

## BREAKFAST

Served until 11:30 am

<b>PLAIN CROISSANT</b> With jam, cheese and butter Chocolate spread	35 55 50
<b>CREAMY SCRAMBLED EGG ON CROISSANT</b> Add avo Add bacon Add salmon Add mushrooms and tomato	70 90 100 115 90
<b>SHAKSHUKA (RED PEPPER) <sup>V</sup></b> Two poached eggs in a spicy North African tomato, capsicum and onion relish served with sourdough toast Add bacon	85 115
<b>FULL BREAKFAST</b> Eggs, bacon, tomato, sautéed mushrooms and toast Add beef sausage	100 120
<b>EGGS BENEDICT</b> Poached eggs on your choice of toasted English muffin or roasted sweet potato <sup>GF</sup> - topped with Hollandaise sauce, served with your choice of: Avo Sautéed spinach Grilled mushrooms and cherry tomatoes Bacon Salmon, trout and rocket	95 90 95 115 135
<b>SMASHED AVO ON TOAST <sup>V</sup></b> On your choice of: Ciabatta / Sourdough / Roasted sweet potato <sup>GF</sup> Topped with chilli smashed avo, Danish style feta, rocket, tomato and two soft poached eggs Add bacon Add salmon	85 115 135
<b>VEGAN BREKKIE <sup>V+</sup></b> Zucchini fritters topped with sautéed mushrooms, tomato, avo and vegan feta	95
<b>GORGEOUS GRANOLA <sup>V+</sup></b> Homemade gluten and wheat-free granola served with seasonal fruit, chia seeds and double thick yoghurt Switch to coconut yoghurt	90 105

## LUNCH

### GOURMET TOASTIES

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

<b>BRIE, BACON AND RED ONION</b>	95
<b>PAN-FRIED HALLOUMI, CASHEW PESTO AND ROASTED RED PEPPER</b>	85
<b>BEEF SIRLOIN, MOZZARELLA AND CARAMELISED ONION</b>	95
<b>PAN FRIED MUSHROOMS, VEGAN MOZZARELLA ROCKET AND PESTO</b>	85

<b>CHICKEN MAYO</b>	85
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### SIDES

<b>BUTTER CHICKEN SALOME</b> Medium spiced and rolled in a roti	110
<b>BANG BANG CHICKEN</b> Marinated chicken coated in crumbs, served on a stick with spicy mayonnaise and a cabbage salad	95
<b>PHYLLO PASTRY SPINACH, BUTTERNUT <sup>V+</sup> AND FETA QUICHE</b> Served with a Greek salad	90
<b>HAND CUT RUSTIC FRIES</b>	40
<b>LOADED FRIES</b> Served with bacon bits and smokey mayo	60
<b>ROASTED BUTTERNUT AND ZUCCHINI WITH FETA <sup>V</sup></b>	35
<b>GREEK SIDE SALAD <sup>V</sup></b> Mixed greens, cucumber, red onion, cherry tomatoes, feta and house dressing	45

**V** Vegetarian  
**V+** Vegan  
**GF** Gluten-free

# Clay Cafe

HOUT BAY CERAMIC PAINTING

[www.claycafe.co.za](http://www.claycafe.co.za)



Clay Cafe Hout Bay



theclaycafe\_houtbay

## 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> Streaky bacon, melted cheddar and avo	145
<b>DUMAS</b> Gorgonzola cheese, streaky bacon and caramelised onion	145
<b>STERN</b> Danish style feta, avo, peppadew and red onion	125
<b>FENI</b> Crumbed chicken breast, avo, feta and red onion	130
<b>FRIDA KAHLO MEXICAN</b> Served with guacamole, nachos and siracha sauce	145
<b>BUNLESS VEGAN COURGETTE AND BEAN BURGER <sup>V+</sup></b> Served with hummus, caramalised onion, avo and vegan mayo Add vegan mozzarella	125 160
<b>BURGER BOWL</b>	???

