

# Clay Cafe

HOUT BAY CERAMIC PAINTING

## breakfast

Served until 11:30 am

<b>PLAIN CROISSANT</b>	30
With jam, cheese or chocolate spread	40
<b>CREAMY SCRAMBLED EGG ON CROISSANT</b>	60
Add avo	20
Add bacon	20
Add salmon	35
<b>SHAKSHUKA (RED PEPPER) <sup>V</sup></b>	68
Two poached eggs on sourdough topped with a spicy North African tomato, capsicum & onion relish	
<b>ENGLISH BREAKFAST</b>	78
Eggs, bacon, tomato, sautéed mushrooms & toast	
Add beef sausage	20
<b>EGGS BENEDICT</b>	70
Poached eggs on your choice of toasted English muffin OR roasted sweet potato <sup>GF</sup> - topped with Hollandaise sauce	
Add sautéed spinach	10
Add avo	20
Add bacon	20
Add salmon	35
<b>SMASHED AVO ON TOAST <sup>V</sup></b>	78
On your choice of: Ciabatta / Sourdough / Roasted sweet potato <sup>GF</sup> Topped with chilli smashed avo, Danish style feta, tomato & two soft poached eggs	
Add bacon	20
Add salmon	35
<b>VEGAN BREKKIE <sup>V+</sup></b>	75
Zucchini fritters topped with sautéed mushrooms, tomato & avo	
<b>GORGEOUS GRANOLA <sup>V</sup></b>	75
Homemade gluten & wheat-free granola served with seasonal fruit, chia seeds & coconut yoghurt	

## small bites & toasties

Served all day

<b>PHYLLO PASTRY SPINACH, BUTTERNUT <sup>V</sup> &amp; FETA QUICHE</b>	45
<b>DUO OF DIPS <sup>V</sup></b>	68
Hummus, tzatziki with lightly grilled pita bread triangles	
<b>TOASTIES</b>	
Served on white / brown bread Sourdough or Ciabatta +10	
<b>TOASTED CHEESE</b>	50
Served with hand cut fries	
<b>TOASTED CHEESE &amp; TOMATO</b>	55
Served with hand cut fries	
<b>TOASTED CHICKEN MAYO</b>	65
Served with hand cut fries	
<b>TOASTED BACON, TOMATO &amp; CHEESE</b>	68
Served with hand cut fries	
Add gherkin / jalapeño	5
Add smokey paprika mayo	8
<b>GOURMET TOASTIES</b>	
Served from 11:45am • Served on sourdough with green side salad	
<b>BRIE, BACON &amp; RED ONION</b>	75
<b>PAN-FRIED HALLOUMI, CASHEW PESTO &amp; ROASTED RED PEPPER</b>	78
<b>SEARED BEEF FILLET, MOZZARELLA &amp; CARAMELISED ONION</b>	85
<b>SMOKED SALMON BAGEL</b>	85
Herbed cream cheese, salmon, red onion & rocket on a lightly toasted bagel	



# salads

Served from 11:45

<b>GRILLED HALLOUMI</b>	115
Halloumi, avo, onion, cucumber, strawberries (in season) & basil pesto mayo	
<b>CHAR-GRILLED CHICKEN</b>	110
Grilled chicken, cherry tomatoes, cucumber, carrot, beetroot, avo, feta & croutons	
<b>ASIAN SWEET CHILLI BEEF FILLET</b>	125
Seared beef fillet, cucumber ribbons, cherry tomatoes, red onion, coriander, mint & tamari roasted almonds	
<b>CHOOSE A DRESSING</b>	
Signature honey & soy house vinaigrette	
Ginger, sesame & garlic dressing	
Green goddess apple & herb dressing	

# buddha bowls

Served from 11:45

Your choice of topping served on a base of salad leaves or quinoa, with rocket, cucumber & avo

<b>ROASTED SEASONAL VEGGIES, FETA &amp; TOASTED NUTS</b>	115
<b>SMOKED SALMON RIBBONS</b>	120
<b>SPINACH &amp; ZUCCHINI FRITTER</b>	110
With edamame beans & cherry tomato	

# homemade pasta

Served from 11:45

Gluten-free pasta <sup>GF</sup> 25 | Vegan Mozzarella <sup>V+</sup> 35

<b>FETTUCINE ALFREDO</b>	110
Free range chicken, streaky bacon, sautéed mushrooms in a creamy garlic sauce	
<b>CAPRESE CAFE</b>	98
Homemade basil & cashew pesto, blistered cherry tomatoes & feta	

