ICED COFFEES

COFFEE TONIC

ADD: DAIRY:

SHOT:

TEAS

Select your flavour:

CHAI LATTE

flowers, spices and fruits.

the perfect balance of sweet & spicy.

KENYAN TEA Black OR White

FRESH MOROCCAN MINT

- CLASSIC LEMON & GINGER DAWA

ICED TEA (Black Iced Tea)

HOT 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

Black tea with cinnamon, cardamom, and cloves.

- ORANGE TURMERIC & GINGER DAWA 🏠

CHOCOLATE

STORMY DOUBLE CHOCOLATE

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

BLACK MASALA TEA

DAWA Served with honey

Select your preference: Iced Latte, Iced Americano Iced Cappuccino

FLAVOURS: Vanilla | Caramel | Hazelnut +100/-

Espresso Shot +150/-FOR NON DAIRY OPTIONS Almond | Oat | Sov +150/-

& BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS

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

Black tea infused with cinnamon, clove & other warming

spices, combined with steamed milk & topped with form for

Low-fat +50/- | Whipped Cream +100/-

Add a sprinkle of Cocoa or Cinnamon

Regular:

LOOSE LEAF TEAS O O

SINGLE

200/-

290/-

290/-

250/-

290/-

250/-

350/-

DOUBLE

250/-

350/-

350/-

290/-

350/-

290/-

390/-

350/-

390/-

390/-

390/-

350/-

290/-

290/-

290/-

350/-

390/-

350/-

390/-

BAKED combination of s savoury.	weet or
BUTTER CROISSANT	290/-
CINNAMON & RAISIN ROLL	290/-
CHOCOLATE CROISSANT	330/-
ALMOND CROISSANT O O O	330/-
MULTI-GRAIN CROISSANT 🎕	330/-
CHICKEN PIE	390/-
SAMOSA, BEEF CHEESE (3PIECES)	390/-
MUFFINS	
Select your favourite: Apple Crumble Vanilla Choco Chip Muffin Banana Macadamia Muffin	270/-

Blueberry Muffin 🔘 | Fudge Brownie 290/-CAKES & ESSERTS SALTED CARAMEL CAKE 💿 💿 💿 Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.

490/-CARROT CAKE O 490/-Indulge in our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins. DARK FOREST CAKE O 490/-Our take on the classic Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate 590/-

ganache. CAPPUCCINO CAKE 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 🎓 Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache. LEMON. MIXED BERRY & WHITE 🎓

590/-CHOCOLATE CAKE Lemon curd sponge layered with mixed berry cream & almond meringue, covered with a white chocolate ganache. ART VOLCANO

590/-590/-Fall in love with this chocolate lava cake with its rich molten chocolate centre. Served with vanilla ice cream.

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

1090/-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 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/-

ADD: Two poached eggs +250/-FRENCH TOAST 💿 💿 💿 toast, served with a side of Home Jam and a side of seasonal fresh fruit ADD: Bacon or Beef bacon +300/-SAVOURY FRENCH TOAST 🎓 Sunflower bread savory French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon.

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. 890/-Delight in our Artisanal French Toast: Thick slices of Challah Bread French 890/-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

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 🍁 🕒 🖈 1290/-Supergrains tossed with herbs and almonds accompanied by

roasted vegetables, kale, guacamole, hummus and za'atar

dusted flat-bread with our new crunchy seed topper.

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

GREEK BOWL 🏠

CHICKEN CAESAR CROISSANT 🎓 1490/-**1290/-**

NEW! POWER LEMONADES **SMOOTHIES** Look for super foods inside your smoothie 550/-**CHOOSE A FLAVOUR:** like moringa powder, chia seeds & more! CLASSIC **HIBISCUS TEA** CHIA CEREAL BURST 🏠 Granola, Yoghurt, Banana, Chia Seeds and LEMONGRASS Honey. IRON FROST FUSION

990/-

QUICHE OF THE DAY

HOME FRIES

and fried onion sauce.

Light and hearty served fresh garden salad.

FRESHLY BAKED

Spinach and Honey.

GREEN POWER 🎓

190/-

990/-

1390/-

390/-

490/-

490/-

1190/-

BEEF SAMOSAS (3 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 (3 PIECES) Crispy parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chilli chutney. **HUMMUS BOWL** Served with fresh focaccia.

