

Welcome to my very first restaurant!
It's such a great story of how I achieved this dream...
Let's start at the very beginning...

We moved from Portugal to South Africa when I was 7 years old. My father got offered a post at Fish River Sun in the Eastern Cape to be the Food and Beverage Manager. Something he did his whole life. My mother at the time worked at the Fish River Diner, feeding hungry fisherman, as they both tried to ensure my brother and I had the best upbringing.

Fast forward a little and my mother ended up owning her own restaurant in Port Alfred for over 15 years. My late father worked for Sun International for over 20 years.

Two weeks after my father's passing I got a call from Sun International. I was told about the opening of Time Square and that there were three signature restaurants of which they would like one of those to belong to me. Now tell me this isn't weird? Without them knowing who my father or my mother were. Without them knowing my father had passed away. I get offered my dream, my own restaurant, this very restaurant has a whole new level of meaning for me...

Today, this is where I can share my passion for food with you, offering a fresh twist to traditional cooking.



 Something's Cooking By J  @somethingscookingbyj  @screstaurantbyj  #SomethingsCookingByJ

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WE SERVE SMILES

Petiscos R135

A traditional Portuguese starter platter filled with yummy things. Platter consists of fresh bread, rissois de camarao (prawn cakes), 18-day marinated olives, thinly sliced imported presunto, pickled carrots, sardine paste and fresh goat's cheese.

Torresmos R70

This is one of our signature dishes. Not for everyday consumption, but you don't really come here everyday so you have to try this! It's a bowl of pork crackling sprinkled with my apple sultana spice.

Deep Fried Mac 'n Cheese R70

Once a week I have a cheat meal at home and this is always a contender. Dip these delicious treats into a killer pronto and fondue sauce.

Heirloom Tomato and Candied Beetroot Salad R90

Fresh salads are a little piece of heaven for me, and this one is no different. If you wanna add some goat's cheese, just ask!

BAO Down**Chicken Pork R90 Langoustine R115 Trio R125**

My ultimate steamed buns are filled with a choice of either crispy fried chicken, pulled pork, or my signature langoustines. I'll leave the hard choice up to you! Each option is topped with a signature pickle.

A Lamb Feast (share) R295

Shredded slow-cooked lamb served with my secret, incredibly delicious hummus, pickled red onion and aubergine salad. It all comes with cumin flat bread for the table.

Picanha R165

If you're looking for a 200g steak on the menu this is it! A delicious special cut of meat from Brazil that I grew up eating. It is served with rice and black beans.

Deboned Portuguese Chicken R155

I would be frowned upon by my ancestors if I didn't have a Portuguese chicken recipe on my menu. So here it is, the way I love making it using my family recipe. It is served with a house salad and chips or rice.

Mom's Prawns R235

This is the one thing you have to try when you are here. Trust me on this! Prepared like my mother prepares it with some olive oil, garlic and lemon juice.

Pork Belly Ramen R155

A meal you have to eat as if nobody is watching! And yes, there is crackling. It's a delicious bowl of broth with fresh noodles and a slice of slow-roasted pork belly with fresh scallions, ginger, chilli, kale and a soft-boiled egg. A dish I co-created with Angelo Scirocco.

Mount Fritter R145

A Mexican-inspired vegetarian dish that I make when my vegetarian friends come over. It's always a hit. It's literally a mountain of deliciousness. Charred corn and jalapeño fritters with layers of guacamole, black bean paste, cheese, topped with an unforgettable salsa and a splash of lime with coriander dressing.

HEADLINE ACTS

Collaborations (J FEATURING BRA HUGH MASEKELA)

The Bra Hugh Burger R125

A chunky beef patty topped with cheese and crispy bacon all placed in between a soft spongy brioche bun. Simple and to the old mans' liking.

The Catch R165

One thing about Bra Hugh is he loves fish. So this is my favourite fish to eat and it comes with a ridiculously good matcha pesto and pistachio crust. For those of you that are like my brother and are scared of fish bones, we've got that problem sorted.

