0/-

0/-

	BUTTER CROISSANT	29
	CINNAMON & RAISIN ROLL	29
ı	CHOCOLATE CROISSANT	33(
ı	ALMOND CROISSANT 💿 💿 💿	33(
ı	MULTI-GRAIN CROISSANT 🎓	33(
	CHICKEN PIE	390
	SAMOSA, BEEF   CHEESE (3PIECES)	39(
	MUFFINS	
	<b>Select your favourite:</b> Apple Crumble   Vanilla Choco Chip Muffin   Banana Macadamia Muffin	27
	Blueberry Muffin 💿   Fudge Brownie	29
	CAKES & DESSERTS	
	SALTED CARAMEL CAKE	49
	CARROT CAKE O Indulge in our super moist carrot sponge cake made with fresh	49

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 makes 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 🎓 590/-CHOCOLATE CAKE Lemon curd sponge layered with mixed berry cream & almond

meringue, covered with a white chocolate ganache. ART VOLCANO 590/-Fall in love with this chocolate lava cake with its rich molten chocolate centre. Served with vanilla ice cream.

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

Our homemade granola is served with fresh seasonal fruit, creamy

FRUIT & NUT GRANOLA BOWL O 690/-

Espresso Shot +150/-FOR NON DAIRY OPTIONS Almond | Oat | Soy +150/-TEAS LOOSE LEAF TEAS O O & BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS Select your flavour:

Kenya, Muranga and Nyeri artfully blended with flowers, spices and fruits. CHAI LAITE

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

## 590/-690/-990/-

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/-SAVOURY FRENCH TOAST 🎓 890/-Sunflower bread savory French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon.

990/-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

PINEAPPLE UPSIDE-DOWN PANCAKES Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad. (Piain pancake option available) 890/-The next level to start of your day! Served with our delicious spreads, yoghurt, salad or garden salad with a selection of freshly baked bread. ENGLISH BREAKFAST 💿 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/-

1290/-

1190/-

1190/-

1190/-

1290/-

1290/-

**1190/-**

**(%)** 🛊 1390/-

1590/-

1190/-

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**1390/-**

1390/-

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1290/-

1390/-

SHAKSHUKA BREAKFAST 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. SICILIAN BREAKFAST Poached eggs with salami\*, potatoes, and onions tossed in a spicy chili butter sauce. Served with freshly baked bread, yoghurt, 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, 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 **JUICES ORANGE** 550/-MANGO | PASSION | PINEAPPLE MINT 390/-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.

mustard dressing topped with our crunchy salad topper. ADD: Avocado +100/-CHICKEN CAESAR SALAD 💿 Grilled chicken on 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 Vegetarian Option 🏚

**OPTION, SWAP THE CHICKEN:** with Prawn

Grilled Chicken, avocado, lettuce, cabbage, sweetcorn,

lemon cilantro dressing. Served with warm garlic bread.

tomatoes, pickled onions, cauliflower, and cheese. Topped with coriander, red beans, mango, and tortilla chips. Drizzled with

THE MEXICAN

*🌶* 1290/-

1390/-

1490/-

1490/-

**SALADS** 

GRILLED HALLOUMI

MEDITERRANEAN MILLET 🎓

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, roast vegetables and lettuce in tangy honey

ASIAN CRUNCHY SALAD coriander, ginger, cashew nuts, sesame seeds, and red bullet chilies. Drizzled with a sesame dressing. **OPTION. SWAP THE CHICKEN:** with Prawn Vegetarian Option 🍁 MILKSHAKES

A truly great and tasty snack.

CAPPUCCINO

SALTED CARAMEL SHAKE

Espresso, vanilla ice cream & milk foam.

Vanilla ice cream, blueberry fruit crush &

BLUEBERRY BURST

Salted Caramel cake, vanilla ice cream & milk.

Beetroot, Avocado, Hibiscus tea, Ginger, Spinach and Honey. CHOCO CHIP COOKIE 990/-GREEN POWER 🎓 550/-Choco chip cookies & vanilla ice cream. Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey. SHARIN Savoury goodness stuffed and full of flavour! 390/-

**1** 990/-

1190/-

790/-

990/-

1390/-

**390/-**

490/-

490/-

1190/-

1990/-

**350/-**

650/-

550/-

DIAVOLA

ripped basil.

