

## BREAKFAST

Served until 11:30 am

<b>PLAIN CROISSANT</b>	35
With jam, cheese & butter	55
Chocolate spread	50

<b>CREAMY SCRAMBLED EGG ON CROISSANT</b>	70
Add avo	90
Add macon	110
Add salmon	115
Add mushrooms & tomato	90

<b>SHAKSHUKA (RED PEPPER) <sup>V</sup></b>	85
Two poached eggs in a spicy North African tomato, red pepper & onion relish served with sourdough toast	120
Add macon	120

<b>FULL BREAKFAST</b>	115
Eggs, macon, tomato, sautéed mushrooms & toast	125
Add beef sausage	125

<b>EGGS BENEDICT</b>	
Poached eggs on toasted English muffin - topped with Hollandaise sauce, served with your choice of:	
Avo	95
Sautéed spinach	90
Grilled mushrooms & cherry tomatoes	95
Macon	125
Salmon, trout & rocket	135

<b>SMASHED AVO ON TOAST <sup>V</sup></b>	85
On your choice of:	
Ciabatta / Sourdough	
Topped with chilli smashed avo, Danish style feta, rocket, tomato & two soft poached eggs	
Add macon	125
Add salmon	135

<b>GORGEOUS GRANOLA <sup>V+</sup></b>	90
Homemade gluten & wheat-free granola served with seasonal fruit, chia seeds & double thick yoghurt	
Switch to coconut yoghurt	105

## LUNCH

### GOURMET TOASTIES

Served from 11:45am. Served on sourdough with side salad or hand cut fries

<b>BRIE, MACON &amp; RED ONION</b>	95
<b>PAN-FRIED HALLOUMI, CASHEW PESTO &amp; ROASTED RED PEPPER</b>	85

<b>MASALA SIRLOIN, MOZZARELLA &amp; CARAMELISED ONION</b>	95
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<b>CHICKEN MAYO</b>	85
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<b>BUTTER CHICKEN SALOME</b>	110
Medium spiced & rolled in a roti	

<b>BANG BANG CHICKEN</b>	95
Marinated chicken coated in crumbs, served on a stick with spicy mayonnaise & a cabbage salad	

<b>PHYLLO PASTRY SPINACH, BUTTERNUT &amp; FETA QUICHE <sup>V</sup></b>	90
Served with a Greek salad	

## SIDES

<b>HAND CUT RUSTIC FRIES</b>	40
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<b>LOADED FRIES</b>	65
Served with macon bits & smokey mayo	

<b>ROASTED BUTTERNUT &amp; ZUCCHINI WITH FETA <sup>V</sup></b>	35
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<b>GREEK SIDE SALAD <sup>V</sup></b>	45
Mixed greens, cucumber, red onion, cherry tomatoes, feta & house dressing	



V Vegetarian  
V+ Vegan  
GF Gluten-free

f Clay Cafe Hout Bay

@ theclaycafe\_houtbay

www.claycafe.co.za



## BURGERS

Served from 11:45. Homemade juicy 180g sirloin beef patty, or chicken fillet, basted with our famous BBQ sauce. Brioche bun - served with a side of hand cut fries

<b>KENTRIDGE</b>	150
Macon, melted cheddar & avo	

<b>DUMAS</b>	150
Gorgonzola cheese, macon & caramelised onion	

<b>STERN</b>	125
Danish style feta, avo, peppadews & red onion	

<b>FENI</b>	130
Grilled tikka chicken breast, avo, feta & red onion	

<b>FRIDA KAHLO MEXICAN</b>	145
Served with guacamole, nachos & sriracha sauce	

<b>BURGER BOWL</b>	145
Served on a bed of lettuce, topped with feta, avo, tomato, hummus & red onion	

## PIZZAS

Served all day. Please note - no swap outs or extra ingredients. All pizzas except Alba, come standard with our homemade tomato sauce & mozzarella  
Our own homemade Gluten-free base <sup>GF</sup> 10  
Vegan Mozzarella <sup>V+</sup> 35

<b>ALBA</b>	100
Mozzarella, garlic & rocket (no tomato)	

<b>RAPHAEL</b>	100
Tomato & mozzarella	

<b>PICASSO</b>	130
Grilled tikka chicken, avo, feta & rocket	

<b>REMBRANDT</b>	135
Macon, avo, feta & Peppadews <sup>®</sup>	

<b>WARHOL</b>	140
Gorgonzola cheese, macon, caramelised 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

## SALADS

Served from 11:45

<b>GRILLED HALLOUMI</b>	120
Halloumi, avo, onion, cucumber, strawberries (in season) & basil pesto mayo	

<b>CHAR-GRILLED TIKKA CHICKEN</b>	125
Grilled tikka chicken, cherry tomatoes, cucumber, carrot, beetroot, avo, feta & croutons	

