

# Artcafé

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

<b>Our puffy favourite:</b> Apple Crumble   Vanilla Choco Chip Muffin   Banana Macadamia Muffin Blueberry Muffin   Fudge Brownie	270/-
Blueberry Muffin   Fudge Brownie	290/-

## CAKES & DESSERTS

SALT CARAMEL CAKE	490/-
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Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.

### CARROT CAKE

Indulge in our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins.

### DARK FOREST CAKE

Our rarest chocolate cake loved by all. A MUST TRY! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache.

### CAPPUCCINO CAKE

Layers of nutty meringue and coffee ganache come together in this memorable signature coffee cake.

### NEW YORK STYLE CHEESECAKE

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

The artistry in the white chocolate roses makes this beautiful vanilla & white chocolate cake loved by all. A MUST TRY!

### ORANGE & DARK CHOCOLATE CAKE

Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache.

### LEMON, MIXED BERRY & WHITE CHOCOLATE CAKE

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

### ART VOLCANO

Fall in love with this chocolate lava cake with its rich molten chocolate centre. Served with vanilla ice cream.

## COFFEE'S

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

### ICED COFFEES

Sweet and refreshing Iced Latte, Iced Americano Iced Cappuccino

ADD: DAIRY:	Regular: Low-fat +50/-   Whipped Cream +100/-
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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

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

ADD: Extra Chapati 100/-

### BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS

Select your flavour: Rose Hibiscus | Peach | Mango Marigold | Sweet Mint | Cumin

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.

### KENYAN TEA

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

### FRESH MOROCCAN MINT

Black tea with cinnamon, cardamom, and cloves.

### DAWA

Served with honey

- CLASSIC LEMON & GINGER DAWA - ORANGE TURMERIC & GINGER DAWA

### ICED TEA

(Black Iced Tea)

## CHOCOLATE

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

### HOT CHOCOLATE

### STORMY DOUBLE CHOCOLATE

## 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

Our homemade granola is served with fresh seasonal fruit, creamy yoghurt, and a drizzle of honey, offering a delightful blend of crunch and freshness.

### BREAD BASKET

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

### TROPICAL FRUIT SALAD

Seasonal fruits, drizzled with a refreshing mint & passion dressing.

### EGGS & TOAST

Two eggs prepared to your liking, served with toast, butter & our homemade jam.

### BREAKFAST CROISSANT

Wholegrain croissant, two eggs prepared to your liking, crispy bacon, tomatoes, cheese & served with a side of salad.

### AVOCADO TOAST

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

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/-

### SAVOURY FRENCH TOAST

Homemade bread savoury French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon.

### EGGS BENEDICT

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.

