FRESHLY BAKED	Our rich, flak buttery pastr combination savoury.	y layers of ies the perfect of sweet or
BUTTER CROISSANT		290/-
CINNAMON & RAISIN ROLL CHOCOLATE CROISSANT ALMOND CROISSANT © © © MULTI-GRAIN CROISSANT		290/-
		330/- 330/-
		330/-
CHICKEN PIE		390/-
SAMOSA, BEEF CHEESE (3PIECES)		390/-
APPLE CRUMBLE MUFFIN	1	270/-
VANILLA CHOCO CHIP M	UFFIN	270/-
BANANA MACADAMIA M	UFFIN	270/-
BLUEBERRY MUFFIN •		290/-
FUDGE BROWNIE		290/-
COOKIES Select your flavour: Granola Butter Jam Choco Chip		490/-
TEA CAKES • • • • • Select your flavour: Carrot & Raisin Chocolate Vanilla		595/-

CAKES SALTED CARAMEL CAKE 🧿 🖸 🖸 490/-Our unrivalled FAN FAVOURITE cake is a moist cake layered of dark chocolate and gooey salted caramel. 490/-

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

DARK FOREST CAKE 490/-Our take on the ubiquitous Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark

EVERYDAY BREAKFAST 💿 💿 💿

your day.

irresistible homemade jam.

TROPICAL FRUIT SALAD

tomatoes, cheese & served with a side of salad.

ADD: Bacon or Beef bacon +300/-

SAVOURY FRENCH TOAST

Enjoy a satisfying breakfast complete with two beef sausages*,

two eggs, home fries, toast, butter & jam for a hearty start to

ESPRESSO CAPPUCCINO

COFFEES

290/-350/-CAFFÉ LATTE 290/-350/-ART MACCHIATO 250/-290/-LATTE MACCHIATO 290/-350/-290/-**AMERICANO** 250/-**MOCHA** 350/-390/-FILTER COFFEE 350/-ICED COFFEES 390/-Select your preference: Iced Latte, Iced Americano Iced Cappuccino COFFEE TONIC 390/-ADD: DAIRY: 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/-

SINGLE

200/-

DOUBLE

250/-

TEAS **390/-**

LOOSE LEAF TEAS O O & 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. CHAI LATTE 350/-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 350/-- 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/-

390/-

890/-

STORMY DOUBLE CHOCOLATE

THE NAIROBIAN

tender boiled sweet potato.

ADD: Extra Chapati 100/-

Our signature chapati of the day paired with

kachumbari scrambled eggs, two sausages, and

1090/-

590/-

890/-

*Farmers choice beef sausage option available FRUIT & NUT GRANOLA BOWL O 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. 390/-BREAD BASKET (FRESHLY BAKED) An assortment of freshly baked bread, served with butter and our

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,

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

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 +150/-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

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

Sunflower bread savory French toast, served with wilted spinach, a

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



SHAKSHUKA BREAKFAST

SICILIAN BREAKFAST

*Beef Salami option available

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.

Poached eggs with salami*, potatoes, and onions tossed in a spicy chili butter sauce. Served with freshly baked bread, yogurt, guacamole, butte<mark>r, grilled to</mark>mato, our <mark>homemad</mark>e jam, an<mark>d your</mark>

choice of fresh fruit salad or a crisp garden salad.

1190/-

1190/-

1190/-

1290/-

🛕 1290/-

1190/-

1390/-

1390/-

1590/-

1190/-

1590/-

1190/-

550/-

550/-

990/-

1590/-

1290/-

1390/-

1290/-

1390/-

The next level to start of your day!

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

HEALTHY BOWLS new! TERIYAKI CHICKEN BOWL 🎓 1290/-Teriyaki chicken paired with fragrant fried rice, red cabbage

cucumber salad, pickled carrots, radish, and guacamole.

SUPERGRAIN RAINBOW BOWL 🎓

dusted flat-bread with our new crunchy seed topper.

Grilled chicken with lemon herb rice, tzatziki, tomato cucumber salad, roasted cauliflower, hummus, pickled onions,

GREEK BOWL 🏠

coriander and flat bread.

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 za'atar dusted flat-bread.