Vegetable Paella R90

Bra Hugh always insists on vegetables with every meal. I once made him traditional Paella and he loved it. I then made him this vegetable Paella and he loved it even more!

Something Healthy

Mediterranean Steak Roll R175

It isn't what you think it is. It's simply a marinated butterflied fillet steak in olive oil, garlic, bay leaf and sea salt which is filled with bulgur wheat, mixed peppers, feta, red onion, olives and my house salad.

Canja Ramen R70

What is Canja? It's a very delicious Portuguese chicken soup. What I've done is given it an Asian twist using our delicious egg noodles, serving it with a bowl of crunchy vegetables. This dish is all about the nostalgia of a chicken soup I grew up with, mixed with my Asian cuisine obsession.

Salmon Poke Bowl R195

This is a bowl of happiness and freshness. It's a fun colourful dish that will definitely make you happy. A bowl filled with wild rice topped with fresh salmon, spring onion, crispy lemon and roasted wasabi seaweed.

Something On The Side

Sweet potato fries **R25**

Crispy crushed garlic baby potatoes **R25**

Rissoles de camarao (prawn cakes) **R60**

House salad **R25**

Bowl of veggies **R25**

Something Saucy R20

Homemade piri-piri
Lemon herb sauce
BBQ

Something Sweet

The Afroguese R75

Milk Tart meet Arroz Doce. Arroz Doce meet Milk Tart.

Baked Beignets R55

Order 6 or 12 (Don't worry, leftovers will go into a bag for you to take home to enjoy with some coffee tomorrow.)

Pastel de Nata Cronut R75

Yes, you read that correctly, it's what it says it is. A little invention we are very proud of. These Portuguese custard tarts are a MUST TRY.

Coco's Flourless Chocolate Cake R105

In my house you're bound to find one of Coco's treats, and this one happens to be my favourite.

Deep Fried Apple Pie R75

Served with homemade custard ice-cream.

J' PIRI
J' LEM
J' BBQ

Beers & Ciders

2M **R35**
Castle Lite **R23**
Castle Milk Stout **R23**
Castle Chocolate Milk Stout **R23**
Corona **R45**
Heineken **R30**
Beck's Non-alcoholic Beer **R30**
Superbock Non-alcoholic **R30**
Windhoek Lager **R28**
Hunter's Edge **R28**
Hunter's Dry **R28**
Savanna Loco **R28**
Savanna Dry **R28**
Savanna Light **R28**
Brutal Fruit Cranberry Rose **R28**
Smirnoff Spin **R28**
Smirnoff Storm **R28**

For the table

Jug of Spanish Sangria **R150**
Mozambican Catemba **R160**

Juice & Water

San Pellegrino **R70**
Acqua Panna **R70**

Ice Tea

Fuze Peach **R20**
Fuze Lemon **R20**

Soft Drinks

Coke **R18**
Coke Zero **R18**
Grapetiser **R25**
Appletiser **R25**
Fanta Orange **R18**
Sprite **R18**

Coffee

Espresso **R18**
Cortado **R22**
New Zealand-style Flat White **R24**
Africano - Our take on the Americano **R20**
Cappuccino **R24**

Signature Coffees

The Dirty Espresso R20

Single espresso with ice cold milk.
Surprise of note.

Bush Baby R22

A single espresso with condensed milk.
A delicious treat.

EspreTini R18

Martini espresso served with
home made biscotti.

Teas

Ceylon Tea **R16**
Green Tea **R20**

Hot Chocolate

Signature Hot Chocolate - DIY **R35**

Milkshakes

Dark Chocolate **R24**
Smooth Strawberry **R24**
Easy Vanilla **R24**



Sake Lemonade with Fresh Berries R55

A Japanese sensation that is extremely refreshing made with lemonade and fresh berries.

The Mi Casa G & T R70

The Bulldog Gin finished off with tonic and a sprig of rosemary. The glass is then finished off with a pomegranate sugar crust.

