SINGLE

200/-

290/-

290/-

250/-

290/-

250/-

350/-

DOUBLE

250/-

350/-

350/-

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350/-

290/-

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**390/-**

350/-

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**350/-**

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390/-

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

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/-

PINEAPPLE

PANCAKES

890/-

UPSIDE-DOWN

Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad. (Piain pancake option available)

freshly baked bread.

\*Beef bacon option available

SHAKSHUKA BREAKFAST

SICILIAN BREAKFAST

\*Beef Salami option available

ART BREAKFAST

tomato, & our homemade jam.

Select your preferred omelette (Herb | Cheese | Coriander) Select your preferred bread

Enhance your breakfast experience

ENGLISH BREAKFAST 💿

Served with our delicious spreads, yogurt, salad or garden salad with a selection of

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"

**Vegetarian:** with Halloumi & breakfast home fries 1190/-

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 homemade jam, an<mark>d your</mark>

choice of fresh fruit salad or a crisp garden salad.

Two eggs prepared to your liking, accompanied by your choice of bread, yogurt, guacamole, butter, grilled

(100% Rye toast | Whole Wheat bread | Cereal bread)

ADD: Refreshing Fruit Salad | Crisp Garden Salad

1290/-

1190/-

1190/-

1190/-

1290/-

1290/-

**1190/-**

**🌖 🍁 1390/-**

1590/-

1190/-

1590/-

1190/-

550/-

550/-

550/-

550/-

550/-

1390/-

MILKSHAKES

A truly great and tasty snack.

CAPPUCCINO

SALTED CARAMEL SHAKE

Espresso, vanilla ice cream & milk foam.

Vanilla ice cream, blueberry fruit crush &

Choco chip cookies & vanilla ice cream.

BLUEBERRY BURST

CHOCO CHIP COOKIE

Salted Caramel cake, vanilla ice cream & milk.

1390/-

1390/-

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

CHAI LATTE

**BUTTER CROISSANT** CINNAMON & RAISIN ROLL **CHOCOLATE CROISSANT** ALMOND CROISSANT O O MULTI-GRAIN CROISSANT 🎓 CHICKEN PIE SAMOSA, BEEF | CHEESE (3PIECES) MUFFINS **Select your favourite:** Apple Crumble Vanilla Choco Chip Muffin | Banana Macadamia Muffin Blueberry Muffin 🔘 | Fudge Brownie CAKES & **ESSERTS** SALTED CARAMEL CAKE 💿 💿 💿 Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel. CARROT CAKE O 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 Layers of nutty meringue 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.

590/-590/-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

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

1090/-

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. FRUIT & NUT GRANOLA BOWL O 690/-

\*Farmers choice beef sausage option available 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) An assortment of freshly baked bread, served with butter and our irresistible homemade jam.

390/-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.

Wholegrain croissant, two eggs prepared to your liking, crispy bacon,

990/-

890/-

BREAKFAST CROISSANT

tomatoes, cheese & served with a side of salad.

AVOCADO TOAST 💿 💿 💿

perfectly fried egg, and crispy bacon.

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 ADD: Bacon or Beef bacon +300/-SAVOURY FRENCH TOAST 🎓 890/-

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

\*Beef bacon option available

The next level to start of your day!

EGGS BENEDICT 990/-Two poached eggs on English muffins, layered with crispy bacon\*, parmesan, and hollandaise. Served with a side salad or fruit salad.

MOCKTAILS KIWI SPRITZ 590/-PASSION VIJITO 590/-SOUP OF THE DAY Served with garlic bread, cheesy garlic bread or spicy garlic bread (Check for Availability) TOMATO SOUP **\$ 590/-**CREAMY BUTTERNUT **590/-**CHICKEN CHOWDER 590/-

**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

rosemary seasoned fries.

SPICY CHICKEN 💿

ciabatta bread.

NEW!

CLASSIC

**CHOOSE A FLAVOUR:** 

**HIBISCUS TEA** 

**LEMONGRASS** 

REFRESHERS

ORANGE TURMERIC | TAMARIND SUGARCANE 490/-

MANGO | PASSION | PINEAPPLE MINT

550/-

390/-

1390/-

*🌶* 1290/-

1390/-

1490/-

POWER

Honey.