<b>ASIAN SWEET CHILLI BEEF</b>	135
Seared sirloin, cucumber ribbons, cherry tomatoes, avo, cashews, red onion, coriander & mint	

<b>ROASTED SEASONAL VEGGIES, FETA &amp; TOASTED NUTS</b>	115
On seasonal leaves with cucumber & avo	

<b>SMOKED SALMON TROUT</b>	135
Served with cream cheese, avo, red onion & caperberries on a baby spinach leaf base	

<b>CHOOSE A DRESSING</b>	
Signature honey & soy house vinaigrette	
Ginger, sesame & garlic dressing	
Green goddess apple & herb dressing	

## HOMEMADE PASTA

Served from 11:45. Gluten-free pasta <sup>V+</sup> 20

<b>FETTUCINE ALFREDO</b>	125
Chicken, sautéed mushrooms in a creamy garlic sauce	

<b>CAPRESE CAFE</b>	100
Homemade basil & cashew pesto, blistered cherry tomatoes & feta	

<b>FETTUCINE NAPOLITANA</b>	130
Served with lamb meatballs	

<b>FETTUCINE SALMON</b>	135
Salmon trout in a creamy sauce	



## CLAY KIDS

Breakfast - served till 11:30

<b>SCRAMBLED EGG &amp; MACON</b> Served on a brioche bun	60
<b>SEASONAL FRUIT BOWL</b> <sup>v</sup> Served with yoghurt & an oat crunchie	60

Lunch - served from 11:45

<b>BABY RAPHAEL PIZZA</b> Tomato & mozzarella Add pineapple / mushrooms Add chicken / avo	55 10 20
<b>BISQUE BURGER</b> 100g sirloin beef burger on seeded bun with lettuce & tomato Add cheddar cheese	70 10
<b>HOMEMADE PASTA</b> With Napolitana sauce Add roasted veg Add chicken Add lamb meatballs	50 10 20 25
<b>CRISPY CRUMBED CHICKEN STRIPS</b> Served with fried rustic chips & mayo or sweet chilli dip	70

## TOASTIES

Served all day. Served on white or brown bread, with a side of fries

<b>TOASTED CHEESE</b> Served with hand cut fries	60
<b>TOASTED CHEESE &amp; TOMATO</b> Served with hand cut fries	65
<b>TOASTED CHICKEN MAYO</b> Served with hand cut fries	75
Add gherkin / jalapeño Add smokey paprika mayo	10 15

## SWEET TREATS

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

<b>DARK BELGIAN CHOC MOUSSE</b>	60
<b>APPLE, ALMOND &amp; BERRY CRUMBLE</b> Served with ice cream	65
<b>DECADENT BROWNIE</b> <sup>GF</sup>	45
<b>FUDGE / OAT CRUNCHIE</b>	30
<b>HOMEMADE ICE CREAM (SOFT SERVE)</b> Served with Bar One chocolate sauce	60
<b>SWEET TREAT PLATTER TO SHARE</b> Chocolate brownie, fudge, crunchie bites & mini meringes	100

## MILKSHAKES

<b>HOMEMADE ICE CREAM MILKSHAKES</b>	Small 45 Large 65
Sassy strawberry Salted caramel Chunky chocolate brownie Vanilla with meringue & hazelnut chocolate Café au Lait - with a shot of espresso	

## SMOOTHIES

<b>BERRY &amp; BANANA SMOOTHIE</b>	60
<b>GREEN MACHINE</b> Spinach, banana, apple, mint, oat milk	55

## FRESHLY SQUEEZED JUICES

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

## HOT DRINKS

Almond or oat milk 15

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

## COLD DRINKS

<b>SODAS</b> Coke, coke light, coke zero, sprite, sprite zero, fanta orange, creme soda	30
<b>SODAS &amp; SCHWEPES MIXERS (200ml)</b>	25
<b>APPLETISER / GRAPETISER</b>	40
<b>ICED TEA</b> Peach / lemon / berry	35
<b>JUICE</b> Apple / orange	small 15 • large 25
<b>CAPE BOTANICALS SPARKLING DRINK</b> Lemongrass, Ginger & Lime Mint, Lime & Cucumber Elderflower, Pear & Mint	42
<b>WATER</b> Still or sparkling	500ml 20 • 1.5L 35
<b>HOMEMADE ROOIBOS, APPLE &amp; GINGER ICED TEA</b>	35
<b>CORDIAL</b> Passion fruit / kola tonic / lime	15
<b>SLUSHIES</b> Passion fruit / strawberry / mango	small 35 • large 55

## 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' & are distributed amongst employees who work towards your experience of painting & food. There is a R 45.00 studio fee per person painting.
- We have a separate dedicated & certified halaal kitchen - please request our halaal menu
- 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 & busy kitchen which is why substitutions & menu changes are not possible
- We thank you for your support

lauren Grace Hoffmann

@claycafeinglauren