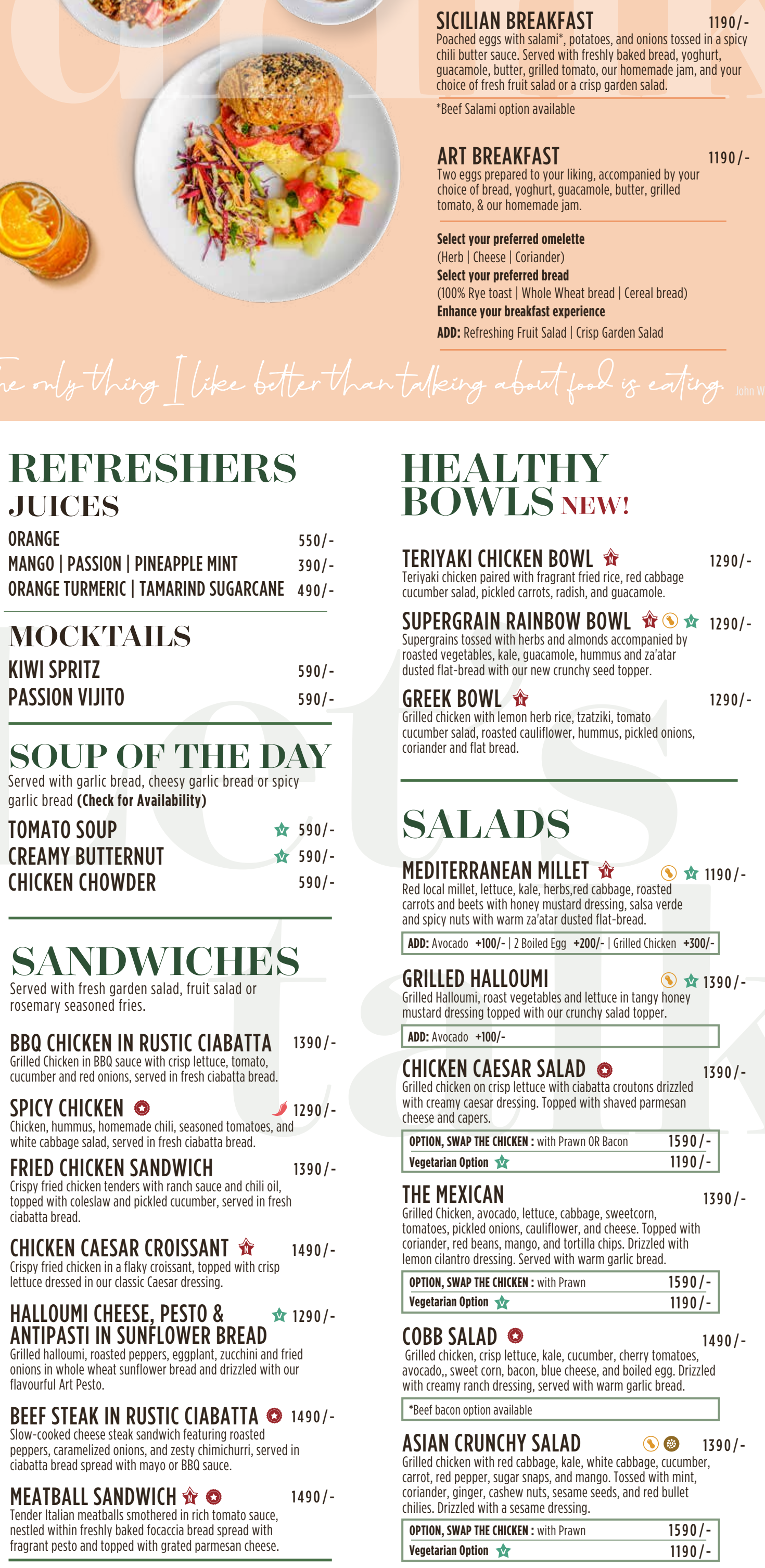
ADD: Extra Chapati 100/-

### PINEAPPLE UPSIDE-DOWN PANCAKES

Fluffy pancakes topped with caramelised pineapple, served with a side of seasonal fruit salad.

(Plain pancake option available)

890/-



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. 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

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.

\*Beef Salami option available

### SICILIAN BREAKFAST

Poached eggs with salami\*, potatoes, and onions tossed in a spicy chili 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.

\*Beef Salami option available

### ART BREAKFAST

Two eggs prepared to your liking, accompanied by your choice of bread, yoghurt, 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

## REFRESHERS

### JUICES

ORANGE 550/-

MANGO | PASSION | PINEAPPLE MINT 390/-

ORANGE TURMERIC | TAMARIND SUGARCANE 490/-

### MOCKTAILS

KIWI SPRITZ 590/-

PASSION VIJITO 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 reserved seasonal fries.

### 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

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 ciabatta bread.

### CHICKEN CAESAR CROISSANT

Crispy fried chicken in a spicy croissant, topped with crisp lettuce dressed in our classic Caesar dressing.

### HALLOUMI 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.

### 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.

### MEATBALL SANDWICH

Slow-cooked meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia bread spread with fragrant pesto and topped with grated parmesan cheese.

## HEALTHY BOWLS

### TERIYAKI CHICKEN BOWL

Teriyaki chicken paired with fragrant fried rice, red cabbage cucumber salad, pickled carrots, radish, and guacamole.

### SUPERGRAIN RAINBOW BOWL

Roasted proteins tossed with herbs and almonds accompanied by roasted vegetables, kale, guacamole, hummus and za'atar dusted flat-bread with our new crunchy seed topper.

### GREEK BOWL

Grilled chicken with lemon herb rice, tzatziki, tomato cucumber salad, roasted cauliflower, hummus, pickled onions, coriander and flat bread.

## SALADS

### MEDITERRANEAN MILLET

Red local millet, lettuce, kale, herbs, red cabbage, roasted carrots and beets with honey mustard dressing, salsa verde and spicy nuts with warm za'atar dusted flat-bread.

