



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 BOWLS^V

Seasonal fruit with a side of homemade muesli, coconut flakes, berry compote and yoghurt **R65**

Warm oats, mylk, maple syrup and topped with seasonal fruit, cinnamon apples, home-made granola and almond butter ^{V+ GF} **R70**

CROISSANT Grated cheese and jam **R50**

CHOOSE YOUR BREAD

Sourdough, Rye, GF Bread, Croissant (add R10)

Scrambled egg and bacon **R65**

Scrambled egg, salmon rose, cream cheese and fresh rocket **R80**

Scrambled eggs, mushrooms, spinach and tomato ^V (Add avo **R25**) **R95**

Avo Crush - Smashed avo on sourdough with feta and fresh rocket served with a side of hummus and a falafel ball ^V **R85**

YOUR CHOICE

3 egg Omelette or Crepe

Sun-dried tomato, mushroom, spinach, feta ^V **R85**

Salmon, cream cheese (add avo **R25**) **R95**

Bacon, cheddar cheese, avo and chilli jam, rocket **R95**

Crepe with side of berries, fruit, cinnamon-sugar and lemon **R75**

KIDDIES

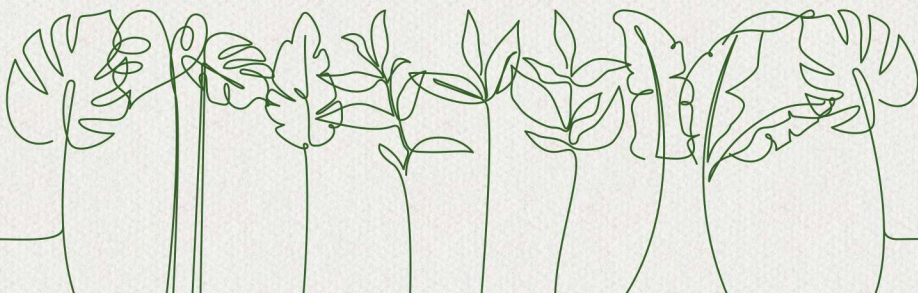
Kiddies scrambled egg on (w/b) toast **R25**

Kiddies scrambled egg and bacon on (w/b) toast **R40**

Pancake (x 2) with cinnamon, sugar and lemon **R40**

Pancake (x 2) with bar-one sauce **R50**

Avo toast with cucumber sticks **R45**





SNACK-ATTACK TAPAS MENU

- GRILLED HALLOUMI** ^V R110
Served with honey, lemon and olive oil, paired with sourdough toast (served when ready)
- CHILLI-CHEESE POPPER BOMBS** R60
Three delicious cheeses, crispy bacon, potato and jalapeño, served with sriracha-mayo dipping sauce
- GREEK HOMEMADE TZATZIKI** ^V R50
Served with sliced toasted sourdough
- HEALTH POT** ^{V+ GF} R50
Chargrilled broccoli with lemon basil and 1 falafel ball on hummus
- PRAWN TEMPURA** R120
Served with spicy Kewpie aioli (4)
- ASIAN SPICED CHICKEN WINGS** ^{GF} R100
Served with garlic-yoghurt dip (5)
- POT STICKERS**
Served with soya and sesame dipping sauce
- POSH PRAWNS** R70
Sesame oil, spring onion and water chestnuts
- PLANT-BASED BEYOND BEEF** ^V R65
Mushrooms, tofu, pepper, oil, soy, garlic
- MEATBALLS** R95
Served with a pomodoro sauce & sliced sourdough toast
- MEDITERRANEAN GUACAMOLE** ^{V+ GF} R105
[A Clay Café favourite] - GF Nacho crisps served with smashed avo, lemon twist, baby tomatoes & red onion (seasonal)
- ZUCCHINI FRIES** ^V R55
Corn-crisp, parmesan flakes and basil coating served with our homemade tzatziki
- HOT CHIPS** ^{V GF} R50
Served with a side of sriracha mayo
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SALADS

