

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 (SPECIES)	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/-
Our FAN FAVORITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.	
CARROT CAKE	490/-
Intrigued by 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 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	590/-
Lemon curd sponge layered with mixed berry cream & almond merengue, covered with a white chocolate ganache.	
ART VOLCANO	590/-
Fail 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/-	450/-
CAFFÈ LATTE	290/-	350/-
ART MACCHIATO	250/-	290/-
LATTE MACCHIATO	290/-	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		
Espresso Shot +150/-		
SHOT:		
FOR NON DAIRY OPTIONS: Almond Oat Soy +150/-		

TEAS

LOOSE LEAF TEAS	390/-
& BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS	
Select your favourite: Rose Hibiscus Peach Mango Marigold Sweet Mint Saffron	
Our hand crafted Tea blend from the slopes of Mount Kenya, Murrumbidgee and 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	
CASSIS LEMON & GINGER DAWA	
ORANGE TURNER & GINGER DAWA	
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, hollandaise, and hollandaise. Served with a side salad or fruit salad.	
*Beef Bacon option available	

THE NAIROBIAN

Our signature chapati of the day paired with kachumbari scrambled eggs, two sausages, and tender boiled sweet potato.	890/-
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)	
English Breakfast	1290/-
Two eggs prepared to your liking, two sausages, bacon*, baked beans, freshly baked bread, yogurt, guacamole, butter, grilled tomato & 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.	
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 Salami 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)	
ADD: Refreshing Fruit Salad Crisp Garden Salad	

REFRESHERS

ORANGE	550/-
MANGO PASSION PINEAPPLE MINT	390/-
ORANGE TURMERIC TAMARIND SUGARCANE	490/-
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 rosemary seasoned fries.	
BQO CHICKEN IN RUSTIC CIABATTA	1390/-
Grilled chicken in BBQ sauce with crisp lettuce, tomato, cucumber and red onions, served in fresh ciabatta bread.	
SPICY CHICKEN	1290/-
Chicken, hummus, homemade chili, seasoned tomatoes, and white cabbage salad, served in fresh ciabatta bread.	
FRIED CHICKEN SANDWICH	1390/-
Crispy fried chicken tenders with ranch sauce & chili oil, topped with coleslaw and pickled cucumber, served in fresh ciabatta bread.	
CHICKEN CAESAR CROISSANT	1490/-
Crispy fried chicken in a flaky croissant, topped with crisp lettuce dressed in our classic Caesar dressing.	
HALLLOUMI CHEESE, PESTO & ANTIPASTI IN SUNFLOWER BREAD	1290/-
Grilled halloumi, roasted peppers, eggplant, zucchini and fried onions in a freshly baked sunflower bread and drizzled with our flavourful Art Pesto.	
BEEF STEAK IN RUSTIC CIABATTA	1490/-
Slow-cooked beef 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 ciabatta bread spread with fragrant pesto and topped with grated parmesan cheese.	

NEW! LEMONADES

CHOOSE A FLAVOUR:	550/-
CLASSIC	
HIBISCUS TEA	
LEMONGRASS	
QUICHE OF THE DAY	990/-
FRESHLY BAKED	
Light and hearty served fresh garden salad.	

POWER SMOOTHIES

Look for super foods inside your smoothie like moringa powder, chia seeds & more!	
CHIA CEREAL BURST	550/-
Granola, Yogurt, Banana, Chia Seeds and Honey.	
IRON FROST FUSION	550/-
Beetroot, Avocado, Hibiscus tea, Ginger, Spinach and Honey.	
GREEN KALE	550/-
Cucumber, Pear, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey.	

MILKSHAKES

A truly great and tasty snack.	
SALTED CARAMEL SHAKE	550/-
Salted Caramel cake, vanilla ice cream & milk.	
CAPPUCCINO	550/-
Espresso, vanilla ice cream & milk foam.	
BLUEBERRY BURST	550/-
Vanilla ice cream, blueberry fruit crush & milk.	
CHOCO CHIP COOKIE	550/-
Choco chip cookies & vanilla ice cream.	
CLASSIC	550/-
Chocolate Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).	

