



SINNI

J O H A N N E S B U R G

Menu

Leungu-Emo

Antipasti

(V) TRUFFLED ARTICHOKE

ARANCINO

90

Sundried tomato risotto stuffed with parmesan, artichokes & black truffle, coated in pangrattato & fried. Served with smoked tomato sauce.

LAMB ARANCINO

125

Sundried tomato risotto stuffed with slow cooked lamb leg & mushrooms, coated in pangrattato & fried. Served with sweet baby onion sauce.

OYSTERS & CAVIAR

120

2 oysters with a Portofino inspired lemon & parsley drizzle, caviar & cherry tomatoes. (Available plain)

OYSTER BATH

600

12 Oysters. Served with a tequila spritz & lime.

AMALFI CREAMY MUSSELS

185

Mussels steamed in a creamy Chardonnay reduction with lemon & parsley. Served with smokey roasted cherry tomatoes & wood fired bread.

CARPACCIO

185

Sliced beef fillet. Served with pecorino cream, sundried tomato oil, parmesan, crispy capers & caper berries.

PORK BELLY BRUSCHETTA

185

Freshly baked ciabatta topped with pumpkin sugo & roasted pork belly.

ROSEMARY SALSICCIA

125

Skewer of rosemary & boerewors, simmered in white wine, sage & butter. Served with burnt onion mousse & charred onion petals.

(V) BURRATA & GRILLED GRAPES

225

Grilled red grapes served with burrata, basil & sundried tomato relish. Served on grilled sour dough.

(V) GRILLED PUMPKIN

120

Pumpkin gremolata, feta & ricotta cream, crispy sage & pumpkin seeds.

PARMESAN CHICKEN WINGS

150

Fried chicken wings coated in a Italian cheese fonduta & parmesan dust.

SINNER WINGS

150

Crispy fried chicken wings tossed in SINN spices & arrabiatta sauce.

CALAMARI IN UMIDO

185

Deep fried calamari coated in pangrattato, basil & dill cream, sautéed cipollotto & herb extract.

Salad Baskets

All salads are served in a Napoletana wood fired basket, perfect to break & dip into your salad dressing.

CHICKEN INSALATA

210

Grilled chicken thighs, baby gem lettuce, Italian salad dressing, camomile egg, basil & sun-dried tomato relish.

(V) THE GREEK INSALATA

185

Crispy honey coated feta, green olives, wood fired baby onions, sweet marinated cucumbers, baby gem, vinaigrette & blistered cherry tomatoes.

(V) BURRATA CAPRESE INSALATA

295

Burrata, roasted cherry tomatoes, baby gem lettuce, Italian salad dressing, basil, tea infused egg, sundried tomato oil & Pecorino pesto.

(V) FETA & PUMPKIN INSALATA

175

Roasted pumpkin, feta, baby gem lettuce, Italian salad dressing, fried sage, sundried tomato salsa & camomile infused egg.

Sides

(V) ITALIAN ROASTED POTATOES 70

(V) CHAR GRILLED TENDERSTEM BROCCOLI 70

(V) HONEY CARROTS 70

(V) SPICY BABY CORN 70

Wood Fired Grills

Marinated open flame grilled beef. Served with Italian roasted potatoes, charred seasonal vegetables & burnt onion purée.

WAGYU

RIBEYE 350g R 1400

PICANHA 400g R 880

FILLET 250g R 950

CHALMAR CUTS

T-BONE 600g R480

RIBEYE 500g R 600

RUMP 400g R395

TRIMMED TOMAHAWK 800g R900

LIMITED OFFERING PREMIUM CUTS

Please enquire with your waitron as to which additional premium steaks, chef has available.

Mains

TUSCAN SEAFOOD CACIUCCO 685

Wood fired skillet with prawns, mussels & calamari in a lemon cream, roasted potatoes, blistered cherry tomatoes, parsley & sundried tomato relish.

BUCATINI AI GAMBERI 340

Bucatini pasta in a creamy braised leek sauce, butter poached prawns, dill oil & sour dough garlic crostini.

KINGKLIP RISOTTO 350

Sous vide kingklip, served with parsley & parmesan risotto, caponata & crispy parmigiano.

PRAWN PLATTER 990

15 butter poached prawns topped with a lemon & parsley cream. Served with roasted potatoes, char grilled seasonal vegetables & grilled lemon.

LOBSTER & SAFFRON RISOTTO 990

Confit lobster chunks & Chardonnay steamed mussels, sautéed prawns & spring onion. On a creamy mascarpone saffron risotto.

SEARED SALMON 390

Seared Norwegian salmon served with steamed leeks, herb-sautéed carrot, charred tenderstem broccoli, roasted potatoes, cipollotto & green olives.

