ALMOND CROISSANT O O MULTI-GRAIN CROISSANT 🎓 CHICKEN PIE SAMOSA, BEEF | CHEESE (3PIECES) MUFFINS **Select your favourite:** Apple Crumble Vanilla Choco Chip Muffin | Banana Macadamia Muffin Blueberry Muffin 🔘 | Fudge Brownie CAKES & DESSERTS SALTED CARAMEL CAKE 💿 💿 💿 Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel. CARROT CAKE O 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 Layers of nutty meringue and coffee ganache come together in this memorable signature coffee cake.

590/-**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 🎓 Chocolate sponge layered with an orange spread, covered with

dark chocolate & orange ganache. LEMON, MIXED BERRY & WHITE 🎓 CHOCOLATE CAKE Lemon curd sponge layered with mixed berry cream & almond meringue, covered with a white chocolate ganache. ART VOLCANO

590/-590/-590/-

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

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 O 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.

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.

BREAKFAST CROISSANT

tomatoes, cheese & served with a side of salad.

AVOCADO TOAST 💿 💿 💿 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 💿 💿 💿

Wholegrain croissant, two eggs prepared to your liking, crispy bacon,

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 🏠 Sunflower bread savory French toast, served with wilted spinach, a 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

JUICES

KIWI SPRITZ

PASSION VIJITO

TOMATO SOUP

CREAMY BUTTERNUT

CHICKEN CHOWDER

rosemary seasoned fries.

SPICY CHICKEN 💿

MANGO | PASSION | PINEAPPLE MINT

MOCKTAILS

garlic bread (Check for Availability)

ORANGE

890/-890/-890/-990/-

990/-

REFRESHERS 550/-390/-ORANGE TURMERIC | TAMARIND SUGARCANE 490/-590/-590/-SOUP OF THE DAY Served with garlic bread, cheesy garlic bread or spicy

\$ 590/-

590/-

590/-

1390/-

🌶 1290/-

1390/-

1490/-

IRON FROST FUSION

GREEN POWER 🏠

Spinach and Honey.

1 990/-

1190/-

190/-

990/-

1390/-

390/-

490/-

490/-

1190/-

1990/-

350/-

650/-

1490/-

1590/-

1490/-

1590/-

1490/-

1490/-

1490/-

1590/-

1590/-

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 & **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

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 🏠 💿

QUICHE OF THE DAY

Light and hearty served fresh garden salad.

SHARIN

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

juice. Served with freshly baked ciabatta.

butter and baked to golden perfection.

refreshing lemon coriander dressing.

CHILLI PRAWNS 💿

GARLIC BREAD

Cheesy garlic bread

ART WINGS

LARGE

Spicy cheesy garlic bread

SEASONED CHIPS

vegetables.

CHICKEN CURRY 🏠

savoury rice and refreshing side salad.

mash potatoes & steamed vegetables

CLASSIC FISH & CHIPS

CHICKEN TIKKA SKEWERS

house slaw and tartare sauce.

GRILLED CHICKEN

side salad.

Lightly spiced flavourful creamy chicken curry with aromatic

Served with our famous BBQ sauce, rosemary seasoned fries or

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,

Tender chicken cooked in a tangy sweet chili sauce. Served with

Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chilli and coriander with a side of

Tender and juicy chicken wings coated in your favourite sauce 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

chips, steamed seasonal vegetables,

braised red cabbage, and pineapple,

Steak of

Perfectly grilled steak with zesty chimichurri or

8 theel

<u>Enjoy your</u> favourite

Ts & Cs Apply

creamy mushroom sauce with rosemary

seasoned fries / fresh garden salad.

the day

(SUBJECT TO AVAILABILITY)

2990/-

ginger, and chili chutney.

1690/-

GRILLED SALMON (SUBJECT TO AVAILABILITY) ② 2990/-

CHICKEN SCHNITZEL 💿 💿 💿

steamed vegetables, and a side of flavorful aioli.

fragrant savory rice and fresh steamed vegetables

ROSEMARY SEASONED FRIES

FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

PAN FRIED FRESH FISH FILLET

SWEET & SPICY CHICKEN

CHICKEN SHAWARMA

CHICKEN WINGS &

seasoned fries.

steamed veg.

