



Welcome to Something's Cooking by J. My Name is Joao and I have a passion for cooking food that represents who I am and where I am from.

Born in Portugal, this menu showcases a lot of flavours and dishes that resemble that part of my upbringing. I then moved to glorious South Africa at the age of 7, so you will also see a lot of South African influences present in my menu. You will notice a lot of sporadic Japanese elements on the

menu which might seem somewhat odd but I have an absolute obsession with Japanese flavours. The theme here is 'JaFroGuese' - a unique and interesting blend between Japanese, South-African and Portuguese cuisine.

I dedicate this restaurant to my late father, Jose Carlos Fonseca, who taught me to appreciate great food and amazing service - so please enjoy my home away from home.

SOMETHING TO START

PETISCOS R110

SARDINE PASTE | MARINATED OLIVES | BILTONG | GOATS CHEESE | PICKLED CARROTS | PAO COM TOMATE

My way of saying "welcome home".

DEEP FRIED MAC & CHEESE R80

MACARONI AND CHEESE BITES | COCO'S TOMATO SUGO | THREE CHEESE FONDUE

Our take on the traditional favourite - Macaroni and cheese, QUICK! They sell out really fast so do the right thing and order these!!!

LORD OF THE WINGS R70

CHICKEN WINGS | STICKY SRIRACHA | SESAME SEED

Korean inspired chicken wings that should enter into the wings world cup if there was such a thing. Beware - seriously addictive.

CHEEKY BEEF R120

ANGUS SHORT RIB | SMOKEY COLA BBQ SAUCE | CREMA | CHILLI

My band can't get enough of these and I am sure neither will you! 18 hour sous vide short rib, tender surrender.

BAO DOWN 2 for R80 | 3 for R115

STEAMED BUNS WITH YOUR CHOICE OF FILLINGS:

Crunchy Vegetable | Kimchi | Guacamole | Crema

Pork Belly | Teriyaki | Soy Shitake Pickle | Apple

Boerie Meat | Grilled Onions | Chakkalekka

Crispy Chicken | Kimchi | Guacamole | Crema

Taking my Japanese obsession to another level!!!

SOMETHING LIGHT

THE FONSECA SALAD R70

LETTUCE | TOMATO | AVOCADO | CUCUMBER | OLIVE | FETA | HONEY AND MUSTARD VINAIGRETTE

Smoked Chicken Breast R30 | Crispy Pancetta R60 | Biltong R45

Simple yet delicious, at home, we enjoy starting most meals with a fresh salad.

MISO GREEN BEANS R115

GREEN BEANS | TRUFFLE | MISO | SESAME SEED | ALMOND | RADISH | PICKLED MUSHROOM | PARMESAN

Samurai chicken breast R30 | Sticky short rib R60

Green beans will NEVER be the same again.

CRUNCH TIME R90

PEPPERS | CORN | SUGAR SNAP | RED ONION | CUCUMBER | BROCCOLI | FETA | MINT | SESAME SOY DRESSING

Smoked chicken breast R30 | Quinoa R20

This is a seriously healthy bowl and gives you a great pick me up.

LITTLE SOMETHING'S

A section created for all my little ninjas. You gotta be under 12 years old for these treats.

MACARONI AND CHEESE R60
MACARONI | CHEESE SAUCE | DORITO CRUMBLE

DOUBLE SLIDER R60
ANGUS BEEF BURGER | BRIOCHE BUN | RUSTIC CHIPS

CHICKEN GOUJONS R60
BATTERED CHICKEN | CARROTS | PEAS OR CHIPS

ICE CREAM AND CHOCOLATE SAUCE R40

JELLY AND CUSTARD POPSICLE R40

THE J'SOMETHING DELI

All served with rustic fries

THE SOUTH AFRICAN R115

BOEREWORS PATTY | CHAKKALEKKA | AVOCADO | PEPPADEW | FETA | BURGER BUN

Our flavours. Our Burger. Proudly South African.

THE ROYALE WITH CHEESE R120

ANGUS BURGER PATTY | GOUDA | THREE CHEESE FONDUE | BURGER BUN | BACON | RED ONION MARMALADE | TOMATO

I know that it sounds kinda cheesy, but girl you gotta know that I for real see oh ..."

