



NON-ALCOHOLIC

SMOOTHIES

Keeping it FRESH

BERRY BOMB
Frozen berries, bananas, baby spinach, apple juice, mint

IMMUNE BOOST
Carrot, mango, orange, pineapple with a twist of lime

R80

BREW KOMBUCHA
Rose / Original

R34

MARTINI PROSECCO

R215

ROCK SHANDY

R25

MILKSHAKES

Vanilla
Oreo
Strawberry
Bar-one
Caramel
Coffee (large only)
Add Kahlua R20 / Frangelico R25

Small
R50
R50
R50
R50
R50
R70
R75

Large
R70
R75
R70
R75
R70
R75
R85

KEEPING IT CASUAL

Coffees, teas and cooldrinks

Red Cappuccino
Flat white / Cappuccino (double shot)
Americano
Latte
Iced Coffee (with cubes)
Espresso
Chai Latte
Cortado
Add an extra shot of hazelnut or butterscotch

R35
R35
R28
R32
R37
R24
R35
R30
R10

HOMEMADE

LEMONADE
My main squeeze: Homemade Lemonade
Pretty in pink: Raspberry and Basil Lemonade
1lt Jug

R25
R30
R80

Hot chocolate

R35

ICE TEA
Rooibos, Apple, Ginger, Lemon
1lt Jug

R25

Berry slushie
Lemon / lime slushie

R40 | R60
R40 | R60

PINEAPPLE DREAMS
Pineapple, apple, mint, ginger

R55

Tea: Ceylon / Green / Rooibos
Extra almond / oat milk

R18
R10

SODAS

Coke / Coke Zero / Fanta Orange
Creme Soda / Sprite / Sprite Zero
Appletiser / Grapetiser
Still Water
Sparkling Water
Sir Fruit Apple Juice / Orange Juice
Jug
Sir Fruit Cranberry Juice
Red Bull

R28
R30
R30
R30
R30
R30
R30
R30
R30
R35



Clay Cafe

IN THE CITY

(GF) - Gluten-free | (V+) - Vegan | (V) - Veggie

If you have any allergies please inform your waiter or a manager to make sure we can prepare your food correctly for you.
Food served from 12:00 until 2 hours before closing | Alcohol served 11:00 - 21:00

BRUNCH BABY

Served 9:00 - 11:45 (pizzas can be served during this time * served on weekends and busy days only)

FRUIT BOWL v

Fruit, berry compote and yoghurt

R65

CROISSANT Grated cheese and jam

R70

CHOOSE YOUR BREAD

Sourdough, Rye, GF Bread, Croissant (Add R25)

Scrambled egg and bacon

R80

Scrambled egg, salmon rose, cream cheese and fresh rocket

R130

Scrambled eggs, mushrooms, spinach and tomato v (Add avo R30)

R105

Avo Crush - Smashed avo on sourdough with feta and fresh rocket served with a side of hummus and a falafel ball v

R130

YOUR CHOICE

3 egg Omelette

Sun-dried tomato, mushroom, spinach, feta v

R85

Salmon, cream cheese (Add avo R30)

R110

Bacon, cheddar cheese, chilli jam, rocket

R95

KIDDIES

Kiddies scrambled egg on (w/b) toast

R30

Kiddies scrambled egg and bacon on (w/b) toast

R45

Avo toast with cucumber sticks

R45



SNACK-ATTACK TAPAS MENU

- GRILLED HALLOUMI v**
Served with honey, lemon and olive oil, paired with sourdough toast (served when ready) **R110**
- CHILLI-CHEESE POPPER BOMBS**
Three delicious cheeses, crispy bacon, potato and jalapeno, served with sriracha-mayo dipping sauce **R70**
- GREEK HOMEMADE TZATZIKI v**
Served with sliced toasted sourdough **R50**
- HEALTH POT v*, GF**
Char-grilled broccoli with lemon basil and 1 falafel ball on hummus **R60**
- RAWN TEMPURA**
Served with spicy Kewpie aioli (4) **R130**
- POTSTICKERS**
Served with soya and sesame dipping sauce
- POSH PRAWNS**
Sesame oil, spring onion and water chestnuts **R130**
- VEG POTSTICKER v**
Beyond beef*, mushrooms, tofu, pepper soy & garlic **R75**
- MEATBALLS**
Served with a pomodoro sauce & sliced sourdough toast **R105**
- MEDITERRANEAN GUACAMOLE v*, GF**
[Seasonal] (A Clay Café favourite!) - GF Nacho crisps served with smashed avo, lemon twist, baby tomatoes & red onion **R125**
- MUSHROOM RISOTTO BALLS v**
Three risotto balls with a gooey mozzarella centre atop a smoky pomodoro sauce **R80**
- ZUCCHINI FRIES v**
Corn-crisp, parmesan flakes and basil coating served with our homemade tzatziki **R65**
- HOT CHIPS v*, GF**
Served with a side of sriracha mayo **R50**

