

# 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

SAMOSA, BEEF   CHEESE (SPIECES)	390/-
---------------------------------	-------

## MUFFINS

<div> <div>Select your favourite:</div> <div> <div>Apple Crumble  </div> <div>Vanilla Choco Chip Muffin   Banana Macadamia Muffin</div> </div> </div> <div> <div>270/-</div> </div>	
Blueberry Muffin	290/-

## CAKES & DESSERTS

### SALTED CARAMEL CAKE

Our FAN FAVORITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.

### CARROT CAKE

Indulge in our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins.

### DARK FOREST CAKE

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.

### NEW YORK STYLE CHEESECAKE

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

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

Chocolate sponge layered with mixed berry cream & almond meringue, covered with a white chocolate ganache.

### ART VOLCANO

Art 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/-
CAFFE LATTE	290/-	350/-
ART MACCHIATO	250/-	290/-
LATTE MACCHIATO	290/-	350/-
AMERICANO	250/-	290/-
MOCHA	350/-	390/-
FILTER COFFEE		350/-
FLAT WHITE		350/-

<div> <div>ICED COFFEES</div> <div>Select your preference: Iced Latte, Iced Americano Iced Cappuccino</div> </div> <div> <div>COFFEE TONIC</div> <div>390/-</div> </div>	
<div> <div>ADD: DAIRY:</div> <div> <div>Regular:</div> <div>Low-fat +50/-   Whipped Cream +100/-</div> </div> </div> <div> <div>FLAVOURS:</div> <div>Vanilla   Caramel   Hazelnut +80/-</div> </div>	
<div> <div>FOR NON DAIRY DRINK OPTIONS</div> <div>Almond   Oat   Soy +150/-</div> </div> <div> <div>SIGN:</div> <div>390/-</div> </div>	

## TEAS

### LOOSE LEAF TEAS & BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS

Select your flavour: Rose Hibiscus | Peach | Mango Marigold | Sweet Mint |

Our hand picked Tea from the slopes of Mount Kenya, Muranga and Nyeri 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

### FRESH MOROCCAN MINT

290/-

### BREAK MASALA TEA

Black tea with cinnamon, cardamom, and cloves.

### DAWA

Served with cinnamon, dardam, and cloves.

### CLASSIC LEMON & GINGER DAWA

CRANNE TURNERIE & 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

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

Our homemade granola is served with locally sourced fruit, creamy yogurt, and a drizzle of honey, offering a delightful blend of crunch and freshness.

### BREAD BASKET (FRESHLY BAKED)

An assortment of freshly baked bread, served with butter and our irresistible homemade jam.

### TROPICAL FRUIT SALAD

Seasonal fruits, drizzled with a refreshing mint & passion dressing.

### EGGS & TOAST

Two eggs prepared to your liking, served with toast, butter & our homemade jam.

### BREAKFAST CROISSANT

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

### AVOCADO TOAST

Savor our Avocado Delight! Bruschetta. Freshly toasted sunflower bread topped with creamy guacamole, sweet cherry tomatoes, basil oil and grated parmesan cheese.

### 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 Bacon +300/-

### SAVOURY FRENCH TOAST

Sunflower bread savoury French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon.

### EGGS BENEDICT

Two poached eggs on English muffins, layered d/ with crispy bacon\*, poached tomato, hollandaise. Served with a side salad or fruit salad.

\*Beef bacon option available

### THE NAIROBIAN

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

ADD: Extra Chapati 100/-

### ENGLISH BREAKFAST

Two eggs prepared to your liking, two sausages, bacon\*, baked beans, freshly baked bread, yogurt, guacamole, butter, grilled tomato & our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad

\*Beef bacon option available

Vegetarian: with Haloumi & breakfast home fries 1190/-

### SHAKSHUKA BREAKFAST

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

Roasted eggs with salmon\*, potatoes, and onions tossed in a spicy chili butter sauce. Served with freshly baked bread, yogurt, guacamole, butter, grilled tomato, our homemade jam, and your choice of fresh fruit salad or a crisp garden salad.

\*Beef Bacon option available

### 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

### THE ONLY THING I LIKE BETTER THAN TALKING ABOUT FOOD IS EATING

Join us today

## REFRESHERS

### JUICES

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

Grilled chicken in BBQ sauce with crisp lettuce, tomato, onion and red onions, served in fresh ciabatta bread.