PORK BELLY GNOCCHI 280

Potato gnocchi in a gorgonzola & mascarpone sauce. Topped with slow roasted pork belly porchetta.

OSSOBUCO RAGÚ 280

Merlot ossobuco ragù, paccheri & wood fired cherry tomatoes. Dusted with Parmigiano Reggiano.

PRADA RAVIOLI 325

Handmade ravioli filled with pulled lamb & burnt onion. Served with smokey tomato sugo & a parmesan crostini.

CHICKEN & SUNDRIED TOMATO RISOTTO 280

Sundried tomato & parmesan risotto. Served with grilled chicken thighs, sundried tomato dressing & blistered cherry tomatoes.

BRASATO D'OSSOBUCO 385

Traditional wood fired skillet with Ossobuco brasato. Served with risotto parmigiano.

BUTTER BASTED CHICKEN & POTATOES 250

Marinated half chicken, sous vide with italian spices. Served with roasted potatoes & a herb butter.

LAMB SHANK & BUTTERNUT RISOTTO

425

Slow roasted lamb shank. Served on a roasted butternut risotto, with creamy feta & burnt sage butter.

BUCATINI CHICKEN & TRUFFLED MUSHROOMS 250

Marinated chicken thighs, bucatini pasta, tossed in a creamy mushroom, truffle & parmesan sauce. Dusted with Parmigiano Reggiano.

(V) ARTICHOKE & TRUFFLE RAVIOLI 250

Handmade ravioli filled with artichokes & truffle. Served with artichoke vellutata & white truffle oil.

(V) BURRATA NAPOLETANA GNOCCHI 350

Gnocchi in a rich tomato & basil sauce. With green olives, burrata cheese, basil & pecorino.

(V) RISOTTO DI ZUCCA 250

Roasted butternut & feta risotto. Topped with burnt sage butter & grilled pumpkin wedge.

Pizza

(V) MARGHERITA

160

Mozzarella, passata, roasted cherry tomatoes & basil.

SEAFOOD ALMALFITANA

350

Mozzarella, passata, prawn meat, mussels, calamari, parsley drizzle & roasted cherry tomatoes.

SAN LUCA

275

Mozzarella, passata, mozzarella, brown mushrooms & Prosciutto Crudo.

CAPRICCIOSA

290

Mozzarella, passata, parmesan, brown mushroom, artichokes & Prosciutto Crudo.

SALSICCIA & FRIARIELLI

200

Mozzarella, passata, boerewors sausage, traditional Friarielli Napoletani & pecorino.

(V) QUATTRO FORMAGGI

225

Mozzarella, passata, ricotta, feta & mozzarella.

THE GYPSY

180

Mozzarella, passata, rustic salami, biltong, Droëwors & chilli drizzle.

MASSIMO

200

Mozzarella, passata, sautéed white wine onions, Tuscan pancetta & artichokes.

CRAZY CHICKEN

195

Mozzarella, passata, sundried tomato marinated chicken thighs & parmesan.

(V) TRUFFLE VIBES

195

Mozzarella, passata, truffle salsa, artichokes, sautéed white wine onions & Parmigiano Reggiano.

MEATY BASTARD

245

Mozzarella, passata, rustic salami, Prosciutto Crudo & boerewors salsiccia.

(V) RESY

190

Mozzarella, passata, baby marrow crema, ripped burrata & baby marrow fritti.

(V) CALZONE AL FORMAGGIO

225

Folded pizza, stuffed with passata, mozzarella, feta & parmesan.

CALZONE THE BUTCHER

225

Folded pizza, stuffed with passata, mozzarella, salami, Prosciutto Cotto & Tuscan Pancetta.

Desserts

IL TIRAMISU TRADIZIONALE

135

Traditional Tiramisu, as It should be.

BURNT HONEY & RICOTTA CHEESECAKE

135

Baked cheesecake with Sicilian lemon curd & crispy Angel hair.

NEGRONI PANNACOTTA

135

Vanilla bean pannacotta, negroni jelly, citrus cantuccio & macerated berries.

TORTA CHOCOLATE SILK

135

Layers of chocolate, chocolate silk & caramelised white chocolate crumble.