**SMOOTHIES** 

CHIA CEREAL BURST 🏠

Granola, Yoghurt, Banana, Chia Seeds and

Look for super foods inside your smoothie

like moringa powder, chia seeds & more!

**JUICES** 

**ORANGE** 

CHICKEN CAESAR CROISSANT 🎓 1490/-Crispy fried chicken in a flaky croissant, topped with crisp lettuce dressed in our classic Caesar dressing. HALLOUMI CHEESE, PESTO & **1290/-**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

Tender Italian meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia bread spread with

fragrant pesto and topped with grated parmesan cheese.

550/-

ciabatta bread spread with mayo or BBQ sauce.

MEATBALL SANDWICH 🎓 💿

LEMONADES

IRON FROST FUSION Beetroot, Avocado, Hibiscus tea, Ginger, Spinach and Honey. QUICHE OF THE DAY 990/-GREEN POWER 🎓 FRESHLY BAKED Cucumber, Kale, Moringa, Ginger, Lemon juice, Light and hearty served fresh garden salad. Pineapple mint juice, Avocado and Honey. SHARIN

Savoury goodness stuffed and full of flavour!

SPINACH & FETA SAMOSA (3 PIECES)

A creamy and nutritious blend of chickpeas packed

served with pineapple, ginger & chilli chutney.

Perfectly crispy parcels filled with tender beef, lightly seasoned

with aromatic spices. Served with a refreshing lemon wedge

Crispy parcels bursting with creamy feta cheese, fresh spinach

**HUMMUS BOWL** Served with fresh focaccia.

**BEEF SAMOSAS** (3 PIECES)

for a zesty twist.

With Crispy Falafel

with protein and flavour. With Caramelised Onion 990/-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. HOME FRIES Tender sautéed potatoes tossed in our famous chili, butter, and fried onion sauce.

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

Spicy cheesy garlic bread ART WINGS Flavorful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. 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.

\*Farmers Choice beef sausage option available

Choose your side: Rosemary seasoned fries, mashed potatoes, savory rice, fresh green salad & steamed vegetables. CHICKEN CURRY 🏠

savoury rice and refreshing side salad.

mash potatoes & steamed vegetables

CLASSIC FISH & CHIPS

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

Spiced grilled chicken, perfectly seasoned and grilled. Served

house slaw and tartare sauce.

GRILLED CHICKEN

side salad.

steamed veg.

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 seasoned fries. **CHICKEN WINGS &** 

ROSEMARY SEASONED FRIES

FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

PAN FRIED FRESH FISH FILLET

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

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

Salmon fillet seasoned with fresh herbs and olive oil, topped

with dill butter, served with Mediterranean vegetables.

ROAST HALF CHICKEN © ©

Half roast spring chicken served with

chips, steamed seasonal vegetables,

braised red cabbage, and pineapple,

ginger, and chili chutney.

1690/-

GRILLED SALMON (SUBJECT TO AVAILABILITY) © 2990/-

Steak of the day (SUBJECT TO AVAILABILITY) Perfectly grilled steak with zesty chimichurri or creamy mushroom sauce with rosemary seasoned fries / fresh garden salad.

LARGE PLATES

Slow braised chicken marinated with yoghurt, onion &

& CURRIES ® O

DUM KA MURGH

spices served with saffron pilaf

BEER

**GUINESS 300ML** 

**TUSKER CIDER** 

**TUSKER LAGER** 

TUSKER LITE

**TUSKER MALT** 

WHITECAP CRISP

WHITECAP LAGER

**ENJOY YOUR FAVOURITE** 

1190/pepper. **POLLO 190/-**990/-Chicken tikka, peppers and onion skewers, marinated in

1390/-

**390/-**

490/-

490/-

1190/-

1990/-

390/-

**2** 990/-

\*Beef bacon option available SEASONED CHIPS & SAUSAGES 650/-Rosemary-seasoned fries served with two sausages\*, accompanied by our delicious aioli dipping sauce. The only thing [ like better than talking about food is eating

1490/-

Lightly spiced flavourful creamy chicken curry with aromatic SLOW COOKED BARBECUE BEEF © 1690/-Served with our famous BBQ sauce, rosemary seasoned fries or

1590/-Crispy panko crusted fried fish with rosemary seasoned fries,

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

1590/-1490/-1490/-1490/-

> Life is a combination of pasta and magic. Find flavour in every bite with our delicious pasta dishes. SPAGHETTI MEATBALLS 💿 Spaghetti and juicy meatballs tossed in tomato basil sauce finished with parmesan and parsley.