### SPICY CHICKEN

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

### FRIED CHICKEN SANDWICH

Crispy fried chicken tenders with ranch sauce and chili oil, topped with coleslaw and pickled cucumber, served in fresh ciabatta bread.

### CHICKEN CAESAR CROISSANT

Crispy fried chicken in a flaky croissant, topped with crisp lettuce dressed in our classic Caesar dressing.

### 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 favourite Art Pesto.

### BEEF STEAK IN RUSTIC CIABATTA

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

### MEATBALL SANDWICH

Italian meatballs smothered in rich tomato sauce, nestled within freshly baked ciabatta bread spread with fragrant pesto and topped with grated parmesan cheese.

## HEALTHY BOWLS NEW!

### TERIYAKI CHICKEN BOWL

Teriyaki chicken paired with fragrant Fried rice, red cabbage cucumber salad, pickled carrots, radish, and guacamole.

### SUPERGRAIN RAINBOW BOWL

Supergrains tossed with fresh vegetables accompanied by roasted vegetables, kale, guacamole, hummus and za'atar dusted flat-bread.

### GREEK BOWL

Grilled chicken with lemon herb rice, tzatziki, tomato cucumber salad, roasted cauliflower, hummus, pickled onions, coriander and flat bread.

### ADD: Avocado +100/-

### CHICKEN CAESAR SALAD

Grilled chicken in 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

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.

OPTION: SWAP THE CHICKEN: with Prawn 1590/-

Vegetarian Option 1190/-

### COBB SALAD

Grilled chicken, crisp lettuce, kale, cucumber, cherry tomatoes, avocado, sweet corn, bacon, blue cheese, and boiled eggs. Drizzled with creamy ranch dressing, served with warm garlic bread.

\*Beef bacon option available

### ASIAN CRUNCHY SALAD

Grilled chicken in crisp lettuce, 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 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.

## 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.

### IRON FROST FUSION

Beetroot, Avocado, Hibiscus tea, Ginger, Spinach and Honey.

### GREEN POWER

Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey.

## MILKSHAKES

A truly great and tasty snack.

### SALTED CARAMEL SHAKE

Salted Caramel cake, vanilla ice cream & milk foam.

### CAPPUCCINO

Espresso, vanilla ice cream & milk foam.

### BLUEBERRY BURST

Vanilla ice cream, blueberry fruit crush & milk.

### CHOCO CHIP COOKIE

Choco chip cookies & vanilla ice cream.

### CLASSIC

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

## SHARING

Savoury goodness stuffed and full of flavour!

### BEEF SAMOSAS (3 PIECES)

Perfect samosas filled with tender beef, lightly seasoned with aromatic spices. Served with a refreshing lemon wedge for a zesty twist.

### SPINACH & FETA SAMOSA (3 PIECES)

Spicy parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chili chutney.

### HUMMUS BOWL

Served with fresh focaccia.

With Crispy Falafel

A creamy and nutritious blend of chickpeas packed with protein and flavour.

With Caramelised Onion

A creamy hummus drizzled with olive oil, topped with caramelised onions for a touch of sweetness.

With Chicken Shawarma

Creamy hummus drizzled with olive oil topped with shawarma spiced grilled chicken.

### HOME FRIES

Tender sautéed potatoes tossed in our famous chili, butter, and fried onion sauce.

### CHICKEN TIKKA SKEWERS

Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with refreshing lemon cranberry dressing.

### CHILLI PRAWNS

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

### 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/-

### 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

### SEASONED CHIPS

Crispy golden fries seasoned with fragrant rosemary and served with our delicious aioli dipping sauce.

### SEASONED CHIPS & SAUSAGES

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 ciabatta (FRESHLY BAKED)

### 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.

### DIAVOLA

Salami slices, pomodoro sauce, mozzarella capers, oregano & chilies.

### SANTA FE

Bacon, mushrooms, sweet caramelized onion, feta, mozzarella and ripped basil.

### HAWAIIAN

Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella.

### CACIO E PEPE

White sauce pizza with primary flavours of parmesan and black pepper.

### POLLO

Spiced Chicken, BBQ Sauce, Mozzarella Cheese, Grilled Onion & Fresh Coriander.