SINN Cocktails

CHEEKY DEVIL 1800 Tequila, Triple Sec, Chilli Salt, Lime & Ginger.	155
MORNINGSTAR Ketel One, Lychee, Vanilla, Hibiscus & Lemon.	125
WRONG SIDE OF HEAVEN Tanqueray 10, Sherry, Coconut, Pineapple & Bitters.	180
BLACK WIDOW Absolut Vodka, Blackberry Purée, Vanilla, Lime, Berries & Lemonade.	160
NEGRONCELLO Limoncello, Tanqueray Sevilla Gin, Vermouth & Havana Rum.	215
MED CRUISE Cointreau, Mint, Lime & Bubbles.	125
PENNY'S URBAN BLISS Glenlivet 12, Campari & Seasonal Berries.	180
EVES GARDEN Don Julio Blanco, Carraway, Cucumber, Elderflower & Lime.	250
TIRA-MISO Hennessy, Coffee, Miso, Ladyfinger & Frangelico.	150
THE ELIXIR Don Julio Reposado, Clarified Milk, Mint & Lime.	195
SPICY PEACH Glenfiddich 12, Peach Liquor, Baklava Syrup, Ginger Ale, Lemon & Spices.	160

Classic Cocktails

NEGRONI Malfy Gin, Sweet Vermouth & Campari.	150
MARGARITA Don Julio Blanco, Cointreau & Lime Juice.	175
PAPER PLANE Woodford Reserve, Aperol, Lemon Juice & Amaro Nonino.	175
SOLENTO ORGANIC PALOMA Solento Organic Anejo, S. Pellegrino Pompelmo & Grapefruit Extract.	175
PENICILLIN JW Black, Honey & Ginger Syrup, Lemon Juice, Cellulose & Lagavulin 16.	150
SINN STRAWBERRY DAIQUIRI Rum, Strawberry Syrup & Lime Juice.	150
OLD FASHIONED Woodford Reserve, Simple Syrup & Angostura Bitters.	150
WHITE RUSSIAN Amarula, Kahlúa, Amarula Gin, Cream & Burnt Marshmallow.	180

Spirits

BRANDY & CONGAC

Martell Blue Swift
Martell X.O
Martell V.S
Hennesy V.S
Hennesy X.O
Hennesy V.S.O.P
Remy Martin 1738
KWV 10
KWV 20
Van Ryn's 12

GIN

Bloedlemoen
Cruxland
Hendricks
Inverroche Amber
Inverroche Classic
Inverroche Verdant
Malfy Con Limone
Malfy Con Arancia
Monkey 47
Tanqueray LD
Tanqueray 10
Tanqueray Blackcurrant
Tanqueray Sevilla
Roku
The Botanist

VODKA

Absolut
Belvedere
Ciroc
Ketel One
Grey Goose

RUM

Havana 3
Havana 7
Sailor Jerry Spiced
Hampden Estate 8
Papalin 7
Germana Cachaca

TEQUILA

1800 Anejo
1800 Coconut
1800 Cristalino
1800 Reposado
1800 Silver
Avion Blanco
Avion Reposado
Casamigos Blanco
Casamigos Reposado
Clase Azul Reposado
Del Maguey Chichicapa
Don Julio Blanco
Don Julio Reposado
Don Julio 1942
El Jimador Plata
El Jimador Reposado
Jose Cuervo Traditional Blanco
Jose Cuervo Traditional
Reposado
Kah Resposado
Migenta Reposado
Petrón Reposado
Ocho Plata
Ocho Reposado
Solento Organic Tequila
Reposado
Solento Organic Tequila Anejo
Volcan De Mi Tierra
Volcan Reposado

WHISKEY - SCOTCH

Ardbeg 10
Bruichladdich Port Charlotte

WHISKEY - JAPANESE

Hibiki Harmony
Toki Suntory

WHISKEY - BOURBON

Buffalo Trace
Blantons
Bulleit
Makers Mark
Woodford Reserve
Sazerac Rye

WHISKEY - IRISH

Bushmills
Yellow Spot
Jameson
Jameson Select Reserve
Red Breast 12
Tullamore Dew
Tullamore Dew XO Rum Casket
Bruichladdich Classic Laddie
Chivas Extra
Dewars 12
Dewars 15
Glenfiddich 12
Glenfiddich 15
Glenfiddich 18
Glenfiddich 21
Glenfiddich 26
Glenmorange 10
Glenmorange 12
Glenmorange 14
Glenmorange 16
Glenmorange Triple Cask
Johnnie Walker Blue
Johnnie Walker Black
Johnnie Walker Gold
Johnnie Walker Green
Johnnie Walker 18
Johnnie Walker Blonde
Talisker 10
Lagavulin 16
Laphroaig Select
Monkey Shoulder
Naked Grouse
Singleton 12
Singleton 15
The Glenlivet 12
The Glenlivet 15
The Glenlivet 18
The Glenlivet Founders Reserve



Enrico & Louis pictured during the restaurant build, 18 October 2024, 20:15:28

Our Corporate Menu



[View on our instagram page](#)

Pizza Sundays



[View on our instagram page](#)



SINN.RESTAURANT

Reinhold-Emme