

Artcaffè

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

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

CAKES & DESSERTS

SALTED CARAMEL CAKE	490/-
Our FAN FAVORITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.	
CARROT CAKE	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.	
CAPPUCINO 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 layers with an orange spread, covered with dark chocolate & orange ganache.	
LEMON, MIXED BERRY & WHITE CHOCOLATE CAKE	590/-
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.	

COFFEES

	SINGLE	DOUBLE
ESPRESSO	200/-	250/-
CAPPUCCINO	290/-	350/-
CARÉ LATTE	290/-	350/-
CAFF MACCHIATO	250/-	290/-
LATTE MACCHIATO	290/-	350/-
AMERICANO	250/-	290/-
MOCHA	350/-	390/-
FLAT WHITE		350/-

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

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

TEAS

LOOSE LEAF TEA & BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS	390/-
Select your flavour: Rose Hibiscus Peach Mango Marigold Sweet Mint Sufi	
Our hand picked Tea blend from the slopes of Mount Kenya, Muranga and Nyeni artfully blended with flowers, spices and fruits.	
CHAI LATTE	350/-
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 MINT MOROCCAN MINT	290/-
BLACK MASALA TEA	290/-
Black tea with cinnamon, cardamom, and cloves.	
DAWA	350/-
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/-

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 yogurt, 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/-
Wholegrain croissant, two eggs prepared to your liking, crispy bacon, tomatoes, cheese & served with a side of salad.	

AVOCADO TOAST	890/-
Savour our Avocado Delight! Brioche, Freshly toasted sunflower bread topped with creamy guacamole, sweet cherry tomatoes, basil oil and grated parmesan cheese.	
ADD: Two poached eggs +250/-	

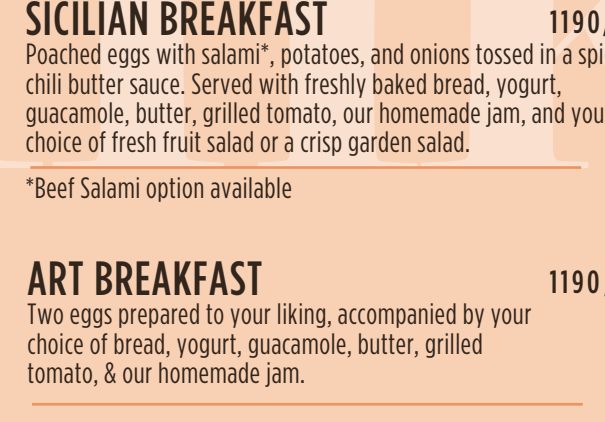
FRENCH TOAST	890/-
Delight in our Artisanal French Toast: Thick slices of Challah Bread French toast, served with a side of Home Jam and a side of seasonal fresh fruit salad.	
ADD: Bacon or Beef bacon +300/-	

SAVOURY FRENCH TOAST	890/-
Sunflower bread savory French toast, served with wilted spinach, a perfectly fried egg, and a 150g bacon.	

EGGS BENEDICT	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	

THE NAIROBIAN

890/-
Our signature chapati of the day paired with two sausages, two sausages, and tender boiled sweet potato.
ADD: Extra Chapati 100/-



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 next level to start of your day!

ART OF BREAKFAST

Served with our delicious spreads, yogurt, salad or garden salad with a selection of freshly baked bread.

Thinking about food is eating.

SUP OF THE DAY

Served with garlic bread, cheesy garlic bread or spicy
 bread **(Check for Availability)**

MATO SOUP	☆ 590/-
REAMY BUTTERNUT	☆ 590/-
ICKEN CHOWDER	590/-

SANDWICHES

ed with fresh garden salad, fruit salad or many seasoned fries.	
BBQ CHICKEN IN RUSTIC CIABATTA	1390/-
ed Chicken in BBQ sauce with crisp lettuce, tomato, umber and red onions, served in fresh ciabatta bread.	
SPICY CHICKEN	1290/-

ren, hummus, homemade chili, seasoned tomatoes, and e cabbage salad, served in fresh ciabatta bread.	
RED CHICKEN SANDWICH	1390/-
ry fried chicken tenders with ranch sauce and chili oil, ed with coleslaw and pickled cucumber, served in fresh atta bread.	
CHICKEN CAESAR CROISSANT	1490/-
ry fried chicken in a flaky croissant, topped with crisp	

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 VIJITO	590/-

SALADS

for a zesty twist.	
SPINACH & FETA SAMOSA (3 PIECES)	★ 390/-
Crispy parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chilli chutney.	
HUMMUS BOWL Served with fresh focaccia.	★ 990/-
With Crispy Falafel	
A creamy and nutritious blend of chickpeas packed with protein and flavour.	

