Artcaffe

Caje · Restaurant · Bar

FRESHLY Our rich, flaky layers of buttery pastries the perfect BAKED combination of sweet or savourv. **BUTTER CROISSANT** 290/-CINNAMON & RAISIN ROLL 290/-CHOCOLATE CROISSANT ALMOND CROISSANT • • • •

330/-330/-MULTI-GRAIN CROISSANT 🎓 330/-CHICKEN PIE 390/-SAMOSA, BEEF | CHEESE (3PIECES) 390/-

MUFFINS Select your favourite: Apple Crumble 270/-Vanilla Choco Chip Muffin | Banana Macadamia Muffin Blueberry Muffin (2) | Fudge Brownie 290/-

COOKIES O 490/-

Select your flavour: Granola | Butter Jam | Choco Chip TEA CAKES 💿 💿 💿 595/-

Select your flavour: Carrot & Raisin | Chocolate | Vanilla

CAKES

SALTED CARAMEL CAKE 🔘 🔘 🔘 490/-Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel. CARROT CAKE O 490/-Indulge in our super moist carrot sponge cake made with fresh

DARK FOREST CAKE • 490/-Our take on the classic Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ORANGE & DARK CHOCOLATE CAKE 🏠

carrots, cinnamon and raisins.

590/-Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache. LEMON, MIXED BERRY & WHITE 🎓 590/-CHOCOLATE CAKE

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

EVERYDAY BREAKFAST 💿 💿 💿

irresistible homemade jam.

Enjoy a satisfying breakfast complete with two beef sausages*, two eggs, home fries, toast, butter & jam for a hearty start to

ESPRESSO CAPPUCCINO

COFFEES

290/-350/-**CAFFÉ 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: Low-fat +50/- | Whipped Cream +100/-FLAVOURS: Vanilla | Caramel | Hazelnut +100/-Add a sprinkle of Cocoa or Cinnamon

DOUBLE

250/-

SINGLE

200/-

SHOT: Espresso Shot +150/-FOR NON DAIRY OPTIONS Almond | Oat | Soy +150/-

TEAS LOOSE LEAF TEAS O O **390/-**

& BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS Select your flavour: 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. CHAI LATTE 350/-Black tea infused with cinnamon, clove & other warming spices, combined with steamed milk & topped with form for the perfect balance of sweet & spicy.

KENYAN TEA Black OR White 290/-FRESH MOROCCAN MINT 290/-BLACK MASALA TEA 290/-Black tea with cinnamon, cardamom, and cloves. **350/-**

DAWA Served with honey - CLASSIC LEMON & GINGER DAWA - ORANGE TURMERIC & 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/-

your day. *Farmers choice beef sausage option available FRUIT & NUT GRANOLA BOWL O 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. 390/-BREAD BASKET (FRESHLY BAKED) An assortment of freshly baked bread, served with butter and our

1090/-

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 OO O 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

SAVOURY FRENCH TOAST 🎓 890/-Sunflower bread savory French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon.

ADD: Bacon or Beef bacon +300/-



IKIFA SII

Served with our delicious spreads, yogurt, salad or garden salad with a selection of

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. 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

freshly baked bread.

ENGLISH BREAKFAST 💿

*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)

Enhance your breakfast experience

garlic bread (Check for Availability)

TOMATO SOUP

ADD: Avocado +100/-

cheese and capers.

Vegetarian Option 🍁

THE MEXICAN

550/-

550/-

CREAMY BUTTERNUT

CHICKEN CHOWDER

choice of fresh fruit salad or a crisp garden salad.

ADD: Refreshing Fruit Salad | Crisp Garden Salad SOUP OF THE DAY Served with garlic bread, cheesy garlic bread or spicy

\$ 590/-

☆ 590/-

590/-

1390/-

1390/-

550/-

550/-

1590/-

1290/-

1390/-

1290/-

1390/-

1590/-

1190/-

KIWI SPRITZ 590/-SALADS PASSION VIJITO 590/-GRILLED HALLOUMI **1390/-SANDWICHES** led Halloumi, roast vegetables and lettuce in tangy honey

550/-

390/-

1390/-

CAPPUCCINO

milk.

Espresso, vanilla ice cream & milk foam.

Vanilla ice cream, blueberry fruit crush &

390/-

790/-

1190/-

1990/-

350/-

POLLO

Fresh Coriander.

MARGHERITA BASILICO

Tomato sauce, basil oil, mozzarella & oregano.

BURGERS

Juicy beef burger cheese melt, roasted peppers, pickled

Juicy beef patty topped with creamy mayo, crisp lettuce, melted cheese, a perfectly cooked egg, savory bacon, and

ADD TOPPINGS: Bacon or Beef bacon +300/- | Mozzarella +200/-Fried egg +150/- | Jalapeño +100/- | Caramelised onions +150/-

cucumber, fried onions, bacon and BBQ sauce with seasoned

ART BURGER 💿

fries and house slaw.

ADD: Cheese +150/-

BBQ sauce.

TEXAS BURGER 💿

*Beef bacon option available

BLUEBERRY BURST

BBQ CHICKEN IN RUSTIC CIABATTA Grilled Chicken in BBQ sauce with crisp lettuce, tomato, cucumber and red onions, served in fresh ciabatta bread. SPICY CHICKEN 💿 *🎐* 1290/-

Served with fresh garden salad, fruit salad or

REFRESHERS

ORANGE TURMERIC | TAMARIND SUGARCANE 490/-

MANGO | PASSION | PINEAPPLE MINT

MOCKTAILS

rosemary seasoned fries.

ciabatta bread.

