

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/-
CHICKEN PIE	390/-
SAMOSA, BEEF CHEESE (SPIECES)	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.	

COFFEES

ESPRESSO	SINGLE 200/-	DOUBLE 250/-
CAPPUCCINO	290/-	350/-
CAFFÉ LATTE	290/-	350/-
ART MACCHIATO	250/-	290/-
LATTE MACCHIATO	290/-	350/-
MACCHINO	250/-	290/-
MOCHA	350/-	390/-
FILTER COFFEE		350/-
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 Cocco 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 form for the perfect balance of sweet & spicy.	
KENYAN TEA	290/-
Black OR White	
FRESH MOROCCAN MINT	290/-
Black tea with cinnamon, cardamom, and cloves.	
DAWA	350/-
Served with honey	
- CLASSIC LEMON & GINGER DAWA	
- ORANGE TURMERIC & GINGER DAWA	
ICED TEA	390/-
(Black Iced Tea)	

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

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)

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

Sunflower bread savory 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/-



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/-**

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

REFRESHERS

JUICES

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

MOCKTAILS

KIWI SPRITZ

PASSION VIJITO

SOUP OF THE DAY

Served with garlic bread, cheesy garlic bread or spicy garlic bread (Check for Availability)

TOMATO SOUP

CREAMY BUTTERNUT

CHICKEN CHOWDER

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.

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 flaky 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 cheese steak sandwich featuring roasted peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce.

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.

HEALTHY BOWLS

TERIYAKI CHICKEN BOWL

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

SUPERGRAIN RAINBOW BOWL

Supergrains 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 honey mustard dressing topped with our crunchly salad topper.

ADD: Avocado +100/-

CHICKEN CAESAR SALAD

Grilled chicken on 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

Grilled chicken, crisp lettuce, kale, cucumber, cherry tomatoes, avocado, sweet corn, bacon, blue cheese, and boiled egg. Drizzled with creamy ranch dressing and 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 snaps, and mango. Tossed with mint, coriander, ginger, cashew nuts, sesame seeds, and red bullet 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 iron super powder, chia seeds & more!

CHIA CEREAL BURST

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.

MILKSHAKES

A truly great and tasty snack.

SALTED CARAMEL SHAKE

Salted Caramel cake, vanilla ice cream & milk.

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).

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 wedged for a zesty twist.

SPINACH & FETA SAMOSA (3 PIECES)

Crispy parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chilli chutney.

HUMMUS BOWL

Served with fresh focaccia.

With Crispy Falafel

A creamy and nutritious blend of chickpeas packed with protein and flavour.

With Caramelised Onion

A creamy hummus drizzled with olive oil, topped with caramelised onions for a touch of sweetness.

With Chicken Shawarma

Creamy hummus drizzled with olive oil topped with shawarma spiced grilled chicken.

HOME FRIES

Tender sautéed potatoes tossed in our famous chili, butter, and fried onion sauce.

CHICKEN TIKKA SKEWERS

Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with refreshing lemon coriander dressing.

CHILLI PRAWNS

Succulent prawns cooked in olive oil, garlic, chilli and lime juice. Served with freshly baked ciabatta.

GARLIC BREAD

Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection.

Cheesy garlic bread

Spicy cheesy garlic bread

ART WINGS

Flavorful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience.

SMALL

LARGE

SAUCE FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

SEASONED CHIPS

Crispy golden fries seasoned with fragrant rosemary and served with our delicious aioli dipping sauce.

SEASONED CHIPS & SAUSAGES

Rosemary-seasoned fries served with two sausages*, accompanied by our delicious aioli dipping sauce.

*Farmers Choice beef sausage option available

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 chillies in olive oil for an extra kick.

DIAVOLA

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

SANTA FE

Roasted peppers, sweet caramelized onion, feta, mozzarella and ripped basil.

HAWAIIAN

Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella.

CACIO E PEPE

White sauce pizza with primary flavours of parmesan and black pepper.

POLLO

Spiced Chicken, BBQ Sauce, Mozzarella Cheese, Grilled Onion & Fresh Coriander.

MARGHERITA BASILICO

Tomato sauce, basil oil, mozzarella & oregano.

ADD: Pineapple | Olives | Tomatoes | Jalapeño | 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 / CHICKEN BURGER

Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and house slaw.

PATTY OPTIONS: Beef or Chicken