SHARING

Savoury goodness stuffed and full of flavour!	
PERFECT 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 SAMOSAS (3 PIECES)	390/-
Crispy parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chili chutney.	
HUMMUS BOWL	990/-
Served with fresh focaccia.	
With Crispy Falafel	990/-
A creamy and nutritious blend of chickpeas packed with protein and flavour.	
With Caramelised Onion	990/-
A creamy hummus drizzled with olive oil, topped with caramelised onions for a touch of sweetness.	
With Chicken Shawarma	1190/-
Creamy hummus drizzled with olive oil topped with shawarma spiced grilled chicken.	
HOME FRIES	190/-
Tender sautéed potatoes tossed in our famous chili, butter, and chicken onion sauce.	
CHICKEN TIKKA SKEWERS	990/-
Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with refreshing lemon coriander dressing.	
CHILLI PRAWNS	1390/-
Succulent prawns cooked in olive oil, garlic, chili and lime juice. Served with freshly baked ciabatta.	
GARLIC BREAD	390/-
Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection.	
Spicy garlic bread	490/-
Chicky cheesy garlic bread	490/-
ART WINGS	
Favourit, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience.	
SMALL	1190/-
LARGE	1990/-
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	

ART PIZZA

Italian style thin crust! Home-made sauce, on 48 hour fermented pizza dough	
ITALIAN FOCACCIA (FRESHLY BAKED)	990/-
Thin crust focaccia topped with olive oil tomato basil salsa, served with a side of chillies in fresh for an extra kick.	
DIABLOVA	1590/-
Salami slices, pomodoro sauce, mozzarella capers, oregano & chillies.	
SANTA FE	1390/-
Roasted peppers, sweet caramelized onion, feta, mozzarella and ripped basil.	
HAWAIIAN	1390/-
Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella.	
CACIO E PEPE	1590/-
White sauce pizza with primary flavours of parmesan and black pepper.	
SPICCO	1590/-
Spiced Chicken, BBQ Sauce, Mozzarella Cheese, Grilled Onion & Fresh Coriander.	
MARGHERITA BASILICO	1290/-
Tomato sauce, basil oil, mozzarella & oregano.	
ADD: Pineapple Olives Tomatoes Jalapeno Peppers +100/-	

BURGERS

ART BURGER	1390/-
Juicy beef burger cheese melt, roasted peppers, pickled cucumber, fried onions, bacon and BBQ sauce with seasoned fries and house sauce.	
CLASSIC BEEF / CHICKEN BURGER	1290/-
Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and house sauce.	
PATTY OPTIONS: Beef or Chicken	
ADD: Cheese +50/-	
TEXAS BURGER	1390/-
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/- Fried egg +50/- Jalapeno +100/- Caramelised onions +50/- Blue cheese +50/- Guacamole +200/-	

PASTA

Life is a combination of pasta and magic. Find flavour in every bite with our delicious pasta dishes.	
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.	
LINGUINE CARBONARA	1490/-
Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley.	
MUSHROOM PENNE	1490/-
Penne pasta tossed in a mushroom cream garnished with chopped pesto and parmesan.	
ART PESTO	1490/-
Artisanal pesto in a creamy house-made Art pesto sauce, chicken, and grated Parmesan cheese.	
Vegetarian option available	1290/-
PENNE ARABBIATA	1290/-
Spicy tomato basil sauce with fried eggplant and penne pasta topped with parmesan and fresh herbs.	
ADD: Grilled Chicken +200/-	
LASAGNE BOLOGNESE	1490/-
Layers of hearty beef ragu, creamy béchamel sauce, and melted mozzarella cheese, topped with an additional layer of cheese and baked to perfection.	

STEAK OF THE DAY

(SUBJECT TO AVAILABILITY)	
Perfectly grilled steak with zesty chimichurri or creamy mushroom sauce with rosemary seasoned fries / fresh garden salad.	
2990/-	

WHITE

BE MY SUGAR BABY	
SAUVIGNON BLANC, SEMILLON	
Bordeaux, France	
The nose is quite young with flirty bright vanilla and camomile scents. A refreshing sweet white.	
900 / Glass 3 500 / Bottle	
CAVE DE TAIN	4 500
SYRAH	
Rhone Valley, France	
Pale white with outstanding pale green tinges. The nose is quite zingy with enticing white floral petals reminiscent of spring.	
CELLIER DES VIGNES	4 000
CHARDONNAY, PINOIS	
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	
Chilly-Pale white appearance, the nose is a wash bright gooseberries with undertones of honey suckle blossoms.	
FRONTIERA	700 2 500
CHARDONNAY	
Central Valley, Chile	
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, MERLOT	
Pale gold, with compliments of sea-green shades. The nose is fresh with bright acidity alongside herbaceous and tropical cut.	
PAMPELOUSSE	800 3 000
SAUVIGNON BLANC, SEMILLON, MUSCADET	
Bordeaux, France	
A refreshing tropical fruity punch, comprising of pineapple, ripe mango cut with underlying orange petals and subtle mint nuances.	
PEACH BLANC	800 3 000
SAUVIGNON BLANC, SEMILLON, MUSCADET	
Bordeaux, France	
Pale white appearance, the nose is peach dominant with ripe gooseberry complements. Light bodied with a short finish.	
LE BONHEUR	900 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
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
SWISS	
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 lively all-round wine!	
800 / Glass 3 000 / Bottle	

