

Artcafé

Cafe • Restaurant • Bar

FRESHLY BAKED

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 Blueberry Muffin	270/-
Fudge Brownie	290/-

CAKES & DESSERTS

SALTED CARAMEL CAKE	490/-
Our F&B FAVORITE 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/-
Enjoy a fluffy moose rugelait with 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 ganache & 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/-
CAFFE LATTE	290/-	350/-
ART MACCHIATO	290/-	290/-
LATTE MACCHIATO	250/-	350/-
AMERICANO	250/-	290/-
MOCHA	350/-	390/-
FILTER COFFEE		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 STEEPED IN OUR SPECIALTY TEA POTS
Botanicals | Rose | Hibiscus | Peach | Mango Marigold | Sweet Mint | Sufi

Our hand picked Tea blend from the slopes of Mount Kenya, Murunga and Nyeni 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	290/-
Black tea with cinnamon, cardamom, and cloves.	

FRESH MOROCCAN MINT	290/-
Black tea with cinnamon, cardamom, and cloves.	

DAWA	350/-
Served with honey	
CLASSIC LEMON & GINGER DAWA	
ORANGE TURNERIE & 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 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/-
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)	390/-
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/-
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.	

ADD: Two poached eggs +250/-

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 salad.	

ADD: Bacon or Beef Bacon +300/-

SAVOURY FRENCH TOAST	890/-
Sunflower bread savoury French toast, served with wilted spinach, a 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

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THE NAIROBIAN 890/-
 Our signature chapati of the day paired with kachumbari scrambled eggs, two sausages, and tender boiled sweet potato.
 ADD: Extra Chapati 100/-

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