



OPEN DAILY : 7.00AM till Midnight

Artcaffè

Cafe • Restaurant • Bar

STARTERS

★ Beef Bresaola with Rocket	1,290
Thinly sliced Bresaola paired with the peppery Rocket leaves, drizzled with Olive Oil, Lemon Juice and Parmigiano Reggiano	
★ Bruschetta Mediterranea	690
Crisp, toasted artisanal bread, cherry tomatoes, crisp rocket, and marinated Kalamata olives.	
★ Seafood Salad	1,590
Sumptuous mix of prawns, calamari, and octopus, paired with lettuce, and tangy cocktail dressing	
★ Tuna Tartare	990
Premium-grade tuna with guacamole mango salsa finished with an Asian dressing, microgreens and sesame seeds.	
★ Fried Calamari	1,290
Golden fried calamari with a zesty tartare sauce and side salad.	

FIRST COURSE

★ Seafood Risotto	1,990
Mixed seafood risotto.	
★ Risotto Milanese	1,290
Classic creamy Arborio rice seasoned with saffron.	
★ Beef Tortellini in Tomato Sauce	990
Home made Beef Tortellini tossed in Italian tomato sauce.	
★ Spinach & Ricotta Ravioli with Butter & Sage Sauce	890
Fresh ravioli filled with blend of spinach, cashew nut and ricotta cheese tossed in butter and sage sauce.	
★ Prawns Tagliatelle in Pink Sauce	1,990
Fresh tagliatelle pasta with king prawns in a creamy tomato sauce.	
★ Beef Lasagna	1,590
Home made pasta layered with Bolognese sauce and béchamel.	
★ Veg Lasagna	1,290
Zucchini & Eggplant lasagna with homemade Marinara Sauce.	

SOUPS

ALL SOUPS SERVED WITH GARLIC BREAD

★ Seafood Soup	1,490
Prawns, Calamari, Octopus and white fish gently cooked in a fragrant broth infused with garlic, tomatoes, onions, and aromatic herbs.	
★ Minestrone Soup	790
A medley of fresh vegetables, carrots, celery, onions, zucchini, and tomatoes cooked together with cannellini beans and small pasta shells. Finished with a sprinkle of fresh parsley.	
★ Zucchini e Potato Soup	790
A blend of tender zucchini and creamy potatoes cooked together, pureed and finished with chopped fresh herbs.	

PIZZAS

★ Parma Ham & Rocket Pizza	1,390
Thinly sliced prosciutto, fresh rocket leaves and parmesan with pomodoro sauce. Finished with a drizzle of Olive oil.	
★ Diavola	1,590
A classic Italian pizza featuring spicy salami and chopped fresh hot green chillies	
★ Seafood Pizza	1,590
Prawns, calamari, and tuna on top of with pomodoro sauce	
★ Vegetarian Pizza	1,390
Pizza with grilled eggplant, zucchini, Kalamata olives and Basil	

EXTRAS

Olive Oil - 70/- | Balsamic Vinegar - 70/- | Butter - 70/- | Bread Slices - 50/- | Parmesan Cheese - 200/-

SALADS

★ Apple Feta Salad	1,290
Crisp green apple slices, feta cheese, fresh tomato juliennes and briny Kalamata olives tossed in a sun-dried tomato basil vinaigrette and topped with spicy toasted Macadamia and Cashew Nuts.	
★ Crispy Parma Ham, Melon & Mint Salad with Vinaigrette	1,290
Thinly sliced prosciutto, sweet melon, fresh mint leaves on a bed of dressed lettuce.	
★ Tuscan Panzanella	1,290
Crunchy garlic bread croutons tossed with warm roasted peppers, tomatoes, onions, olives, capers, basil and parsley. Served with balsamic dressing and fresh rocket.	

STEAKS

Only the finest cuts of prime beef are chosen, each a testament to the artistry of our master butchers. Carefully sourced from trusted local suppliers, these prime cuts arrive at our kitchens with a promise of unparalleled flavor and tenderness. Dry aged for 21 days, to deepen flavour and increase tenderness.

GRILL PREFERENCE: RARE MEDIUM RARE MEDIUM MEDIUM WELL WELL DONE			
★ Beef Tenderloin Medallions (300g)	2,990	★ Sirloin Steak (300g)	2,990
★ Rib Eye Steak (300g)	2,990	★ Rump Steak (300g)	2,990
★ Picanha Steak (300g)	2,990	★ Tomahawk Steak (900g)	4,990
★ T Bone Steak (400g)	3,490		

Grilled Chicken Breast	1,590
Choose your Sauce: (Rosemary & Red Wine Jus, Creamy Black Pepper Sauce, Creamy Mushroom Sauce, Chimichurri Sauce)	

ALL MAINS SERVED WITH 2 SIDES:

Choose from Side Salad / Creamy Mashed Potatoes / Rosemary Fries / Green Beans with Toasted Almonds / Savory Rice

FRESH FROM THE OCEAN

Our menu reflects our commitment to local sourcing, featuring an array of seafood dishes crafted with the freshest catch. Whether it's succulent grilled fish, plump prawns, or delicate shellfish, each dish tells a story of the ocean's bounty and the pride we take in showcasing it on our tables.

