



V Vegetarian
V+ Vegan
GF Gluten-free

www.claycafe.co.za

breakfast

Served until 11:30 am

PLAIN CROISSANT With jam and cheese Chocolate spread	55 50
CREAMY SCRAMBLED EGGS ON A CROISSANT Add avo Add macon Add salmon	70 20 30 40
SHAKSHUKA (RED PEPPER) Two poached eggs in a spicy North African tomato, red pepper and onion relish, served with sourdough toast Add macon	85 30
ENGLISH BREAKFAST Eggs, macon, tomato, sautéed mushrooms and toast Add beef sausage	100 20
SMASHED AVO ON TOAST On your choice of: Ciabatta / Sourdough Topped with chilli smashed avo, Danish style feta, tomato and two soft poached eggs Add macon Add salmon	85 30 40
GORGEOUS GRANOLA Homemade gluten-free granola served with seasonal fruit, chia seeds and double thick yoghurt	90

toasties

Served on white / brown bread with hand cut fries
Sourdough or Ciabatta +10

TOASTED CHEESE	60
TOASTED CHEESE AND TOMATO	65
TOASTED CHICKEN MAYO	75
TOASTED MACON, TOMATO AND CHEESE	75
MASALA STEAK OPEN SANDWICH WITH CARAMELISED ONION AND CORIANDER	95
Add gherkin / jalapeño	10
Add smokey paprika mayo	15

sides and small bites

Served from 11.45

THREE DIPS Hummus, baba ghanoush, and spicy red pepper with lightly grilled pita bread	85
BANG BANG CHICKEN Marinated chicken coated in crumbs, served on a stick with spicy mayonnaise and a cabbage salad	85
SALOMIES Butter chicken served in a roti	120
HAND CUT RUSTIC FRIES	35
LOADED FRIES Served with macon bits and smokey mayo	55
ROASTED BUTTERNUT AND ZUCCHINI WITH FETA	35
GREEK SIDE SALAD	40
Mixed greens, cucumber, red onion, cherry tomatoes, olives, feta and house dressing	

salads

Served from 11.45

GRILLED HALLOUMI Halloumi, avo, onion, cucumber, strawberries (in season) and basil pesto mayo	115
TIKKA-GRILLED CHICKEN Grilled chicken, cherry tomatoes, cucumber, carrot, beetroot, avo, feta and croutons	110
ROASTED VEGGIE SALAD Roasted seasonal vegetables, creamy feta and toasted nuts	115
ASIAN SWEET CHILLI BEEF Seared beef sirloin, cucumber ribbons, cherry tomatoes, red onion, coriander, and mint	135
CHOOSE A DRESSING Signature honey and soy house vinaigrette Ginger, sesame and garlic dressing Green goddess apple and herb dressing	

burgers

Served from 11.45

Homemade juicy 180g sirloin beef patty basted with our famous homemade BBQ sauce.
Seeded bun, gherkin, lettuce and tomato come standard - served with a choice of hand cut fries or side salad.

STERN Danish style feta, avo and pickled cherry peppers	125
FENI Tikka chicken breast, avo, feta and red onion	130
DU TOIT Bunless Vegan courgette and bean burger patty Avo, rocket, red onion and vegan mayo	135
SCOTT Spicy coriander burger, sweet chilli pineapple and caramelised onion Add smokey paprika mayo Add sliced jalapeño Add bread and butter pickles	130 10 10 15

clay kids

Breakfast - served until 11:30

SCRAMBLED EGG ON BRIOCHE BUN Add macon	40 20
SEASONAL FRUIT BOWL Served with yoghurt and oat crunchie	60

Lunch - served from 11:45

BABY RAPHAEL PIZZA Tomato and mozzarella Add pineapple / mushrooms Add macon / chicken / avo	50 10 20
BISQUE BURGER 100g sirloin beef burger on seeded bun with lettuce and tomato	65
CRISPY CRUMBED CHICKEN STRIPS Served with hand cut rustic fries	60
VEG OUT PLATE Spinach and zucchini fritter served with hummus and pita triangles	50

pizza

Served all day

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

Gluten-free Base 10 • Vegan Mozzarella 35

ALBA Mozzarella, garlic, rocket (no tomato)	100
RAPHAEL Tomato and Mozzarella	100
PICASSO Grilled tikka chicken, avo, feta and rocket	125
REMBRANDT Macon, avo, feta and pickled cherry peppers	130
WARHOL Gorgonzola cheese, macon, caramelised onion and rocket	130
ORTAGGIO Roasted butternut, grilled zucchini, sauteed mushrooms, caramelised onion and baby spinach	120
BOONZAIER Masala steak, coriander and pickled cherry peppers	145
Add chopped chilli	10
Add parmesan	10

sweet treats

CARROT CAKE	60
CHOCOLATE CAKE SLICE	60
BAKED CHEESECAKE Served with a choice of salted caramel or berry coulis	65
DARK BELGIAN CHOCOLATE MOUSSE	60
APPLE, ALMOND AND BERRY CRUMBLE Served with ice cream	65
CRÈME BRULÉE	65
DECADENT CHOCOLATE GLUTEN-FREE BROWNIE Served with homemade vanilla ice-cream	45 30
FUDGE / OAT CRUNCHIE	30
TRADITIONAL WAFFLE Add syrup / choc sauce	60 7
Add fresh whipped cream	15
Add a scoop of vanilla ice cream	30
Add a scoop of chocolate ice cream	30
Add baby marshmallows	10
Add brownie bits	15

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 Made with real chocolate and mini marshmallows	small 30 • large 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 15 • large 25
LOCAL SODAS (berry / Citrus / lime)	35
WATER (still or sparkling)	500ml 20 • 1.5L 35
HOMEMADE ROOIBOS, APPLE AND GINGER ICED TEA	35
CORDIAL (passion fruit / kola tonic / lime)	15
SLUSHIES (passion fruit / strawberry / mango)	small 35 • large 55

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

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	

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 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
- We thank you for your support



Clay Cafe Hout Bay



theclaycafe_houtbay