

Artcaffè

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/-
MINI PASTRIES (10PIECES)	900/-
CHICKEN PIE	390/-
SAMOSA, BEEF CHEESE (3PIECES)	390/-
BIG BEEF SAMOSA	300/-
MUFFINS	
Select 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 FAVOURITE 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.	
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 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 layered 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/-
CAFFÉ LATTE	290/-	350/-
ART 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: 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/-

TEAS

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/-
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CHOCOLATE

A timeless classic made to sweeten & warm up your spirits.

HOT CHOCOLATE	350/-
STORMY DOUBLE CHOCOLATE	390/-

REFRESHERS JUICES

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

	500ML	1 LITRE
STILL WATER	190/-	290/-
SPARKLING WATER	220/-	320/-

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.	

SALADS

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 lemon cilantro 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, blue cheese, and boiled egg. Drizzled with creamy ranch dressing, served with warm garlic bread.	
*Beef bacon option available	

LUNCH & DINNER

CORIANDER CHUTNEY FISH	1190/-
Grilled fish braised in coriander chutney, served with aromatic pilau rice.	
PLATTER (Serves 2)	2490/-
CORIANDER CHUTNEY CHICKEN	990/-
Chicken braised in coriander chutney, served with fragrant biryani rice.	
PLATTER (Serves 2)	2290/-



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

NEW Vegetarian Vegan Spicy Contains Nuts Contains Sesame Dairy Free Contains Dairy Caffeine Free Gluten Pork Recommended

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.



ENJOY YOUR FAVOURITE

Cocktails

50% OFF DAILY

4-7PM EVERYDAY

AT WESTMINSTER