

Artcaffé

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 (SPIECES)	390/-

MUFFINS

Our rich, flaky layers of buttery pastries the perfect combination of sweet or savoury.	
Select your 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.	490/-
CARROT CAKE Indulge in our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins.	490/-
DARK FOREST CAKE Our take on the classic Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache.	490/-
CAPPUCINO CAKE Layers of nutty meringue and coffee ganache come together in this memorable signature coffee cake.	590/-
NEW YORK STYLE CHEESECAKE Classic New York Style cheesecake with a thin buttery cookie base, baked with a creamy filling of local, sourced cream cheese.	590/-
The white in the white chocolate ROSE CAKE The artistry in the white chocolate cake created by all. A MUST TRY!	490/-
ORANGE & DARK CHOCOLATE CAKE Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache.	590/-
LEMON, MIXED BERRY & WHITE CHOCOLATE CAKE Lemon curd sponge layered with mixed berry cream & almond meringue, covered with a white chocolate ganache.	590/-
ART VOLCANO Fall in love with this chocolate lava cake with its rich molten chocolate centre. Served with vanilla ice cream.	590/-

COFFEES

	SINGLE	DOUBLE
ESPRESSO	200/-	250/-
CAPPUCINO	290/-	350/-
CAFFÉ 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 Select 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/-	
SHOT: Add a sprinkle of Cocoa or Cinnamon Espresso Shot +150/-	
FOR NON DAIRY OPTIONS Almond Oat Soy +150/-	

TEA TEAS

LOOSE LEAF & BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS Select your flavour: Rose Hibiscus Peach Mango Marigold Sweet Mint Sufi	390/-
Our hand picked Tea blend 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.	350/-
KENYAN TEA Black Or White	290/-
FRESH MOROCCAN MINT	290/-
BLACK MASALA TEA Black tea with cinnamon, cardamom, and cloves.	290/-
DAWA served with honey	350/-
- 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/-
STIRRY 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.	1090/-
*Farmers choice beef sausage option available	
FRUIT & NUT GRANOLA BOWL Our homemade granola is served with fresh seasonal fruit, creamy yoghurt, and a drizzle of honey, offering a delightful blend of crunch and freshness.	690/-
BREAD BASKET (FRESHLY BAKED) An assortment of freshly baked bread, served with butter and our irresistible homemade jam.	390/-
TROPICAL FRUIT SALAD Seasonal fruits, drizzled with a refreshing mint & passion dressing.	590/-
EGGS & TOAST Two eggs prepared to your liking, served with toast, butter & our homemade jam.	690/-
BREAKFAST CROISSANT Wholegrain croissant, two eggs prepared to your liking, crispy bacon, tomatoes, cheese & served with a side of salad.	990/-
AVOCADO TOAST Enjoy our Avocado Delight Bruschetta. Freshly toasted sunflower bread topped with creamy guacamole, sweet cherry tomatoes, basil oil and grated parmesan cheese.	890/-
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.	890/-
ADD: Bacon or Beef bacon +300/-	
SAVOURY FRENCH TOAST Sunflower bread savory French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon.	890/-
EGGS BENEDICT Two poached eggs on English muffins, layered with crispy bacon*, parmesan, and hollandaise. Served with a side salad or fruit salad.	990/-
*Beef bacon option available	

The next level to start of your day!

ART OF BREAKFAST

Served with our delicious spreads, yoghurt, 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, yoghurt, guacamole, butter, grilled tomato, our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad	1290/-
*Beef bacon option available	
Vegetarian: with Halloumi & breakfast home fries	1190/-

SHAKSHUKA BREAKFAST Poached eggs in a tomato-pepper sauce, served with freshly baked bread, yoghurt, guacamole, butter, grilled tomato, and our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad.	1190/-
*Beef Salmi option available	

SICILIAN BREAKFAST Poached eggs with salami*, potatoes, and onions tossed in a spicy chick butter sauce. Served with freshly baked bread, yoghurt, guacamole, butter, grilled tomato, our homemade jam, and your choice of refreshing fruit salad or a crisp garden salad.	1190/-
*Beef Salmi option available	

ART BREAKFAST Two eggs prepared to your liking, accompanied by your choice of bread, yoghurt, guacamole, butter, grilled tomato, & our homemade jam.	1190/-
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	

