

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

SAMOSA, BEEF CHEESE	390/-
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MUFFINS

Our FAN FAVOURITE Apple Crumble Vanilla Choco Chip Muffin Banana Macadamia Muffin	270/-
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.

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, soaked with a creamy filling of locally sourced cream cheese.

WHITE CHOCOLATE ROSE CAKE

The artist 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

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

ART VOLCANO

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	250/-	290/-
LATTE MACCHIATO	290/-	350/-
AMERICANO	250/-	290/-
MOCHA	350/-	390/-
FILTER COFFEE		350/-
FLAT WHITE		350/-

ICED COFFEES

Choose 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/- Add a sprinkle of Cocoa or Cinnamon
SHOT:	Espresso Shot +150/-
FOR NON-DIPPER OPTIONS	Almond Dat Soy +150/-

TEAS

LOOSE LEAF TEAS

Our signature chapati of the day paired with our SPECIALTY TEA POTS

Botanicals

Our hand picked Tea blend from the slopes of Mount Kenya, Muringa and Myer 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 MASALA TEA

Black tea with cinnamon, cardamom, and cloves.

DAWA

Served with honey.

CLASSIC LEMON & GINGER DAWA

-ORANGE TURNERIE & 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

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

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.

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

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

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

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*, parmesan, and hollandaise. Served with a side salad or fruit salad.

*Beef bacon 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

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

Poached eggs with salami*, potatoes, and onions tossed in a spicy chili butter 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 Salami option available

SICILIAN BREAKFAST

Poached eggs with salami*, potatoes, and onions tossed in a spicy chili butter 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 Salami option available

ART BREAKFAST

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

REFRESHERS

JUICES

ORANGE	550/-
MANGO PASSION PINEAPPLE MINT	390/-
ORANGE TURMERIC TANGERINE SUGARCANE	490/-

MOCKTAILS

KIWI SPRITZ	590/-
PASSION VIJITO	590/-

SALADS

GRILLED HALLOUMI

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

ADD: Avocado +100/-

CHICKEN CAESAR SALAD

Grilled chicken on 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

Grilled chicken, avocado, lettuce, cabbage, sweetcorn, tomatoes, pickled onions, cauliflower, and cheese. Tipped 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

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

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

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 white cabbage salad, served in fresh ciabatta bread.

FRIED CHICKEN SANDWICH

Crispy fried chicken tenders with ranch sauce and chili oil, topped with coleslaw and pickled cucumber, served in fresh ciabatta bread.

CHICKEN CAESAR CROISSANT

Crispy fried chicken in a flaky croissant, topped with crisp lettuce dressed in our classic Caesar dressing.

HALLLOUMI, CHEESE, PESTO & ANTIPASTI IN SUNFLOWER BREAD

Grilled halloumi, roasted peppers, eggplant, zucchini and fried onions in whole wheat sunflower bread and drizzled with our Beef Art Pesto.

BEEF STEAK IN RUSTIC CIABATTA

Slow-cooked cheese steak sandwich featuring roasted peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce.

MEATBALL SANDWICH

Italian feta meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia 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

FRESHLY BAKED
Light and hearty served fresh garden salad.

POWER SMOOTHIES

Look for super foods inside your smoothie like morning powder, chia seeds & more!

CHIA CEREAL BURST

Granola, Yogurt, Banana, Chia Seeds and Honey.

IRON FROST FUSION

Beetroot, Avocado, Hibiscus tea, Ginger, Spinach and Honey.

GREEN POWER

Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey.

MILKSHAKES

A truly great and tasty snack.

SALTED CARAMEL SHAKE

Drizzled Caramel cake, vanilla ice cream & milk.

CAPPUCCINO

Espresso, vanilla ice cream & milk foam.

BLUEBERRY BURST

Vanilla ice cream, blueberry fruit crush & milk.

CHOCO CHIP COOKIE

Choco chip cookies & vanilla ice cream.

CLASSIC

(Chocolate) Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).

SHARING

Savoury goodness stuffed and full of flavour!

BIG BEEF SAMOSA

300/-

BEEF SAMOSAS

Perfectly crispy parcels filled with tender beef, lightly seasoned with aromatic spices. Served with a refreshing lemon wedge for a zesty twist.

SPINACH & FETA SAMOSA

Spinach parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chilli chutney.

HUMMUS BOWL

Served with fresh focaccia.

With Crispy Falafel
A creamy and nutritious blend of chickpeas packed with protein and flavour.

With Caramelized Onion
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.

CHICKEN TIKKA SKEWERS

Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with refreshing lemon coriander dressing.

CHILLI PRAWNS

Succulent prawns cooked in olive oil, garlic, chilli and lime juice. Served with freshly baked ciabatta.

GARLIC BREAD

Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection.

Cheesy garlic bread 490/-
Spicy cheesy garlic bread 490/-

ART WINGS

Flavorful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience.

SMALL 1190/-
LARGE 1990/-

SAUCE FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

SEASONED CHIPS

Spiced golden fries seasoned with fragrant rosemary and served with our delicious aioli dipping sauce.

SEASONED CHIPS & SAUSAGES

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)

This crust focaccia topped with freshly made tomato basil salsa, served with a side of chillies in olive oil for an extra kick.

DIABLO

Sliced chicken, BBQ sauce, mozzarella cheese, oregano & chillies.

SANTA FE

Roasted peppers, Sweet caramelized onion, feta, mozzarella and melted cheese.

HAWAIIAN

Bacon, pineapple & fresh basil, pomodoro sauce & mozzarella.

CACIO E PEPE

White sauce pizza with primary flavours of parmesan and black pepper.

POLLO

Spiced Chicken, BBQ Sauce, Mozzarella Cheese, Grilled Onion & Fresh Coriander.

MARGHERITA BASILICO

Tomato sauce, basil oil, mozzarella & oregano.

ADD: Pineapple | Olives | Tomatoes | Jalapeno | Peppers +100/-

BURGERS

ART BURGER

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

Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise & house sauce served with seasoned fries and house slaw.

PATTY OPTIONS: Beef or Chicken

ADD: Cheese +150/-

TEXAS BURGER

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 +200/- | Mozzarella +200/- | Fried egg +50/- | Jalapeno +100/- | Caramelized onions +50/- | Blue cheese +300/- | Guacamole +200/-

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

LIGHTLY SPICED FRIED CHICKEN CURRY