏠 💿

LEMONADES

Grilled halloumi, roasted peppers, eggplant, zucchini and fried

onions in whole wheat sunflower bread and drizzled with our

peppers, caramelized onions, and zesty chimichurri, served in

BEEF STEAK IN RUSTIC CIABATTA © 1490/-

550/-

990/-

FRIED CHICKEN SANDWICH

cucumber and red onions, served in fresh ciabatta bread.

Chicken, hummus, homemade chili, seasoned tomatoes, and

Crispy fried chicken tenders with ranch sauce and chili oil,

topped with coleslaw and pickled cucumber, served in fresh

cheese and capers. Vegetarian Option 🍁 THE MEXICAN

Vegetarian Option 🍁

COBB SALAD 🔘

550/-

with creamy ranch dressing, served 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. 1590/-**OPTION, SWAP THE CHICKEN:** with Prawn 1190/-

SALTED CARAMEL SHAKE

Espresso, vanilla ice cream & milk foam.

Salted Caramel cake, vanilla ice cream & milk.

Granola, Yoghurt, Banana, Chia Seeds and BLUEBERRY BURST 550/-Vanilla ice cream, blueberry fruit crush & Beetroot, Avocado, Hibiscus tea, Ginger, CHOCO CHIP COOKIE 550/-Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey.

48 hour fermented pizza dough

DIAVOLA

ripped basil.

HAWAIIAN

SANTA FE 🏤

chillies.

ITALIAN FOCACCIA (FRESHLY BAKED)

Thin crust focaccia topped with freshly made tomato basil salsa,

Salami slices, pomodoro sauce, mozzarella capers, oregano &

Roasted peppers, sweet caramelized onion, feta, mozarella and

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

With Chicken Shawarma 1190/-Creamy hummus drizzled with olive oil topped with shawarma spiced grilled chicken. HOME FRIES ***** 790/-Tender sautéed potatoes tossed in our famous chili, butter, and fried onion sauce. 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 PRAWNS 💿 1390/-

Succulent prawns cooked in olive oil, garlic, chilli and lime

Freshly baked ciabatta bread, brushed with aromatic garlic

juice. Served with freshly baked ciabatta.

butter and baked to golden perfection.

GARLIC BREAD

Cheesy garlic bread

Spicy cheesy garlic bread 490/-ART WINGS Flavorful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. 1190/-1990/-LARGE 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

accompanied by our delicious aioli dipping sauce.

*Farmers Choice beef sausage option available

Rosemary-seasoned fries served with two sausages*.

potatoes, savory rice, fresh green salad & steamed vegetables. CHICKEN CURRY Lightly spiced flavourful creamy chicken curry with aromatic savoury rice and refreshing side salad. SLOW COOKED BARBECUE BEEF 🔘 Served with our famous BBQ sauce, rosemary seasoned fries or mash potatoes & steamed vegetables

Crispy panko crusted fried fish with rosemary seasoned fries,

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

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

Fried tender chicken schnitzel with creamy mashed potatoes,

CHICKEN SCHNITZEL 💿 💿 💿

steamed vegetables, and a side of flavorful aioli.

FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

PAN FRIED FRESH FISH FILLET

Pan-fried snapper with lemon butter and herb sauce, served with creamy mashed potatoes and steamed vegetables.

GRILLED SALMON (SUBJECT TO AVAILABILITY)

with dill butter, served with Mediterranean vegetables.

ROAST HALF CHICKEN O O Half roast spring chicken served with

chips, steamed seasonal vegetables,

braised red cabbage, and pineapple,

Steak of

Perfectly grilled steak with zesty chimichurri or

creamy mushroom sauce with rosemary

seasoned fries / fresh garden salad.

the day

(SUBJECT TO AVAILABILITY)

BEER

TUSKER LAGER

TUSKER MALT

TUSKER CIDER

WHITE CAP LAGER

GUINNESS 300ML

Chalky-Pale white appearance, the nose is a wash

bright gooseberries with undertones of honey

Light yellow in appearance with alluring aromas of pineapple, citrus, and vanilla. The palate is balanced with attractive acidity and a long

Pale gold, with compliments of sea-green shades.