NEW!

CLASSIC

CHOOSE A FLAVOUR:

HIBISCUS TEA

LEMONGRASS

JUICES

ORANGE

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

Slow-cooked cheese steak sandwich featuring roasted

LEMONADES

peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce.

BEEF STEAK IN RUSTIC CIABATTA © 1490/-

SHARING

BEEF SAMOSAS (3 PIECES)

for a zesty twist.

HOME FRIES

and fried onion sauce.

ART WINGS

SMALL

LARGE

Savoury goodness stuffed and full of flavour!

Perfectly crispy parcels filled with tender beef, lightly seasoned

with aromatic spices. Served with a refreshing lemon wedge

Tender sautéed potatoes tossed in our famous chili, butter,

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

SAUCE FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

550/-

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. **OPTION, SWAP THE CHICKEN:** with Prawn 1590/-Vegetarian Option 🍁 1190/-

mustard dressing topped with our crunchy salad topper.

Grilled chicken on crisp lettuce with ciabatta croutons drizzled

with creamy caesar dressing. Topped with shaved parmesan

CHICKEN CAESAR SALAD 💿

OPTION, SWAP THE CHICKEN: with Prawn OR Bacon

MILKSHAKES A truly great and tasty snack. CHOCO CHIP COOKIE SALTED CARAMEL SHAKE 550/-Choco chip cookies & vanilla ice cream. Salted Caramel cake, vanilla ice cream & milk.

Chocolate | Vanilla or with one choice of

seasonal fruit (Strawberry, Banana, Mango).

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 chillies in olive oil for an extra kick.

Spiced Chicken, BBQ Sauce, Mozarella Cheese, Grilled Onion &

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

SEASONED CHIPS Crispy 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

Lightly spiced flavourful creamy chicken curry with aromatic

SLOW COOKED BARBECUE BEEF 💿 🖸

Served with our famous BBQ sauce, rosemary seasoned fries

Crispy panko crusted fried fish with rosemary seasoned fries,

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

Fried tender chicken schnitzel with creamy mashed potatoes,

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

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

CHICKEN SCHNITZEL 💿 💿 💿

steamed vegetables, and a side of flavorful aioli.

SWEET & SPICY CHICKEN

ROSEMARY SEASONED FRIES

FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

PAN FRIED FRESH FISH FILLET 🏠

ROAST HALF CHICKEN 💿 💿

Half roast spring chicken served with chips, steamed seasonal vegetables, and pineapple, ginger, and chili

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

CHICKEN WINGS &

fries & steamed veg.

chutney. 1690/-

vegetables.

CHICKEN CURRY 🎓

savoury rice and refreshing side salad.

or mash potatoes & steamed vegetables

CLASSIC FISH & CHIPS

house slaw and tartar sauce.

GRILLED CHICKEN

CLASSIC BEEF / CHICKEN BURGER 650/-Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and house slaw. PATTY OPTIONS: Beef or Chicken

1490/-

1690/-

1590/-

1590/-

1490/-

1490/-

1590/-

1590/-

Blue cheese **+300/-** | Guacamole **+200/-**The only thing like better than talking about food is eating

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

LUNCH & DINNER

TERIYAKI HALLOUMI

Halloumi paired with seasonal

fresh vegetables, glazed in teriyaki sauce & served with

fried rice.

1490/-

STIR FRY 🏠 🖈

Life is a combination of pasta and magic. Find flavour in every bite with our delicious

1490/-

1490/-

1490/-

1290/-

1290/-

pasta dishes.

LINGUINE CARBONARA 🔘 Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley.

NEW 敢 Vegetarian 🌽 Vegan 🄰 Spicy 🕒 Contains Wils Contains Will Dairy Dairy Contains Wils 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.

KTAT

ENJOY YOUR FAVOURITE

MUSHROOM PENNE Penne pasta tossed in a mushroom cream garnished with chopped parsley and parmesan. ART PESTO 🔘 🔘 🔘 Penne pasta coated in a creamy house-made Art pesto sauce, chicken, and grated Parmesan cheese. Vegetarian option available PENNE ARRABIATA Spicy tomato basil sauce with fried eggplant and penne pasta topped with parmesan and fresh herbs. ADD: Grilled Chicken +200/-

GIN COOLER 950 Gin • Watermelon • Cucumber • Lemon juice • KO Rose & Cucumber Tonic FRUIT DAIQUIRI 950 Rum • Lemon juice • Simple syrup • Fresh strawberries •

950

950

950

BOTTLE

400

400

400

BOTTLE

2 500

BOTTLE

3 000

BEER TUSKER LAGER WHITE CAP LAGER WHITE CAP CRISP

700

GLASS

650

FRONTERA

TALL HORSE

PINOTAGE ROSE

Coastal Region, SA

Smooth, with a great structure. There evident

hints of chocolate and spice which balance perfectly with dark fruit flavours ROSÉ GLASS

A deep pink shimmering wine with playful ripe

red berry aromas, with hints of spice and a soft juice fruit palate, with a lively fresh finish.

Mango • Blueberry • Raspberry • Passion PASSION CAIPIROSKA Vodka • Passion fruit • Passion juice • Lemon LONG ISLAND Vodka • Gin • Rum • Tequila • Liqueur • Lemon juice • Coke COSMOPOLITAN Vodka • Liqueur • Cranberry juice • Lemon juice

MERLOT

Central Valley, Chile

WHIME

FRONTERA 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 FRONTERA long memorable finish 700 / Glass 2 500 / Bottle