- SUMMER SALAD** ^{V GF} R95
Cucumber, chickpeas, peppers, cherry tomatoes, red onion, broccoli, served with a red wine and honey vinaigrette and a side of hummus
Choose your base: quinoa and baby leaves / plain mixed leaves
- SEASONAL VEG SALAD** ^V R80
Base of mixed leaves topped with cucumber, baby marrow, roasted butternut, peppers, pumpkin seeds, sundried tomato and dressed with a lemon-honey vinaigrette
- GREEN HALLOUMI SALAD** ^V R110
Mixed leaves, micro-herbs, avo, cucumber, tomatoes, olives, grilled halloumi, seasonal fruit, topped with creamy pesto dressing
- CHICKEN SALAD** R125
Mixed leaves, tomato, roasted pumpkin seeds, avo and Parmesan shavings served with a creamy pesto dressing

EXTRAS

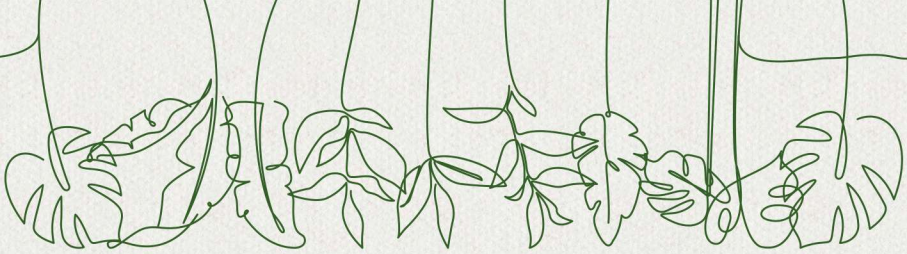
- Falafel balls **R20** | Grilled chicken **R30**
Salmon ribbons **R35** | Feta **R10** | Halloumi **R30**
Avo **R20**
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SANDWICHES

*Choose your bread: sourdough (no extra charge)
Buttermilk Rye or GF artisan bread (R10 extra)
Served with chips / side salad*

- SMASHED AVO** ^V R115
Sun-dried tomato and feta
- BTL TWIST** R105
Toasted sandwich with bacon, spinach, baby tomatoes and sriracha mayo
(Add avo **R25**)
- SMOKED SALMON RIBBONS** R80
Salmon ribbons and cream cheese served on toasted slices, with a side salad
- CHICKEN MAYO** R90
Shredded chicken, cucumber and red onion
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'Life is about exploring **PASTA**-bilities'

Gluten-free pasta available R25

Served on a cream base with tagliatelle (served with a side of Parmesan)

Sun-dried tomatoes, spinach, roasted butternut **▼** **R95**

Alfredo, onions, mushrooms, truffle oil & bacon **R130**

POMODORO

Tomato sauce, chargrilled broccoli, aubergine, coconut cream & basil **▼*** **R120**

Pomodoro tomato sauce with meatballs **R120**

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, baby tomatoes and avo topped with baby spinach and tahini dressing

TOPPINGS

Grilled chicken, with a touch of heat **R120**

Deep fried falafel balls **▼** **R105**
(Add avo R25)

CREATIVE KIDS

KIDDIES TOASTIES *(white/brown bread)*

Cheese / cheese and tomato, served with hot chips **▼** **R40**

Chicken mayo, served with hot chips **R45**
(Swop chips out for cucumber sticks)

SMASHED AVO **▼*** **R45**

Served on w/b toast with a side of cucumber sticks

CHIPS **▼ GF** **R35**

Mini portion of hot potato chips

CRISPY CRUMBED CHICKEN STRIPS **R55**

Served with hot chips

BAMBINO PIZZA **R45**

Mini margherita pizza

Add chicken/bacon **R15**

Add Violife Vegan Cheese **▼*** **R15**

Add GF base **R15**

PIZZAS

[pi:tse] noun

The only love triangle I want!

All pizza bases are made in-house with a secret tomato base sauce.