HAWAIIAN

SANTA FE 🏤

chillies.

CACIO E PEPE 🏤 1590/-White sauce pizza with primary flavours of parmesan and black pepper. POLLO Spiced Chicken, BBQ Sauce, Mozarella Cheese, Grilled Onion & Fresh Coriander. MARGHERITA BASILICO 1290/-Tomato sauce, basil oil, mozzarella & oregano. ADD: Pineapple | Olives | Tomatoes | Jalapeño | Peppers +100/-BURGERS ART BURGER 🔘

savoury rice and refreshing side salad. mash potatoes & steamed vegetables CLASSIC FISH & CHIPS house slaw and tartare sauce.

> with fragrant savory rice and a side of steamed vegetables. CHICKEN SCHNITZEL 💿 💿 💿 Fried tender chicken schnitzel with creamy mashed potatoes, steamed vegetables, and a side of flavorful aioli. SWEET & SPICY CHICKEN Tender chicken cooked in a tangy sweet chili sauce. Served with fragrant savory rice and fresh steamed vegetables CHICKEN SHAWARMA Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chilli and coriander with a side of seasoned fries.

for a finger-licking experience. Served with seasoned fries &

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

Salmon fillet seasoned with fresh herbs and olive oil, topped

with dill butter, served with Mediterranean vegetables.

ROAST HALF CHICKEN O O

Half roast spring chicken served with

GRILLED SALMON (SUBJECT TO AVAILABILITY) 2990/-

FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

PAN FRIED FRESH FISH FILLET

Spiced grilled chicken, perfectly seasoned and grilled. Served

chips, steamed seasonal vegetables, braised red cabbage, and pineapple, ginger, and chili chutney. 1690/-

**ENJOY YOUR FAVOURITE** 

1490/-

1590/-

1490/-

1590/-

1490/-

1490/-

1490/-

**1590/-**

1590/-

BBQ sauce.

\*Beef bacon option available

Blue cheese +300/- | Guacamole +200/-

with herbs and parmesan cheese. LINGUINE CARBONARA Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley. MUSHROOM PENNE Penne pasta tossed in a mushroom cream garnished with chopped parsley and parmesan.

ART PESTO 💿 💿 💿

Vegetarian option available 🍁

PENNE ARRABIATA

ADD: Grilled Chicken +200/-

LASAGNE BOLOGNESE

of cheese and baked to perfection.

SPAGHETTI MEATBALLS 💿

PRAWNS IN PINK SAUCE 🎓

finished with parmesan and parsley.

pasta dishes.

Life is a combination of pasta and magic.

Spaghetti and juicy meatballs tossed in tomato basil sauce

Prawns and Linguine tossed in a cream and tomato sauce

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.

Find flavour in every bite with our delicious

1390/-

1990/-

1490/-

1490/-

1290/-

1490/-

1290/-

1490/-

950

950

950

950

950

950

950

950

950

750

GLASS BOTTLE

3 200

4 500

4 200

4 400

850

FRUIT DAIQUIRI Rum • Lemon juice • Simple syrup • Fresh strawberries • Mango • Blueberry • Raspberry • Passion CLASSIC MARGARITTA Tequila • Liqueur • lemon juice LONG ISLAND Vodka • Gin • Rum • Tequila • Liqueur • Lemon juice • COSMOPOLITAN Vodka • Liqueur • Cranberry juice • Lemon juice GIN COOLER

**Cucumber Tonic** 

SCOTTISH COFFEE

**BAILEYS CREAM** 

MIMOSA

**GINGER DAWA** 

Vodka • Honey • Lemon • Ginger PASSION CAIPIROSKA

PINEAPPLE MOJITO

Lemon • Mint

Orange Juice • Veuve Ambal Brut

Vodka • Passion fruit • Passion juice • Lemon

Rum • Simple syrup • Soda water • Pineapple fruit

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

HOT 'N' BOOZY

tannins are smooth, the wine has an elegant short ROSÉ

MERLOT, CABERNET SAUVIGNON Inky-ruby appearance. The nose is affirmative with earthy notes, dark fruit and subtle complements of dark truffle. An amazing wine! 4 500 / Bottle 750 850 3 500