SALADS

- GREEK SALAD v*, GF**
Cucumber, tomato, olives, onion and feta **R75**
- SEASONAL VEG SALAD v**
Base of mixed leaves topped with cucumber, baby marrow, roasted butternut, peppers, pumpkin seeds, sundried tomato and dressed with a lemon-honey vinaigrette **R90**
- GREEN HALLOUMI SALAD v**
Mixed leaves, cucumber, tomatoes, olives, grilled halloumi, seasonal fruit, topped with creamy pesto dressing **R130**
- CHICKEN SALAD**
Mixed leaves, tomato, roasted pumpkin seeds, red onions and Parmesan shavings served with a creamy pesto dressing **R110**
- EXTRAS**
Falafel balls **R20** | Grilled chicken **R30**
Feta **R15** | Halloumi **R30** | Avo **R30**
- GOURMET SANDWICHES**
All sandwiches served on sourdough. Buttermilk rye or GF artisan bread (R10 extra). Served with chips
- SMASHED AVO v**
Sun-dried tomato and feta **R125**
- BTL TWIST**
Toasted sandwich with bacon, spinach, baby tomatoes and sriracha mayo (Add avo **R30**) **R105**
- SMOKED SALMON RIBBONS**
Salmon ribbons and cream cheese served on toasted slices **R135**
- CHICKEN MAJO**
Shredded chicken, cucumber and red onion **R90**

'Life is about exploring PASTA-bilities'

*Gluten-free pasta available R25
All pasta served with Tagliatelle*

- ALFREDO**
Onions, cream, mushrooms, truffle oil & bacon **R160**
- VEG POMODORO**
Tomato-red pepper sauce, char-grilled broccoli, baby marrow, peas v* **R150**
- POMODORO**
Tomato sauce with meatballs **R175**
- NEAPOLITAN**
Neapolitan sauce, basil, parmesan shavings **R125**
- OPEN GYROS [YEE-ROH] MAIN**
Served with a side of hot chips

BASE
Hand-rolled flatbread brushed with garlic butter and rosemary, homemade tzatziki, cucumber ribbons and baby tomatoes topped with baby spinach and tahini dressing

- TOPPINGS**
Grilled chicken, with a touch of heat **R120**
Deep fried falafel balls v **R105**
(Add avo **R30**)

CREATIVE KIDS

- KIDDIES TOASTIES (white/brown bread)**
Cheese / cheese and tomato, served with hot chips v **R40**
- Chicken mayo, served with hot chips (Swap chips out for cucumber sticks) **R45**
- SMASHED AVO v***
Served on w/b toast with a side of cucumber sticks **R45**
- CHIPS v*, GF**
Mini portion of hot potato chips **R35**
- CRISPY CRUMBED CHICKEN STRIPS**
Served with hot chips **R60**
- BAMBINO PIZZA**
Mini margherita pizza **R50**
- Add chicken/bacon **R20**
Add Violife Vegan Cheese v* **R25**
Add GF base **R25**

PIZZAS

[p:ri:tel] noun

- The only love triangle I want!
All pizza bases are made in-house with a secret tomato base sauce.
Make it vegan: vegan cheese R30 / GF base: Add R30
- Margherita Pizza v **R125**
- Bacon and pineapple **R145**
- Mushrooms, caramelised onion, olives and fresh rocket v **R150**
- Tomato, basil pesto and balsamic glaze v (Add avo **R30**) **R160**

- Black Forest ham topped with fresh rocket and grated Parmesan **R185**
- Crispy bacon, cream cheese and fresh rocket **R175**
- Chicken, sun-dried tomatoes, feta and avo **R165**

EXTRAS

- Pineapple, Mushroom, Feta ***R15** | Cream Cheese **R25**
Avo **R30** | Chicken **R25** | Black Forest Ham **R40**
Salmon **R35** | Salami **R25** | Bacon **R25**

GUILTY PLEASURES

...if there's a whisk, there's a way...

- CHOCOLATE BROWNIE BITE** ^{GF}
*Add vanilla ice cream **R45**
R25
- CHURROS**
Dusted with cinnamon and sugar, served with warm Belgian chocolate dipping sauce or caramel sauce **R65**
- ditto VEGAN ICE CREAM** **R35**