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John Waters

REFRESHERS

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

MOCKTAILS

KIWI SPRITZ	590/-
PASSION VUITO	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 Grilled chicken in BBQ sauce with crisp lettuce, tomato, cucumber and red onions, served in fresh ciabatta bread.	1390/-
SPICY CHICKEN Chicken, hummus, homemade chili, seasoned tomatoes, and white cabbage salad, served in fresh ciabatta bread.	1290/-
FRIED CHICKEN SANDWICH Crispy fried chicken tenders with ranch sauce and chili oil, topped with coleslaw and pickled cucumber, served in fresh ciabatta bread.	1390/-
CHICKEN CAESAR CROISSANT Crispy fried chicken in a flaky croissant, topped with crisp lettuce dressed in our classic Caesar dressing.	1490/-
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 flavourful Art Pesto.	1290/-
BEEF STEAK IN RUSTIC CIABATTA Slow-cooked beef steak sandwich featuring roasted peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce.	1490/-
MEATBALL SANDWICH Tender Italian meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia bread spread with fragrant pesto and topped with grated parmesan cheese.	1490/-

POWER SMOOTHIES

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

CHIA CEREAL BURST Granola, Yoghurt, Banana, Chia Seeds and Honey.	550/-
IRON FROST FUSION Beetroot, Avocado, Hibiscus Tea, Ginger, Spinach and Honey.	550/-
GREEN POWER Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey.	550/-

MILKSHAKES

A truly great and tasty snack.

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

SHARING

Savoury goodness stuffed and full of flavour!

BEEF SAMOSAS (3 PIECES) Perfectly crispy parcels filled with tender beef, lightly seasoned with aromatic spices, served with a refreshing lemon wedge for a zesty twist.	390/-
SPINACH & FETA SAMOSA (3 PIECES) Spinach parcels bursting with spinach feta cheese, fresh spinach served with pineapple, ginger & chili chutney.	390/-

HUMMUS BOWL Served with fresh focaccia. With Crispy Falafel A creamy and nutritious blend of chickpeas packed with protein and flavour.	990/-
With Caramelised Onion A creamy hummus drizzled with olive oil, topped with caramelized onions for a touch of sweetness.	990/-
With Chicken Shawarma Creamy hummus drizzled with olive oil topped with shawarma spiced grilled chicken.	1190/-

HOME FRIES Tender sautéed potatoes tossed in our famous chili, butter, and fried onion sauce.	790/-
CHICKEN TIKKA SKEWERS Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with refreshing lemon coriander dressing.	990/-
CHILLI PRAWNS Succulent prawns cooked in olive oil, garlic, chili and lime juice. Served with freshly baked ciabatta.	1390/-
GARLIC BREAD Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection.	390/-
Cheesy garlic bread	490/-
Spicy cheesy garlic bread	490/-

ART WINGS Flavorful, tender and juicy chicken wings cooked in your favourite sauce for a finger-licking experience.	1190/-
SAUCE FLAVOUR: Chilli Butter Barbecue Honey Lemon	
SEASONED CHIPS Crispy golden fries seasoned with fragrant rosemary and served with our delicious aioli dipping sauce.	350/-
SEASONED CHIPS & SAUSAGES Rosemary-seasoned fries served with two sausages, accompanied by our delicious aioli dipping sauce.	650/-
*Farmers Choice beef sausage option available	