The nose is fresh with bright acidity alongside

SAUVIGNION BLANC, SEMILLON,

suckle blossoms.

FRONTERA

memorable finish

CHARDONNAY Vin de France, France

CHARDONNAY

Central Valley, Chile

HORIZON DU SUD

herbaceous and tropical cut.

PAMPLEMOUSSE

CAMPARI

KAHLÚA

TUSKER LITE

ginger, and chili chutney.

1690/-

Salmon fillet seasoned with fresh herbs and olive oil, topped

CLASSIC FISH & CHIPS

CHICKEN TIKKA SKEWERS

house slaw and tartare sauce.

GRILLED CHICKEN

side salad.

steamed veg.

Choose your side: Rosemary seasoned fries, mashed

MARGHERITA BASILICO Tomato sauce, basil oil, mozzarella & oregano.

BURGERS

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

CLASSIC BEEF / CHICKEN BURGER

ART BURGER 🔘

fries and house slaw.

Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and house slaw. PATTY OPTIONS: Beef or Chicken

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, chilli and coriander with a side of seasoned fries. **CHICKEN WINGS & 1590/-**ROSEMARY SEASONED FRIES Tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. Served with seasoned fries &

🏠 NEW ☆ Vegetarian 🥖 Vegan 🄰 Spicy 🚫 Contains 🍪 Contains 🕜 Dairy 🕜 Contains 🕡 Caffeine ⑧ 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.

Life is a combination of pasta and magic. Find flavour in every bite with our delicious pasta dishes. SPAGHETTI MEATBALLS Spaghetti and juicy meatballs tossed in tomato basil sauce finished with parmesan and parsley.

PRAWNS IN PINK SAUCE 🎓

LINGUINE CARBONARA

with herbs and parmesan cheese.

MUSHROOM PENNE

chopped parsley and parmesan.

Vegetarian option available 🍁

PENNE ARRABIATA

ADD: Grilled Chicken +200/-

LASAGNE BOLOGNESE

of cheese and baked to perfection.

AKI PESIO

Prawns and Linguine tossed in a cream and tomato sauce

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

Penne pasta tossed in a mushroom cream garnished with

Penne pasta coated in a creamy house-made Art pesto

Spicy tomato basil sauce with fried eggplant and penne

Layers of hearty beef ragu, creamy béchamel sauce, and

melted mozzarella cheese, topped with an additional layer

sauce, chicken, and grated Parmesan cheese.

pasta topped with parmesan and fresh herbs.

1390/-

1990/-

1490/-

1490/-

1290/-

1490/-

1290/-

1490/-

950

950

950

750

750

GLASS BOTTLE

3 200

4 500

4 200

4 400

850

CKTAILS MIMOSA 950 Orange Juice • Veuve Ambal Brut **GINGER DAWA** Vodka • Honey • Lemon • Ginger PASSION CAIPIROSKA Vodka • Passion fruit • Passion juice • Lemon **ENJOY YOUR FAVOURITE**

950 950 PINEAPPLE MOJITO 950 Rum • Simple syrup • Soda water • Pineapple fruit Lemon • Mint FRUIT DAIQUIRI 950 Rum • Lemon juice • Simple syrup • Fresh strawberries • Mango • Blueberry • Raspberry • Passion CLASSIC MARGARITTA 950

Tequila • Liqueur • lemon juice

Vodka • Gin • Rum • Tequila • Liqueur • Lemon juice •

Gin • Watermelon • Cucumber • Lemon juice • KO Rose &

HOT 'N' BOOZY

Vodka • Liqueur • Cranberry juice • Lemon juice

LONG ISLAND

COSMOPOLITAN

SCOTTISH COFFEE

BAILEYS CREAM

SANGRIA

uplifting and refreshing!