> > PRAWNS IN PINK SAUCE 🎓

LINGUINE CARBONARA

with herbs and parmesan cheese.

MUSHROOM PENNE

chopped parsley and parmesan.

ART PESTO O O

Vegetarian option available 🍁

PENNE ARRABIATA

Prawns and Linguine tossed in a cream and tomato sauce

Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley.

Penne pasta tossed in a mushroom cream garnished with

Penne pasta coated in a creamy house-made Art pesto sauce, chicken, and grated Parmesan cheese.

Spicy tomato basil sauce with fried eggplant and penne

pasta topped with parmesan and fresh herbs.

**1590/-**

1590/-

ADD: Grilled Chicken +200/-LASAGNE BOLOGNESE Layers of hearty beef ragu, creamy béchamel sauce, and melted mozzarella cheese, topped with an additional layer of cheese and baked to perfection. EASTERN Flavours

WHOLE BAKED TILAPIA Baked whole tilapia marinated with home ground harissa, vegetable skewers, rice, olives & pickles OSSO BUCCO "HYDERABADI" Slow cooked beef osso bucco layered with saffron rice pilaf 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.

MIMOSA

**GINGER DAWA** 

Vodka • Honey • Lemon • Ginger PASSION CAIPIROSKA

PINEAPPLE MOJITO

FRUIT DAIQUIRI

• Lemon • Mint

Orange Juice • Veuve Ambal Brut

Vodka • Passion fruit • Passion juice • Lemon

Mango • Blueberry • Raspberry • Passion

CLASSIC MARGARITTA

Tequila • Liqueur • lemon juice

LONG ISLAND

COSMOPOLITAN

SCOTTISH COFFEE

GIN COOLER

**Cucumber Tonic** 

RED

850

Bordeaux, France

CAVE DE TAIN

Rhone Valley, France

with a lingering finish.

Bordeaux, France

CHATEAU RAQUEFORT

elegant finish.

Dark inky crimson colour, the nose is quite rich with juicy currant. A sweet smooth red with an

Bright maroon colour, the wine has a lovely earthy,

oak and subtle tobacco essence. Medium bodied

Deep purple magenta shade, with ruby cherry hues. The nose is quite young & flirty. A lovely

expression of right bank Bordeaux red!

SHIRAZ/SYRAH, GRENACHE,

CELLIER DES PRINCES

COTES DU RHONE

MOURVEDRE

Rum • Simple syrup • Soda water • Pineapple fruit

Rum • Lemon juice • Simple syrup • Fresh strawberries •

Vodka • Gin • Rum • Tequila • Liqueur • Lemon juice •

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

HOT 'N' BOOZY

Vodka • Liqueur • Cranberry juice • Lemon juice

**%** 1490/-

CKTAILS

BOTTLE

400

550

400

400

400

400

400

BE MY SUGAR BABY

sweet white.

900 / Glass

Pale white with outstanding pale green fades The nose is quite zingy with enticing white floral

CAVE DE TAIN

Rhone Valley, France

petals reminiscent of spring.

Bordeaux, France

PEACH BLANC

MUSCADET Bordeaux, France

A refreshing tropical fruity punch, comprising of

pineapple, ripe mango cut with underlying

SAUVIGNION BLANC, SEMILLON,

Pale white appearance, the nose is peach

ROSÉ

LE BONHEAUR

800 / Glass

VIRTUOSO PINK

vibrant with juicy summer fruits.

GIN & VODKA

**GORDONS** 

**KETEL ONE** 

**SMIRNOFF** 

**TANQUERAY 10** 

TANQUERAY DRY

BOURBON

**BULLEIT BOURBON** 

RUM & TEQUILA

CAPTAIN MORGAN GOLD

DON JULIO BLANCO

LIQUEUR

**APERITIVO RED** 

**JAGGERMEISTER** 

MARTINI ROSSO

BAILEYS

CAMPARI

KAHLÚA

**OLMECA SILVER / GOLD** 

JACK DANIEL'S

Balanced and bursting with flavor, it features a beautiful arrangement of crisp strawberries,

ZINFANDEL

Puglia, Italy

SYRAH

Light bodied with a short finish.

dominant with ripe gooseberry complements.

orange peel and subtle mint nuances.