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

Supergrains tossed with herbs and almonds accompanied by roasted vegetables, kale, guacamole, hummus and za'atar

TOMATO SOUP **\$ 590/-**CREAMY BUTTERNUT **590/-**CHICKEN CHOWDER

REFRESHERS

ORANGE TURMERIC | TAMARIND SUGARCANE 490/-

SOUP OF THE DAY

Served with garlic bread, cheesy garlic bread or spicy

MANGO | PASSION | PINEAPPLE MINT

MOCKTAILS

garlic bread (Check for Availability)

550/-

390/-

590/-

590/-

590/-

1390/-

1390/-

1490/-

A truly great and tasty snack.

CAPPUCCINO

BLUEBERRY BURST

Vanilla ice cream, blueberry fruit crush &

390/-

790/-

1190/-

1990/-

350/-

650/-

JUICES

KIWI SPRITZ

PASSION VIJITO

ORANGE

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

BBQ CHICKEN IN RUSTIC CIABATTA

Crispy fried chicken tenders with ranch sauce and chili oil,

topped with coleslaw and pickled cucumber, served in fresh

FRIED CHICKEN SANDWICH

ciabatta bread.

NEW!

CLASSIC

CHOOSE A FLAVOUR:

HIBISCUS TEA

LEMONGRASS

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.

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

Slow-cooked cheese steak sandwich featuring roasted

Tender Italian meatballs smothered in rich tomato sauce,

nestled within freshly baked focaccia bread spread with

ciabatta bread spread with mayo or BBQ sauce.

MEATBALL SANDWICH 🏠 🔘

LEMONADES

BEEF SAMOSAS (3 PIECES)

for a zesty twist.

HOME FRIES

and fried onion sauce.

SEASONED CHIPS

ART WINGS

SMALL

LARGE

peppers, caramelized onions, and zesty chimichurri, served in

BEEF STEAK IN RUSTIC CIABATTA

1490/-

fragrant pesto and topped with grated parmesan cheese.

SHARING 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

Tender sautéed potatoes tossed in our famous chili, butter,

Flavorful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience.

SAUCE FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

Crispy golden fries seasoned with fragrant rosemary and

served with our delicious aioli dipping sauce.

SEASONED CHIPS & SAUSAGES

accompanied by our delicious aioli dipping sauce.

*Farmers Choice beef sausage option available

Rosemary-seasoned fries served with two sausages*,

550/-

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

cheese and capers. 1590/-OPTION, SWAP THE CHICKEN: with Prawn OR Bacon 1190/-Vegetarian Option 🍁 THE MEXICAN 1390/-

Grilled chicken on crisp lettuce with ciabatta croutons drizzled with creamy caesar dressing. Topped with shaved parmesan

Grilled Chicken, avocado, lettuce, cabbage, sweetcorn,

lemon cilantro dressing. Served with warm garlic bread.

OPTION, SWAP THE CHICKEN: with Prawn

chilies. Drizzled with a sesame dressing.

OPTION, SWAP THE CHICKEN: with Prawn

Vegetarian Option 🍁

550/-

Vegetarian Option 🍁

tomatoes, pickled onions, cauliflower, and cheese. Topped with coriander, red beans, mango, and tortilla chips. Drizzled with

COBB SALAD 💿 1490/-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. *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 bullet

MILKSHAKES SALTED CARAMEL SHAKE CHOCO CHIP COOKIE 550/-Choco chip cookies & vanilla ice cream. Salted Caramel cake, vanilla ice cream & milk. CLASSIC 550/-Chocolate | Vanilla or with one choice of Espresso, vanilla ice cream & milk foam.

RT PIZZA

Italian style thin crust! Home-made sauce, on

Thin crust focaccia topped with freshly made tomato basil salsa,

served with a side of chillies in olive oil for an extra kick.

Spiced Chicken, BBQ Sauce, Mozarella Cheese, Grilled Onion &

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

ITALIAN FOCACCIA (FRESHLY BAKED)

48 hour fermented pizza dough

MARGHERITA BASILICO

Tomato sauce, basil oil, mozzarella & oregano.

BURGERS

Juicy beef burger cheese melt, roasted peppers, pickled

CLASSIC BEEF / CHICKEN BURGER

cucumber, fried onions, bacon and BBQ sauce with seasoned

Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and

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

ART BURGER 💿

PATTY OPTIONS: Beef or Chicken

TEXAS BURGER 💿

fries and house slaw.

ADD: Cheese +150/-

house slaw.

BBQ sauce.

POLLO

seasonal fruit (Strawberry, Banana, Mango).

vegetables.

CHICKEN CURRY

savoury rice and refreshing side salad.

or mash potatoes & steamed vegetables

CLASSIC FISH & CHIPS

house slaw and tartare sauce.