THE SAMURAI R110

FRIED CHICKEN BREAST | KIMCHI | SHISO | SWEET & SOUR | CORIANDER | BURGER BUN

A Chicken Burger that comes packing some serious flavours.

THE PORTUGUESE R135

TENDERISED STEAK | PIRI PIRI SAUCE | GRILLED ONIONS | PREGO

In Portugal there is only one thing you put between a bun...a Prego!

THE HASHTAG R85

MOZZARELLA | TOMATO | BASIL PESTO | ROCKET | OLIVE OIL | TAPENADE | RED ONION | CIABATTA

Simple and unpretentious - don't tweet it just eat it.

KATSU SANDO R125

PORK SCHNITZEL | KEWPIE MAYO | PICKLED RED CABBAGE | MUSTARD | WHITE BREAD

My favourite sandwich in the whole world. It's amazing yo!



SOMETHING TO DRINK

COCKTAILS

MICASA G&T R70
GIN | TONIC | SODA | POMEGRANATE RIM

M&M R65
VODKA | LIME | BERRIES | MINT | GINGER ALE

COSMO R40
VODKA | LIME | CRANBERRY MIX

CAIPIRINHA R45
RUM | LIME | SIMPLE SYRUP

STRAWBERRY DAIQUIRI R55
RUM | LIME | STRAWBERRY MIX

FROZEN MARGARITA R55
TEQUILA | TRIPLE SEC | LIME | SOUR MIX

CHOCOLATE MARTINI R45
VODKA | WHITE CACAO

LONG ISLAND ICE TEA R70
VODKA | GIN | TEQUILA | TRIPLE SEC | LIME | COCA COLA

PINA COLADA R70
RUM | TRIPLE SEC | PINEAPPLE AND COCONUT MIX

SANGRIA R170
CABERNET SAVIGNON | LEMONADE | PINEAPPLE | APPLE | ORANGE

SOFT DRINKS

330ml R22
COCA COLA | COCA COLA ZERO | FANTA
ORANGE | SPRITE | CREAM SODA

200ml R18
LEMONADE | GINGER ALE | TONIC
WATER | SODA WATER | DRY LEMON

OTHER

LEMON | PEACH ICE TEA R24
APPETIZER | GRAPETIZER R28
RED BULL R40

COFFEE

Coffee from Urban Grind
CAPPUCCINO R25
CAFE LATTÉ R25
ESPRESSO R18
DBL ESPRESSO R25
AMERICANO R22

TEA

ROOIBOS, CEYLON,
GREEN OR CHAMOMILE R25

HOT CHOCOLATE R25



WINE LIST

CHAMPAGNE

Mumm Brut	R1500
Moët & Chardon Brut	R1600
Veuve Cliquot Yellow Label	R1800
Moët & Chardon Nectar	R1800

SPARKLING

JC Le Roux	R140
Pongracz	R290
Pierre Jordan Brut	R300

WHITE WINE

Nederberg Lyric	R110
Flagstone Noon Gun	R28 / R110
Nederberg Young Air Hawk	R420
Durbanville Hills Chardonnay	R32 / R120
Meerlust Chardonnay	R470
Leopards Leap Chenin Blanc	R28 / R115
Durbanville Hills Chenin Blanc	R32 / R120
Franshoek Cellar Chenin Blanc	R130
Ken Forrester Chenin Blanc	R240
Nederberg 5600 Sauv Blanc	R28 / R120
La Motte Sauv Blanc	R270

RED WINE

Alto Rouge	R45 / R185
Rupert and Rothchild Classique	R330
Meerlust Rubicon	R760
Durbanville Hills Merlot	R36 / R150
Guardian Peak Merlot	R180
Meerlust Merlot	R550
Leopards Leap Cab Sav	R32 / R150
La Motte Cab Sauv	R270
Rust n Vrede Cab Sav	R895
Beyerskloof Pinotage	R39 / R170
Allesveloren Shiraz	R59 / R230

ROSE WINE

Nederberg Rose	R25 / R100
Cederberg Sustainable Rose	R145

HEADLINE ACTS

MOM'S PRAWNS

R235

PRAWNS | GARLIC | LEMON | PARSLEY | CHILLI | BEER | FRESH BREAD | RUSTIC FRIES

I have been trying for a very long time to get it done like she does and hopefully these prawns do my beautiful mother's extremely famous prawns justice.