★ Grilled Calamari	1,990
Marinated with garlic, herbs, and spices. Served with an Olive Tomato Salsa.	
★ Grilled Jumbo Prawns	3,490
Brushed with chili, lime and basil butter. Garnished with fresh chopped parsley and lemon wedge.	
★ Grilled Fish	1,990
Accompanied by our lemon butter sauce. Garnished with a sprinkle of fresh herbs and a lemon wedge	
★ Grilled Salmon	3,990
Basted with chili lime and basil butter. Garnished with fresh chopped parsley and a lemon wedge	
★ Fish Fillet with Zucchini Crust	1,990
Oven baked with a crisp zucchini crust, Served on a bed of roasted peppers dressed in balsamic dressing.	

ALL MAINS SERVED WITH 2 SIDES

Choose from Side Salad / Creamy Mashed Potatoes / Rosemary Fries / Green Beans with Toasted Almonds / Savory Rice

DESSERTS

★ Cheese Board	2,990
★ Chocolate Mousse with Sesame Crisp	690
★ Berry Cheesecake	690

★ Vegetarian ★ Seafood

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, SOY BEAN, PEANUTS, TREE NUTS, SESAME SEEDS, MUSTARD, FISH, SHELLFISH, SULPHITES and CELERY**. 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.

COFFEES

	SINGLE	DOUBLE
ESPRESSO	200	250
CAPPUCCINO	290	350
AMERICANO	250	290
COFFEE TONIC		390

TEAS

KENYAN TEA	290
DAWA	350

CHOCOLATE

HOT CHOCOLATE	350
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JUICES

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

LEMONADES

CHOOSE A FLAVOUR:	
CLASSIC HIBISCUS TEA LEMONGRASS	550

MILKSHAKES

SALTED CARAMEL SHAKE	550
CAPPUCCINO	
BLUBERRY BURST	
CHOCO CHIP COOKIE	
CLASSIC (Chocolate Vanilla)	
OR with one choice of seasonal fruit (Strawberry, Banana, Mango).	

DRINKS

SODAS	200
WATER (Glass Bottle 750ml)	
STILL SPARKLING	350

SMOOTHIES

CHIA CEREAL BURST	550
Granola, yoghurt, 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.	

COCKTAILS

NEGRONI	950
PASSION CAIPIROSKA	950
GINGER DAWA	950
PINEAPPLE MOJITO	950
FRUIT DAIQUIRI	950
CLASSIC MARGARITA	950
ART LONG ICED TEA	950
COSMOPOLITAN	950
GIN COOLER	950

MOCKTAILS

KIWI SPRITZ PASSION VIJITO	590
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BEERS

TUSKER LAGER	400
TUSKER MALT	400
TUSKER LITE	400
TUSKER CIDER	550
GUINNESS	400
WHITE CAP LAGER	400
WHITE CAP CRISP	400

WHITE WINES

	GLASS	BOTTLE
Cave De Tain	1,200	5,000

Grape Varietal: Marsanne
Region: Northern Rhone, France.
Pale gold appearance, the nose is quite zingy with lemon, and tangerine compliments. Fresh minerality compliment the palate and offer amazing structure!

Cellier Des Prince 1,000 4,000
Grape Varietal: Chardonnay Vioigner.
Region: Northern Rhone, France.
Cloudy white with undertones of hazey yellow. The nose is quite chalky, with white floral essence. Medium bodied with bright acidity, which leads on to a long finish.

Donnafugata Anthilia 1,200 5,000
Grape Varietal, Catarrato.
Region: Entillina, Sicily.
Hazy yellow, a lovely complex essence of marzipan, honey suckle and lemon curd. The palate is medium bodied, lovely laid-back acidity with long finish.

G.D Vajra Langhe Dragon 5,000
Grape Varietals, Chardonnay, Nascetta, Sauvignon Blanc, Riesling
Region, D.O.C Langhe, Italy.
The nose has a fresh burst of kiwi, lime & pear. The palate's fresh and bright from taste to finish, expressive of ripe orange and green apple. A true gem indeed!

Lavis 4,500
Grape Varietal, Muller Thurgau.
Region: DOC Trentino.
An outstanding expression to this German native varietal. Beeswax & limestone with amazing complements that lead to ripe pineapple cut. Crispy clean palate with an amazing finish.

