

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	390/-
SAMOSA, BEEF CHEESE (3PIECES)	390/-

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/-
Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.	
CARROT CAKE	490/-
Indulge in our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins.	
DARK FOREST CAKE	490/-
Our take on the classic Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache.	
CAPPUCCINO CAKE	590/-
Layers of nutty meringue and coffee ganache come together in this memorable signature coffee cake.	
NEW YORK STYLE CHEESECAKE	590/-
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	490/-
The artistry in the white chocolate roses makes this beautiful vanilla & white chocolate cake loved by all. A MUST TRY!	
ORANGE & DARK CHOCOLATE CAKE	590/-
Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache.	
LEMON, MIXED BERRY & WHITE CHOCOLATE CAKE	590/-
Lemon curd sponge layered with mixed berry cream & almond meringue, covered with a white chocolate ganache.	
ART VOLCANO	590/-
Fall in love with this chocolate lava cake with its rich molten chocolate centre. Served with vanilla ice cream.	

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

COFFEES

	SINGLE	DOUBLE
ESPRESSO	200/-	250/-
CAPPUCCINO	290/-	350/-
CAFFÈ 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:	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 DAIRY OPTIONS	Almond Oat Soy +150/-

TEAS

LOOSE LEAF TEAS & 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 foam 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.		

DAWA	Served with honey	350/-
- CLASSIC LEMON & GINGER DAWA		
- ORANGE TURMERIC & GINGER DAWA		

ICED TEA	(Black Iced Tea)	390/-
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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	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.	

BREAD BASKET	(FRESHLY BAKED)	390/-
An assortment of freshly baked bread, served with butter and our irresistible homemade jam.		

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.	

FRENCH TOAST	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 salad.	

ADD: Bacon or Beef bacon	+300/-
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SAVOURY FRENCH TOAST	890/-
Sunflower bread savory French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon.	

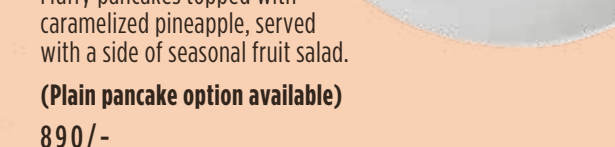
EGGS BENEDICT	990/-
Two poached eggs on English muffins, layered with crispy bacon*, parmesan, and hollandaise. Served with a side salad or fruit salad.	

*Beef bacon option available

THE NAIROBIAN

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

ADD: Extra Chapati	100/-
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(Plain pancake option available)

890/-

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/-
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SHAKSHUKA BREAKFAST

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

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 choice of fresh 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

