

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 bacon	105
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	120
Add bacon	
FULL BREAKFAST	105
Eggs, bacon, tomato, sautéed mushrooms & toast	
Add beef sausage	125
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	105
Sautéed spinach	100
Grilled mushrooms & cherry tomatoes	100
Bacon	120
Salmon trout & rocket	140
SMASHED AVO ON TOAST ^V	95
On your choice of:	
Ciabatta / Sourdough / Roasted sweet potato ^{GF}	
Topped with chilli smashed avo, Danish style feta, rocket, tomato & two soft poached eggs	
Add bacon	120
Add salmon	140
VEGAN BREKKIE ^{V+}	100
Zucchini fritters topped with sautéed mushrooms, tomato, avo & vegan feta	
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, BACON & RED ONION	95
PAN-FRIED HALLOUMI, CASHEW PESTO & ROASTED RED PEPPER	95
BEEF SIRLOIN, MOZZARELLA & CARAMELISED ONION	105
PAN FRIED MUSHROOMS, VEGAN MOZZARELLA ROCKET & PESTO	90
CHICKEN MAYO	90
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
LOADED FRIES	60
Served with bacon bits & smokey mayo	
ROASTED BUTTERNUT & ZUCCHINI WITH FETA ^V	35
GREEK SIDE SALAD ^V	45
Mixed greens, cucumber, red onion, cherry tomatoes, feta & house dressing	

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

Clay Cafe

HOUT BAY CERAMIC PAINTING

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. Extra burger patty R60

KENTRIDGE	150
Streaky bacon, melted cheddar & avo	
DUMAS	150
Gorgonzola cheese, streaky bacon & caramelised onion	
STERN	150
Danish style feta, avo, peppadews & red onion	
FENI	150
Crumbed chicken breast, avo, feta & red onion	
FRIDA KAHLO MEXICAN	150
Served with guacamole, nachos & sriracha sauce	
BUNLESS VEGAN COURGETTE & BEAN BURGER ^{V+}	135
Served with hummus, caramelised onion, avo & vegan mayo	
Add vegan mozzarella	160
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 chicken, avo, feta & rocket	
REMBRANDT	140
Bacon, avo, feta & Peppadews [®]	
WARHOL	140
Gorgonzola cheese, bacon, caramelised onion & rocket	
DA VINCI	145
Salami, sautéed mushrooms, roasted red peppers & parmesan shavings	
BELLINI	150
Salami, bacon, jalapeños, red 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 CHICKEN	135
Grilled 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	
SPINACH & ZUCCHINI FRITTER ^{V+}	115
On seasonal leaves, with edamame beans, cherry tomato, avo & cucumber	
Add quinoa	125
Add chicken	140
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, streaky bacon, 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 white wine sauce	

CLAY KIDS

Breakfast - served till 11:30

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

Lunch - served from 11:45

BABY RAPHAEL PIZZA	60
Tomato & mozzarella	
Add pineapple / mushrooms	10
Add bacon / chicken / avo	20
BISQUE BURGER	75
100g sirloin beef burger on seeded bun with lettuce & tomato	
Add cheddar cheese	10
HOMEMADE PASTA	55
With Napolitana sauce	
Add roasted veg	10
Add chicken	20
Add lamb meatballs	25
CRISPY CRUMBED CHICKEN STRIPS	75
Served with fried rustic chips & mayo or sweet chilli dip	
VEG OUT PLATE ^v	60
Spinach & zucchini fritter with hummus, cucumber fingers, cheese squares & 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 & TOMATO	65
Served with hand cut fries	
TOASTED CHICKEN MAYO	75
Served with hand cut fries	
TOASTED BACON, TOMATO & 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	65
CHOCOLATE CAKE SLICE	65
BAKED CHEESECAKE	65
Served with choice of salted caramel or berry drizzle	
DARK BELGIAN CHOC MOUSSE	60
APPLE, ALMOND & BERRY CRUMBLE	65
Served with ice cream	
CRÈME BRÛLÉE	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	38
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 & mini meringes	

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	60
Spinach, banana, apple, mint, oat milk	

FRESHLY SQUEEZED JUICES

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

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	small 32 • large 42
Made with real chocolate & 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 & SCHWEPES MIXERS (200ml)	25
APPLETISER / GRAPETISER	40
ICED TEA	35
Peach / lemon / berry	
JUICE	small 15 • large 25
Apple / orange	
CAPE BOTANICALS SPARKLING DRINK	42
Lemongrass, Ginger & Lime	
Mint, Lime & Cucumber	
Elderflower, Pear & Mint	
WATER	500ml 20 • 1.5L 35
Still or sparkling	
HOMEMADE ROOIBOS, APPLE & 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 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