

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/-
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 & DESSERTS

SALTED CARAMEL CAKE	490/-
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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 fluffy moirineque 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

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

ART VOLCANO

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

COFFEES

	SINGLE	DOUBLE
ESPRESSO	290/-	250/-
CAPPUCCINO	290/-	350/-
CAFFÉ LATTE	290/-	350/-
ART MACCHIATO	250/-	290/-
LETTE MACCHIATO	290/-	350/-
AMERICANO	290/-	290/-
MOCHA	350/-	390/-
FILTER COFFEE		350/-
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

LOOSE LEAF TEAS & BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS	390/-
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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/-
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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

290/-

FRESH MOROCCAN MINT

290/-

BLACK MASALA TEA

290/-

Black tea with cinnamon, cardamom, and cloves.

DAWA

Served with honey.

- 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/-

EVERYDAY CLASSICS

EVERYDAY BREAKFAST	1090/-
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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/-
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Our homemade granola is served with fresh seasonal fruit, creamy yogurt, and a drizzle of honey, offering a delightful blend of crunch and freshness.

BREAD BASKET (FRESHLY BAKED)

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

TROPICAL FRUIT SALAD	590/-
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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

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

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

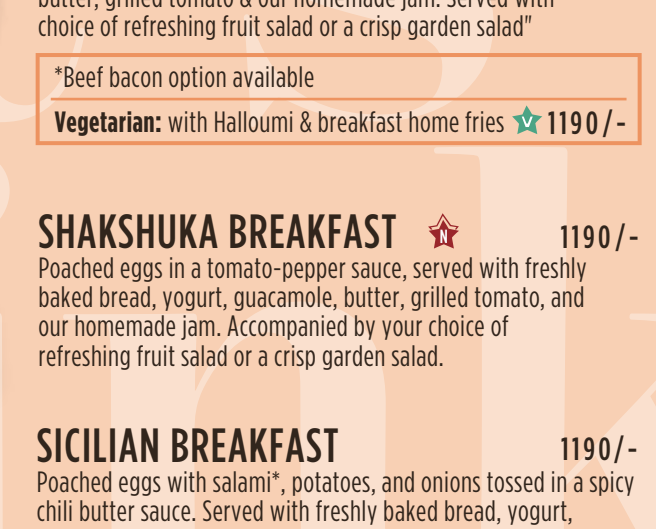
Two poached eggs on English muffins, layered with crispy bacon*, parmesan, and hollandaise. Served with a side salad or fruit salad.

*Beef bacon option available

THE NAIROBIAN

Two eggs prepared to your liking, two sausages, bacon*, kachumbari scrambled eggs, two sausages, and tender boiled sweet potato.

ADD: Extra Chapati 100/-



Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad.

(Plain pancake option available)

890/-

The next level to start of your day!

ART OF BREAKFAST

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

ENGLISH BREAKFAST	1290/-
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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, & our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad.

*Beef Salami option available

SICILIAN BREAKFAST

Poached eggs with salami*, 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 Salami 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

PRESSED

Cold-pressed juices

Refreshingly tasty & rich in nutrients! Enjoy fruits & veggies cold pressed to give you fresh juice with no added sugars, water or preservatives.

RECOVERY BOOST	390/-
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(Herb | Cheese | Coriander)

GREEN GLOW	390/-
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Perfectly crispy parcels filled with tender beef, lightly seasoned with aromatic spices & served with a refreshing lemon wedge for a zesty twist.

MINUTY PINEAPPLE	390/-
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Mango, Red Apple, Pineapple

MANGO MINGLE	390/-
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Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey.

PASSION FUSION	390/-
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MOCKTAILS

KIWI SPRITZ

590/-

PASSION VIJITO

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, cucumber 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 Halli 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

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

MEATBALL SANDWICH

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

SOUP OF THE DAY

Served with garlic bread, cheesy garlic bread or spicy garlic bread (Check for Availability)

TOMATO SOUP	590/-
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CREAMY BUTTERNUT	590/-
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CHICKEN CHOWDER	590/-
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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 herbs and almonds accompanied by roasted vegetables, kale, guacamole, hummus and za'atar dusted flat-bread with our new crunchy seed topper.

GREEK BOWL

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

1290/-

SALADS

MEDITERRANEAN CALE

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 Eggs +200/- | Grilled Chicken +300/-

GRILLED HALLOUMI

Grilled Halloumi, vegetables and lettuce in tangy honey mustard dressing topped with our crunchy salad topper.

ADD: Avocado +100/-

CHICKEN CAESAR SALAD

Grilled chicken on crisp lettuce with chavarrons drizzled with creamy caesar dressing. Topped with shaved parmesan cheese and capers.

OPTION, SWAP THE CHICKEN : with Prawn OR Bacon	1590/-
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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/-
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Vegetarian option ☆ 1190/-

COBB SALAD

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

Grilled chicken on crisp lettuce with cabbage, 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/-
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Vegetarian option ☆ 1190/-

NEW! LEMONADES

CHOOSE A FLAVOUR:	550/-
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CLASSIC 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 and more!

CHIA CEREAL BURST

Granola, Yoghurt, Banana, Chia Seeds and Honey.

IRON FROST FUSION

Banana, 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.

CAPPUCCINO

Espresso, vanilla ice cream & milk foam.

BERRY BERRY BURST

Vanilla ice cream, blueberry fruit crush & milk.

CHOCO CHIP COOKIE

Choco chip cookies & vanilla ice cream.

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

SHARING

Savoury goodness stuffed and full of flavour!

BEEF SAMOSAS (3 PIECES)

Perfectly crispy parcels filled with tender beef, lightly seasoned with aromatic spices & served with a refreshing lemon wedge for a zesty twist.

390/-

SPINACH & FETA SAMOSA (3 PIECES)

SPICY parcels bursting with creamy feta cheese, spinach served with pineapple, ginger & chilli chutney.

390/-

HUMMUS BOWL

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 caramelized onions for a touch of sweetness.

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

1190/-

HOME FRIES

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

790/-

CHICKEN TIKKA SKEWERS

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

990/-