SLOW COOKED BARBECUE BEEF © 1690/-

FRESHLY BAKED

SANDWICHES

Served with fresh garden salad, fruit salad or

BBQ CHICKEN IN RUSTIC CIABATTA

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

NEW! POWER LEMONADES **SMOOTHIES** 550/-**CHOOSE A FLAVOUR:** like moringa powder, chia seeds & more! CLASSIC **HIBISCUS TEA** CHIA CEREAL BURST 🏠 Granola, Yoghurt, Banana, Chia Seeds and LEMONGRASS Honey.

990/-

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

HUMMUS BOWL Served with fresh focaccia.

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

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

Freshly baked ciabatta bread, brushed with aromatic garlic

Flavorful, tender and juicy chicken wings coated in your

SAUCE FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

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*,

favourite sauce for a finger-licking experience.

caramelized onions for a touch of sweetness.

THE NAIROBIAN 🎓 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 Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad. (Piain pancake option available) 890/freshly baked bread.

Served with our delicious spreads, yogurt, salad or garden salad with a selection of 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 our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad. SICILIAN BREAKFAST 1190/-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 1190/-

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 💿 Grilled chicken on crisp lettuce with ciabatta croutons drizzled with creamy caesar dressing. Topped with shaved parmesan cheese and capers. 1590/-OPTION, SWAP THE CHICKEN: with Prawn OR Bacon 1190/-Vegetarian Option 🍁 THE MEXICAN 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,

with creamy ranch dressing, served with warm garlic bread.

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 🍁

COBB SALAD 💿

*Beef bacon option available

1390/-

1390/-

1490/-

1390/-

550/-

550/-

550/-

550/-

550/-

990/-

1590/-

1190/-

1590/-

1190/-

ADD: Avocado +100/- | 2 Boiled Egg +200/- | Grilled Chicken +300/-

A truly great and tasty snack. Look for super foods inside your smoothie SALTED CARAMEL SHAKE Salted Caramel cake, vanilla ice cream & milk. CAPPUCCINO 550/-Espresso, vanilla ice cream & milk foam. BLUEBERRY BURST 550/-Vanilla ice cream, blueberry fruit crush & Beetroot, Avocado, Hibiscus tea, Ginger, CHOCO CHIP COOKIE Choco chip cookies & vanilla ice cream. 550/-Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey. Chocolate | Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).

RT PIZZA

Thin crust focaccia topped with freshly made tomato basil salsa,

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

48 hour fermented pizza dough

DIAVOLA

ITALIAN FOCACCIA (FRESHLY BAKED)

SANTA FE 🏠 ripped basil. HAWAIIAN CACIO E PEPE 🏤 pepper. POLLO Fresh Coriander. MARGHERITA BASILICO Tomato sauce, basil oil, mozzarella & oregano.

ADD: Pineapple | Olives | Tomatoes | Jalapeño | Peppers +100/-

ART BURGER 🔘 fries and house slaw. house slaw. PATTY OPTIONS: Beef or Chicken ADD: Cheese +150/-TEXAS BURGER 💿 BBQ sauce. *Beef bacon option available

BURGERS

pasta dishes.

SPAGHETTI MEATBALLS 💿

PRAWNS IN PINK SAUCE 🎓

LINGUINE CARBONARA

finished with parmesan and parsley.

with herbs and parmesan cheese.

MUSHROOM PENNE

chopped parsley and parmesan.

ART PESTO 💿 💿 💿

Vegetarian option available 🍁

PENNE ARRABIATA

ADD: Grilled Chicken +200/-LASAGNE BOLOGNESE Layers of hearty beef ragu, creamy béchamel sauce, and melted mozzarella cheese, topped with an additional layer of cheese and baked to perfection. EASTERN Flavours

