

Artcaffé

Cafe • Restaurant • Bar

FRESHLY BAKED

BUTTER CROISSANT	290/-
CINNAMON & RAISIN ROLL	290/-
CHOCOLATE CROISSANT	330/-
ALMOND CROISSANT	330/-
MULTI-GRAIN CROISSANT	330/-
CHICKEN PIE	390/-
SAMOSA, BEEF CHEESE (SPIECES)	390/-

MUFFINS

Our fav favourite: Apple Crumble Vanilla Choco Chip Muffin Banana Macadamia Muffin	270/-
Blueberry Muffin Fudge Brownie	290/-

CAKES & DESSERTS

SALTED CARAMEL CAKE Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.	490/-
CARROT CAKE Indulge in 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/-
CAPPUCINO 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 of local, sourced cream cheese.	590/-
The white in the white chocolate ROSE CAKE The artistry in the white chocolate rose cake 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.	590/-
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/-
CAPPUCINO	290/-	350/-
CAFFÉ LATTE	290/-	350/-
ART MACCHIATO	290/-	290/-
LATTE MACCHIATO	290/-	350/-
AMERICANO	250/-	290/-
MOCHA	350/-	290/-
FILTER COFFEE		350/-
FLAT WHITE		350/-

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

TEA TEAS

LOOSE LEAF & 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, Murunga and Nyeni artfully blended with flowers, spices and fruits.	390/-
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.	350/-
KENYAN TEA Black OR White	290/-
FRESH MOROCCAN MINT	290/-
BLACK MASALA TEA Black tea with cinnamon, cardamom, and cloves.	290/-
DAWA served with honey - CLASSIC LEMON & GINGER DAWA - ORANGE TURMERIC & GINGER DAWA	350/-
ICED TEA (Black Iced Tea)	390/-

CHOCOLATE

A timeless classic made to sweeten & warm up your spirits.	
HOT CHOCOLATE	350/-
STIRRY DOUBLE CHOCOLATE	390/-

EVERYDAY CLASSICS

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/-
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FRUIT & NUT GRANOLA BOWL Our homemade granola is served with fresh seasonal fruit, creamy yoghurt, and a drizzle of honey, offering a delightful blend of crunch and freshness.	690/-
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BREAD BASKET (FRESHLY BAKED) An assortment of freshly baked bread, served with butter and our irresistible homemade jam.	390/-
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TROPICAL FRUIT SALAD Seasonal fruits, drizzled with a refreshing mint & passion dressing.	590/-
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EGGS & TOAST Two eggs prepared to your liking, served with toast, butter & our homemade jam.	690/-
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BREAKFAST CROISSANT Wholegrain croissant, two eggs prepared to your liking, crispy bacon, tomatoes, cheese & served with a side of salad.	990/-
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AVOCADO TOAST Enjoy 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/-	890/-
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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 salad. ADD: Bacon or Beef sausage +300/-	890/-
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SAVOURY FRENCH TOAST Sunflower bread savory French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon.	890/-
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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	990/-
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THE NAIROBIAN

Two eggs prepared to your liking, two sausages, bacon*, baked beans, freshly baked bread, yoghurt, guacamole, butter, grilled tomato, our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad	890/-
ADD: Extra Chapati 100/-	

PINEAPPLE UPSIDE-DOWN PANCAKES Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad. (Plain pancake option available)	890/-
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ART OF BREAKFAST

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	1290/-
Vegetarian option available	
Vegetarian: with Halloumi & breakfast home fries	1190/-

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.	1190/-
*Beef Salami option available	

SICILIAN BREAKFAST 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 refreshing fruit salad or a crisp garden salad.	1190/-
*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.	1190/-
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	

