

# Artcafé

Cafe • Restaurant • Bar

## FRESHLY BAKED

Our rich, flaky layers of buttery pastries the perfect combination of sweet or savoury.

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

Select your favourite: Apple Cumble   Vanilla Choco Chip Muffin   Banana Macadamia Muffin	270/-
Blueberry Muffin   Fudge Brownie	290/-

## CAKES & DESSERTS

**SALTED CARAMEL CAKE** Our FAN FAVORITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel. 490/-

**CARROT CAKE** Indulge our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins. 490/-

**DARK FOREST CAKE** Our take on the classic Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache. 490/-

**CAPPUCCINO CAKE** Layers of nutty meringue and coffee ganache come together in this memorable signature coffee cake. 590/-

**NEW YORK STYLE CHEESECAKE** Classic New York style cheesecake with a thin buttery cookie base, baked with a creamy filling or locally sourced cream cheese. 590/-

**WHITE CHOCOLATE ROSE CAKE** The artistry in the white chocolate roses makes this beautiful vanilla & white chocolate cake loved by all. A MUST TRY! 490/-

**ORANGE & DARK CHOCOLATE CAKE** Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache. 590/-

**LEMON, MIXED BERRY & WHITE CHOCOLATE CAKE** Lemon curd sponge layered with mixed berry cream & almond meringue, covered with a white chocolate ganache. 490/-

**ART VOLCANO** Fall in love with this chocolate lava cake with its rich molten chocolate centre. Served with vanilla ice cream. 590/-

## COFFEES

	SINGLE	DOUBLE
ESPRESSO	200/-	250/-
CAPPUCCINO	290/-	350/-
CAFFÉ LATTE	290/-	350/-
ART MACCHIATO	250/-	290/-
ART MACCHIATO	290/-	350/-
AMERICANO	250/-	290/-
MOCHA	350/-	390/-
FILTER COFFEE		350/-

<b>ICED COFFEES</b> Select your preference: Iced Latte, Iced Americano Iced Cappuccino	390/-
<b>COFFEE TONIC</b>	390/-
<b>ADD:</b> Regular: Low-fat +50/-   Whipped Cream +100/- <b>FLAVOURS:</b> Vanilla   Caramel   Hazelnut +100/- Add a sprinkle of Cocoa or Cinnamon <b>SHOT:</b> Espresso Shot +150/- <b>FOR NON DAIRY OPTIONS</b> Almond   Oat   Soy +150/-	

## TEAS

**LOOSE LEAF TEAS & BOTANICALS** STEEPED IN OUR SPECIALTY TEA POTS 390/-

**Signature Flavours:** Rose Hibiscus | Peach | Mango Marigold | Sweet Mint | Sufi

Our hand picked tea blend from the slopes of Mount Kenya, Murranga and Nyeri artfully blended with flowers, spices and fruits.

**CHAI LATTE** 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** Black OR White 290/-

**FRESH MOROCCAN MINT** 290/-

**BLACK SAMAN TEA** 290/-

**Black tea** with cinnamon, cardamom, and cloves.

**DAWA** Served with honey 350/-

**CLASSIC LEMON & GINGER DAWA** 390/-

**ORANGE TURMERIC & 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 yoghurt, 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/-

Savour our Avocado Delight Bruschetta. Freshly toasted sunflower bread topped with creamy guacamole, sweet cherry tomatoes, basil oil and grated parmesan cheese.

**AVOCADO 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.

**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.

**SAVOURY FRENCH TOAST** 890/-

Sunflower bread savoury 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\*, parmesan, and hollandaise. Served with a side salad of fruit salad.

\*Beef bacon option available

**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/-

**PINEAPPLE UPSIDE-DOWN PANCAKES** 890/-

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

(Plain pancake option available)

The next level to start of your day!

# ART OF BREAKFAST

Served with our delicious spreads, yoghurt, 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, yoghurt, 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, yoghurt, guacamole, butter, grilled tomato, and our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad.

\*Beef Salami option available

**SICILIAN BREAKFAST** 1190/-

Poached eggs with salami\*, potatoes, and onions tossed in a spicy chick butter sauce. Served with freshly baked bread, yoghurt, guacamole, butter, grilled tomato, our homemade jam, and your choice of fresh fruit salad or a crisp garden salad.

\*Beef Salami option available

**ART BREAKFAST** 1190/-

Two eggs prepared to your liking, accompanied by your choice of bread, yoghurt, 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** 550/-

**MANGO | PASSION | PINEAPPLE MINT** 390/-

**ORANGE TURMERIC | TAMARIND SUGARCANE** 490/-

### MOCKTAILS

**KIWI SPRITZ** 590/-

**PASSION VITJO** 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.

**BBO 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 drenched 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 Tikki croissant, topped with crisp lettuce dressed in our classic Caesar dressing.

**HALLLOUMI 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 Artisanal Pesto.

**BEEF STEAK IN RUSTIC CIABATTA** 1490/-

Slow-cooked cheese steak sandwich featuring, roasted peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce.

**MEATBALL SANDWICH** 1490/-

Grilled Italian meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia bread spread with fragrant pesto and topped with grated parmesan cheese.

## HEALTHY BOWLS

**TERIYAKI CHICKEN PAIRED WITH FRAGRANT FRIED RICE, RED CABBAGE CUCUMBER, PICKLED CARROTS, RADISH, AND GUACAMOLE.** 1290/-

**SUPERGRAIN RAINBOW BOWL** 1290/-

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.

**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 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/-

**GRILLED HALLOUMI** 1390/-

Grilled halloumi, roasted vegetables and lettuce in tangy honey 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 our classic Caesar dressing. Topped with shaved parmesan cheese and capers.

**OPTION: SWAP THE CHICKEN:** with Prawns 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 Prawns 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, 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 chilis. Drizzled with a sesame dressing.

**OPTION: SWAP THE CHICKEN:** with Prawns 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/-

Drizzled 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/-

Crispy fried parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chili chutney.

**HUMMUS BOWL** Served with fresh focaccia. 990/-

**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 caramelized onions for a touch of sweetness.

**With Chicken Shawarma** 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 on flatbread with a lime-and coriander dressing, accompanied by fries and a side salad.

**CHILI PRAWNS** 1390/-

Succulent prawns cooked in olive oil, garlic, chilli 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.

**ART WINGS** 490/-

Flavourful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience.

**SMALL** 1190/-

**LARGE** 1990/-

**SAUCE FLOURISH:** 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.

**DIAVOLA** 1590/-

Salami slices, pomodoro sauce, mozzarella capers, oregano & chillies.

**SANTA FE** 1390/-

Peppers, 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.