Pina Colada el Ramon R55

The guy that invented a Pina Colada was Ramon, our head chef is Ramon. So we gave him free reign to design this delicious cocktail. A mixture of rum, pineapple, coconut cream and some pineapple wedges.

The M & M R65

The Menlyn Mule is a twist on the traditional Moscow Mule. Consists of vodka, bitters, lime juice, raspberries, mint and is finished off with Stoney. Served in a J'Something signature enamel cup.

Mamma Maria R70

My twist on the highly popular Bloody Mary, serving a tribute to my mother. It's her summer favourite. Where the traditional Bloody Mary has vodka, Mama Maria has tequila. It's then mixed with delicious tomato juice, lemon juice, agave water, a splash of Tabasco, some celery and a crackle of black pepper.

Smokey CocoNana R65

Very popular drink in Brazil and in the Caribbean, it is high in antioxidants and minerals. It is smoked and sweetened coconut water topped up with soda water, finished off with dehydrated banana slices.

Sparkling Wine and M.C.C.

Pierre Jourdan Brut R300

A classic Champagne blend: 60% Chardonnay and 40% Pinot Noir.

Simonsig Kaapse Vonkel Brut Rosé R250

Fresh fruit accompanied by a subtle crisp acidity perfecting the balance for a dry finish.

J.C. Le Roux Le Domaine R140

An enchanting sparkling white that comes alive on the palate.

Pongracz R290

Composed in the classic French tradition of two noble varieties, Pinot Noir and Chardonnay.

White Wine

Sauvignon Blanc

Nederburg 5600 R140

Light pear and passion fruit flavours, well-balanced with a crisp, clean finish.

La Motte R270

Well-balanced, well-polished and medium-round, with a clean, dry and refreshing finish.

The Young Airhawk R420

A bouquet of green figs and asparagus opens onto a crisp, complex and multi-dimensional palate.

Tokara Director's Reserve R450

Perfectly balanced with intense fruit flavours and notes of buttered toast.

Chardonnay

Buitenverwachting R570

Classic toasty and butterscotch-like characters with mineral undertones.

Durbanville Hills R140

Easy drinking with a crisp taste of light vanilla.

Tokara R420

Full and rich with notes of toasted brioche, ripe pineapple and papaya.

Meerlust R470

Full-bodied and generous and balanced by crisp acidity.

Chenin Blanc

Leopard's Leap R120

A lively combination of herbs, ripe summer fruit and subtle spice sustained by a firm acidity.

Franschhoek Cellar R130

Bright citrus and tropical fruit.

Durbanville Hills R130

An abundance of fruity aromas, including guava, paw-paw, melon and kiwi fruit that carry through on the palate.

Ken Forrester R240

Full and complex, yet medium-bodied, with a mélange of fruit, spice and oak.

J' WHITE

SOMETHING SPARKLING & WHITE TO DRINK

Riesling

De Wetshof Rhine R110

Crisp, delicate and abundantly complex with a typically spicy deep fruity flavour.

Nederburg Paarl R140

Is a dry, crisp wine with a subtle grassy character.

White Blends

Nederburg Lyric R110

Medium-dry, crisp and generous with minerality and a fresh acidity.

Flagstone “Noon Gun” R140

A blend of Chenin Blanc, Sauvignon Blanc and Viognier that delivers balanced drinkability.

Merlot

Franschhoek Cellar R150

Sleek and mouth-filling with juicy dark berry flavours and a soft smooth finish.

Durbanville Hills R160

Medium-bodied Merlot accentuated by soft sweet red fruit, rounded off with silky tannins.

Guardian Peak R180

Plum and red berry flavours filter through on the palate, with a long, elegant finish.

De Grendel R310

Packed with red and dark fruit, following through with a persistent finish.

Fleur Du Cap R330

Velvety soft yet mouth-filling with clean soft fruit and underlying oak.