# sides

<b>HAND CUT RUSTIC FRIES</b>	30
<b>ROASTED SMASHED SALT &amp; VINEGAR BABY POTATOES</b>	35
<b>LOADED FRIES</b>	40
Served with bacon bits & smokey mayo	
<b>ROASTED BUTTERNUT &amp; ZUCCHINI WITH FETA <sup>V</sup></b>	35
<b>GREEN SIDE SALAD <sup>V+</sup></b>	38
Mixed greens, cucumber, red onion, cherry tomatoes & house dressing	

# burgers

Served from 11:45

Homemade juicy 180g sirloin beef patty basted with our famous BBQ sauce. Seeded bun, gherkin, lettuce & tomato come standard - served with a choice of salt & vinegar baked & smashed baby potatoes or side salad

<b>KENTRIDGE</b>	120
Streaky bacon, melted cheddar & avo	
<b>DUMAS</b>	125
Gorgonzola cheese, streaky bacon & caramelised onion	
<b>STERN</b>	120
Danish style feta, avo & peppadew	
<b>FENI</b>	120
Grilled chicken breast, avo, feta & red onion	
<b>DU TOIT</b>	135
Your choice of BEETROOT & BAOBAB or QUINOA & BROCCOLI PATTY Avo, rocket, red onion & vegan mayo <sup>V+</sup>	
Add smokey paprika mayo	15
Add sliced jalapeño	7
Add bread & butter pickles	7

# pizza

Served all day

Please note - no swap outs & extra ingredients will be charged accordingly. All pizzas except Alba, come standard with our homemade tomato sauce & mozzarella

Gluten-free base <sup>GF</sup> 35 | Vegan Mozzarella <sup>V+</sup> 35

<b>ALBA</b>	90
Mozzarella, garlic, rocket (no tomato)	
<b>RAPHAEL</b>	90
Tomato & Mozzarella	
<b>PICASSO</b>	120
Grilled chicken, avo, feta, rocket	
<b>REMBRANDT</b>	125
Bacon, avo, feta & peppadews	
<b>WARHOL</b>	125
Gorgonzola cheese, bacon, caramelised onion & rocket	
<b>DA VINCI</b>	135
Salami, sautéed mushrooms, roasted red peppers & parmesan shavings	
<b>BELLINI</b>	145
Salami, bacon, jalapeños, red onion & rocket	
<b>ORTAGGIO <sup>V+</sup></b>	120
Roasted butternut, grilled zucchini, sautéed mushrooms, caramelised onion & baby spinach	
Add chopped chilli	10
Add parmesan	10



# clay kids

Breakfast - served till 11:30

<b>SCRAMBLED EGG ON TOAST</b>	35
Add bacon	20
<b>CHOCOLATE SPREAD &amp; BANANA TOAST</b>	35
<b>SEASONAL FRUIT BOWL <sup>V+</sup></b>	55
Served with coconut yoghurt & oat crunchie	

Lunch - served from 11:45

<b>BABY RAPHAEL PIZZA</b>	40
Tomato & mozzarella	
Add pineapple / mushrooms	10
Add bacon / chicken / avo	20
<b>BISQUE BURGER</b>	55
100g sirloin beef burger on seeded bun with lettuce & tomato	
Add cheddar cheese	7
<b>HOMEMADE PASTA</b>	45
Tossed lightly in butter & parmesan	
Add roasted veg	10
Add chicken	20
<b>CRISPY CRUMBED CHICKEN STRIPS <sup>GF</sup></b>	55
Served with fried rustic chips	
<b>VEG OUT PLATE <sup>V</sup></b>	50
Spinach & zucchini fritter with humus & cucumber fingers	

## sweet treats

All our delicious bakes are homemade, please ask your waitron for daily specials

<b>INDIVIDUAL CARROT CAKE</b>	40
<b>CHOCOLATE CAKE SLICE</b>	40
<b>BAKED CHEESECAKE</b>	45
Served with choice of salted caramel or berry drizzle	
<b>DARK BELGIAN CHOC MOUSSE</b>	50
<b>CASHEW NUT CHOC MOUSSE <sup>V+</sup></b>	55
<b>APPLE, ALMOND &amp; BERRY CRUMBLE</b>	65
Served with ice cream	
<b>CREME BRULEE</b>	45
<b>DECADENT BROWNIE <sup>GF</sup></b>	25
<b>FUDGE / OAT CRUNCHIE</b>	22
<b>PEANUT BUTTER CUP <sup>V+</sup></b>	30
<b>TRADITIONAL WAFFLE</b>	40
Add syrup / choc sauce	7
Add ice cream / fresh whipped cream	10