BOURBON

950

950

950

950

950

950

950

950

950

750

650

750

GLASS BOTTLE

3 500

4 500

5 000

4 000

900

1000

700

3 000

3 500

5 000

1890^{/.}

OCKTAILS

Available during happy hour

Orange Juice • Veuve Ambal Brut

Smirnoff Vodka • Honey • Lemon • Ginger

Smirnoff Vodka • Passion fruit • Passion juice • Lemon

Captain Morgan Rum • Simple syrup • Soda water •

Captain Morgan Rum • Lemon juice • Simple syrup • Fresh strawberries • Mango • Blueberry • Raspberry • Passion

Brandy • Captain Morgan Rum • Smirnoff Vodka • Gordon's

Smirnoff Vodka • Ligueur • Cranberry juice • Lemon juice

Gordon's Gin • Watermelon • Cucumber • Lemon juice • KO

HOT 'N' BOOZY

PASSION CAIPIROSKA

PINEAPPLE MOJITO

Pineapple fruit • Lemon • Mint

CLASSIC MARGARITTA

Tequila • Liqueur • Lemon juice

ART LONG ICED TEA

Gin • Lemon • Hibiscus • Passion

COSMOPOLITAN

GIN COOLER

Rose & Cucumber Tonic

SCOTTISH COFFEE

SANGRIA

Freshly made every day for you, our legendary wine and fruit punch is

BAILEYS CREAM

HOT TODDY

FRUIT DAIQUIRI

MIMOSA

GINGER DAWA

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

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 sauce, chicken, and grated Parmesan cheese.

Spicy tomato basil sauce with fried eggplant and penne

pasta topped with parmesan and fresh herbs.

Find flavour in every bite with our delicious

1390/-

1990/-

1490/-

1490/-

1290/-

1490/-

1290/-

1490/-

uplifting and refreshing! RED 850 1700 3 400 **Half Litre** Litre Glass

BE MY SUGAR DADDY SWEET

MERLOT, CABERNET SAUVIGNON

Dark inky crimson colour, the nose is quite rich with juicy currant. A sweet smooth red with an

Bright maroon colour, the wine has a lovely earthy, oak and subtle tobacco essence. Medium bodied

Bordeaux, France

CAVE DE TAIN

Rhone Valley, France

with a lingering finish.

Bordeaux, France

CHATEAU RAQUEFORT

CELLIER DES PRINCES

FLEUR DU CROS

Bordeaux, France

4 500 / Bottle

UPPER VALLEY DRY

Western cape, South Africa

A robust red wine full bodied with flavours of

SHIRAZ/SYRAH, GRENACHE,

Ruby red coloured wine with purple shimmer. It

presents a rich and intricate aroma of red fruits and

MERLOT, CABERNET SAUVIGNON

Inky-ruby appearance. The nose is affirmative

complements of dark truffle. An amazing wine!

with earthy notes, dark fruit and subtle

spicy overtones. Smooth and supple on the pallet.

COTES DU RHONE

Rhone Valley, France

MOURVEDRE

Deep purple magenta shade, with ruby cherry

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

elegant finish.

SYRAH

MERLOT

VEUVE AMBAL BRUT ROSE PINOT NOIR, CHARDONNAY, GAMAYBourgogne, France Salmon pink appearance. The nose has floral essence, the palate is fresh with a clean finish.

plum and chocolate flavours with a finish that echoes the ripe red fruity notes. ZEVENWACHT 7EVEN Western Cape, South Africa The wine has a fruity profile, featuring ripe plum and dark cherry notes, enhanced by the rich scents of dark chocolate and coffee. **ZEVENWACHI** SYRAH Western Cape, South Africa

white pepper and cranberries at the beginning, which evolve into a delicate floral scent and a hint of blackberry flavor. ZEVENWACHT THE TIN MINE Western Cape, South Africa Intricate blackberry, cranberry, and dark cherry nose, complemented by savory herbs and a hint of peppery spice.

dark berries and subtle spice. HORIZON DU SUD 900 PINOT NOIR Vin de France, France Cherry raspberry colour. A very aromatic nose, tannins are smooth, the wine has an elegant short finish. ZEVENWACHT MERLOT Western Cape, South Africa A rich and generous wine with plush concentrated

> VEUVE AMBAI 3 500 / Bottle GLASS BOTTLE 900 3 500

> > > 700

600

700

200

200

400

KENYAN TEA Black OR White FRESH MOROCCAN MINT BLACK MASALA TEA Black tea with cinnamon, cardamom, and cloves. **DAWA** Served with honey - CLASSIC LEMON & GINGER DAWA - ORANGE TURMERIC & GINGER DAWA 🍿 ICED TEA (Black Iced Tea) CHOCOLATE HOT CHOCOLATE

A timeless classic made to sweeten & warm up your spirits. STORMY DOUBLE CHOCOLATE 390/-

& 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

Select your flavour:

CHAI LATTE

flowers, spices and fruits.

the perfect balance of sweet & spicy.