Meerlust R550

Mulberry, liquorice and damson plum with hints of dark chocolate and spice.

Shiraz/Syrah

Allesverloren R150

A rich and full-bodied wine with a good tannic structure and ample ripe fruit flavours.

Brampton R160

An attractive spectrum of flavours, from the first rich impressions of black cherries and ripe plums.

La Motte R320

A juicy entry with raspberry fruit, chalky tannin and a hint of fresh mint in the finish.

Tokara Director's Reserve R995

Enters the palate with amazing clarity with dark cherries, raspberries and blackcurrant flavours.

Cabernet Sauvignon

Leopard's Leap R210

Prominent flavours of cassis with dark fruit flavours.

La Motte R270

Well-balanced with a full palate and long aftertaste.

Allesverloren R280

A rich and full-bodied wine with a good tannic structure with lots of berry fruit flavours.

Rust en Vrede R895

A firm tannin structure balanced with red fruit and liquorice flavours.

Pinot Noir

Cederberg Ghost Corner R700

A beautifully crafted Pinot Noir with prominent red fruit of ripe cherries and sweet raspberries.

Haute Cabrière R455

Chardonnay and Pinot Noir blend with elegant fruit underlined by firm acidity.

Meerlust R542

Red berry fruit, musk, wild mushrooms and hints of savoury richness with a clean vibrant minerality.

Longavi R850

A medium-bodied wine with elegant tannins and a lingering aftertaste of cherries.

J' RED

SOMETHING RED TO DRINK

Pinotage

Zonnebloem R150

Full-bodied, bursting with cherry and mocha flavours.

Beyerskloof R175

A big structured Pinotage with intense dark fruit flavours.

Jacobsdal R220

Well-balanced and elegantly structured with silky tannins.

Red Blends

Alto Rouge R190

Medium-bodied with blackberry nuances followed by tobacco, chocolate, toast and vanilla.

Estate Range Cabernet Franc Merlot Wildekrans R270

The Cabernet Franc provides raspberry freshness, while Merlot softens the palate with juicy red plums and cherries.

Allesverloren Cabernet Sauvignon R270

An intensely flavoured wine brimming with traditional Cabernet aromas.

Rupert & Rothschild Classique R330

Inviting cranberry and raspberry aromas with an earthy, mineral focus and a lingering cinnamon and walnut finish.

Ernie Els The Big Easy R340

A melange of ripe Shiraz and Cabernet Sauvignon, layered with Grenache, Cinsaut, Mourvèdre and Viognier.

Meerlust Rubicon R760

Full-bodied, structured by beautifully sleek, ripe tannins.

Blush

Nederburg R120

Clean, fruity and refreshing flavours with a good acid structure.

Cederberg Sustainable R145

A dry entry with a creamy palate and a crisp finish.

De Grendel R150

A crisp, dry finish with a very well-structured natural acidity.

Dessert Wines

Mulderbosch Sauvignon Blanc Noble Late Harvest R315

Succulent flavours of preserved cling peaches and quince paste, supported by subtle oaky tones.

Pierre Jourdan Ratafia R350

Delicate and enticing, packed with rich honey flavours.

Ken Forrester Noble T Late Harvest R845

Delicate and enticing, packed with rich honey flavours.

Louis 57 Wines

Louis 57 Sauvignon Blanc R200

Beautifully balanced with a passion fruit and gooseberry flavour that ends with a lingering finish.

Louis 57 Pinotage R255

Beautiful plum, mulberry, and red fruit flavours. Its silky tannins create a lingering finish.

Louis 57 Merlot R245

Medium to full-bodied, with soft and firm tannins with a lingering finish.

Louis 57 Syrah R255

A full-bodied premium red wine, carefully matured in 225L French oak barrels. With a combination of oriental spices, pepper, and fruit flavours, this highly concentrated wine is both complex and rich in its aftertaste.

Louis 57 Shiraz R245

Lingering flavours of vanilla and ripe black cherries, rounded off by a long and smooth finish.

