Artcaffe

Cafe · Restaurant · Bar

FRESHLY Our rich, flaky layers of buttery pastries the perfect combination of sweet or BAKED savoury. **PASTRIES Select your favourite:** Butter Croissant 290/-Cinnamon & Raisin Roll Chocolate Croissant | Almond Croissant | 🔘 🔘 330/-Multi-Grain Croissant 🏠 CHICKEN PIE 390/-SAMOSA, BEEF | CHEESE (3PIECES) 390/-MUFFINS **Select your favourite:** Vanilla Choco Chip Muffin 270/-Double Chocolate Chip Blueberry Muffin 💿 290/-COOKIES **Select your favourite:** Almond | Flakey | Granola | 495/-Butter Jam | Chocolate Chip | Brownie Bites Big Chocochip Cookie 150/-Multiseed Crackers 395/-TEA CAKES **Select your favourite:** Strawberry Crumble 595/-Chocolate | Vanilla | Carrot and Raisins

CAKES & DESSERTS

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 CAKELayers of nutty meringue and coffee ganache come together in this memorable signature coffee cake.

590/-

NEW YORK STYLE CHEESECAKEClassic New York Style cheesecake with a thin buttery cookie base, baked with a creamy filling of locally sourced cream cheese.

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

BREAD

COFFEES

ICED COFFEES) lood Amoricano lood Car	390/-
FILTER COFFEE		350/-
MOCHA	350/-	390/-
AMERICANO	250/-	290/-
LATTE MACCHIATO	290/-	350/-
ART MACCHIATO	250/-	290/-
CAFFÉ LATTE	290/-	350/-
CAPPUCCINO CAPPUCCINO	290/-	350/-
ESPRESSO	SINGLE 200/-	250/-
	CINCLE	DUILDU

ICED COFFEES
Select your preference: Iced Latte, Iced Americano Iced Cappuccino
COFFEE TONIC
390/-

ADD: DAIRY: Regular:

Low-fat +50/- | Whipped Cream +100/FLAVOURS: Vanilla | Caramel | Hazelnut +100/Add a sprinkle of Cocoa or Cinnamon
SHOT: Espresso Shot +150/FOR NON DAIRY OPTIONS Almond | Oat | Soy +150/-

TEAS

LOOSE LEAF TEAS • • • 390/- & BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS Select your flavour:

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.

CHAILAILE

Black tea infused with cinnamon, clove & other warming spices, combined with steamed milk & topped with form for

the perfect balance of sweet & spicy.

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 🏠

ICED TEA (Black Iced Tea) 390/-

CHOCOLATE

A timeless classic made to sweeten & warm up your spirits

HOT CHOCOLATE 350/STORMY DOUBLE CHOCOLATE 390/-

American White Sourdough OR Whole Wheat

100% Rye | French Rye | Challa Sweet Bread | 290/-Whole Wheat Oat

Cereal | Whole Wheat Cereal | Olive

250/270/290/320/-

REFRESHERS JUICES

ORANGE 550/MANGO | PASSION | PINEAPPLE MINT 390/ORANGE TURMERIC | TAMARIND SUGARCANE 490/-

SANDWICHES

Served with fresh garden salad, fruit salad or rosemary seasoned fries.

BBQ CHICKEN IN RUSTIC CIABATTA
Grilled Chicken in BBQ sauce with crisp lettuce, tomato,

cucumber and red onions, served in fresh ciabatta bread.

SPICY CHICKEN

12

Chicken, hummus, homemade chili, seasoned tomatoes, and white cabbage salad, served in fresh ciabatta bread.

BEEF STEAK IN RUSTIC CIABATTA 1490/-

(Gluten

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

A truly

LEMONADES
CHOOSE A FLAVOUR: 550/-

NEW!

CLASSIC

MILKSHAKES A truly great and tasty snack.

A tituly great allu tasty silack.

SALTED CARAMEL SHAKE 550/Salted Caramel cake, vanilla ice cream & milk.

CAPPUCCINO
Espresso, vanilla ice cream & milk foam.

550/-

550/-

BLUEBERRY BURST Vanilla ice cream, blueberry fruit crush & CHOCO CHIP COOKIE
Choco chip cookies & vanilla ice cream.

55**0/-**

550/-

CLASSIC

Chocolate | Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).

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