







# Artcaffè

Cafe • Restaurant • Bar

## FRESHLY BAKED

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

BUTTER CROISSANT	290/-
CINNAMON & RAISIN ROLL	290/-
CHOCOLATE CROISSANT	330/-
ALMOND CROISSANT   	330/-
MULTI-GRAIN CROISSANT 	330/-
MINI PASTRIES (10PIECES)	900/-
CHICKEN PIE	390/-
SAMOSA, BEEF   CHEESE (3PIECES)	390/-
BIG BEEF SAMOSA 	300/-
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.	

## COFFEES

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

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/-

## CHOCOLATE



A timeless classic made to sweeten & warm up your spirits.	
HOT CHOCOLATE	350/-
STORMY DOUBLE CHOCOLATE	390/-

## REFRESHERS



	500ML	1 LITRE
STILL WATER	190/-	290/-
SPARKLING WATER	220/-	320/-

## SANDWICHES

Served with fresh garden salad, fruit salad or rosemary seasoned fries.

BBQ CHICKEN IN RUSTIC CIABATTA	1390/-
Grilled Chicken in BBQ sauce with crisp lettuce, tomato, cucumber and red onions, served in fresh ciabatta bread.	
SPICY CHICKEN  	1290/-
Chicken, hummus, homemade chili, seasoned tomatoes, and white cabbage salad, served in fresh ciabatta bread.	
FRIED CHICKEN SANDWICH	1390/-
Crispy fried chicken tenders with ranch sauce and chili oil, topped with coleslaw and pickled cucumber, served in fresh ciabatta bread.	

## SALADS

THE MEXICAN	1390/-
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 	1490/-
Grilled 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	

# LUNCH & DINNER

CORIANDER CHUTNEY FISH 	1190/-
Grilled fish braised in coriander chutney, served with aromatic pilau rice.	
PLATTER (Serves 2)	2490/-
CORIANDER CHUTNEY CHICKEN 	990/-
Chicken braised in coriander chutney, served with fragrant biryani rice.	
PLATTER (Serves 2)	2290/-



The only thing I like better than talking about food is eating. John Walters

 NEW  Vegetarian  Vegan  Spicy  Contains Nuts  Contains Sesame  Dairy Free  Contains Dairy  Caffeine Free  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.