SHARIN Savoury goodness stuffed and full of flavour! Grilled Chicken, avocado, lettuce, cabbage, sweetcorn, lemon cilantro dressing. Served with warm garlic bread. **OPTION, SWAP THE CHICKEN:** with Prawn Vegetarian Option 🍁 COBB SALAD 🔘 Grilled chicken, crisp lettuce, kale, cucumber, cherry tomatoes,

*Beef bacon option available

ASIAN CRUNCHY SALAD

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. 1590/-**OPTION, SWAP THE CHICKEN:** with Prawn Vegetarian Option 🍲 1190/-MILKSHAKES

avocado,, sweet corn, bacon, blue cheese, and boiled egg. Drizzled

Grilled chicken with red cabbage, kale, white cabbage, cucumber,

with creamy ranch dressing, served with warm garlic bread.

550/-Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey. RT PIZZA

> Tomato sauce, basil oil, mozzarella & oregano. **ADD:** Pineapple | Olives | Tomatoes | Jalapeño | Peppers +100/-BURGERS ART BURGER 🔘 Juicy beef burger cheese melt, roasted peppers, pickled

vegetables.

side salad.

seasoned fries.

CHICKEN WINGS &

ROSEMARY SEASONED FRIES

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

Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chilli and coriander with a side of

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

Half roast spring chicken served with chips, steamed seasonal vegetables. and pineapple, ginger, and chili chutney. 1690/-

Steak of

Perfectly grilled steak with zesty chimichurri or

creamy mushroom sauce with rosemary

seasoned fries / fresh garden salad.

the day

(SUBJECT TO AVAILABILITY)

ENJOY YOUR FAVOURITE

1490/-1690/fried rice.

1590/-

1490/-

1590/-

1490/-

1490/-

1490/-

1590/-

1590/-

1490/-

LINGUINE CARBONARA 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

LASAGNE BOLOGNESE

of cheese and baked to perfection.

pasta dishes.

MIMOSA

GINGER DAWA

Vodka • Honey • Lemon • Ginger

PASSION CAIPIROSKA

PINEAPPLE MOJITO

FRUIT DAIQUIRI

• Lemon • Mint

Coke

Vodka • Passion fruit • Passion juice • Lemon

Mango • Blueberry • Raspberry • Passion

CLASSIC MARGARITTA

Teguila • Ligueur • lemon juice

Rum • Simple syrup • Soda water • Pineapple fruit

Rum • Lemon juice • Simple syrup • Fresh strawberries •

Orange Juice • Veuve Ambal Brut

Freshly made every day for you, our legendary wine and fruit punch is uplifting and refreshing! RED 850 1700 **Half Litre** Glass

CHATEAU RAQUEFORT

Deep purple magenta shade, with ruby cherry

MERLOT

Bordeaux, France

SANGRIA

with earthy notes, dark fruit and subtle complements of dark truffle. An amazing wine! 1100 / Glass 4 500 / Bottle

Life is a combination of pasta and magic. Find flavour in every bite with our delicious SPAGHETTI MEATBALLS 🔘 1390/-Spaghetti and juicy meatballs tossed in tomato basil sauce finished with parmesan and parsley. PRAWNS IN PINK SAUCE 🎓 1990/-Prawns and Linguine tossed in a cream and tomato sauce with herbs and parmesan cheese.

1490/-

1490/-

1490/-

1290/-

1490/-

🏠 NEW ☆ Vegetarian 🥖 Vegan 🄰 Spicy 🚫 Contains 🍪 Contains 🕜 Dairy 🕜 Contains 🕡 Caffeine ⑧ 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.

950

950

950

950

950

950

GLASS BOTTLE BE MY SUGAR DADDY SWEET 900 3 500 MERLOT, CABERNET SAUVIGNON Bordeaux, France Dark inky crimson colour, the nose is quite rich with juicy currant. A sweet smooth red with an elegant finish. CAVE DE TAIN 4 500 1100 SYRAH

3 400

: Litre

ZEVENWACHT 7EVEN PINOTAGE Western Cape, South Africa of dark chocolate and coffee.