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

REFRESHERS

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

MOCKTAILS

KIWI SPRITZ	590/-
PASSION VUITO	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 Grilled chicken in BBQ sauce with crisp lettuce, tomato, cucumber and red onions, served in fresh ciabatta bread.	1390/-
SPICY CHICKEN Chicken, hummus, homemade chili, seasoned tomatoes, and white cabbage salad, served in fresh ciabatta bread.	1290/-
FRIED CHICKEN SANDWICH Crispy fried chicken tenders with ranch sauce and chili oil, topped with coleslaw and pickled cucumber, served in fresh ciabatta bread.	1390/-
CHICKEN CAESAR CROISSANT Crispy fried chicken in a flaky croissant, topped with crisp lettuce dressed in our classic Caesar dressing.	1490/-
HALLOUMI CHEESE, PESTO & 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.	1290/-
BEEF STEAK IN RUSTIC CIABATTA Slow-cooked beef steak seasoned with aromatic roasted peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce.	1490/-
MEATBALL SANDWICH Tender Italian meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia bread spread with fragrant pesto and topped with grated parmesan cheese.	1490/-

HEALTHY BOWLS NEW!

TERIYAKI CHICKEN BOWL Teriyaki chicken paired with fragrant fried rice, red cabbage cucumber salad, pickled carrots, radish, and guacamole.	1290/-
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SUPERGRAN RAINBOW BOWL Supergrains tossed with herbs and almonds accompanied by roasted vegetables, kale, guacamole, hummus and zatar dusted flat-bread with our new crunchy seed topping.	1290/-
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GREEK BOWL Grilled chicken with lemon herb rice, tzatziki, tomato cucumber salad, roasted cauliflower, hummus, pickled onions, coriander and flat bread.	1290/-
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SALADS	
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 zatar dusted flat-bread.	1190/-
ADD: Avocado +100/- 2 Boiled Egg +200/- Grilled Chicken +300/-	

GRILLED HALLOUMI Grilled Halloumi, roast vegetables and lettuce in tangy honey mustard dressing topped with our crunchy salad topper.	1390/-
ADD: Avocado +100/-	

CHICKEN CAESAR SALAD Grilled chicken or crisp lettuce with ciabatta croutons drizzled with creamy Caesar dressing. Topped with shaved parmesan cheese and capers.	1390/-
OPTION, SWAP THE CHICKEN: with Prawns OR Bacon	1590/-
Vegetarian Option	1190/-

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 lemon cilantro dressing. Served with warm garlic bread.	1390/-
OPTION, SWAP THE CHICKEN: with Prawns	1590/-
Vegetarian Option	1190/-

COBB SALAD 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.	1490/-
*Beef bacon option available	

ASIAN CRUNCHY SALAD Grilled chicken with red cabbage, kale, white cabbage, cucumber, carrot, red pepper, sugar snap peas, and mango. Tossed with mint, coriander, ginger, cashew nuts, sesame seeds, and red bullet chilies. Drizzled with a sesame dressing.	1390/-
OPTION, SWAP THE CHICKEN: with Prawns	1590/-
Vegetarian Option	1190/-

NEW! LEMONADES

CHOOSE A FLAVOUR:	550/-
CLASSIC HIBISCUS TEA LEMONGRASS	

QUICHE OF THE DAY FRESHLY BAKED Light and hearty served fresh garden salad.	990/-
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POWER SMOOTHIES

Look for super foods inside your smoothie like moringa powder, chia seeds & more!

CHIA CEREAL BURST Granola, Yoghurt, Banana, Chia Seeds and Honey.	550/-
IRON FROST FUSION Beetroot, Avocado, Hibiscus Tea, Ginger, Spinach and Honey.	550/-
GREEN POWER Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey.	550/-

MILKSHAKES

SALTY GREAT AND TASTY SNACK.	
Artisanal Caramel Shake Salted Caramel cake, vanilla ice cream & milk.	550/-
CAPPUCINO Espresso, vanilla ice cream & milk foam.	550/-
BLUEBERRY BURST Vanilla ice cream, blueberry fruit crush & milk.	550/-
CHOCO CHIP COOKIE Choco chip cookies & vanilla ice cream.	550/-
CLASSIC Chocolate Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).	550/-