1700

FLEUR DU CROS

Bordeaux, France

950 / Glass

Central Valley, Chile

FRONTERA

MERLOT, CABERNET SAUVIGNON

Inky-ruby appearance. The nose is affirmative

4 500 / Bottle

750

850

850

3 500

BOTTLE

3 700

4 400

with earthy notes, dark fruit and subtle complements of dark truffle. An amazing wine!

Smooth, with a great structure. There evident

hints of chocolate and spice which balance

perfectly with dark fruit flavours

HORIZON DU SUD

LE BONHEAUR

Half Litre

Freshly made every day for you, our

3 400

Litre

legendary wine and fruit punch is

HOT TODDY

RED

850

Glass

GIN COOLER

Cucumber Tonic

3 700 **CELLIER DES PRINCES** GRENACHE, SYRAH, MOUVEDRE Rhone Valley, France The nose is a wash with warm spice, consisting of black pepper and nutmeg. The palate is smooth with silky tannins. 4 200 CHATEAU RAQUEFORT MERLOT

MUSCADET Vin de France, France Bordeaux, France Cherry raspberry colour. A very aromatic nose, A refreshing tropical fruity punch, comprising of tannins are smooth, the wine has an elegant short pineapple, ripe mango cut with underlying orange peel and subtle mint nuances. PEACH BLANC 2 500 SAUVIGNION BLANC, SEMILLON, ROSÉ MUSCADET Bordeaux, France Pale white appearance, the nose is peach dominant with ripe gooseberry complements. Light bodied with a short finish. **GLASS**

SAUVIGNON BLANC, SEMILLON, MERLOT **GLASS** BOTTLE Bordeaux, France **VEUVE AMBAL BRUT** A wine inspired by the classic cocktail 'Sex on 850 3 700 The Beach'. A lovely all-round wine! PINOT NOIR, CHARDONNAY, ALIGOTE, GAMAY Bourgogne, France 2 500 / Bottle Chalky white, the nose has subtle honey suckle with lemon curd and enticing minerality.

GIN & VODKA COGNAC & BOTTLE TOTS BRANDY **SMIRNOFF** 4 000 400 **RITCHOT** 6 000 450 COURVOISIER VSOP 5 000 400 HENNESSY VSOP 6 000 450 9 000 600

11 000 SINGLE MALT WHISKY TALISKER 10 12 000 SINGLETON 12 500 12 000 7 500 8 000 600 SINGLETON 15 WHISKEY BLENDS

BREAKFAST CROISSANT 990/-Wholegrain croissant, two eggs prepared to your liking, crispy bacon, tomatoes, cheese & served with a side of salad. AVOCADO TOAST 💿 💿 💿 890/-890/-890/-Sunflower bread savory French toast, served with wilted spinach, a 990/-PINEAPPLE UPSIDE-DOWN PANCAKES Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad. (Piain pancake option available) 890/-

> our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad. 1190/-

(100% Rye toast | Whole Wheat bread | Cereal bread) ADD: Refreshing Fruit Salad | Crisp Garden Salad

1190/-

1290/-

1290/-

🛕 1290/-

1190/-

1390/-

1590/-

1190/-

1490/-

550/-

550/-

550/-

990/-

1590/-

1390/-

1390/-

1290/-

mustard dressing topped with our crunchy salad topper. ADD: Avocado +100/-CHICKEN CAESAR SALAD 💿 1390/-Grilled chicken on crisp lettuce with ciabatta croutons drizzled with creamy caesar dressing. Topped with shaved parmesan 1590/-**OPTION, SWAP THE CHICKEN:** with Prawn OR Bacon 1190/-1390/-Grilled Chicken, avocado, lettuce, cabbage, sweetcorn, tomatoes, pickled onions, cauliflower, and cheese. Topped with

coriander, red beans, mango, and tortilla chips. Drizzled with

Grilled chicken, crisp lettuce, kale, cucumber, cherry tomatoes,

avocado,, sweet corn, bacon, blue cheese, and boiled egg. Drizzled

lemon cilantro dressing. Served with warm garlic bread.