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LUNCH & DINNER

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

CHICKEN CURRY Lightly spiced flavourful creamy chicken curry with aromatic savoury rice and refreshing side salad.	1490/-
SLOW COOKED BARBECUE BEEF Served with our famous BBQ sauce, rosemary seasoned fries or fresh potatoes & steamed vegetables	1690/-
CLASSIC FISH & CHIPS Chicken tikka, peppers and onion skewers marinated in traditional spices and grilled to perfection. Served on flatbread with a side of coriander dressing, accompanied by fries and a side salad.	1590/-
CHICKEN TIKKA SKEWERS Chicken tikka, peppers and onion skewers marinated in traditional spices and grilled to perfection. Served on flatbread with a side of coriander dressing, accompanied by fries and a side salad.	1490/-
GRILLED CHICKEN Spiced grilled chicken, perfectly seasoned and grilled. Served with fragrant savory rice and a side of steamed vegetables.	1590/-
CHICKEN SCHNITZEL Fried chicken schnitzel with creamy mashed potatoes, steamed vegetables, and a side of flavorful aioli.	1490/-
SWEET & SPICY CHICKEN Tender chicken cooked in a tangy sweet chili sauce. Served with fragrant savory rice and fresh steamed vegetables	1490/-
CHICKEN SHAWARMA Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chili and coriander with a side of seasoned fries.	1490/-
CHICKEN WINGS & ROSEMARY SEASONED FRIES Tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. Served with seasoned fries & steamed veg.	1590/-
FLAVOUR: Chilli Butter Barbecue Honey Lemon	
PAN-FRIED FRESH FISH FILLET Pan-fried snapper with lemon butter and herb sauce, served with creamy mashed potatoes and steamed vegetables.	1590/-
GRILLED SALMON (SUBJECT TO AVAILABILITY) Half roast spring chicken served with fresh herbs and olive oil, topped with chili butter, served with Mediterranean vegetables.	2990/-
ROAST HALF CHICKEN Half roast spring chicken served with fresh herbs and olive oil, topped with chili butter, served with Mediterranean vegetables.	1690/-

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ART PIZZA

Italian style thin crust! Home-made sauce, on 48 hour fermented pizza dough

ITALIAN FOCACCIA (FRESHLY BAKED) Thin crust focaccia topped with freshly made tomato basil salsa, served with a side of chilies in olive oil for an extra kick.	990/-
DIAVOLA Salmi slices, pomodoro sauce, mozzarella capers, oregano & chilies.	1590/-
SANTA FE Bacon, pineapples, sweet caramelized onion, feta, mozzarella and ripped basil.	1390/-
HAWAIIAN Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella.	1390/-
CACIO E PEPE White sauce pizza with primary flavours of parmesan and black pepper.	1590/-
POLLO Spiced Chicken, BBQ Sauce, Mozzarella Cheese, Grilled Onion & Fresh Coriander.	1590/-
MARGHERITA BASILICO Tomato sauce, basil oil, mozzarella & oregano.	1290/-
ADD: Grilled Chicken 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 • Juicy beef burger cheese melt, roasted peppers, pickled cucumber, fried onions, bacon and BBQ sauce 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 +300/- Mozzarella +200/- Blue cheese +150/- Jalapeno +100/- Caramelised onions +150/- Fried egg +200/- Guacamole +200/-	

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PASTA

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

SPAGHETTI MEATBALLS Spaghetti and juicy meatballs tossed in tomato basil sauce finished with parmesan and parsley.	1390/-
PRawns IN PINK SAUCE Prawns and Linguine tossed in a cream and tomato sauce with juicy notes and aromatic cheese.	1990/-
LINGUINE CARBONARA Linguine in a rich cream sauce with bacon, garlic, and egg yolk, topped with Parmesan cheese and parsley.	1490/-
MUSHROOM PENNE Penne pasta tossed in a mushroom cream garnished with chopped parsley and parmesan.	1490/-
ART PASTO Penne pasta coated in a creamy house-made Art pesto sauce, chicken, and grated Parmesan cheese.	1490/-
Vegetarian option available	1290/-
PENNE ARRABBIATA Spicy tomato basil sauce with fried eggplant and penne pasta topped with parmesan and fresh herbs.	1290/-
ADD: Grilled Chicken +200/-	
LASAGNE BOLOGNESE Layers of hearty beef ragu, ricotta, béchamel sauce, and melted mozzarella cheese, topped with an additional layer of cheese and baked to perfection.	1490/-

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STEAK OF THE DAY

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

GUINNESS 300ML	400
TUSKER CIDER	550
TUSKER LAGER	400
TUSKER LITE	400
TUSKER MALT	400
WHITECAP CRISP	400
WHITECAP LAGER	400

NEW Vegetarian Vegan Spicy Contains Nuts Contains Gluten Dairy Free Contains Dairy Free Caffeine Free Gluten Free Pork Recommended

ALLERGENS 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 gluten. 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.