ONCH&DINNER **Choose your side:** Rosemary seasoned fries, mashed

Lightly spiced flavourful creamy chicken curry with aromatic

Served with our famous BBQ sauce, rosemary seasoned fries

Crispy panko crusted fried fish with rosemary seasoned fries,

with fragrant savory rice and a side of steamed vegetables.

Fried tender chicken schnitzel with creamy mashed potatoes,

Tender chicken cooked in a tangy sweet chili sauce. Served with fragrant savory rice and fresh steamed vegetables

Tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. Served with seasoned

CHICKEN SCHNITZEL 💿 💿 💿

steamed vegetables, and a side of flavorful aioli.

ROSEMARY SEASONED FRIES

FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

PAN FRIED FRESH FISH FILLET

SWEET & SPICY CHICKEN

CHICKEN WINGS &

fries & steamed veg.

1690/-

SLOW COOKED BARBECUE BEEF •

potatoes, savory rice, fresh green salad & steamed

*Beef bacon option available ADD TOPPINGS: Bacon or Beef bacon +300/- | Mozzarella +200/-Fried egg +150/- | Jalapeño +100/- | Caramelised onions +150/-Blue cheese +300/- | Guacamole +200/-The only thing like better than talking about food is eater

1490/-

1690/-

1590/-

1490/-

1490/-

1590/-

1590/-

STIR FRY 🏠 🖈 Halloumi paired with seasonal fresh vegetables, glazed in teriyaki sauce & served with fried rice. 1490/-

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. **GRILLED CHICKEN** 1590/-Spiced grilled chicken, perfectly seasoned and grilled. Served

ROAST HALF CHICKEN © © Half roast spring chicken served with chips, steamed seasonal vegetables, and pineapple, ginger, and chili chutney.

Pan-fried snapper with lemon butter and herb sauce, served with creamy mashed potatoes and steamed vegetables.

NEW 敢 Vegetarian 🥒 Vegan 🄰 Spicy 🕒 Contains 😵 Contains Obernee ALLERGIES 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 CELERY. 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 your dish. Neither staff nor managers can assure otherwise.

CKTAILS

ENJOY YOUR FAVOURITE

COCKTAILS

TERIYAKI HALLOUMI

Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley. MUSHROOM PENNE Penne pasta tossed in a mushroom cream garnished with chopped parsley and parmesan. **ART PESTO**

Vegetarian option available 🍁

PENNE ARRABIATA

ADD: Grilled Chicken +200/-

with herbs and parmesan cheese.

PRAWNS IN PINK SAUCE 🎓

LINGUINE CARBONARA

Prawns and Linguine tossed in a cream and tomato sauce

Penne pasta coated in a creamy house-made Art pesto

Spicy tomato basil sauce with fried eggplant and penne

sauce, chicken, and grated Parmesan cheese.

pasta topped with parmesan and fresh herbs.

pasta dishes.

Life is a combination of pasta and magic.

Find flavour in every bite with our delicious

1990/-

1490/-

1490/-

1490/-

1290/-

1290/-

FRUIT DAIQUIRI Rum • Lemon juice • Simple syrup • Fresh strawberries • Mango • Blueberry • Raspberry • Passion PASSION CAIPIROSKA Vodka • Passion fruit • Passion juice • Lemon LONG ISLAND Vodka • Gin • Rum • Tequila • Liqueur • Lemon juice •

950

950

950

950

950

BOTTLE

450

450

450

GIN COOLER

Coke

COSMOPOLITAN

Gin • Watermelon • Cucumber • Lemon juice • KO Rose & Cucumber Tonic

Vodka • Liqueur • Cranberry juice • Lemon juice

TUSKER LAGER WHITE CAP LAGER WHITE CAP CRISP

BEER

FRONTERA CHARDONNAY Central Valley, Chile Light yellow in appearance with alluring aromas of pineapple, citrus, and vanilla. The

palate is balanced with attractive acidity and a FRONTERA long memorable finish

750 / Glass

perfectly with dark fruit flavours TALL HORSE PINOTAGE ROSE

FRONTERA MERLOT Central Valley, Chile Smooth, with a great structure. There evident hints of chocolate and spice which balance ROSÉ

juice fruit palate, with a lively fresh finish.

GLASS BOTTLE 750 GLASS **BOTTLE** 650 A deep pink shimmering wine with playful ripe red berry aromas, with hints of spice and a soft