OPTION, SWAP THE CHICKEN: with Prawn

Vegetarian Option 🍁 MILKSHAKES **SMOOTHIES** A truly great and tasty snack.

> 550/-Choco chip cookies & vanilla ice cream. 550/-Chocolate | Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango). RT PIZZA

CAPPUCCINO

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, Mozarella Cheese, Grilled Onion & Fresh Coriander. 1290/-ADD: Pineapple | Olives | Tomatoes | Jalapeño | Peppers +100/-

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/- | Jalapeño +100/- | Caramelised onions +150/-Blue cheese +300/- | Guacamole +200/-The only thing like better than talking about food is eating

TERIYAKI HALLOUMI

Halloumi paired with seasonal

fresh vegetables, glazed in teriyaki sauce & served with

fried rice.

1490/-

STIR FRY 🏠 🖈

BE MY SUGAR DADDY SWEET MERLOT, CABERNET SAUVIGNON BE MY SUGAR BABY Bordeaux, France SAUVIGNON BLANC, SEMILLON Dark inky crimson colour, the nose is guite rich Bordeaux, France with juicy currant. A sweet smooth red with an elegant finish. The nose is quite young with flirty bright vanillin and camomile scents. A refreshing sweet white. CAVE DE TAIN SYRAH 850 / Glass 3 200 / Bottle Rhone Valley, France Bright maroon colour, the wine has a lovely earthy, oak and subtle tobacco essence. Medium bodied **BOTTLE** GLASS with a lingering finish. CAVE DE TAIN VIOGNIER Rhone Valley, France Pale white with outstanding pale green fades. The nose is quite zingy with enticing white floral petals reminiscent of spring. CELLIER DES PRINCES CHARDONNAY, VIOGNIER Rhone Valley, France Hazy-straw yellow shade. A young tropical nose Bordeaux, France defines this wine. The palate is fresh with Deep purple magenta shade, with ruby cherry lingering clean acidity. hues. The nose is quite young & flirty. A lovely expression of right bank Bordeaux red! FLEUR DU CROS 950 4 500 SAUVIGNON BLANC, SEMILLON Bordeaux, France

750

850

3 500

2 500

BOTTLE

400

400

450

400

400

450

SPARKENG SYRAH Rhone Valley, France Salmon pink shade, the nose has a flirty cherry blossom. Light and refreshing with a short finish. **POISON** PINOT NOIR Languedoc, France VEUVE AMBAL BRUT ROSE Faded crimson colour. The nose has primary PINOT NOIR, CHARDONNAY, crushed strawberry nuances with lovely red GAMAY petals. Medium bodied with a lean finish. Bourgogne, France Salmon pink appearance. The nose has floral essence, the palate is fresh with a clean finish. VEUVE AMBAL 850 / Glass 3 700 / Bottle SEX ON THE BEACH

SPIRITS & LIQUEUR

400

3 000 450 **JAMESON** 6 000 400 13 000 800 JOHNNIE WALKER RED 4 500 450 4 000 550 JOHNNIE WALKER BLACK 7 000 400 4 000 550 JOHNNIE WALKER 9 000 600 **DOUBLE BLACK** PERFECT MIXERS 450 3 000 500 7 500 SCHWEPPES TONIC 200

APERITIVO 6 500 400 SCHWEPPES SODA WATER 200 JAGGERMEISTER 7 500 500 KO ROSE & CUCUMBER TONIC 300

REDBULL

KETEL ONE **GORDONS TANQUERAY** TANQUERAY NO.10 BOURBON BULLETT BOURBON JACK DANIEL'S RUM & TEQUILA CAPTAIN MORGAN GOLD DON JULIO BLANCO **OLMECA SILVER OLMECA GOLD** LIQUEUR MALIBU BAILEYS

6 500

6 500

500

500