SINGLE

200/-

290/-

290/-

250/-

290/-

250/-

350/-

DOUBLE

250/-

350/-

350/-

290/-

350/-

290/-

390/-

350/-

350/-

390/-

390/-

390/-

350/-

290/-

290/-

290/-

350/-

390/-

The next level to start of your day!

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 (100% Rye toast | Whole Wheat bread | Cereal bread) Enhance your breakfast experience

ADD: Refreshing Fruit Salad | Crisp Garden Salad

HEALTHY BOWLS new! 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 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.

ASIAN CRUNCHY SALAD 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 Vegetarian Option 🍲 MILKSHAKES

1590/-Salami slices, pomodoro sauce, mozzarella capers, oregano & chillies. **1390/-**Roasted peppers, sweet caramelized onion, feta, mozarella and 1390/-Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella. 1590/-White sauce pizza with primary flavours of parmesan and black 1590/-Spiced Chicken, BBQ Sauce, Mozarella Cheese, Grilled Onion & 1290/-

1390/-Juicy beef burger cheese melt, roasted peppers, pickled cucumber, fried onions, bacon and BBQ sauce with seasoned CLASSIC BEEF / CHICKEN BURGER 1290/-Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and 1390/-Juicy beef patty topped with creamy mayo, crisp lettuce, melted cheese, a perfectly cooked egg, savory bacon, and

LARGE PLATES & CURRIES ® • OSSO BUCCO "HYDERABADI" BIRYANI WHOLE BAKED TILAPIA **DUM KA MURGH** Slow braised chicken marinated with yoghurt, Baked whole tilapia marinated with home Slow cooked beef osso bucco layered with onion & spices served with saffron pilaf ground harissa, vegetable skewers, rice, olives saffron rice pilaf baked & served with & pickles kachumbari & cucumber yoghurt. 1490/-2450/-1590/-

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

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.

BITE THE BULLEIT 1200 Bulleit bourbon • Rosso vermouth • Lemon juice • Honey **BLUEBERRY SOUR** 1200 Tangueray dry • Blueberry • Lemon juice

Ketel one • White wine • Pineapple • Basil • Lemon juice •

BE MY SUGAR BABY

sweet white.

900 / Glass

Pale white with outstanding pale green fades.

The nose is quite zingy with enticing white floral

Hazy-straw yellow shade. A young tropical nose

defines this wine. The palate is fresh with

SAUVIGNON BLANC, SEMILLON

pineapple, ripe mango cut with underlying

SAUVIGNION BLANC, SEMILLON,

orange peel and subtle mint nuances.

PEACH BLANC

LE BONHEAUR

Rhone Valley, France

Salmon pink shade, the nose has a flirty cherry

Faded crimson colour. The nose has primary

crushed strawberry nuances with lovely red petals. Medium bodied with a lean finish.

Tasty and invigorating flavor, packed with an enticing mix of rose, strawberry, and pineapple

SEX ON THE BEACH

GIN & VODKA

GORDONS

KETEL ONE

GOLD

RITCHOT

DON JULIO BLANCO

COURVOISIER VSOP

HENNESSY VSOP

OLMECA SILVER / GOLD

COGNAC & BRANDY

MERLOT

SAUVIGNON BLANC, SEMILLON,

A wine inspired by the classic cocktail 'Sex on The Beach'. A lovely all-round wine!

ROSE FRAISE ANANAS

blossom. Light and refreshing with a short finish.