SPARKLING **VEUVE AMBAL BRUT ROSE** PINOT NOIR, CHARDONNAY, GAMAY Bourgogne, France Salmon pink appearance. The nose has floral essence, the palate is fresh with a clean finish. VEUVE AMBAI 850 / Glass 4 000 / Bottle

**GLASS BOTTLE** VEUVE AMBAL BRUT 850 4 000 PINOT NOIR, CHARDONNAY, ALIGOTE, GAMAY Bourgogne, France Chalky white, the nose has subtle honey suckle with lemon curd and enticing minerality.

HEALTHY BOWLS new! TERIYAKI CHICKEN BOWL 🎓 Teriyaki chicken paired with fragrant fried rice, red cabbage cucumber salad, pickled carrots, radish, and guacamole. 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 🏠 Grilled chicken with lemon herb rice, tzatziki, tomato cucumber salad, roasted cauliflower, hummus, pickled onions, coriander and flat bread.

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 Grilled chicken with red cabbage, kale, white cabbage, cucumber, carrot, red pepper, sugar snaps, and mango. Tossed with mint, 1590/-1190/-

Chocolate | Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango). T PIZZA 48 hour fermented pizza dough ITALIAN FOCACCIA (FRESHLY BAKED) 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 and

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

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 Classic burger 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 🧿 Juicy beef patty topped with creamy mayo, crisp lettuce, melted cheese, a perfectly cooked egg, savory bacon, and

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

Fried egg +150/- | Jalapeño +100/- | Caramelised onions +150/-

TERIYAKI HALLOUMI STIR FRY 🏠 🖈 Halloumi paired with seasonal fresh vegetables, glazed in teriyaki sauce & served with fried rice. 1490/-

HOT TODDY **SANGRIA** Freshly made every day for you, our legendary wine and fruit punch is uplifting and refreshing! RED 850 1700 : 3 400 Litre Glass **Half Litre** 

Smooth, with a great structure. There evident hints of chocolate and spice which balance perfectly with dark fruit flavours HORIZON DU SUD Vin de France, France Cherry raspberry colour. A very aromatic nose.

**POISON** PINOT NOIR Languedoc, France Faded crimson colour. The nose has primary crushed strawberry nuances with lovely red petals. Medium bodied with a lean finish. SEX ON THE BEACH SAUVIGNON BLANC, SEMILLON, MERLOT Bordeaux, France A wine inspired by the classic cocktail 'Sex on The Beach'. A lovely all-round wine! 850 / Glass 2 500 / Bottle

**GLASS** LE BONHEAUR 850 SYRAH Rhone Valley, France Salmon pink shade, the nose has a flirty cherry blossom. Light and refreshing with a short finish.

DBL

700

750

700

750

800

450

500

400

500

500

500

800

700

800

800

800

COGNAC & BRANDY RITCHOT COURVOISIER VSOP HENNESSY VSOP TALISKER 10 SINGLETON 12 SINGLETON 15

**SCHWEPPES TONIC** 

REDBULL

SCHWEPPES SODA WATER

**KO ROSE & CUCUMBER TONIC** 

BE MY SUGAR DADDY SWEET MERLOT, CABERNET SAUVIGNON Bordeaux, France Dark inky crimson colour, the nose is quite rich with juicy currant. A sweet smooth red with an elegant finish. CAVE DE TAIN SYRAH Rhone Valley, France Bright maroon colour, the wine has a lovely earthy, oak and subtle tobacco essence. Medium bodied with a lingering finish. 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. CHATEAU RAQUEFORT

DBL

700

600

700

200

200

300

400

KENYAN TEA Black OR White BLACK MASALA TEA **DAWA** Served with honey HOT CHOCOLATE

250/-290/-290/-350/-290/-250/-350/-390/-350/-390/-Select your preference: Iced Latte, Iced Americano Iced Cappuccino 390/-Low-fat +50/- | Whipped Cream +100/-FLAVOURS: Vanilla | Caramel | Hazelnut +100/-Add a sprinkle of Cocoa or Cinnamon 390/-Rose Hibiscus | Peach | Mango Marigold | Sweet Mint | Sufi Our hand picked Tea blend from the slopes of Mount

