

Artcaff 

Cafe • Restaurant • Bar

FRESHLY BAKED

Our rich, flaky layers of buttery pastries the perfect combination of sweet or savoury.

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

MUFFINS

Our FAN FAVORITE cake features layers of moist dark chocolate cake and our decadent gooey salted caramel.	
Selected your favourite: Apple Crumble Vanilla Choco Chip Muffin Banana Macadamia Muffin	270/-
Blueberry Muffin Fudge Brownie	290/-

CAKES & DESSERTS

SALTED CARAMEL CAKE	490/-
Our FAN FAVORITE cake features layers of moist dark chocolate cake and our decadent gooey salted caramel.	
CARROT CAKE	490/-
Inculge 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	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 artist 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 & berry.	
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 center. Served with vanilla ice cream.	

COFFEES

	SINGLE	DOUBLE
ESPRESSO	200/-	250/-
CAPPUCCINO	290/-	350/-
CAFFE LATTE	290/-	350/-
ART MACCHIATO	250/-	290/-
LATTE MACCHIATO	290/-	350/-
AMERICANO	250/-	290/-
MOCHA	350/-	390/-
FILTER COFFEE	350/-	
FLAT WHITE	350/-	

ICED COFFEES

Selected your preference: Iced Latte, Iced Americano Iced Cappuccino	390/-
COFFEE TONIC	390/-

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

TEAS

LOOSE LEAF TEAS	390/-
STEEPED IN OUR SPECIALTY TEA POTS	
Botanicals:	Rose Hibiscus Peach Mango Marigold Sweet Mint Saffi

Our hand picked tea blend from the slopes of Mount Kenya, Muringa and Mweri 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	290/-
Black OR White	
FRESH MOROCCAN MINT	290/-
BLECK 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

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 yoghurt, 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! 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 +200/-

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

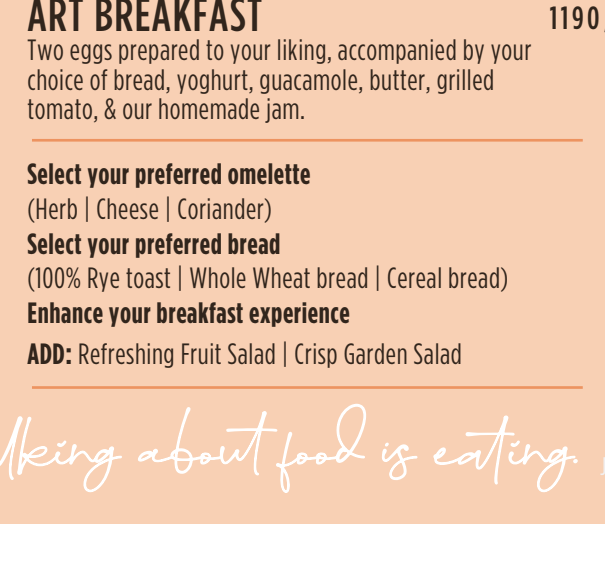
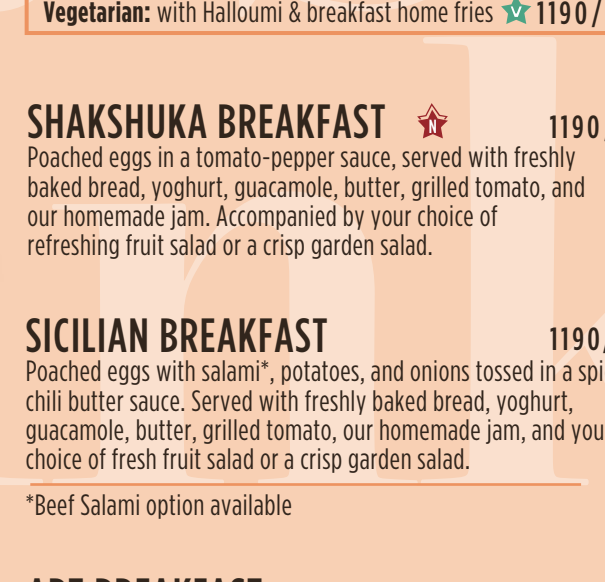
EGGS BENEDICT	990/-
Two poached eggs on English muffins, layered with crispy bacon, parmesan, and hollandaise. Served with a side salad or fruit salad.	

*Beef bacon option available

THE NAIROBIAN 890/-

Our signature chapati of the day paired with kachumbari scrambled eggs, two sausages, and tender boiled sweet potato.

ADD: Extra Chapati 100/-



The next level to start of your day!

ART OF BREAKFAST

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

ENGLISH BREAKFAST	1290/-
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/-

SHAKSHUKA BREAKFAST	1190/-
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.	

*Beef Salsimi option available

SICILIAN BREAKFAST	1190/-
Poached eggs with salami*, potatoes, and onions tossed in a spicy chili butter sauce. Served with freshly baked bread, yoghurt, guacamole, butter, grilled tomato, our homemade jam, and your choice of fresh fruit salad or a crisp garden salad.	

*Beef Salsimi option available

ART BREAKFAST	1190/-
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

ORANGE JUICE	550/-
ORANGE PASSION PINEAPPLE MINT	390/-
MANGO TURMERIC TAMEARIND GINGER	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.	

SPICY CHICKEN	1290/-
Chicken, hummus, homemade chili, seasoned tomatoes, and white cabbage salad, served in fresh ciabatta bread.	

FRIED CHICKEN SANDWICH	1390/-
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, tomato, cucumber and red onions, served in fresh ciabatta bread.	