Domaine Rieffe Grand Cru Steinert, Alsace 9,000
Grape Varietal, Riesling.
Region: A.O.C Alsace, France.
Steinert referring to the stony (limestone & Marl) terroir, that is clearly assimilated onto the wines elaborate taste. The wine has dominant herbal, lemon grass aromas, with complimentary quince. Gritty minerality offering a burst of flavour.

Prosper Maufoux, Macon Village 8,000
Grape Varietal: Chardonnay.
Region: A.O.C Burgundy.
Pale zingy straw yellow colour. An amazing yet complex bouquet of pineapple, wildflowers and pastry. On the palate, enhanced flavours of citrus – lemon, lime, apple and pear – with a delicate but persistent perlage.

Veuve Ambal Brut Rose 1,000 4,000
Grape Varietal: Pinot Noir, Gamay
Chardonnay Region: Burgundy, France
Salmon Pink appearance, a lovely aroma composition comprising of strawberries, and rose petal essence with a touch of watermelon nuances. The palate is enticing with compact acidity and a refreshing finish.

SPARKLING WINES

	GLASS	BOTTLE
Charles Mignon Champagne		8,000

Grape Varietals: Chardonnay, Pinot noir, Pinot Munier.
Region: A.O.C Champagne.
A true gem from Champagne! Zingy with white floral blossoms.

Ca Di Rajo, Prosecco 1,200 5,000
Grape Varietal, Glera.
Region: Veneto, Italy.
Lovely elegant floral and fruit scents – a complex bouquet of pineapple, wildflowers and pastry. On the palate, enhanced flavours of citrus – lemon, lime, apple and pear – with a delicate but persistent perlage.

RED WINES

	GLASS	BOTTLE
Cellier Des Prince	1000	4,000

Grape Varietal, Grenache, Syrah, Mourvedre.
Region, Cotes Du Rhone, France.
Ruby red appearance. The nose is awash with warm spice, consisting of black pepper and nutmeg. The palate is smooth with silky tannins. Acidity is subtle with a short finish.

Decanal 900 3,500
Grape Varietal, Merlot.
Region, Veneto, Italy.
Cherry plum colour, soft nuances of dark truffle with earth essence. Medium bodied with a short finish.

Donnafugata Angheli. 7,000
Grape Varietal, Cabernet Sauvignon, Merlot
Region, Contessa Entellina, Sicily.
Dark Magenta, with subtle purple fades. Intense oak abundance with complementary smoke and oak fragments. A full-bodied red that is a Bordeaux gem in Sicily.

Donnafugata Sedara 1,200 5,000
Grape Varietal, Nero D' avola, Merlot, Cabernet Sauvignon
Region, Contessa Entellina, Sicily.
Ruby red, with nuances of crushed rose petals, fig, and compliments of rosemary. Lovely smooth tannins. Lovely long finish, an amazing expression too.

Moulin A Vent Beaujolais 8,000
Grape Varietal, Gamay
Region, Cotes Du Rhone, France.
Intense maroon red colour, this wine is quite expressive with a primary nose comprising of red apple, vanilla-toffee with subtle mint. Light-bodied with a short finish.

Chateau Haute Selves Graves 9,000
Grape Varietals, Cabernet Sauvignon, Merlot.
Region, A.O.C Graves, Bordeaux
Deep Magenta, an outstanding expression of Graves. The nose is dominated by dark chocolate, tobacco, coffee roast and dust. Full bodied with gutsy tannin structure. An amazing bottle!

Prosper Maufoux Burgundy 8,500
Grape Varietal, Pinot Noir
Region A.O.C Burgundy, France.
Crimson red appearance. The nose is robust with a fine mix of cranberry ripe red cherry complemented by raspberry essence. Light bodied with a short finish. Enjoyed slightly chilled.

Villa Alta Amarone (Single Vineyard) 12,000
Grape Varietals: Rondinella, Corvina, Molinara.
Region: DOCG, Valpolicella.
Deep ruby colour, well round palate, with silky mature tannins. Earthy nuances that open to leather undertones with complements of smoke and spice. Medium bodied with a long finish.

ROSÉ WINES

	GLASS	BOTTLE
Le Bonheur	800	3,500

Grape Varietal: Syrah.
Region: Cote Du Rhone, France
Salmon Pink shade, the nose has relaxed red cherry blossom, with an enveloping raspberry fruitiness essence with compliments of red floral petals.

Donnafugata Lumera 5,000
Grape Varietal: Nero D' avola, Syrah, Pinot Nero, Nocera
Region: Contessa Entellina.
Brilliant deep pink. The nose is awash with pomegranate, wild strawberries, and black currant. Full bodied with an affirmative acidity on the palate.