



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!*



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 R295
250G GRASS-FED RUMP 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 | EGG

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 R225

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

CRÉPE | 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

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.



Something's Cooking By J @srestaurantbyj @somethingscookingbyj