

# Artcafé

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 (SPECIES)	390/-

MUFFINS	
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Select your favourite: Apple Crumble | 270/-

Vanilla Choco Chip Muffin | Banana Macadamia Muffin

Blueberry Muffin | Fudge Brownie 290/-

## CAKES & DESSERTS

**SALTED CARAMEL CAKE** Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel. 490/-

**CARROT CAKE** 490/- Indulge our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins.

**DARK FOREST CAKE** 490/- Our take on the classic dark forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache.

**CAPPUCCINO CAKE** 590/- Layers of merengue 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 artist 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 merengue, 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/-	350/-
CAPPUCCINO	290/-	250/-
CAFFÉ LATTE	290/-	350/-
ART MACCHIATO	250/-	290/-
LATTE MACCHIATO	290/-	350/-
AMERICANO	250/-	290/-
MOCHA	350/-	390/-
FILTER COFFEE		350/-

**ICED COFFEES** Select your preference: Iced Latte, Iced Americano Iced Cappuccino 390/-

**COFFEE TONIC** 390/-

**ADD: DAIRY:** Regular: Low-fat +50/- | Whipped Cream +100/-

**FLAVOURS:** Vanilla | Caramel | Hazelnut +100/-

**SHOT:** Add a sprinkle of Cocoa or Cinnamon Espresso Shot +150/-

**FOR NON DAIRY OPTIONS** Almond | Oat | Soy +150/-

## TEAS

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

Select your favourite: Rose Hibiscus | Peach | Mango Marigold | Sweet Mint | Sufi

Our hand picked Tea blend from the slopes of Mount Kenya, Murrunga and Nyet 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 OR White

**FRESH MOROCCAN MINT** 290/-

**BLACK MASALA TEA** 290/- Black tea with cinnamon, cardamom, and cloves.

**DAWA** 350/- Served with honey

**CLASSIC LEMON & GINGER DAWA** +100/-

**ORANGE TURMERIC & GINGER DAWA** +100/-

**ICED TEA** (Black Iced Tea) 390/-

## CHOCOLATE

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

**HOT CHOCOLATE** 350/-

**STORMY DOUBLE CHOCOLATE** 390/-

## EVERYDAY CLASSICS

**EVERYDAY BREAKFAST** 1090/- 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

**THE NAIROBIAN** 890/- Our signature chapati of the day paired with kichumbari scrambled eggs, two sausages, and tender boiled sweet potato.

**ADD:** Extra Chapati 100/-

**PINEAPPLE UPSIDE-DOWN PANCAKES** 890/- Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad. (Plain pancake option available)

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/- 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** 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.

\*Beef Salsami option available

**SICILIAN BREAKFAST** 1190/- 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 Salsami option available

**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

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

John Waters

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