**COFFEES** SINGLE 200/-290/-290/-

DOUBLE

250/-

350/-

350/-

350/-Black tea infused with cinnamon, clove & other warming spices, combined with steamed milk & topped with form for the perfect balance of sweet & spicy. 290/-FRESH MOROCCAN MINT 290/-290/-Black tea with cinnamon, cardamom, and cloves. 350/-- CLASSIC LEMON & GINGER DAWA - ORANGE TURMERIC & GINGER DAWA 🏠 **CHOCOLATE** STORMY DOUBLE CHOCOLATE THE NAIROBIAN 🎓 Our signature chapati of the day paired with kachumbari scrambled eggs, two sausages, and tender boiled sweet potato. ADD: Extra Chapati 100/-

1090/-390/-

yoghurt, a<mark>nd a drizzle of honey, offerin</mark>g a deligh<mark>tful blend of</mark> crunch and freshness. BREAD BASKET (FRESHLY BAKED) An assortment of freshly baked bread, served with butter and our irresistible homemade jam. TROPICAL FRUIT SALAD Seasonal fruits, drizzled with a refreshing mint & passion dressing. EGGS & TOAST Two eggs prepared to your liking, served with toast, butter & our homemade jam. BREAKFAST CROISSANT Wholegrain croissant, two eggs prepared to your liking, crispy bacon, tomatoes, cheese & served with a side of salad. AVOCADO TOAST 💿 💿 💿 890/-

EGGS BENEDICT

lettuce dressed in our classic Caesar dressing. HALLOUMI CHEESE, PESTO & **1290/-**ANTIPASTI IN SUNFLOWER BREAD Grilled halloumi, roasted peppers, eggplant, zucchini and fried onions in whole wheat sunflower bread and drizzled with our flavourful Art 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 🏠 💿

Tender Italian meatballs smothered in rich tomato sauce,

nestled within freshly baked focaccia bread spread with

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

white cabbage salad, served in fresh ciabatta bread.

CHICKEN CAESAR CROISSANT 🎓

Crispy fried chicken in a flaky croissant, topped with crisp

FRIED CHICKEN SANDWICH

SPICY CHICKEN 💿

ciabatta bread.

IRON FROST FUSION

SPINACH & FETA SAMOSA (3 PIECES)

A creamy and nutritious blend of chickpeas packed

A creamy hummus drizzled with olive oil, topped with

Creamy hummus drizzled with olive oil topped with

Tender sautéed potatoes tossed in our famous chili, butter,

Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with

caramelized onions for a touch of sweetness.

served with pineapple, ginger & chilli chutney.

Crispy parcels bursting with creamy feta cheese, fresh spinach

**HUMMUS BOWL** Served with fresh focaccia.

Succulent prawns cooked in olive oil, garlic, chilli and lime juice. Served with freshly baked ciabatta. GARLIC BREAD Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection. Cheesy garlic bread Spicy cheesy garlic bread ART WINGS Flavorful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience.

SEASONED CHIPS

**LARGE** 

**Choose your side:** Rosemary seasoned fries, mashed potatoes, savory rice, fresh green salad & steamed vegetables. CHICKEN CURRY 🏠 Lightly spiced flavourful creamy chicken curry with aromatic SLOW COOKED BARBECUE BEEF © 1690/-Served with our famous BBQ sauce, rosemary seasoned fries or

**CHICKEN WINGS &** ROSEMARY SEASONED FRIES Tender and juicy chicken wings coated in your favourite sauce

steamed veg.

Perfectly grilled steak with zesty chimichurri or creamy mushroom sauce with rosemary seasoned fries / fresh garden salad. 🏠 NEW 敢 Vegetarian 🥖 Vegan 🄰 Spicy 🚫 Contains 🍪 Contains 🕜 Dairy 🕜 Contains 🕡 Contains 🕡 Contains 🕡 Contains 🕡 Contains 💮 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.

CKTAILS

**BE MY SUGAR BABY** SAUVIGNON BLANC, SEMILLON Bordeaux, France The nose is quite young with flirty bright vanillin and camomile scents. A refreshing

sweet white.