A truly great and tasty snack. SALTED CARAMEL SHAKE Salted Caramel cake, vanilla ice cream & milk. CAPPUCCINO 550/-550/-

48 hour fermented pizza dough ITALIAN FOCACCIA (FRESHLY BAKED) Thin crust focaccia topped with freshly made tomato basil salsa, served with a side of chillies in olive oil for an extra kick. DIAVOLA Salami slices, pomodoro sauce, mozzarella capers, oregano & chillies.

cucumber, fried onions, bacon and BBQ sauce with seasoned fries and house slaw. CLASSIC BEEF / CHICKEN BURGER Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and house slaw. PATTY OPTIONS: Beef or Chicken ADD: Cheese +150/-TEXAS BURGER 💿 Juicy 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/-

> TERIYAKI HALLOUMI STIR FRY 🏠 🖈 Halloumi paired with seasonal fresh vegetables, glazed in teriyaki sauce & served with

Rhone Valley, France Bright maroon colour, the wine has a lovely earthy, oak and subtle tobacco essence. Medium bodied with a lingering finish.

1200

5 000

900 3 500

FRONTERA 2 500 700 MERLOT Central Valley, Chile Smooth, with a great structure. There evident hints of chocolate and spice which balance perfectly with dark fruit flavours HORIZON DU SUD 3 500 900 PINOT NOIR Vin de France, France Cherry raspberry colour. A very aromatic nose, tannins are smooth, the wine has an elegant short The wine has a fruity profile, featuring ripe plum and dark cherry notes, enhanced by the rich scents

PINEAPPLE **UPSIDE-DOWN**

REFRESHERS **JUICES ORANGE** 550/-

MANGO | PASSION | PINEAPPLE MINT

MOCKTAILS

garlic bread (Check for Availability)

KIWI SPRITZ

PASSION VIJITO

TOMATO SOUP

CREAMY BUTTERNUT

CHICKEN CHOWDER

rosemary seasoned fries.

SPICY CHICKEN 💿

ciabatta bread.

ORANGE TURMERIC | TAMARIND SUGARCANE 490/-

SOUP OF THE DAY

Served with garlic bread, cheesy garlic bread or spicy

SANDWICHES

Served with fresh garden salad, fruit salad or

BBQ CHICKEN IN RUSTIC CIABATTA

Grilled Chicken in BBQ sauce with crisp lettuce, tomato,

cucumber and red onions, served in fresh ciabatta bread.

Chicken, hummus, homemade chili, seasoned tomatoes, and

Crispy fried chicken tenders with ranch sauce and chili oil,

topped with coleslaw and pickled cucumber, served in fresh

white cabbage salad, served in fresh ciabatta bread.

FRIED CHICKEN SANDWICH

390/-

590/-

590/-

\$ 590/-

590/-

590/-

1390/-

🌶 1290/-

1390/-

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 flavourful Art Pesto. BEEF STEAK IN RUSTIC CIABATTA © 1490/-Slow-cooked cheese steak sandwich featuring roasted peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce. MEATBALL SANDWICH 🏠 💿 1490/-Tender Italian meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia bread spread with

fragrant pesto and topped with grated parmesan cheese.

With Crispy Falafel A creamy and nutritious blend of chickpeas packed with protein and flavour. With Caramelised Onion **1** 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.

Tender sautéed potatoes tossed in our famous chili, butter,

Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with

Succulent prawns cooked in olive oil, garlic, chilli and lime

Freshly baked ciabatta bread, brushed with aromatic garlic

CHICKEN TIKKA SKEWERS

juice. Served with freshly baked ciabatta.

butter and baked to golden perfection.

refreshing lemon coriander dressing.

CHILLI PRAWNS 💿

GARLIC BREAD

Cheesy garlic bread

ART WINGS

Spicy cheesy garlic bread

1990/-**LARGE 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

Flavorful, tender and juicy chicken wings coated in your

favourite sauce for a finger-licking experience.