**CELLIER DES PRINCES** 

VIOGNIER

SAUVIGNON BLANC, SEMILLON

The nose is quite young with flirty bright vanillin and camomile scents. A refreshing

3 500 / Bottle

GLASS

1100

1000

BOTTLE

4 500

4 000

**BAILEYS CREAM HOT TODDY SANGRIA** Freshly made every day for you, our legendary wine and fruit punch is uplifting and refreshing! 1700 3 400 Half Litre Litre Glass BE MY SUGAR DADDY SWEET MERLOT, CABERNET SAUVIGNON

ZEVENWACHT Western Cape, South Africa echoes the ripe red fruity notes. ZEVENWACHT 7EVEN Western Cape, South Africa of dark chocolate and coffee. ZEVENWACHT

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

coriander and flat bread.

**SALADS** 

GRILLED HALLOUMI

ADD: Avocado +100/-

cheese and capers.

Vegetarian Option 🍁

THE MEXICAN

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, roast vegetables and lettuce in tangy honey

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

mustard dressing topped with our crunchy salad topper.

CHICKEN CAESAR SALAD 💿

**OPTION, SWAP THE CHICKEN:** with Prawn OR Bacon

**OPTION, SWAP THE CHICKEN:** with Prawn

Vegetarian Option 🍲

550/-

550/-

550/-

ripped basil.

HAWAIIAN

fries and house slaw.

ADD: Cheese +150/-

house slaw.

BBQ sauce.

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 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 chilies. Drizzled with a sesame dressing.

Chocolate | Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango). RT PIZZA 48 hour fermented pizza dough ITALIAN FOCACCIA (FRESHLY BAKED) 990/-Thin crust focaccia topped with freshly made tomato basil salsa, served with a side of chillies in olive oil for an extra kick. DIAVOLA 1590/-Salami slices, pomodoro sauce, mozzarella capers, oregano & chillies. SANTA FE 🏤 1390/-

Roasted peppers, sweet caramelized onion, feta, mozarella and

Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella. CACIO E PEPE 🏠 1590/-White sauce pizza with primary flavours of parmesan and black 1590/-Spiced Chicken, BBQ Sauce, Mozarella Cheese, Grilled Onion & Fresh Coriander. MARGHERITA BASILICO 1290/-Tomato sauce, basil oil, mozzarella & oregano. ADD: Pineapple | Olives | Tomatoes | Jalapeño | Peppers +100/-BURGERS ART BURGER 🔘 1390/-Juicy beef burger cheese melt, roasted peppers, pickled

cucumber, fried onions, bacon and BBQ sauce with seasoned CLASSIC BEEF / CHICKEN BURGER 1290/-Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and PATTY OPTIONS: Beef or Chicken TEXAS BURGER 🔘 1390/-Juicy beef patty topped with creamy mayo, crisp lettuce, melted cheese, a perfectly cooked egg, savory bacon, and ADD TOPPINGS: Bacon or Beef bacon +300/- | Mozzarella +200/-Fried egg +150/- | Jalapeño +100/- | Caramelised onions +150/-Blue cheese +300/- | Guacamole +200/-

1390/-

1990/-

1490/-

1490/-

1290/-

1490/-

1290/-

1490/-

2450/-

1590/-

950

950

950

950

950

950

950

950

950

750

650

750

GLASS

900

1100

1200 5 000

1000 4 000

700

900

1200

900

1200

2 500

3 500

5 000

3 500

5 000

BOTTLE

3 500

4 500

baked & served with kachumbari & cucumber yoghurt. The only thing like better than talking about