850 / Glass

CAVE DE TAIN

Rhone Valley, France

petals reminiscent of spring.

Rhone Valley, France

lingering clean acidity.

**CELLIER DES PRINCES** 

VIOGNIER

The nose is fresh with bright acidity alongside herbaceous and tropical cut. **PAMPLEMOUSSE** 850 2 500 SAUVIGNION BLANC, SEMILLON, MUSCADET Bordeaux, France A refreshing tropical fruity punch, comprising of pineapple, ripe mango cut with underlying orange peel and subtle mint nuances. PEACH BLANC 850 2 500 SAUVIGNION BLANC, SEMILLON, MUSCADET Bordeaux, France Pale white appearance, the nose is peach dominant with ripe gooseberry complements. Light bodied with a short finish.

**SPIRITS** & LIQUEUR

> JACK DANIEL'S CAPTAIN MORGAN GOLD DON JULIO BLANCO **OLMECA SILVER OLMECA GOLD** LIQUEUR MALIBU **BAILEYS APERITIVO JAGGERMEISTER** CAMPARI KAHLÚA

fragrant pesto and topped with grated parmesan cheese. NEW! POWER LEMONADES **SMOOTHIES** Look for super foods inside your smoothie 550/-**CHOOSE A FLAVOUR:** like moringa powder, chia seeds & more! CLASSIC HIBISCUS TEA CHIA CEREAL BURST 🏠 Granola, Yoghurt, Banana, Chia Seeds and LEMONGRASS Honey. QUICHE OF THE DAY FRESHLY BAKED Light and hearty served fresh garden salad. **BEEF SAMOSAS** (3 PIECES) Perfectly crispy parcels filled with tender beef, lightly seasoned with aromatic spices. Served with a refreshing lemon wedge

for a zesty twist.

With Crispy Falafel

with protein and flavour.

With Caramelised Onion

With Chicken Shawarma

HOME FRIES

and fried onion sauce.

shawarma spiced grilled chicken.

CHICKEN TIKKA SKEWERS

refreshing lemon coriander dressing.

CHILLI PRAWNS 💿

served with our delicious aioli dipping sauce. SEASONED CHIPS & SAUSAGES Rosemary-seasoned fries served with two sausages\*, accompanied by our delicious aioli dipping sauce. \*Farmers Choice beef sausage option available The only thing Tike better than talking about food is eating

**SAUCE FLAVOUR:** Chilli Butter | Barbecue | Honey Lemon

Crispy golden fries seasoned with fragrant rosemary and

Crispy panko crusted fried fish with rosemary seasoned fries, CHICKEN TIKKA SKEWERS 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

Steak of the day

(SUBJECT TO AVAILABILITY)

BEER

**TUSKER LAGER** 

**TUSKER MALT** 

**TUSKER CIDER** 

WHITE CAP LAGER

**GUINNESS 300ML** 

**TUSKER LITE** 

FLEUR DU CROS SAUVIGNON BLANC, SEMILLON Bordeaux, France Chalky-Pale white appearance, the nose is a wash bright gooseberries with undertones of honey suckle blossoms. **FRONTERA** CHARDONNAY Central Valley, Chile Light yellow in appearance with alluring aromas of pineapple, citrus, and vanilla. The palate is balanced with attractive acidity and a long memorable finish HORIZON DU SUD CHARDONNAY Vin de France, France Pale gold, with compliments of sea-green shades.

GIN & VODKA **SMIRNOFF KETEL ONE GORDONS TANQUERAY** TANQUERAY NO.10 BOURBON **BULLEIT BOURBON** 

3 200 / Bottle **GLASS** 850 Pale white with outstanding pale green fades. The nose is quite zingy with enticing white floral CHARDONNAY, VIOGNIER Hazy-straw yellow shade. A young tropical nose defines this wine. The palate is fresh with 950 850 850

BOTTLE

3 700

4 200

4 500

4 000

MERLOT

Bordeaux, France

Deep purple magenta shade, with ruby cherry

hues. The nose is quite young & flirty. A lovely expression of right bank Bordeaux red!

FLEUR DU CROS

Bordeaux, France

950 / Glass

Central Valley, Chile

FRONTERA

BOTTLE

400

400

450

400

400

450