CHICKEN CURRY 🏠 Lightly spiced flavourful creamy chicken curry with aromatic savoury rice and refreshing side salad. SLOW COOKED BARBECUE BEEF © © Served with our famous BBQ sauce, rosemary seasoned fries or mash potatoes & steamed vegetables CLASSIC FISH & CHIPS Crispy panko crusted fried fish with rosemary seasoned fries, house slaw and tartare sauce. CHICKEN TIKKA SKEWERS 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

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

steamed veg. FLAVOUR: Chilli Butter | Barbecue | Honey Lemon PAN FRIED FRESH FISH FILLET 🏠 Pan-fried snapper with lemon butter and herb sauce, served with creamy mashed potatoes and steamed vegetables. GRILLED SALMON (SUBJECT TO AVAILABILITY) © 2990/-Salmon fillet seasoned with fresh herbs and olive oil, topped with dill butter, served with Mediterranean vegetables. ROAST HALF CHICKEN © ©

KTAI

TUSKER MALT 400 WHITECAP CRISP 400 400 MEILAND BE MY SUGAR BABY SAUVIGNON BLANC, SEMILLON Bordeaux, France The nose is quite young with flirty bright vanillin and camomile scents. A refreshing

BOTTLE

400

550

400

400

Light yellow in appearance with alluring aromas of pineapple, citrus, and vanilla. The palate is balanced with attractive acidity and a long memorable finish 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 cut. **PAMPLEMOUSSE** 800 3 000 SAUVIGNION BLANC, SEMILLON, MUSCADET Bordeaux, France A refreshing tropical fruity punch, comprising of pineapple, ripe mango cut with underlying orange peel and subtle mint nuances. 3 000

700

2 500

PEACH BLANC 800 SAUVIGNION BLANC, SEMILLON, MUSCADET Bordeaux, France Pale white appearance, the nose is peach dominant with ripe gooseberry complements. Light bodied with a short finish. ROSÉ **GLASS** LE BONHEAUR 900

WHITECAP LAGER sweet white. 900 / Glass **GLASS CAVE DE TAIN** 1100 Rhone Valley, France

BEER

GUINESS 300ML

TUSKER CIDER

TUSKER LAGER

TUSKER LITE

BOTTLE 3 500 SYRAH Rhone Valley, France Salmon pink shade, the nose has a flirty cherry blossom. Light and refreshing with a short finish. **POISON** 6 000 1500 PINOT NOIR Languedoc, France Faded crimson colour. The nose has primary crushed strawberry nuances with lovely red petals. Medium bodied with a lean finish.

3 500 / Bottle **BOTTLE** 4 500 Pale white with outstanding pale green fades. The nose is quite zingy with enticing white floral petals reminiscent of spring. CELLIER DES PRINCES 1000 4 000 CHARDONNAY, VIOGNIER Rhone Valley, France Hazy-straw yellow shade. A young tropical nose defines this wine. The palate is fresh with lingering clean acidity. 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.

FRONTERA

CHARDONNAY Central Valley, Chile

ROSE FRAISE ANANAS 700 2 500 SWEET France Tasty and invigorating flavor, packed with an enticing mix of rose, strawberry, and pineapple aromas. SEX ON THE BEACH SAUVIGNON BLANC, SEMILLON, MERLOT Bordeaux, France A wine inspired by the classic cocktail 'Sex on The Beach'. A lovely all-round wine! 3 000 / Bottle 800 / Glass

GIN & VODKA BOTTLE TOTS DBL GORDONS 5 000 400 700 KETEL ONE 6 000 450 750 **SMIRNOFF** 700 4 000 400 TANQUERAY DRY 6 000 750 450 **BOURBON BULLEIT BOURBON** 500 7 500 800 JACK DANIEL'S 8 000 600 1000 RUM & TEQUILA CAPTAIN MORGAN GOLD 3 000 400 700 **OLMECA SILVER / GOLD** 4 000 800 500 LIQUEUR

400

500

500

500

500

400

6 500

7 500

6 500

7 500

6 500

5 000

700

800

800

800

800

700

SCHWEPPES TONIC

REDBULL

SCHWEPPES SODA WATER

APERITIVO RED

JAGGERMEISTER

MARTINI ROSSO

BAILEYS

CAMPARI

KAHLÚA

SPIRITS

PANCAKES Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad. (Piain pancake option available) 890/-The next level to start of your day!