ART COCKTAILS

ENJOY YOUR FAVOURITE COCKTAILS 50% OFF DAILY 4-7PM EVERYDAY

GINGER DAWA Vodka • Honey • Lemon • Ginger	950
PASSION CAIPIROSKA Vodka • Passion fruit • Passion juice • Lemon	950
PINEAPPLE MOJITO Rum • Simple syrup • Soda water • Pineapple fruit • Lemon • Mint	950
FRUIT DAQUIRI Rum • Lemon juice • Simple syrup • Fresh strawberries • Blueberry • Raspberry • Passion	950
CLASSIC MARGARITTA Tequila • Liqueur • Lemon juice	950
ART LONG ICED TEA Branding • Rum • Vodka • Gin • Lemon • Hibiscus • Passion	950
COSMOPOLITAN Vodka • Liqueur • Cranberry juice • Lemon juice	950
GIN COOLER Gin • Watermelon • Cucumber • Lemon juice • KO Rose & Cucumber Tonic	950

HOT 'N' BOOZY

SCOTTISH COFFEE	750
BAILEYS CREAM	650
HOT TODDY	750

SANGRIA

Freshly made every day for you, our legendary wine and fruit punch is uplifting and refreshing!

RED	GLASS	BOTTLE
850	1 700	3 400
Glass	Half Litre	Litre

WHITE

BE MY SUGAR BABY SAUVIGNON BLANC, SEMILLON Bordeaux, France The nose is quite young & lively bright vanilla and camomile scents. A refreshing sweet white.

900 / Glass	3 500 / Bottle
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CAVE DE TAIN VIGNON Rhone Valley, France Pale white with outstanding pale green tades. The nose is quite zingy with enticing white floral petals reminiscent of spring.

GLASS	BOTTLE
900	3 500

CELLIER DES PRINCES CHARDONNAY, VIGNON Rhone Valley, France Hazy-straw yellow shade. A young tropical nose defines this wine. The palate is fresh with lingering clean acidity.

GLASS	BOTTLE
1100	4 500

SAUVIGNON BLANC, SEMILLON Bordeaux, France Chalky-Pale white appearance, the nose is a wash bright gooseberries with undertones of honey suckle blossoms.

GLASS	BOTTLE
700	3 000

UPPER VALLEY DRY CHENIN BLANC, SAUVIGNON BLANC Western Cape, South Africa A refreshing white wine featuring bright aromas of tropical fruits and herbal notes.

GLASS	BOTTLE
900	3 500

HORIZON DU SUD CHARDONNAY Vin de France, France Pale gold, with compliments of sea-green shades. The nose is fresh with bright acidity alongside herbaceous and tropical cut.

GLASS	BOTTLE
800	3 000

PAMPLEMOUSSE SAUVIGNON BLANC, SEMILLON Bordeaux, France A refreshing tropical fruity punch, comprising of pineapple, ripe mango cut with underlying orange peel and subtle mint nuances.

GLASS	BOTTLE
800	3 000

PEACH BLANC SAUVIGNON BLANC, SEMILLON, MUSCADET Rhone Valley, France Pale white appearance, the nose is peach dominant with ripe gooseberry complements. Light bodied with a short finish.

GLASS	BOTTLE
1000	4 000

ZEVENWACHT ZEVEN SAUVIGNON BLANC, SEMILLON Western Cape, South Africa Crisp and fresh the wine is filled with scents of green tropical fruit, along with grapefruit and fig notes. It's succulent and loaded with flavour.

ROSE

LE BONHEUR SYRAH Rhone Valley, France Salmon pink shade, the nose has a lively cherry blossom. Light and refreshing with a short finish.	GLASS	BOTTLE
900	3 500	

POISSON PINOT NOIR Langedoc, France Faded crimson colour. The nose has primary crushed strawberry nuances with lovely red petals. Medium bodied with a lean finish.

GLASS	BOTTLE
700	2 500

ROSE FRAISE ANANAS SWEET France Tasty and invigorating flavor, packed with an enticing mix of rose, strawberry, and pineapple aromas.

GLASS	BOTTLE
800 / Glass	3 000 / Bottle

SEX ON THE BEACH SAUVIGNON BLANC, SEMILLON, MERLOT Rhone Valley, France A wine inspired by the classic cocktail 'Sex on the Beach'. A lovely all-round wine!

800 / Glass	3 000 / Bottle
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VIRTUOSO PINK ZINFANDEL Puglia, Italy Balanced and bursting with flavor. It features a beautiful arrangement of crisp strawberries, vibrant with juicy summer fruits.

GLASS