## chocolate bubble waffle

<b>STRAWBERRY SENSATION</b>	65
Chocolate bubble waffle, vanilla ice cream, whipped cream, fresh strawberries, choc sauce & toasted nut sprinkle	
<b>CHOCOLATE COMA</b>	75
Chocolate bubble waffle, choc ice cream, brownie bits, choc sauce & whipped cream	
<b>UNICORN DREAMS</b>	70
Chocolate bubble waffle, choc chip ice cream, mini marshmallows, strawberry syrup, whipped cream & crushed meringue	
<b>HOMEMADE ICE CREAM (per scoop)</b>	28
Preservative & colourant free	
Sugar cone	8

## smoothies & milkshakes

<b>OLD SCHOOL BERRY &amp; BANANA SMOOTHIE</b>	50
<b>GREEN MACHINE</b>	50
Spinach, banana, apple, mint, oat milk	
<b>HOMEMADE ICE CREAM MILKSHAKES</b>	Small 40 Large 60
Sassy strawberry • Salted caramel	
Chunky chocolate brownie	
Vanilla with meringue & hazelnut chocolate	
Peppermint crisp • Café au Lait - with a shot of espresso	

## freshly squeezed juices

<b>PURE ORANGE</b>	45
<b>GINGER ZINGER</b>	45
Apple, carrot, ginger, lemon	
<b>GREEN GODDESS</b>	45
Apple, cucumber, spinach, lemon	
<b>IMMUNE BOOSTER</b>	45
Apple, orange, ginger, lemon	
<b>SUNSHINE STARTER</b>	45
Pineapple, apple, ginger, mint	



## hot drinks

Almond or oat milk 15

ESPRESSO	22
CAPPUCCINO / FLAT WHITE / AMERICANO	30
CAFE LATTE / CHAI LATTE / CAFE MOCHA	35
RED ROOIBOS CAPPUCCINO	30
HOT CHOCOLATE	40
Made with real chocolate & mini marshmallows	
TEA	20
Ceylon, rooibos, earl grey, green	
BABYCCINO	10

## cold drinks

SODAS	25
Coke, coke light, coke zero, sprite, sprite zero, fanta orange, creme soda	
SODAS & SCHWEPPE MIXERS (200ml)	20
APPLETISER / GRAPETISER	25
ICED TEA (peach / lemon / berry)	35
JUICE (apple / orange)	Small 15 • Large 25
JUICE BOX (apple)	10
PURA LOW SUGAR SODAS	25
Cranberry, pomegranate, lemon & elderflower, cucumber & lime	
OMNIA WATER (still or sparkling)	500ml 18 • 1L 28
HOMEMADE ROOIBOS, APPLE & GINGER ICED TEA	30
ROCK SHANDY	35
CORDIAL (passion fruit / kola tonic / lime)	15

## beers & spirits

Served from 11:00 - 16:30

BEER ON TAP	48
Darling Brew slow lager	
BOTTLE BEER	30
Castle / Castle Lite / Windhoek	
CIDERS	40
Hunters Dry / Savanna / Dry	
GEOMETRIC GIN	35
GEOMETRIC FLORAL TONIC ESSENCE	25
Lavender, chamomile & pelargonium	
GEOMETRIC SPICE TONIC ESSENCE	25
Cape snowbush & fragrant spices	
GEOMETRIC CITRUS TONIC ESSENCE	25
Buchu & fresh citrus zest	

## wines

Corkage 50 • Maximum two bottles per table

METHODE CAP CLASSIQUE		
Miss Molly Petit Rosé		250
Cape Town Wine Co. Brut		270
WHITE	Glass	Bottle
Eikendal Chardonnay Unwooded	55	195
Boschendal 1685 Chardonnay	80	260
Rickety Bridge Sauvignon Blanc		200
Franschhoek Cellar Sauvignon Blanc	55	165
Cape Town Wine Co. Sauvignon Blanc	60	175
Franschhoek Cellar Chenin	50	155
ROSÉ	Glass	Bottle
Quando Mourvedre Rosé	55	165
Boschendal Rose Garden Rosé	55	165
RED	Glass	Bottle
Franschhoek Cellar Cab Sav	60	175
Weltevrede Cherrychoc Merlot	60	175
Cape Town Wine Co. Bordeaux Blend	60	175
Rickety Bridge Foundation Stone Red		240

## please note

- Trading times: Mon-Sun • 09:00am to 17:00pm
- A discretionary 10% service charge will be levied on tables of 8 pax or more
- If you are happy with the service provided by your waitron, the standard tipping range in South Africa is between 10-20%
- We have a separate dedicated & certified halaal kitchen - please request our halaal menu
- We offer complimentary wifi to our seated guests - "clay guest"

- Breakfast orders are strictly open until 11:30, no exceptions
- Last orders are 15 min before the kitchen closes at 16:30 pm
- Everything made at our cafe is made fresh by our kitchen using the best ingredients we can source
- We are a small and busy kitchen which is why substitutions & menu changes are not possible
- We thank you for your support



Clay Cafe Hout Bay



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