Served on a bed of lettuce, topped with feta, avo, tomato, hummus and red onion

## PIZZA

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

<b>ALBA</b> Mozzarella, garlic and rocket (no tomato)	100
<b>RAPHAEL</b> Tomato and Mozzarella	100
<b>PICASSO</b> Grilled chicken, avo, feta and rocket	130
<b>REMBRANDT</b> Bacon, avo, feta and peppadews	130
<b>WARHOL</b> Gorgonzola cheese, bacon, caramelised onion and rocket	135
<b>DA VINCI</b> Salami, sautéed mushrooms, roasted red peppers and parmesan shavings	140
<b>BELLINI</b> Salami, bacon, jalapeños, red onion and rocket	145
<b>ORTAGGIO <sup>V+</sup></b> Roasted butternut, grilled zucchini, sautéed mushrooms, caramelised onion and baby spinach Add chopped chilli Add parmesan	120 10 10

## SALADS

Served from 11:45

<b>GRILLED HALLOUMI</b> Halloumi, avo, onion, cucumber, strawberries (in season) and basil pesto mayo	120
<b>CHAR-GRILLED CHICKEN</b> Grilled chicken, cherry tomatoes, cucumber, carrot, beetroot, avo, feta and croutons	125
<b>ASIAN SWEET CHILLI BEEF</b> Seared sirloin, cucumber ribbons, cherry tomatoes, avo, cashews, red onion, coriander and mint	135
<b>ROASTED SEASONAL VEGGIES, FETA AND TOASTED NUTS</b> On seasonal leaves with cucumber and avo	115
<b>SMOKED SALMON TROUT</b> Served with cream cheese, avo, red onion and casperberries on a baby spinach leaf base	135
<b>SPINACH AND ZUCCHINI FRITTER <sup>V+</sup></b> On seasonal leaves, with edamame beans, cherry tomato, avo and cucumber Add quinoa Add chicken	110 120 135
<b>CHOOSE A DRESSING</b> 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<sup>V+</sup> 20

<b>FETTUCINE ALFREDO</b> Chicken, streaky bacon, sautéed mushrooms in a creamy garlic sauce	115
<b>CAPRESE CAFE</b> Homemade basil and cashew pesto, blistered cherry tomatoes and feta	100
<b>FETTUCINE NAPOLITANA</b> Served with lamb meatballs	130
<b>FETTUCINE SALMON</b> Salmon trout in a creamy white wine sauce	135



CLAY KIDS

Breakfast - served till 11:30

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

Lunch - served from 11:45

BABY RAPHAEL PIZZA	55
Tomato and mozzarella	
Add pineapple / mushrooms	10
Add bacon / chicken / avo	20
BISQUE BURGER	70
100g sirloin beef burger on seeded bun with lettuce and tomato	
Add cheddar cheese	10
HOMEMADE PASTA	50
With Napolitana sauce	
Add roasted veg	10
Add chicken	20
Add lamb meatballs	25
CRISPY CRUMBED CHICKEN STRIPS	70
Served with fried rustic chips and a mayo or sweet chilli dip	
VEG OUT PLATE v	60
Spinach and zucchini fritter with hummus, cucumber fingers, cheeesquares and apple slices	

TOASTIES

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

TOASTED CHEESE	60
Served with hand cut fries	
TOASTED CHEESE AND TOMATO	65
Served with hand cut fries	
TOASTED CHICKEN MAYO	75
Served with hand cut fries	
TOASTED BACON, TOMATO AND CHEESE	75
Served with hand cut fries	
Add gherkin / jalapeño	10
Add smokey paprika mayo	15

SWEET TREATS

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

CARROT CAKE	60
CHOCOLATE CAKE SLICE	60
BAKED CHEESECAKE	65
Served with choice of salted caramel or berry drizzle	
DARK BELGIAN CHOC MOUSSE	60
APPLE, ALMOND AND BERRY CRUMBLE	65
Served with ice cream	
CREME BRULEE	65
DECADENT BROWNIE GF	45
FUDGE / OAT CRUNCHIE / CUPCAKES	30
HOMEMADE ICE CREAM	60
Served with Bar One chocolate sauce	
ICE CREAM TUB	30
Sugar cone	
TRADITIONAL WAFFLE	50
Add syrup / choc sauce	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
SWEET TREAT PLATTER TO SHARE	100
Chocolate brownie, fudge, crunchie bites and mini meringes	

MILKSHAKES

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		
BERRY AND BANANA SMOOTHIE	60	
GREEN MACHINE	55	
Spinach, banana, apple, mint, oat milk		

SMOOTHIES

FRESHLY SQUEEZED JUICES

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

HOT DRINKS

Almond or oat milk 15

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

COLD DRINKS

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

PLEASE NOTE

- Trading times: Mon-Sun • 09:00am to 17:00pm
- A discretonal 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
- 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