

hot drinks

Almond or oat milk 15

ESPRESSO	30
CAPPUCCINO / FLAT WHITE	35
AMERICANO	30
CAFE LATTE / CHAI LATTE / CAFE MOCHA / DECAF	38
RED ROOIBOS CAPPUCCINO / ICED COFFEE	38
HOT CHOCOLATE <small>small 30 • large 40</small> Made with real chocolate and mini marshmallows	40
TEA Ceylon, rooibos, earl grey, green	25
BABYCCINO	15

cold drinks

SODAS Coke, coke light, coke zero, sprite, sprite zero, fanta orange, creme soda	30
SODAS AND SCHWEPPE'S MIXERS (200ml)	25
APPLETISER / GRAPETISER / VITAFIT APPLE	40
ICED TEA (peach / lemon / berry)	35
JUICE (apple / orange) <small>small 15 • large 25</small>	25
LOCAL SODAS (berry / citrus / lime - low calorie)	35
WATER (still or sparkling) <small>500ml 20 • 1.5L 35</small>	35
HOMEMADE ROOIBOS, APPLE AND GINGER ICED TEA	35
ROCK SHANDY	45
CORDIAL (passion fruit / kola tonic / lime)	15
SLUSHIES (passion fruit / strawberry / mango) <small>small 35 • large 55</small>	55

beers and spirits

Served from 11:00 - 16:30

BEER ON TAP Darling Brew slow lager	55
BOTTLE BEER Black Label / Castle Lite Windhoek Draught Non-alcoholic Beer	35 40 40
CIDERS Hunters Dry / Savanna Dry / Savanna Light	45
SUGARBIRD CAPE FYNBOS GIN Served with Schweppes Tonic Single Double	55 85

wines

Corkage 50 • Maximum two bottles per table

METHODE CAP CLASSIQUE Miss Molly Petit Rosé Miss Molly Brut	300 300
WHITE Anura Chardonnay Boschendal 1685 Chardonnay Rickety Bridge Sauvignon Blanc Franschhoek Cellar Sauvignon Blanc Cape Town Wine Co. Sauvignon Blanc Franschoek Cellar Chenin Groote Post Sea Salter Sauvignon Blanc	Carafe 75 85 250 250 60 60 185 180 180 380 Bottle
ROSÉ Quando Mourvedre Rosé Boschendal Rose Garden Rosé	Carafe 65 65 Bottle 200 200
RED Franschhoek Cellar Cab Sav Cape Town Wine Co. Bordeaux Blend Rickety Bridge Foundation Stone Red Rickety Bridge Cab Sav Boschkloof Cab Sav Merlot Doolhof Pinotage	Carafe 65 60 95 380 280 280 80 Bottle 200 180 280 280 250

V Vegetarian • V+ Vegan • GF Gluten-free

www.claycafe.co.za

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%. Gratuities go into a 'tip pool' and are distributed amongst employees who work towards your experience of painting and food. There is a R 45.00 studio fee per person painting.
- We have a separate dedicated and certified halaal kitchen - please request our halaal menu

 Clay Cafe Hout Bay  theclaycafe_houtbay

- We offer complimentary wifi to our seated guests - "clay cafe guest" (with no password)
- Breakfast orders are open until 11:30
- Last orders are at 16:15pm
- 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 and menu changes are not possible

breakfast

Served until 11:30 am

PLAIN CROISSANT With jam, cheese and butter Chocolate spread	55 50
CREAMY SCRAMBLED EGG ON CROISSANT Add avo Add bacon Add salmon Add mushrooms and tomato	70 20 30 40 20
SHAKSHUKA (RED PEPPER) V Two poached eggs in a spicy North African tomato, capsicum and onion relish served with sourdough toast Add bacon	85 30
ENGLISH BREAKFAST Eggs, bacon, tomato, sautéed mushrooms and toast Add beef sausage	100 20
EGGS BENEDICT Poached eggs on your choice of toasted English muffin or roasted sweet potato ^{GF} - topped with Hollandaise sauce, served with your choice of: Avo Sautéed spinach Grilled mushrooms and cherry tomatoes Bacon Salmon, trout and rocket	90 80 90 110 135 85
SMASHED AVO ON TOAST V On your choice of: Ciabatta / Sourdough / Roasted sweet potato ^{GF} Topped with chilli smashed avo, Danish style feta, tomato and two soft poached eggs Add bacon Add salmon	30 40 85
VEGAN BREKKIE V+ Zucchini fritters topped with sautéed mushrooms, tomato and avo	85
GORGEOUS GRANOLA V Homemade gluten and wheat-free granola served with seasonal fruit, chia seeds and double thick yoghurt Switch to coconut yoghurt	90 15