With protein and flavour.	
With Caramelized Onion	☆ 990/-
A creamy hummus drizzled with olive oil, topped with caramelized onions for a touch of sweetness.	
With Chicken Shawarma	1190/-
Creamy hummus drizzled with olive oil topped with shawarma spiced grilled chicken.	
HOME FRIES	☆ 790/-

HOME FRIES	1590/-
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 with refreshing lemon coriander dressing.	
CHILLI PRAWNS	1390/-

Succulent prawns cooked in olive oil, garlic, chilli and lime juice. Served with freshly baked ciabatta.

★ 390/-

Garlic Bread
 Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection.

Cheesy garlic bread	490/-
Spicy cheesy garlic bread	490/-

SOUP OF THE DAY

Served with garlic bread, cheesy garlic bread or spicy garlic bread (Check for Availability)	
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TOMATO SOUP	590/-
CREAMY BUTTERNUT CHICKEN CHOWDER	590/-

SANDWICHES

Served with fresh garden salad, fruit salad or rosemary seasoned fries.	
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CLASSIC BEEF / CHICKEN BURGER	1290 /-
Classic burger with fresh lettuce, tomatoes, onions, pickles, ketchup, mustard and rose sauce served with seasoned fries and a drink of your choice.	
DIETARY OPTIONS: Beef or Chicken	
ADD-ONS: Cheese +150/-	
VEGETARIAN BURGER	1390 /-

beef patty topped with creamy mayo, crisp lettuce, and cheese, a perfectly cooked egg, savory bacon, and sauce.

bacon option available

ADD TOPPINGS: Bacon or Beef bacon +300/- | Mozzarella +200/-
ed egg +150/- | Jalapeño +100/- | Caramelised onions +150/-
cheese +300/- | Guacamole +200/-

...talking about food is eating

John H

DINNER

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A photograph of a dish featuring a long, narrow portion of green vegetable salad, possibly broccoli or green beans, topped with a generous amount of shredded orange cheese. The dish is served on a white oval plate. To the left of the plate is a glass filled with orange juice, garnished with a slice of orange. The background is a solid light orange color.A collage of food items. The main focus is a white plate with a portion of salmon, a side of white rice, and a mix of green vegetables including broccoli and carrots. To the right, there is a cup of coffee with a heart-shaped latte art. The background is a light orange color with faint, overlapping circular patterns.A collage of four dishes: a meatball sandwich, a bowl of shrimp, a bowl of soup, and a glass of tomato soup. The background is a light orange color with a subtle pattern of overlapping circles. The dishes are arranged in a grid-like fashion, with the meatball sandwich in the top left, the bowl of shrimp in the bottom right, the bowl of soup in the top right, and the glass of tomato soup in the bottom left.

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

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!	
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accompanied by our delicious dipping sauce.

*Farmers Choice beef sausage option available

The only thing I like better than

LUNCH &

Choose your side: Rosemary seasoned fried potatoes, savory rice, fresh green salad & vegetables.

CHICKEN CURRY 🌶️	149
Lightly spiced flavourful creamy chicken curry with aromatic savoury rice and refreshing side salad.	
SLOW COOKED BARBECUE BEEF 🌶️🌶️	169
Served with our famous BBQ sauce, rosemary seasoned fries or mash potatoes & steamed vegetables	
CLASSIC FISH & CHIPS	159

Crispy panko crusted fried fish with rosemary seasoned fries, house slaw and tartare sauce.	790/-
CHICKEN TIKKA SKEWERS	149/-
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.	
SEAL TAIL SANDWICH	

GRILLED CHICKEN	159
Spiced grilled chicken, perfectly seasoned and grilled. Served with fragrant savory rice and a side of steamed vegetables.	
CHICKEN SCHNITZEL ★★ ★	149
Fried tender chicken schnitzel with creamy mashed potatoes, steamed vegetables, and a side of flavorful aioli.	
SWEET & SPICY CHICKEN	149
Tender chicken cooked in a tangy sweet chili sauce. Served with	

fragrant savory rice and fresh steamed vegetables	
CHICKEN SHAWARMA	1490/-
Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chilli and coriander with a side of seasoned fries.	
CHICKEN WINGS & ROSEMARY SEASONED FRIES	1390/-

ROSEMARY SEASONED FRIES	159
Tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. Served with seasoned fries & steamed veg.	
FLAVOUR: Chilli Butter Barbecue Honey Lemon	
PAN FRIED FRESH FISH FILLET	159
Pan-fried snapper with lemon butter and herb sauce, served with creamy mashed potatoes and steamed vegetables.	