SHARING

BEUF SAMOSAS (3 PIECES) Savoury goodness stuffed and full of flavour! Perfectly crispy parcels filled with tender beef, lightly seasoned with aromatic spices, served with a refreshing lemon wedge for a zesty twist.	390/-
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SPINACH & FETA SAMOSA (3 PIECES) Spinach parcels bursting with spinach feta cheese, fresh spinach served with pineapple, ginger & chili chutney.	390/-
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HUMMUS BOWL Served with fresh focaccia. With Crispy Falafel A creamy and nutritious blend of chickpeas packed with protein and flavour.	990/-
With Caramelised Onion A creamy hummus drizzled with olive oil, topped with caramelized onions for a touch of sweetness.	990/-
With Chicken Shawarma Crispy hummus drizzled with olive oil topped with shawarma spiced grilled chicken.	1190/-

HOME FRIES Tender sautéed potatoes tossed in our famous chili, butter, and fried onion sauce.	790/-
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CHICKEN TIKKA SKEWERS Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with refreshing lemon coriander dressing.	990/-
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CHILLI PRAWNS Succulent prawns cooked in olive oil, garlic, chili and lime juice. Served with freshly baked ciabatta.	1390/-
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GARLIC BREAD Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection.	390/-
Cheesy garlic bread	490/-
Spicy cheesy garlic bread	490/-

ART WINGS Flavorful, tender and juicy chicken wings cooked in your favourite sauce for a finger-licking experience.	1190/-
SAUCE FLAVOUR: Chilli Butter Barbecue Honey Lemon	

SEASONED CHIPS Crispy golden fries seasoned with fragrant rosemary and served with our delicious aioli dipping sauce.	350/-
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SEASONED CHIPS & SAUSAGES Rosemary-seasoned fries served with two sausages*, accompanied by our delicious aioli dipping sauce. *Farmers Choice beef sausage option available	650/-
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ART PIZZA

Italian style thin crust! Home-made sauce, on 48 hour fermented pizza dough	
ITALIAN FOCACCIA (FRESHLY BAKED) Thin crust focaccia topped with freshly made tomato basil salsa, served with a side of chilies in olive oil for an extra kick.	990/-

DIAVOLA Salami slices, pomodoro sauce, mozzarella capers, oregano & chilies.	1590/-
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SANTA FE Bacon, pineapples, sweet caramelized onion, feta, mozzarella and ripped basil.	1390/-
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HAWAIIAN Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella.	1390/-
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CACIO E PEPE White sauce pizza with primary flavours of parmesan and black pepper.	1590/-
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POLLO Spiced Chicken, BBQ Sauce, Mozzarella Cheese, Grilled Onion & Fresh Coriander.	1590/-
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MARGHERITA BASILICO Tomato sauce, basil oil, mozzarella & oregano.	1290/-
ADD: Grilled Chicken Olives Tomatoes Jalapeno Peppers +100/-	

BURGERS

ART BURGER Juicy beef burger cheese melt, roasted peppers, pickled cucumber, fried onions, bacon and BBQ sauce with seasoned fries and house slaw.	1390/-
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CLASSIC BEEF CHICKEN BURGER Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and house slaw.	1290/-
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 BBQ sauce.	1390/-
*Beef bacon option available	
ADD TOPPINGS: Bacon or Beef bacon +300/- Mozzarella +200/- Fried egg +150/- Jalapeno +100/- Caramelised onions +150/- Blue cheese +300/- Guacamole +200/-	