HALLLOUMI CHEESE, PESTO & ANTIPOASTI IN SUNFLOWER BREAD	1290/-
Grilled halloumi, roasted peppers, eggplant, zucchini and fried onions in whole wheat sunflower bread and drizzled with our favourite Art Pesto.	

BEEF STEAK IN RUSTIC CIABATTA	1490/-
Slow-cooked beef steak with mayo or featuring roast potatoes, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with fresh green salad.	

MEATBALL SANDWICH	1490/-
Under Italian meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia bread spread with fragrant pesto and topped with grated parmesan cheese.	

HEALTHY BOWLS

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 seasonal 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 millet, chickpeas, kale, herbs and almonds accompanied by roasted vegetables, kale, guacamole, hummus and za'atar dusted flat-bread.	

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

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	1390/-
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	1590/-
Vegetarian Option	1190/-

THE MEXICAN	1390/-
Grilled Chicken, avocado, lettuce, cabbage, sweetcorn, tomatoes, pickled onions, cauliflower, and cheese. Topped with coriander, red beans, mango, and tortilla chips. Drizzled with creamy ranch dressing. Served with warm garlic bread.	

OPTION, SWAP THE CHICKEN: with Prawn	1590/-
Vegetarian Option	1190/-

COBB SALAD	1490/-
Grilled chicken, crisp lettuce, kale, cucumber, cherry tomatoes, avocado, sweet corn, bacon, cheese, and boiled egg. Drizzled with creamy ranch dressing, served with warm garlic bread.	

*Beef bacon option available

ASIAN CRUNCHY SALAD	1390/-
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 bell peppers. Dressed with a sesame dressing.	

OPTION, SWAP THE CHICKEN: with Prawn	1590/-
Vegetarian Option	1190/-

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!

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.

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

SHARING

Savoury goodness stuffed and full of flavour!

BEEF SAMOSAS (5 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 (5 PIECES)	390/-
Crispy parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chilli chutney.	

HUMMUS BOWL	990/-
Served with fresh focaccia.	
With Crispy Falafel	
A creamy and nutritious blend of chickpeas packed with protein and flavour.	

With Caramelised 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	190/-
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.	

GARLIC BREAD	390/-
Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection.	

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

ART WINGS	1190/-
Flavorful, tender and juicy chicken wings coated in our favourite sauce for a finger-licking experience.	

SMALL LARGE	1190/- 1990/-
SAUCE FLAVOUR: Chilli Butter Barbecue Honey Lemon	

SEASONED CHIPS	350/-
Crispy golden fries seasoned with fragrant rosemary and served with our delicious aioli dipping sauce.	

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, on 48 hour fermented pizza dough.

ITALIAN FOCACCIA (FRESHLY BAKED)	590/-
Thin crust focaccia topped with freshly made tomato basil salsa, served with a side of chillies in olive oil for an extra kick.	

DIAVOLA	1590/-
Salami slices, pomodoro sauce, mozzarella capers, oregano & chillies.	

SANTA FE	1390/-
Roasted peppers, sweet caramelized onion, feta, mozzarella and hopped basil.	

HAWAIIAN	1390/-
Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella.	

CACIO E PEPE	1590/-
White sauce pizza with primary flavours of parmesan and black pepper.	

POLLO	1590/-
Spiced Chicken, BBQ Sauce, Mozzarella Cheese, Grilled Onion & Fresh Coriander.	

MARGHERITA BASILICO	1290/-
Tomato sauce, basil oil, mozzarella & oregano.	

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

BURGERS

ART BURGER	1390/-
Juicy beef burger, cheese melt, roasted peppers, pickled cucumber, fried onions, meat & BBQ sauce with seasoned fries and house slaw.	

CLASSIC BEEF / CHICKEN BURGER	1290/-
Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce topped with seasoned fries and house slaw.	

PATTY OPTIONS: Beef or Chicken	
ADD: Cheese +150/-	

TEXAS BURGER	1390/-
Meaty beef patty topped with creamy mayo, crisp lettuce, melted cheese, a perfectly cooked egg, savory bacon, and BBQ sauce.	

*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/-	
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LUNCH & DINNER

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

CHICKEN CURRY	1490/-
Lightly spiced flavorful creamy chicken curry with aromatic saffron rice and refreshing side salad.	

SLOW COOKED BARBECUE BEEF	1690/-
Served with our famous BBQ sauce, rosemary seasoned fries or mash potatoes & steamed vegetables	

CLASSIC FISH & CHIPS	1590/-
Grilled halloumi, roasted peppers, eggplant, zucchini and fried onions in whole wheat sunflower bread and drizzled with our favourite Art Pesto.	

CHICKEN TIKKA SKEWERS	1490/-
Chicken tikka, peppers and onion skewers marinated in traditional spices and grilled to perfection served with refreshing lemon coriander dressing.	

GRILLED CHICKEN	1590/-
Spiced grilled chicken, perfectly seasoned and grilled. Served with fragrant savory rice and a side of steamed vegetables.	

CHICKEN SCHNITZEL	1490/-
Fried tender chicken schnitzel with creamy mashed potatoes, steamed vegetables, and a side of flavorful aioli.	

SWEET & SPICY CHICKEN	1490/-
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, chili and coriander with a side of seasoned fries.	

CHICKEN WINGS & ROSEMARY SEASONED FRIES	1590/-
Crispy pan-fried chicken wings coated in our favourite sauce, nestled within freshly baked focaccia bread spread with fragrant pesto and topped with grated parmesan cheese.	

FLAVOUR: Chilli Butter | Barbecue | Honey Lemon