RED

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
SYRAH	
Rhone Valley, France	
Brilliant maroon colour, the wine has a lovely earthy, oak and subtle tobacco essence. Medium bodied with a lingering finish.	
CHATEAU RAQUEFORT	5 000
Bordeaux, France	
Deep purple magenta shade, with ruby cherry hues, with a great structure. There evident hints of chocolate and spice which balance perfectly with dark fruit flavours	
CELLIER DES PRINCES	4 000
CÔTES DU RHÔNE	
SHIRAZ, SYRAH, GRENACHE, MERLOT	
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 palate.	
FLEUR DU CROS	
MERLOT, CABERNET SAUVIGNON	
Bordeaux, France	
Inky-ruby appearance, the nose is affirmative with earthy notes, dark fruit and subtle complements of dark truffle. An amazing wine!	
4 500 / Bottle	
FRONTIERA	700 2 500
PINOT NOIR, CHARDONNAY, ALIGOTE, GAMAY	
Bourgeoisie, France	
Chalky white, the nose has subtle honey suckle with lemon curd and enticing minerality.	
VEIVE AMBAL BRUT	900 3 500
PINOT NOIR, CHARDONNAY, GAMAY	
Bourgeoisie, France	
Salmon pink appearance. The nose has floral essence, the palate is fresh with a clean finish.	
900 / 600ml 3 500 / Bottle	

SPARKLING

VEIVE AMBAL BRUT ROSE	
PINOT NOIR, CHARDONNAY, GAMAY	
Bourgeoisie, France	
Salmon pink appearance. The nose has floral essence, the palate is fresh with a clean finish.	
900 / 600ml 3 500 / Bottle	

GIN & VODKA

GORDONS	5 000 400 700
KETEL ONE	6 000 450 750
SMIRNOFF	4 000 400 700
TANQUERAY DRY	6 000 450 750
BOURBON	
BULLET BOURBON	7 500 500 800
JACK DANIEL'S	8 000 600 1000
RUM & TEQUILA	
CAPTAIN MORGAN GOLD	3 000 300 500
OLMECA SILVER / GOLD	4 000 500 800
LIQUEUR	
APERITIVO RED	6 500 400 700
BAILLY	7 500 500 800
CAMPARI	6 500 500 800
JAGGERMEISTER	7 500 500 800
KARL LUT	6 500 500 800
MAHOLI ROSSO	6 500 400 700

COGNAC & BRANDY

RITCHOT	3 500 400 700
COURVOISIER VSOP	11 000 900 1600
HENNESSY VSOP	15 000 1000 1800
SINGLE MALT WHISKY	
SINGLETON 12	12 000 700 1200
WHISKY BLENDS	
JAMESON	6 000 400 700
JOHNNIE WALKER RED	4 500 350 600
JOHNNIE WALKER BLACK	7 000 400 700
JOHNNIE WALKER DOUBLE BLACK	9 000 600 1000
PERFECT MIXERS	
SCHWEPES TONIC	200
SCHWEPES SODA WATER	200
RED BULL	400

SPRITS & LIQUEUR

GIN & VODKA	BOTTLE	TOTS	DBL
GORDONS	5 000	400	700
KETEL ONE	6 000	450	750
SMIRNOFF	4 000	400	700
TANQUERAY DRY	6 000	450	750
BOURBON			
BULLET BOURBON	7 500	500	800
JACK DANIEL'S	8 000	600	1000
RUM & TEQUILA			
CAPTAIN MORGAN GOLD	3 000	300	500
OLMECA SILVER / GOLD	4 000	500	800
LIQUEUR			
APERITIVO RED	6 500	400	700
BAILLY	7 500	500	800
CAMPARI	6 500	500	800
JAGGERMEISTER	7 500	500	800
KARL LUT	6 500	500	800
MAHOLI ROSSO	6 500	400	700

COGNAC & BRANDY

RITCHOT	3 500 400 700
COUR	