Rhone Valley, France CHARDONNAY, VIOGNIER Ruby red coloured wine with purple shimmer. It Rhone Valley, France presents a rich and intricate aroma of red fruits and Hazy-straw yellow shade. A young tropical nose spicy overtones. Smooth and supple on the pallet. defines this wine. The palate is fresh with lingering clean acidity. FLEUR DU CROS 1100 4 500 FLEUR DU CROS SAUVIGNON BLANC, SEMILLON MERLOT, CABERNET SAUVIGNON Bordeaux, France Bordeaux, France Chalky-Pale white appearance, the nose is a wash Inky-ruby appearance. The nose is affirmative bright gooseberries with undertones of honey with earthy notes, dark fruit and subtle suckle blossoms. complements of dark truffle. An amazing wine! **FRONTERA** 700 2 500 CHARDONNAY 4 500 / Bottle 1100 / Glass Central Valley, Chile Light yellow in appearance with alluring aromas of pineapple, citrus, and vanilla. The palate is FRONTERA balanced with attractive acidity and a long memorable finish MERLOT Central Valley, Chile HORIZON DU SUD 3 500 900 Smooth, with a great structure. There evident CHARDONNAY hints of chocolate and spice which balance Vin de France, France perfectly with dark fruit flavours Pale gold, with compliments of sea-green shades. The nose is fresh with bright acidity alongside HORIZON DU SUD herbaceous and tropical cut. PINOT NOIR Vin de France, France **PAMPLEMOUSSE** 3 000 800 Cherry raspberry colour. A very aromatic nose, SAUVIGNION BLANC, SEMILLON, tannins are smooth, the wine has an elegant short MUSCADET

800

GLASS

900

3 000

**BOTTLE** 

3 500

Rhone Valley, France Salmon pink shade, the nose has a flirty cherry blossom. Light and refreshing with a short finish. POISON 1500 6 000 PINOT NOIR Languedoc, France Faded crimson colour. The nose has primary crushed strawberry nuances with lovely red petals. Medium bodied with a lean finish. **ROSE FRAISE ANANAS** 700 2 500 SWEET Tasty and invigorating flavor, packed with an enticing mix of rose, strawberry, and pineappie aromas. SEX ON THE BEACH SAUVIGNON BLANC, SEMILLON, Bordeaux, France A wine inspired by the classic cocktail 'Sex on The Beach'. A lovely all-round wine!

3 000 / Bottle

**SPIRITS** 

**BOTTLE** 

5 000

6 000

4 000

9 000

6 000

7 500

8 000

3 000

13 000

4 000

6 500

7 500

6 500

7 500

6 500

5 000

TOTS

400

450

400

600

450

500

600

400

800

500

400

500

500

500

500

400 700

DBL

700

750

700

1000

750

800

1000

700

1400

800

700

800

800

800

800

900

3 500

finish. MERLOT PINOTAGE SYRAH

A rich and generous wine with plush concentrated plum and chocolate flavours with a finish that The wine has a fruity profile, featuring ripe plum and dark cherry notes, enhanced by the rich scents Western Cape, South Africa Rich and intricate, the wine presents notes of white pepper and cranberries at the beginning, which evolve into a delicate floral scent and a hint of blackberry flavor. ZEVENWACHT THE TIN MINE Western Cape, South Africa of peppery spice.

1200 5 000 Intricate blackberry, cranberry, and dark cherry nose, complemented by savory herbs and a hint VELIVE AMBAI 3 500 / Bottle **GLASS BOTTLE** 900 3 500 1000 4 000

SPARKLIN( **VEUVE AMBAL BRUT ROSE** PINOT NOIR, CHARDONNAY, Bourgogne, France Salmon pink appearance. The nose has floral essence, the palate is fresh with a clean finish. 900 / Glass VEUVE AMBAL BRUT PINOT NOIR, CHARDONNAY, ALIGOTE, GAMAY Bourgogne, France Chalky white, the nose has subtle honey suckle with lemon curd and enticing minerality. PIGHIN PROSECCO BRUT Veneto, Northern Italy Crisp and invigorating 100% Glera, boasting scents and tastes of succulent apples and juicy apricots.

& LIQUEUR COGNAC & BRANDY RITCHOT COURVOISIER VSOP **HENNESSY VSOP** SINGLE MALT WHISKY TALISKER 10 SINGLETON 12 SINGLETON 15 WHISKEY BLENDS **JAMESON** 6 000 400 700 JOHNNIE WALKER RED 4 500 350 600 JOHNNIE WALKER BLACK 7 000 400 700 JOHNNIE WALKER DOUBLE 9 000 600 1000 **BLACK** 

PERFECT MIXERS **SCHWEPPES TONIC** 200 **SCHWEPPES SODA WATER** 200 REDBULL 400