

BREAKFAST

Served until 11:30 am

PLAIN CROISSANT	40
With jam, cheese & butter	60
Chocolate spread	55

CREAMY SCRAMBLED EGG ON CROISSANT	75
Add avo	95
Add macon	115
Add salmon trout	120
Add mushrooms & tomato	95

SHAKSHUKA (RED PEPPER) V	90
Two poached eggs in a spicy North African tomato, red pepper & onion relish served with sourdough toast	
Add macon	125

FULL BREAKFAST	115
Eggs, macon, tomato, sautéed mushrooms & toast	
Add beef sausage	130

EGGS BENEDICT	
Poached eggs on toasted English muffin - topped with Hollandaise sauce, served with your choice of:	
Avo	105
Sautéed spinach	100
Grilled mushrooms & cherry tomatoes	100
Macon	130
Salmon trout & rocket	140

SMASHED AVO ON TOAST V	95
On your choice of:	
Ciabatta / Sourdough	
Topped with chilli smashed avo, Danish style feta, rocket, tomato & two soft poached eggs	
Add macon	130
Add salmon	140

GORGEOUS GRANOLA V+	100
Homemade gluten & wheat-free granola served with seasonal fruit, chia seeds & double thick yoghurt	
Switch to coconut yoghurt	110

LUNCH

GOURMET TOASTIES

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

BRIE, MACON & RED ONION	100
PAN-FRIED HALLOUMI, CASHEW PESTO & ROASTED RED PEPPER	95

MASALA SIRLOIN, MOZZARELLA & CARAMELISED ONION	105
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CHICKEN MAYO	90
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BUTTER CHICKEN SALOME	115
Medium spiced & rolled in a roti	

BANG BANG CHICKEN	100
Marinated chicken coated in crumbs, served on a stick with spicy mayonnaise & a cabbage salad	

PHYLLO PASTRY SPINACH, BUTTERNUT & FETA QUICHE V	95
Served with a Greek salad	

SIDES

HAND CUT RUSTIC FRIES	40
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LOADED FRIES	60
Served with macon bits & smokey mayo	

ROASTED BUTTERNUT & ZUCCHINI WITH FETA V	35
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GREEK SIDE SALAD V	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

Clay Cafe

HOUT BAY CERAMIC PAINTING

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. Extra burger patty R60

KENTRIDGE	150
Macon, melted cheddar & avo	

DUMAS	150
Gorgonzola cheese, macon & caramelised onion	

STERN	150
Danish style feta, avo, peppadews & red onion	

FENI	150
Grilled tikka chicken breast, avo, feta & red onion	

FRIDA KAHLO MEXICAN	150
Served with guacamole, nachos & sriracha sauce	

BURGER BOWL	150
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 GF 10
Vegan Mozzarella V+ 35

ALBA	100
Mozzarella, garlic & rocket (no tomato)	

RAPHAEL	105
Tomato & mozzarella	

PICASSO	140
Grilled tikka chicken, avo, feta & rocket	

REMBRANDT	140
Macon, avo, feta & Peppadews®	

WARHOL	140
Gorgonzola cheese, macon, caramelised onion & rocket	

ORTAGGIO V+	125
Roasted butternut, grilled zucchini, sautéed mushrooms, caramelised onion & baby spinach	

Add chopped chilli	10
Add parmesan	10

SALADS

Served from 11:45

GRILLED HALLOUMI	130
Halloumi, avo, onion, cucumber, strawberries (in season) & basil pesto mayo	

CHAR-GRILLED TIKKA CHICKEN	135
Grilled tikka chicken, cherry tomatoes, cucumber, carrot, beetroot, avo, feta & croutons	

ASIAN SWEET CHILLI BEEF	150
Seared sirloin, cucumber ribbons, cherry tomatoes, avo, cashews, red onion, coriander & mint	

ROASTED SEASONAL VEGGIES, FETA & TOASTED NUTS	120
On seasonal leaves with cucumber & avo	

SMOKED SALMON TROUT	140
Served with cream cheese, avo, red onion & caperberries on a baby spinach leaf base	

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

HOMEMADE PASTA

Served from 11:45. Gluten-free pasta V+ 20

FETTUCINE ALFREDO	135
Chicken, sautéed mushrooms in a creamy garlic sauce	

CAPRESE CAFE	110
Homemade basil & cashew pesto, blistered cherry tomatoes & feta	

FETTUCINE NAPOLITANA	135
Served with lamb meatballs	

FETTUCINE SALMON	140
Salmon trout in a creamy sauce	

CLAY KIDS

Breakfast - served till 11:30

SCRAMBLED EGG & MACON Served on a brioche bun	65
SEASONAL FRUIT BOWL ^v Served with yoghurt & an oat crunchie	65

Lunch - served from 11:45

BABY RAPHAEL PIZZA Tomato & mozzarella Add pineapple / mushrooms Add chicken / avo	60 10 20
BISQUE BURGER 100g sirloin beef burger on seeded bun with lettuce & tomato Add cheddar cheese	75 10
HOMEMADE PASTA With Napolitana sauce Add roasted veg Add chicken Add lamb meatballs	55 10 20 25
CRISPY CRUMBED CHICKEN STRIPS Served with fried rustic chips & mayo or sweet chilli dip	75

TOASTIES

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

TOASTED CHEESE Served with hand cut fries	60
TOASTED CHEESE & TOMATO Served with hand cut fries	65
TOASTED CHICKEN MAYO 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

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

MILKSHAKES

HOMEMADE ICE CREAM MILKSHAKES	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

BERRY & BANANA SMOOTHIE	65
GREEN MACHINE Spinach, banana, apple, mint, oat milk	60

FRESHLY SQUEEZED JUICES

PURE ORANGE	50
GINGER ZINGER Apple, carrot, ginger, lemon	60
GREEN GODDESS Apple, cucumber, spinach, lemon	60
IMMUNE BOOSTER Apple, orange, ginger, lemon	60
SUNSHINE STARTER Pineapple, apple, ginger, mint	60

HOT DRINKS

Almond or oat milk 15

ESPRESSO	30
CAPPUCCINO / FLAT WHITE	39
AMERICANO	35
CAFE LATTE / CHAI LATTE / CAFE MOCHA / DECAF	42
RED ROOIBOS CAPPUCCINO / ICED COFFEE	42
HOT CHOCOLATE Made with real chocolate & mini marshmallows	small 32 • large 42
TEA Ceylon, rooibos, earl grey, green	25
BABYCCINO Topped with mini marshmallows	15

COLD DRINKS

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