LUNCH & DINNER

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 savoury rice and refreshing side salad.	1490/-
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SLOW COOKED BARBECUE BEEF Served with our famous BBQ sauce, rosemary seasoned fries or fried potatoes & steamed vegetables	1690/-
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CLASSIC FISH & CHIPS Crispy fried fish served with rosemary seasoned fries, house slaw and tartare sauce.	1590/-
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CHICKEN TIKKA SKEWERS Chicken tikka, peppers, and onion skewers marinated in traditional spices and grilled to perfection. Served on flatbread with a side of coriander dressing, accompanied by fries and a side salad.	1490/-
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GRILLED CHICKEN Spiced grilled chicken, perfectly seasoned and grilled. Served with fragrant savory rice and a side of steamed vegetables.	1590/-
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CHICKEN SCHNITZEL Fried chicken schnitzel with creamy mashed potatoes, steamed vegetables, and a side of french fry.	1490/-
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SWEET & SPICY CHICKEN Tender chicken cooked in a tangy sweet chili sauce. Served with fragrant savory rice and fresh steamed vegetables	1490/-
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CHICKEN SHAWARMA Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chili and coriander with a side of seasoned fries.	1490/-
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CHICKEN WINGS & ROSEMARY SEASONED FRIES Tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. Served with seasoned fries & steamed veg.	1590/-
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.	1590/-
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GRILLED SALMON (SUBJECT TO AVAILABILITY) Half roast spring salmon served with fresh herbs and olive oil, topped with grill butter, served with Mediterranean vegetables.	2990/-
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ROAST HALF CHICKEN Half roast spring chicken served with chips, steamed seasonal vegetables, braised red cabbage, and pineapple ginger, and chili chutney.	1690/-
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TERIYAKI HALLOUMI STIR FRY

Halloumi paired with seasonal fresh vegetables, glazed in teriyaki sauce & served with fried rice.	1490/-
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PRAWNS IN PINK SAUCE Prawns and Linguine tossed in a cream and tomato sauce with juicy notes, radish, and mango. Tossed with mint, coriander, ginger, cashew nuts, sesame seeds, and red bullet chilies. Drizzled with a sesame dressing.	1990/-
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LINGUINE CARBONARA Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley.	1490/-
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MUSHROOM PENNE Penne pasta tossed in a mushroom cream garnished with chopped parsley and parmesan.	1490/-
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ART PASTO Penne pasta coated in a creamy house-made Art pesto sauce, chicken, and grated Parmesan cheese.	1490/-
Vegetarian option available	1290/-

PENNE ARRABBIATA Spicy tomato basil sauce with fried eggplant and penne pasta topped with parmesan and fresh herbs.	1290/-
ADD: Grilled Chicken +200/-	

LASAGNE BOLOGNESE Layers of hearty beef ragu, ricotta, béchamel sauce, and melted mozzarella cheese, topped with an additional layer of cheese and baked to perfection.	1490/-
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Steak of the day

(SUBJECT TO AVAILABILITY) Perfectly grilled steak with zesty chimichurri or creamy mushroom sauce with rosemary seasoned fries / fresh garden salad.	2990/-
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NEW Vegetarian Vegan Spicy Contains Nuts Contains Gluten Dairy Free Contains Dairy Free Caffeine Free Gluten Free Pork Recommended

ALLERGENS 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 gluten. 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.

ART COCKTAILS

ENJOY YOUR FAVOURITE COCKTAILS 50% OFF DAILY 4-7PM EVERYDAY

GIN & VODKA	BOTTLE	TOTS	DBL
GORDONS	5 000	400	700
KETEL ONE	6 000	450	750
SMIRNOFF	4 000	400	700
TANQUERAY 10	9 000	600	1000
TANQUERAY DRY	6 000	450	750

BEER

GUINNESS 300ML	400
TUSKER CIDER 330ML	400
TUSKER LAGER	400
TUSKER LITE	400
TUSKER MALT	400
WHITECAP CRISP	400
WHITECAP LAGER	400

BE MY SUGAR BABY

SAUVIGNON BLANC, SEMILLON Bordeaux, France The nose is quite young with flirty bright vanilla and camomile scents. A
