

# Artcaffè

Cafe • Restaurant • Bar

## FRESHLY BAKED

Our rich, flaky layers of buttery pastries the perfect combination of sweet or savoury.

### PASTRIES

<b>Select your favourite:</b> Butter Croissant   Cinnamon & Raisin Roll	290/-
Chocolate Croissant   Almond Croissant   Multi-Grain Croissant	330/-

<b>CHICKEN PIE</b>	390/-
<b>SAMOSA, BEEF   CHEESE</b> (3PIECES)	390/-

### MUFFINS

<b>Select your favourite:</b> Vanilla Choco Chip Muffin   Double Chocolate Chip	270/-
Blueberry Muffin	290/-

### COOKIES

<b>Select your favourite:</b> Almond   Flakey   Granola   Butter Jam   Chocolate Chip   Brownie Bites	495/-
Big Chocochip Cookie	150/-
Multiseed Crackers	395/-

### TEA CAKES

<b>Select your favourite:</b> Strawberry Crumble   Chocolate   Vanilla   Carrot and Raisins	595/-
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## CAKES & DESSERTS

<b>SALTED CARAMEL CAKE</b>	490/-
Our unrivalled FAN FAVOURITE cake is a moist cake layered of dark chocolate and gooey salted caramel.	

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

<b>DARK FOREST CAKE</b>	490/-
Our take on the ubiquitous Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache.	

<b>CAPPUCCINO CAKE</b>	590/-
Layers of nutty meringue and coffee ganache come together in this memorable signature coffee cake.	

<b>NEW YORK STYLE CHEESECAKE</b>	590/-
Classic New York Style cheesecake with a thin buttery cookie base, baked with a creamy filling of locally sourced cream cheese.	


<b>WHITE CHOCOLATE ROSE CAKE</b>	490/-
The artistry in the white chocolate roses makes this beautiful vanilla & white chocolate cake loved by all. A MUST TRY!	

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

## COFFEES

	SINGLE	DOUBLE
<b>ESPRESSO</b>	200/-	250/-
<b>CAPPUCCINO</b>	290/-	350/-
<b>CAFFÉ LATTE</b>	290/-	350/-
<b>ART MACCHIATO</b>	250/-	290/-
<b>LATTE MACCHIATO</b>	290/-	350/-
<b>AMERICANO</b>	250/-	290/-
<b>MOCHA</b>	350/-	390/-
<b>FILTER COFFEE</b>		350/-

<b>ICED COFFEES</b>	390/-
<b>Select your preference:</b> Iced Latte, Iced Americano Iced Cappuccino	
<b>COFFEE TONIC</b>	390/-

<b>ADD: DAIRY:</b>	Regular: Low-fat +50/-   Whipped Cream +100/-
<b>FLAVOURS:</b>	Vanilla   Caramel   Hazelnut +100/- Add a sprinkle of Cocoa or Cinnamon
<b>SHOT:</b>	Espresso Shot +150/-
 <b>FOR NON DAIRY OPTIONS</b>	Almond   Oat   Soy +150/-

## TEAS

<b>LOOSE LEAF TEAS &amp; BOTANICALS</b>	390/-
STEEPED IN OUR SPECIALTY TEA POTS	
<b>Select your flavour:</b> Rose Hibiscus   Peach   Mango Marigold   Sweet Mint   Sufi	

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

<b>CHAI LATTE</b>	350/-
Black tea infused with cinnamon, clove & other warming spices, combined with steamed milk & topped with form for the perfect balance of sweet & spicy.	

<b>KENYAN TEA</b> Black OR White	290/-
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<b>FRESH MOROCCAN MINT</b>	290/-
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<b>BLACK MASALA TEA</b>	290/-
Black tea with cinnamon, cardamom, and cloves.	

<b>DAWA</b> Served with honey	350/-
<b>- CLASSIC LEMON &amp; GINGER DAWA</b>	
<b>- ORANGE TURMERIC &amp; GINGER DAWA</b>	

<b>ICED TEA</b> (Black Iced Tea)	390/-
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## CHOCOLATE

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

<b>HOT CHOCOLATE</b>	350/-
<b>STORMY DOUBLE CHOCOLATE</b>	390/-

## REFRESHERS JUICES

<b>ORANGE</b>	550/-
<b>MANGO   PASSION   PINEAPPLE MINT</b>	390/-
<b>ORANGE TURMERIC   TAMARIND SUGARCANE</b>	490/-

### NEW! LEMONADES

<b>CHOOSE A FLAVOUR:</b>	550/-
<b>CLASSIC</b>	

## MILKSHAKES

A truly great and tasty snack.

<b>SALTED CARAMEL SHAKE</b>	550/-
Salted Caramel cake, vanilla ice cream & milk.	

<b>CAPPUCCINO</b>	550/-
Espresso, vanilla ice cream & milk foam.	

<b>BLUEBERRY BURST</b>	550/-
Vanilla ice cream, blueberry fruit crush & milk.	

<b>CHOCO CHIP COOKIE</b>	550/-
Choco chip cookies & vanilla ice cream.	

<b>CLASSIC</b>	550/-
Chocolate   Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).	

## SALADS

<b>CHICKEN CAESAR SALAD</b>	1390/-
Grilled chicken on crisp lettuce with ciabatta croutons drizzled with creamy caesar dressing. Topped with shaved parmesan cheese and capers.	

<b>OPTION, SWAP THE CHICKEN :</b> with Prawn OR Bacon	1590/-
<b>Vegetarian Option</b>	1190/-

<b>THE MEXICAN</b>	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.	

<b>OPTION, SWAP THE CHICKEN :</b> with Prawn	1590/-
<b>Vegetarian Option</b>	1190/-

## SANDWICHES

Served with fresh garden salad, fruit salad or rosemary seasoned fries.

<b>BBQ CHICKEN IN RUSTIC CIABATTA</b>	1390/-
Grilled Chicken in BBQ sauce with crisp lettuce, tomato, cucumber and red onions, served in fresh ciabatta bread.	

<b>SPICY CHICKEN</b>	1290/-
Chicken, hummus, homemade chili, seasoned tomatoes, and white cabbage salad, served in fresh ciabatta bread.	

<b>BEEF STEAK IN RUSTIC CIABATTA</b>	1490/-
Slow-cooked cheese steak sandwich featuring roasted peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce.	

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



NEW



Vegetarian



Vegan



Spicy



Contains Nuts



Contains Sesame



Dairy Free



Contains Dairy



Caffeine Free



Gluten



Pork



Recommended

**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.