**Make it vegan: coconut vegan cheese R30 / GF base: Add R30*

MARGHERITA PIZZA **▼** **R90**

Bacon and pineapple **R100**

Mushrooms, caramelised onion and fresh rocket **▼** **R105**

Tomato, basil pesto and balsamic glaze **▼** **R105**
(Add avo R25)

Black Forest ham topped with fresh rocket and grated Parmesan **R150**

Crispy bacon, cream cheese and fresh rocket **R150**

Chicken, sun-dried tomatoes, feta and avo **R150**

EXTRAS

Pineapple, Mushroom, Feta, Cream Cheese **R15**

Avo **R25** | Chicken **R25** | Parma Ham **R40**

Salmon **R35** | Salami **R25** | Bacon **R25**

GUILTY PLEASURES

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

CHOCOLATE BROWNIE BITE **GF** **R30**

*Add vanilla ice cream **R20**

CRÈME BRÛLÉE TREAT **▼** **R45**

Soft custard inside with sugar crisp

CHURROS **R55**

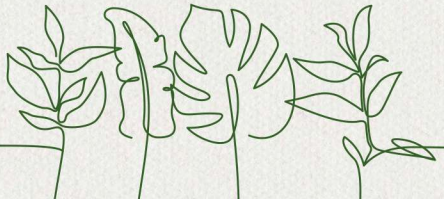
Dusted with cinnamon and sugar, served with warm Belgian chocolate dipping sauce or caramel sauce

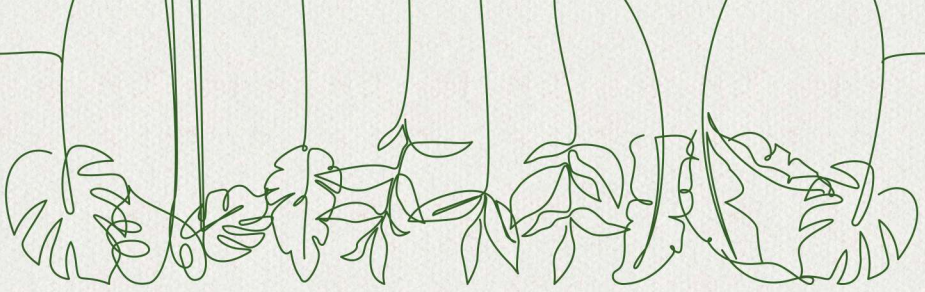
BAKED CHEESE CAKE *Slice* **R50**

Berry Puree **R60**

Caramel & Popcorn **R65**

ditto VEGAN ICE CREAM **R25**





SMOOTHIES

Keeping it FRESH

BERRY BOMB	R75
Frozen berries, bananas, baby spinach, apple juice, mint	
GREEN GODDESS	R75
Cucumber, spinach, lemon juice, apple, mint leaves, banana and raw honey	
IMMUNE BOOST	R75
Carrot, mango, orange, pineapple with a twist of lime	

MILKSHAKES

	Small	Large
Vanilla	R40	R60
Oreo	R40	R60
Strawberry	R40	R60
Bar-one	R40	R60
Caramel	R40	R60
Coffee (large only)		R60
Add Kahlua R20 / Frangelico R25		

HOMEMADE

LEMONADE	
My main squeeze: Homemade Lemonade	R25
Pretty in pink: Raspberry and Basil Lemonade	R30
1lt jug	R80
ICE TEA	R25
Rooibos, Apple, Ginger, Lemon	
1lt jug	R80
PINEAPPLE DREAMS	R55
Pineapple, apple, mint, ginger	

NON-ALCOHOLIC

DEVIL'S PEAK	R35
Zero to Hero beer	
SAVANNAH	R40
BREW KOMBUCHA	R34
Rose / Original	
MARTINI PROSECCO	R215
ROCK SHANDY	R25
ARNOLD PALMER	R30
Ice tea and lemonade mix	

KEEPING IT CASUAL

Coffees, teas and cold drinks

Red Cappuccino	R35
Flat white / Cappuccino	R25
Americano	R25
Latte	R27
Iced Coffee	R35
Espresso	R20
Add an extra shot of hazelnut or butterscotch	R10
Hot chocolate	R35
Berry slushie	R40 R60
Lemon / lime slushie	R40 R60
Tea: Ceylon / Green / Rooibos	R18
Extra almond / oat milk	R10

SODAS

Coke / Coke Zero / Fanta Orange	R25
Creme Soda / Sprite / Sprite Zero	
Appetiser / Grapetiser	R25
Still Water	R20 R30
Sparkling Water	R20 R30
Sir Fruit Apple Juice / Orange Juice	R15 R25
Jug	R45
Sir Fruit Cranberry Juice	R18 R30
Red Bull	R35