snack platters

Serves 4 - 6

CHEESE BOARD Local cheeses, preserves, olives and fruit, served with crackers and melba toast	240
DIP BOARD Salmon pate, hummus and tzatziki, served with crackers and melba toast	240
VEGGIE BOARD V+ Hummus, baba ghanoush, dates, olives, nuts, pickles and veggie sticks, served with grilled pita triangles	240

toasties

Served all day

Served on white / brown bread • Sourdough or Ciabatta +10

TOASTED CHEESE Served with hand cut fries	60
TOASTED CHEESE AND TOMATO Served with hand cut fries	65
TOASTED CHICKEN MAYO Served with hand cut fries	75
TOASTED BACON, TOMATO AND CHEESE Served with hand cut fries	75
Add gherkin / jalapeño Add smokey paprika mayo	10 15
GOURMET TOASTIES Served from 11:45am Served on sourdough with green side salad or hand cut fries	
BRIE, BACON AND RED ONION	85
PAN-FRIED HALLOUMI, CASHEW PESTO AND ROASTED RED PEPPER	85
BEEF SIRLOIN, MOZZARELLA AND CARAMELISED ONION	95
PAN FRIED MUSHROOMS, VEGAN MOZZARELLA ROCKET AND PESTO	85

snacks and small bites

BUTTER CHICKEN SALOME Medium spiced and rolled in a roti	120
BANG BANG CHICKEN Marinated chicken coated in crumbs, served on a stick with spicy mayonnaise and a cabbage salad	85
PHYLLO PASTRY SPINACH, BUTTERNUT V AND FETA QUICHE Served with a Greek salad	75
DUO OF DIPS V+ Hummus, baba ghanoush with lightly grilled pita bread triangles	75
HAND CUT RUSTIC FRIES	35
LOADED FRIES Served with bacon bits and smokey mayo	55
ROASTED BUTTERNUT AND ZUCCHINI WITH FETA V	35
GREEK SIDE SALAD V Mixed greens, cucumber, red onion, cherry tomatoes and house dressing	38

salads

Served from 11:45

GRILLED HALLOUMI Halloumi, avo, onion, cucumber, strawberries (in season) and basil pesto mayo	115
CHAR-GRILLED CHICKEN Grilled chicken, cherry tomatoes, cucumber, carrot, beetroot, avo, feta and croutons	115
ASIAN SWEET CHILLI BEEF Seared sirloin, cucumber ribbons, cherry tomatoes, avo, red onion, coriander and mint	135
ROASTED SEASONAL VEGGIES, FETA AND TOASTED NUTS On seasonal leaves with cucumber and avo	115
SMOKED SALMON TROUT Served with cream cheese, avo and casperberries on a baby spinach leaf base	120
SPINACH AND ZUCCHINI FRITTER ^{V+} On seasonal leaves, with edamame beans, cherry tomato, avo and cucumber Add quinoa	110 10
CHOOSE A DRESSING Signature honey and soy house vinaigrette Ginger, sesame and garlic dressing Green goddess apple and herb dressing	

homemade pasta

Served from 11:45

Gluten-free pasta ^{GF} 20

FETTUCINE ALFREDO Chicken, streaky bacon, sautéed mushrooms in a creamy garlic sauce	110
CAPRESE CAFE Homemade basil and cashew pesto, blistered cherry tomatoes and feta	98
FETTUCINE SALMON Salmon trout in a creamy white wine sauce	120

burgers

Served from 11:45

Homemade juicy 180g sirloin beef patty basted with our famous BBQ sauce.
Brioche bun - served with a side of hand cut fries