Served with our delicious spreads, yogurt, salad or garden salad with a selection of freshly baked bread. ENGLISH BREAKFAST 💿 Two eggs prepared to your liking, two sausages, bacon*, baked beans, freshly baked bread, yogurt, 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 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 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 homemade jam, an<mark>d your</mark> choice of fresh fruit salad or a crisp garden salad. *Beef Salami option available

1290/-

1190/-

1190/-

1290/-

1290/-

1190/-

1490/-

1390/-

550/-

550/-

550/-

550/-

550/-

990/-

1590/-

1390/-

1590/-

1390/-

1290/-

1390/-

ART BREAKFAST 1190/-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

🅦 🍁 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. 1590/-OPTION, SWAP THE CHICKEN: with Prawn OR Bacon 1190/-Vegetarian Option 🍁 THE MEXICAN 1390/tomatoes, pickled onions, cauliflower, and cheese. Topped with coriander, red beans, mango, and tortilla chips. Drizzled with 1590/-1190/-

Espresso, vanilla ice cream & milk foam. BLUEBERRY BURST Vanilla ice cream, blueberry fruit crush & Beetroot, Avocado, Hibiscus tea, Ginger, CHOCO CHIP COOKIE Choco chip cookies & vanilla ice cream. Chocolate | Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).

> SANTA FE 🏠 **1390/-**Roasted peppers, sweet caramelized onion, feta, mozarella and ripped basil. HAWAIIAN Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella. CACIO E PEPE 🏤 1590/-White sauce pizza with primary flavours of parmesan and black pepper. POLLO Spiced Chicken, BBQ Sauce, Mozarella Cheese, Grilled Onion & Fresh Coriander. MARGHERITA BASILICO 1290/-

Fried egg +150/- | Jalapeño +100/- | Caramelised onions +150/-Blue cheese +300/- | Guacamole +200/-The only thing like better than talking about food is eating

chopped parsley and parmesan. ART PESTO 💿 💿 Penne pasta coated in a creamy house-made Art pesto sauce, chicken, and grated Parmesan cheese. Vegetarian option available 🍁 1290/-PENNE ARRABIATA Spicy tomato basil sauce with fried eggplant and penne pasta topped with parmesan and fresh herbs. ADD: Grilled Chicken +200/-

Layers of hearty beef ragu, creamy béchamel sauce, and

melted mozzarella cheese, topped with an additional layer

LONG ISLAND 950 Vodka • Gin • Rum • Tequila • Liqueur • Lemon juice • COSMOPOLITAN 950 Vodka • Liqueur • Cranberry juice • Lemon juice GIN COOLER 950 Gin • Watermelon • Cucumber • Lemon juice • KO Rose & **Cucumber Tonic** HOT 'N' BOOZY **SCOTTISH COFFEE** 750

hues. The nose is quite young & flirty. A lovely expression of right bank Bordeaux red! **CELLIER DES PRINCES** 1000 4000 **CÔTES DU RHÔNE** SHIRAZ/SYRAH, GRENACHE, MOURVEDRE Rhone Valley, France Ruby red coloured wine with purple shimmer. It presents a rich and intricate aroma of red fruits and spicy overtones. Smooth and supple on the pallet. FLEUR DU CROS MERLOT, CABERNET SAUVIGNON **ALIM** Inky-ruby appearance. The nose is affirmative

SPARKLING **VEUVE AMBAL BRUT ROSE** PINOT NOIR, CHARDONNAY, GAMAY Bourgogne, France Salmon pink appearance. The nose has floral essence, the palate is fresh with a clean finish. 3 500 / Bottle

VOUVE AMBAI 900 / Glass GLASS BOTTLE VEUVE AMBAL BRUT 900 3 500 PINOT NOIR, CHARDONNAY, ALIGOTE, GAMAY Bourgogne, France Chalky white, the nose has subtle honey suckle with lemon curd and enticing minerality.

& LIQUEUR

RITCHOT COURVOISIER VSOP **HENNESSY VSOP** SINGLE MALT WHISKY SINGLETON 12 WHISKEY BLENDS **JAMESON** JOHNNIE WALKER RED JOHNNIE WALKER BLACK JOHNNIE WALKER DOUBLE BLACK PERFECT MIXERS

200

200

400