ART WINGS	
Flavorful, tender and juicy chicken wings coated in our favourite sauce for a finger-licking experience.	
SMALL	1190/-
LARGE	1990/-
SAUCE FLAVOUR: Chilli Butter Barbecue Honey Lemon	

CORIANDER CHUTNEY CHICKEN ☆	99
Chicken braised in coriander chutney, served with fragrant biryani rice.	
PLATTER (Serves 2)	2290/-
KENYAN STYLE CHICKEN ☆	99
Tender chicken cooked in classic Kenyan spices, served with fluffy rice.	
PLATTER (Serves 2)	2290/-

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	
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...talking about food is eating

John H

DINNER

A photograph of a dish of green rice, possibly steamed with green onions or herbs, topped with shredded carrots and other vegetables. The dish is served on a white oval plate. To the left of the plate is a glass of orange juice with a slice of orange on the rim. The background is a solid light orange color.A collage of food items. On the left, a white plate features a serving of salmon, white rice, and a side of vegetables including broccoli and carrots. On the right, a cup of coffee with a heart-shaped latte art is shown. The background is a light orange color with faint, overlapping circular patterns.A collage of four food items: a plate of spaghetti with meat sauce and a side of rice, a bowl of soup, a glass of tomato soup with a basil garnish, and a bowl of shrimp and vegetable soup.A collage of food items. In the foreground, a white bowl contains a serving of rice, a portion of meat in a dark sauce, and some green herbs. To the right, a golden-brown bread roll is shown. In the background, a white plate features a dish with shrimp and vegetables in a sauce. A small bowl of salad is visible in the top left corner.

BURGERS

PASTA

Life is a combination of pasta and magic

At the heart of every Italian meal is a bowl of pasta. It's the perfect canvas for a variety of sauces, from rich and creamy to light and zesty. Whether you're a fan of classic spaghetti or more adventurous shapes like farfalle or tortellini, there's always a pasta dish to suit your taste.

One of the joys of pasta is its versatility. It can be served as a main course or a side dish, and it can be made in a variety of ways. You can cook it al dente, or you can make it into a soup or a casserole. The possibilities are endless.

So, the next time you're looking for a quick and easy meal, reach for a box of pasta. It's the perfect combination of pasta and magic.

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and it can be made in a variety of ways.

Life is a combination of pasta and magic.
Find flavour in every bite with our delicious
pasta dishes.

SPAGHETTI MEATBALLS 

Spaghetti and juicy meatballs tossed in tomato basil sauce
finished with parmesan and parsley.

139

PRAWNS IN PINK SAUCE ☆	199
Prawns and Linguine tossed in a cream and tomato sauce with herbs and parmesan cheese.	
LINGUINE CARBONARA ☆	149
Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley.	
MUSHROOM PENNE ☆	149

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

LUNCH & DINNER

Choose your side: Rosemary seasoned fries, mashed potatoes, savory rice, fresh green salad & steamed vegetables.	
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The only thing I like better than

 NEW Vegetarian Vegan Spicy Contains Nuts Contains Sesame

ALLERGIES ADVICE: If you have a food allergy, intolerance or sensitivity
INGREDIENTS: DAIRY, EGGS, WHEAT, CEREAL, SOYBEAN, PEANUTS

CELERY. Note our scrambled eggs contain dairy. While we take the utmost care to ensure our ingredients are safe, we cannot guarantee these ingredients would not have come in contact with allergens.

Art COCKTAILS

CHICKEN TIKKA SKEWERS	1490/-
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.	

COCKTAILS
50% OFF
 DAILY
 4-7PM

生- / 1 LITRE EVERYDAY



BEER	BOTTLE
GUINNESS 300ML	400
TUSKER CIDER 330ML	400
TUSKER LAGER	

TUSKER LAGER	400
TUSKER LITE	400
TUSKER MALT	400
WHITECAP CRISP	400
WHITECAP LAGER	400

WHITE

BE MY SUGAR BABY

SAUVIGNON BLANC, SEMILLON

Bordeaux, France

The nose is quite young with flirty bright vanilla and camomile scents. A refreshing sweet white.

	900 / Glass	3 500 / Bottle
		GLASS BOTTLE
CAVE DE TAIN		4 500
VIOGNIER		
Rhône Valley, France		
Pale white with outstanding pale green fades. The nose is quite ziny with enticing white floral		

petals reminiscent of spring.

CELLIER DES PRINCES
CHARDONNAY, VIOGNIER
Rhône Valley, France

4 000

Hazy-straw yellow shade. A young tropical nose defines this wine. The palate is fresh with lingering clean acidity.

FLEUR DU CLOS

FLEUR DU CROS	1100	4 500
SAUVIGNON BLANC, SEMILLON		
Bordeaux, France		
Chalky-Pale white appearance, the nose is a wash bright gooseberries with undertones of honey suckle blossoms.		
UPPER VALLEY DRY	700	3 000
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 fruit.		

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 Seafood	Dairy Free	Contains Dairy	Caffeine Free	Gluten Free	Pork Free	Recommended
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ALLERGENS ADVICE: If you have a food allergy, intolerance or sensitivity, please be advised that food prepared here may contain the following: EGGS, DAIRY, SOY, WHEAT, PEANUTS, TREE NUTS, SESAME SEEDS, MUSTARD, FISH, SHELLFISH, SULPHITES AND GLUTEN. 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 our dish. Neither staff nor managers can assure otherwise.

COCKTAILS

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



MIMOSA	950
Orange Juice • Veuve Ambal Brut	

GINGER DAWA	950
Vodka • Honey • Lemon • Ginger	

PASSION CAIPIROSKA	950
Vodka • Passion fruit • Passion juice • Lemon	