KENTRIDGE Streaky bacon, melted cheddar and avo	125
DUMAS Gorgonzola cheese, streaky bacon and caramelised onion	135
STERN Danish style feta, avo and peppadew	125
FENI Grilled chicken breast, avo, feta and red onion	130
BUNLESS VEGAN COURGETTE AND BEAN BURGER ^{V+} Served with hummus, caramelised onion, avo and vegan mayo Add vegan mozzarella	125 35

pizza

Served all day

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

Our own homemade Gluten-free base ^{GF} 10
Vegan Mozzarella ^{V+} 35

ALBA Mozzarella, garlic and rocket (no tomato)	100
RAPHAEL Tomato and Mozzarella	100
PICASSO Grilled chicken, avo, feta and rocket	125
REMBRANDT Bacon, avo, feta and peppadews	130
WARHOL Gorgonzola cheese, bacon, caramelised onion and rocket	130
DA VINCI Salami, sautéed mushrooms, roasted red peppers and parmesan shavings	135
BELLINI Salami, bacon, jalapeños, red onion and rocket	145
ORTAGGIO ^{V+} Roasted butternut, grilled zucchini, sautéed mushrooms, caramelised onion and baby spinach	120
Add chopped chilli	10
Add parmesan	10

clay kids

Breakfast - served till 11:30

SCRAMBLED EGG AND BACON Served on a Brioche bun	60
SEASONAL FRUIT BOWL ^{V+} Served with yoghurt and an oat crunchie	60

Lunch - served from 11:45

BABY RAPHAEL PIZZA Tomato and mozzarella Add pineapple / mushrooms Add bacon / chicken / avo	50 10 20
BISQUE BURGER 100g sirloin beef burger on seeded bun with lettuce and tomato Add cheddar cheese	65
HOMEMADE PASTA Tossed lightly in butter and parmesan Add roasted veg Add chicken	50 10 20
CRISPY CRUMBED CHICKEN STRIPS Served with fried rustic chips and a mayo or sweet chilli dip	65
VEG OUT PLATE ^V Spinach and zucchini fritter with hummus and cucumber fingers	50

freshly squeezed juices

PURE ORANGE	45
GINGER ZINGER Apple, carrot, ginger, lemon	55
GREEN GODDESS Apple, cucumber, spinach, lemon	55
IMMUNE BOOSTER Apple, orange, ginger, lemon	55
SUNSHINE STARTER Pineapple, apple, ginger, mint	55

sweet treats

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

CARROT CAKE	60
CHOCOLATE CAKE SLICE	60
BAKED CHEESECAKE Served with choice of salted caramel or berry drizzle	65
DARK BELGIAN CHOC MOUSSE	60
APPLE, ALMOND AND BERRY CRUMBLE Served with ice cream	65
CREME BRULEE	65
DECADENT BROWNIE ^{GF}	45
FUDGE / OAT CRUNCHIE	30
HOMEMADE ICE CREAM Served with Bar One chocolate sauce	60
ICE CREAM SCOOP Add sugar cone	30 38
TRADITIONAL WAFFLE Add syrup / choc sauce Add fresh whipped cream Add a scoop of vanilla ice cream Add a scoop of chocolate ice cream Add baby marshmallows Add brownie bits	50 7 15 30 30 10 15
SWEET TREAT PLATTE TO SHARE Chocolate brownie, fudge, crunchie bites and mini meringes	100

smoothies and milkshakes

OLD SCHOOL BERRY AND BANANA SMOOTHIE	50
GREEN MACHINE Spinach, banana, apple, mint, oat milk	50
HOMEMADE ICE CREAM MILKSHAKES	Small 45 Large 65
Sassy strawberry Salted caramel Chunky chocolate brownie Vanilla with meringue and hazelnut chocolate Café au Lait - with a shot of espresso	