SYRAH

POISON

SWEET

PINOT NOIR Languedoc, France

MUSCADET

Chalky-Pale white appearance, the nose is a wash bright gooseberries with undertones of honey

CAVE DE TAIN

Rhone Valley, France

petals reminiscent of spring.

Rhone Valley, France

lingering clean acidity.

FLEUR DU CROS

Bordeaux, France

suckle blossoms.

CELLIER DES PRINCES

CHARDONNAY, VIOGNIER

VIOGNIER

SAUVIGNON BLANC, SEMILLON

The nose is quite young with flirty bright vanillin and camomile scents. A refreshing

3 500 / Bottle

GLASS

1100

800

GLASS

900

700

BOTTLE

3 500

6 000

2 500

3 000

BOTTLE

4 500

4 000

4 500

PINEAPPLE SMASH

Simple syrup

BEER

GUINESS 300ML

TUSKER LAGER

TUSKER LITE

TUSKER MALT

WHITECAP CRISP

WHITECAP LAGER

TUSKER CIDER 330ML

ON SELECT COCKTAILS

1200

BOTTLE

400

400

400

400

400

400

400

UPPER VALLEY DRY 3 000 700 CHENIN BLANC, SAUVIGNON BLANC Western cape, South Africa A refreshing white wine featuring bright aromas of tropical fruits and herbal notes. HORIZON DU SUD 900 3 500 CHARDONNAY Vin de France, France Pale gold, with compliments of sea-green shades. The nose is fresh with bright acidity alongside herbaceous and tropical cut. **PAMPLEMOUSSE** 3 000 800 SAUVIGNION BLANC, SEMILLON, MUSCADET Bordeaux, France A refreshing tropical fruity punch, comprising of

Bordeaux, France Pale white appearance, the nose is peach dominant with ripe gooseberry complements. Light bodied with a short finish. ZEVENWACHT 7EVEN 1000 4 000 SAUVIGNON BLANC Western Cape, South Africa Crisp and fresh the wine is filled with scents of green tropical fruit, along with grapefruit and fig notes. It's succulent and loaded with flavour. ROSÉ

3 000 / Bottle 800 / Glass VIRTUOSO PINK 900 3 500 ZINFANDEL Puglia, Italy Balanced and bursting with flavor, it features a beautiful arrangement of crisp strawberries, vibrant with juicy summer fruits. **SPIRITS**

SMIRNOFF 700 4 000 400 **TANQUERAY 10** 9 000 1000 600 TANQUERAY DRY 6 000 450 750 BOURBON **BULLEIT BOURBON** 7 500 500 800 1000 JACK DANIEL'S 8 000 600 RUM & TEQUILA CAPTAIN MORGAN GOLD 500 3 000 300 CAPTAIN MORGAN SPICED 800 5 000 400

13 000

4 000

3 500

11 000

15 000 1000

800

500

400

900

1400

800

700

1600

1800

BOTTLE

5 000

6 000

TOTS

400

450

DBL

700

750

900 / Glass ALIGOTE, GAMAY Bourgogne, France **PIGHIN** PROSECCO BRUT & LIQUEUR

900 3 500 5 000 Rich and intricate, the wine presents notes of 5 000 SPARKLING

VEUVE AMBAL BRUT PINOT NOIR, CHARDONNAY, Chalky white, the nose has subtle honey suckle with lemon curd and enticing minerality. Veneto, Northern Italy Crisp and invigorating 100% Glera, boasting scents and tastes of succulent apples and juicy apricots.

LIQUEUR APERITIVO RED **BAILEYS** CAMPARI JAGGERMEISTER KAHLÚA MARTINI ROSSO TALISKER 10 12 000

JOHNNIE WALKER RED 4 500 350 JOHNNIE WALKER BLACK 7 000 400 JOHNNIE WALKER DOUBLE 9 000 600 1000 BLACK

PERFECT MIXERS

SCHWEPPES TONIC

REDBULL

SCHWEPPES SODA WATER

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 **Choose your side:** Rosemary seasoned fries, mashed potatoes, savory rice, fresh green salad & steamed TERIYAKI HALLOUMI STIR FRY & 🖈 fresh vegetables, glazed in teriyaki sauce & served with fried rice. 1490/-