ADD: Avocado +100/- | 2 Boiled Egg +200/- | Grilled Chicken +300/-

### GRILLED HALLOUMI

Grilled Halloumi, roast vegetables and lettuce in tangy house must dressing topped with our crunchly salad topper.

ADD: Avocado +100/-

### CHICKEN CAESAR SALAD

Grilled chicken in crisp lettuce with ciabatta croutons drizzled with creamy Caesar dressing. Topped with shaved parmesan cheese and capers.

OPTION: SWAP THE CHICKEN: with Prawn OR Bacon 1590/-

Vegetarian Option ★ 1190/-

### THE MEXICAN

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/-

### COBB SALAD

Spiced Chicken, Crisp lettuce, kale, cucumber, cherry tomatoes, avocado, sweet corn, bacon, blue cheese, and boiled egg. Drizzled with creamy ranch dressing, served with warm garlic bread.

\*Beef bacon option available

### ASIAN CRUNCHY SALAD

Grilled chicken with red cabbage, kale, white cabbage, cucumber, carrot, red pepper, sugar snap, and mango. Tossed with mint, coriander, ginger, cashew nuts, sesame seeds, and red bellie chilies. Drizzled with a sesame dressing.

OPTION: SWAP THE CHICKEN: with Prawn 1590/-

Vegetarian Option ★ 1190/-

## NEW! LEMONADES

CHOOSE A FLAVOUR: 550/-

CLASSIC HIBISCUS TEA LEMONGRASS

### QUICHE OF THE DAY

FRESHLY BAKED Light and hearty served fresh garden salad.

## 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.

### IRON FROST FUSION

Beetroot, Avocado, Hibiscus tea, Ginger, Spinach and Avocado.

### GREEN POWER

Cucumber, Kale, Moringa, Ginger, Lemon juice, Pineapple mint juice, Avocado and Honey.

## MILKSHAKES

A truly great and tasty snack.

### SALTED CARAMEL SHAKE

Salted caramel cake, vanilla ice cream & milk foam.

### CAPPUCCINO

Espresso, vanilla ice cream & milk foam.

### BLUEBERRY BURST

Vanilla ice cream, blueberry fruit crush & milk.

### CHOCO CHIP COOKIE

Choco chip cookies & vanilla ice cream.

### CLASSIC

Chocolate | Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).

## LUNCH & DINNER

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

### CHICKEN CURRY

Lightly spiced flavourful chicken curry with aromatic savoury rice and refreshing side salad.

### SLOW COOKED BARBECUE BEEF

Served with our famous BBQ sauce, rosemary seasoned fries or mashed potatoes & steamed vegetables

### CLASSIC FISH & CHIPS

Crispy panko crusted fried fish with rosemary seasoned fries, house slaw and tartare sauce.

### CHICKEN TIKKA SKEWERS

Chicken Tikka, peppers, and onion skewers marinated in traditional spices and grilled to perfection. Served on flatbread with a lime and coriander dressing, accompanied by fries and a side salad.

### GRILLED CHICKEN

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

### CHICKEN SCHNITZEL

Spicy tender chicken schnitzel with creamy mashed potatoes, steamed vegetables, and a side of flavorful aioli.

### SWEET & SPICY CHICKEN

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

### CHICKEN SHAWARMA

Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chili and coriander with a side of seasoned fries.

### 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.

FLAVOUR: Chili Butter | Barbecue | Honey Lemon

### PAN FRIED FRESH FISH FILLET

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

### GRILLED SALMON (SUBJECT TO AVAILABILITY)

Salmon fillet seasoned with fresh herbs and olive oil, topped with dill butter, served with Mediterranean vegetables.

### ROAST HALF CHICKEN

Half roast spring chicken served with crisp, steamed seasonal vegetables, braised red cabbage, and pineapple ginger, and chili chutney.

1690/-

### STEAK OF THE DAY

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

2990/-

### TERIYAKI HALLOUMI

### STIR FRY

Stir fry paired with seasonal fresh vegetables, glazed with teriyaki sauce & served with fried rice.

1490/-

### DIAVOLA

Salami slices, pomodoro sauce, mozzarella capers, oregano & chilies.

### SANTA FE