

# Artcaffè

Cafe • Restaurant • Bar

## FRESHLY BAKED

BUTTER CROISSANT	290/-
CINNAMON & RAISIN ROLL	290/-
CHOCOLATE CROISSANT	330/-
ALMOND CROISSANT	330/-
MULTI-GRAIN CROISSANT	330/-

## CHICKEN PIE

SAMOSA, BEEF   CHEESE (SPIECES)	390/-
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## 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 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.

## 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

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

## ART VOLCANO

Art 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	250/-	290/-
LATTE MACCHIATO	290/-	350/-
AMERICANO	250/-	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: +50/-   Whipped Cream +100/-
FLAVOURS:	Vanilla   Caramel   Hazelnut +80/-
	Add a sprinkle of Cocoa or Cinnamon
	Espresso Shot +150/-
FOR NON DAIRY DRINK OPTIONS	Almond   Oat   Soy +150/-

## TEAS

LOOSE LEAF TEAS & BOTANICALS	390/-
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Steeped in our SPECIALTY TEA POTS

## Select your flavour:

Rose Hibiscus | Peach | Mango Marigold | Sweet Mint | Sufi

Our hand picked Tea from the slopes of Mount Kenya, Muranga and Nyeri artfully blended with flowers, spices and fruits.

## CHAI LATTE

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

## FRESH MOROCCAN MINT

Black tea with cinnamon, cardamom, and cloves.

## BLACK MASALA TEA

Black tea with cinnamon, cardamom, and cloves.

## DAWA

Served with warm, classic LEMON & GINGER DAWA - ORANGE TURNER & GINGER DAWA

## ICED TEA

(Black Iced Tea)

## 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 locally sourced 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.

## TROPICAL FRUIT SALAD

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

Savor our Avocado Delight Bruschetta. Freshly toasted sunflower bread topped with creamy guacamole, sweet cherry tomatoes, basil oil and grated parmesan cheese.

## 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/-

## SAUVIGNON 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\*, poached tomato, hollandaise. Served with a side salad or fruit salad.

\*Beef Bacon option available

## THE NAIROBIAN

890/-

Our signature chapati of the day paired with a Kathumbari scrambled eggs, two sausages, and tender boiled sweet potato.

ADD: Extra Chapati 100/-

## PINEAPPLE UPSIDE-DOWN PANCAKES

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

(Plain pancake option available)

## ENGLISH BREAKFAST

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 Haloumi & 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 Bacon option available

## SICILIAN BREAKFAST

1190/-

Grilled eggs with salmon\*, 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 Bacon 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)

Enhance your breakfast experience

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.

## BBQ CHICKEN IN RUSTIC CIABATTA

1390/-

Grilled chicken in BBQ sauce with crisp lettuce, tomato, onion 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 and 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.

## HALLOUMI CHEESE, PESTO & ANTIPASTI IN SUNFLOWER BREAD

1290/-

Grilled halloumi, roasted peppers, eggplant, zucchini and fried onions in whole wheat sunflower bread and drizzled with our favourite 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 & BBQ sauce.

## MEATBALL SANDWICH

1490/-

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

## HEALTHY BOWLS NEW!

TERIYAKI CHICKEN BOWL	1290/-
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Teriyaki chicken paired with fragrant fried rice, red cabbage cucumber salad, pickled carrots, radish, and guacamole.

SUPERGRAIN RAINBOW BOWL	1290/-
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Supergrains tossed with honey mustard dressing, salsa verde and roasted vegetables, kale, guacamole, hummus and za'atar dusted flat-bread.

## GREEK BOWL

1290/-

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

## SALADS

## MEDITERRANEAN MILLET

1190/-

Roasted millet with chickpeas, tomatoes, onions, pickles, carrots and beets with honey mustard dressing, salsa verde and avocado nuts with warm za'atar dusted flat-bread.

ADD: Avocado +100/- | 2 Boiled Eggs +200/- | Grilled Chicken +300/-

## GRILLED HALLOUMI

1390/-

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

ADD: Avocado +100/-

## CHICKEN CAESAR SALAD

1390/-

Grilled chicken in crisp lettuce with ciabatta croutons drizzled with creamy Caesar dressing. Topped with shaved parmesan cheese and capers.

OPTION: SWAP THE CHICKEN: with Prawn OR Bacon 1590/-

Vegetarian Option 1190/-

## THE MEXICAN

1390/-

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, fries and house slaw.

OPTION: SWAP THE CHICKEN: with Prawn 1590/-

Vegetarian Option 1190/-

## COBB SALAD

1490/-

Grilled chicken, roast 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 roast 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/-

Vegetarian Option 1190/-

## LUNCH & DINNER

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

CHICKEN CURRY	1490/-
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Lightly spiced flavourful creamy chicken curry with aromatic savoury rice and refreshing side salad.

SLOW COOKED BARBECUE BEEF	1690/-
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Served with our famous BBQ sauce, rosemary seasoned fries or mash potatoes & steamed vegetables

## CLASSIC FISH & CHIPS

1590/-

Crispy panko crusted fried fish with rosemary seasoned fries, house slaw and tartare sauce.

## CHICKEN TIKKA SKEWERS

1490/-

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 side salad.

## GRILLED CHICKEN

1590/-

Spiced grilled chicken, perfectly seasoned and grilled. Served with fragrant savory rice and a side of steamed vegetables.

## CHICKEN SCHNITZEL

1490/-

Fried tender chicken schnitzel with creamy mashed potatoes, steamed vegetables, and a side of fragrant aioli.

## SWEET & SPICY CHICKEN

1490/-

Tender chicken cooked in a tangy sweet chili sauce. Served with fragrant savory rice and fresh steamed vegetables

## CHICKEN SHAWARMA

1490/-

Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chili and cucumber with a side of seasoned fries.

## CHICKEN WINGS & ROSEMARY SEASONED FRIES

1590/-

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

FLAVOUR: Chili Butter | Barbecue | Honey Lemon

## PAN-FRIED FRESH FISH FILLET

1590/-

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

## GRILLED SALMON (SUBJECT TO AVAILABILITY)

2990/-

Salmon fillet seasoned with fresh herbs and olive oil, topped with dill butter, served with Mediterranean vegetables.

## ROAST HALF CHICKEN

1690/-

Half roast spring chicken served with chips, steamed seasonal vegetables, braised red cabbage, and pineapple ginger, and chili chutney.

## 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/-

## 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 freshly made tomato basil salsa, served with a side of chilies in olive oil for an extra kick.

## DIAVOLA

1590/-

Salami slices, pomodoro sauce, mozzarella capers, oregano & chilies.

## SANTA FE

1390/-

Bacon, pineapple, 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.

## POLLO

1590/-

Spiced chicken, BBQ Sauce, Mozzarella 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 fries and house slaw.

## CLASSIC BEEF / CHICKEN BURGER

1290/-