IT'S ALL ABOUT THE BASS

R190

SEA BASS | SAFFRON POTATO | PEAS | CHORIZO | MUSSEL | CHIVE BUTTER SAUCE

The dish sounds complicated but its flavour behaviour!

WHAT'S THE CATCH?

R185

WHITEFISH | TOMATO | PEPPERS | POTATO | OLIVE | PARSLEY | WHITE WINE

This reminds me a lot of the fish pots I used to have growing up. It's comforting and delicious.

MOUNT FRITTER

R145

CORN | JALAPEÑO | BLACK BEAN | TOMATO | LIME | AVOCADO | CORIANDER

A Mexican inspired vegetarian dish that I make when my vegetarian friends come over! It is always a winner. It is literally a mountain of deliciousness. A fresh, modern interpretation of a classic combination.

STUKKIE VLEIS

350G GRASS-FED RIB EYE
250G GRASS-FED RUMP

R295
R205

PICKLED BEETROOT | BABY VEGETABLES | SIDE SALAD
Two of my favourite cuts of meat cooked to the way you want it.

STICKY RIBS

R185

PORK | ORANGE | HONEY | ASIAN SLAW | RUSTIC CHIPS

These sticky, Japanese inspired, mouth-watering ribs are the bomb.com, orange, honey and...I can't tell you. Trust me though they're good!

BITOQUE

R215

250G ANGUS RUMP | 1920 MUSHROOM SAUCE | RUSTIC FRIES | ECC

More traditionally Portuguese than this you cannot get. Simplicity at its best, served with a fried egg and batata frita, which is the porra way of saying fried potatoes. Look at you! Talking Portuguese and sounding all sexy!

J'S CHICKEN

R195

CHICKEN | LEMON | BAY LEAF | GARLIC | PIRI PIRI | SIDE SALAD | RUSTIC CHIPS

This is my family recipe and the way I have been making it since I can remember.

PORK BELLY

R185

PORK BELLY | BUTTERNUT | APPLE | WALNUT

Slow roasted and paired with the best. Who doesn't love roast pork belly.

LAMB DUET

R275

BARSLEY CHOP | NECK | PARSNIP | BRUSSEL SPROUTS | ONION | LAMB JUS

This dish is definitely not the black sheep of the family!

SOMETHING SWEET

THE AFROGUESE

R85

MILK TART | CINNAMON | COCONUT | RICE PUDDING | BLOOD ORANGE

Milk Tart meets Arroz Doce. Arroz Doce meets Milk tart.

COCO LOCO

R115

CHOCOLATE MOUSSE | PASSION FRUIT GEL | SALTED CARAMEL PEARL | CARAMEL SOIL

In my house, you are bound to find one of Coco's treats and this is my favourite one.

DEEP FRIED APPLE PIE

R85

CRÊPE | HONEYCOMB | CANDIED WALNUTS | APPLE GEL | BURNT HONEY ANGLAISE

Apple pie is classic and this is my modern take on a classic.

PASTEL DE NATA CRONUT

R85

CANDIED CASHEWS | RASPBERRY TEXTURES | COCONUT | CRONUT

Yes, you read that correctly, a little invention I am very proud of, this is a must try.

MALVA PUDDING

R115

AMARULA ANGLAISE | APRICOT | WHITE CHOCOLATE | GINGERBREAD

As South African as a dessert can be...with a twist, our spin on a traditional favourite.

CHEESEBOARD

R115

CAMEMBERT | GOATS CHEESE | GORGONZOLA | GOUDA WITH CUMIN | QUINCE CHUTNEY

Finish off your meal with some of my favourite cheese..

SOMETHING EXTRA (R25)

RUSTIC CHIPS

SWEET POTATO CRISPS

BABY GARLIC POTATOES

🍷 SIDE FONSECA SALAD

BOWL OF VEG

HERB RICE

COLA BBQ SAUCE

STICKY SRIRACHA SAUCE

PIRI PIRI SAUCE

🌶️ SPICY DISH

🌿 VEGETARIAN DISH

GF GLUTEN FREE DISH

DISCLAIMER

Please advise our team, prior to ordering if you have any food allergies, as meals are prepared in kitchens that contain, nuts, wheat and dairy.

