



SINN

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

Menu

Antipasti

OYSTERS & CAVIAR

228

2 plain & 2 spicy.

OYSTER BATH

650

12 oysters on ice. Served plain & spicy.

(V) LIMITED EDITION SOUP

128

Please ask your waitron for today's flavour.

(V) TRUFFLED ARTICHOKE ARANCINO

90

Parmesan risotto stuffed with artichokes & mozzarella, coated in pangrattato & fried. Served with parmesan sauce & truffle salsa.

LAMB ARANCINO

125

Parmesan risotto stuffed with slow cooked lamb leg & mozzarella, coated in pangrattato & fried. Served with smokey tomato sauce & roasted tomatoes.

WOODFIRED SALMON PÂTÉ

168

Roasted salmon folded into a lemon cream cheese, topped with capers, radish & spring onion. Served with charred dill bruschetta.

PARMESAN WINGS

150

Buttermilk marinated sous vide chicken wings, fried & dusted with parmesan. Served with a mustard cream sauce.

CALAMARI CROCCANTI

170

Deep fried calamari coated in pangrattato. Served in a lemon, basil & dill cream.

PORK BELLY BRUSCHETTA

160

Freshly baked focaccia topped with roasted butternut, sticky honey pork belly & rocket.

PEAR & PANCETTA CARPACCIO

150

Sliced pear, pancetta, blue cheese crumb & roasted hazelnuts. Drizzled with mint & garlic vinaigrette.

AMALFI CREAMY MUSSELS

165

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

(V) TOMATO CHILLI STRACCIATELLA

150

Stracciatella with confit tomatoes, basil, citrus hot honey, cranberries, toasted sesame pistachio crumb & grilled focaccia.

CARPACCIO

185

Sliced seared Chalmar beef fillet. Served with a pecorino & feta cream, crispy capers, parmesan crumb & caper berries.

SINNER WINGS

150

Crispy fried chicken wings tossed in SINN spices. Served with arrabiatta sauce.

Insalata

(V) CAESAR

168

Baby gem lettuce topped with parmesan dressing, croutons & a camomile infused egg.
(Add white anchovies & pancetta crumb +R30)

(V) CAPRESE

258

Burrata, heirloom tomatoes, garlic & basil extra virgin olive oil & parmesan bruschetta.

(V) VERDE

168

Marinated artichokes & olives, shaved mange tout, tenderstem broccoli, spring onion, radishes, crispy feta & rocket. Dressed with garlic, oil & hot chilli pepper battuto.

(V) ZUCCA

168

Roasted butternut, baby spinach, rocket, cranberry & toasted almond stracciatella. Drizzled with a citrus vinaigrette.

Woodfired Pizza

All pizzas available with your choice of passata OR cream base.

(V) MARGHERITA

160

Oregano mozzarella, cherry tomatoes & basil.

SEAFOOD ALMALFITANA

350

Deshelled prawns, mussels, calamari, parsley drizzle & roasted cherry tomatoes.

SAN LUCA

275

Mushrooms, rocket & Prosciutto Crudo.

CRAZY CHICKEN

195

Sundried tomato marinated chicken & parmesan.

(V) FORMAGGI

225

Mozzarella, feta, blue cheese & parmesan.

QUATTRO STAGIONI

250

Olives, artichokes, mushrooms & Parma Ham.

PEPPERONI

200

Pepperoni & chilli oil.

MEATY BASTARD

245

Salami, Prosciutto, Pancetta & Pepperoni.

CARPACCIO DI MANZO

240

Beef carpaccio, caramelised onion & capers.

(V) FUNGHI

195

Wild mushroom, feta cream & truffle.

LA ALICE

200

White anchovies & green olives.

PANCETTA

210

Baby spinach, feta & pressed pork belly.

(V) IL PEPE

180

Marinated peppers & rocket.

(V) CALZONE AL FORMAGGIO

200

Folded pizza, stuffed with mozzarella, feta & parmesan.

CALZONE THE BUTCHER

235

Folded pizza, stuffed with mozzarella, salami, Prosciutto & Pancetta.

Mains

LAMB SHANK HOT POT

430

Slow roasted Merlot lamb shank. Served on roasted butternut risotto with feta & sage.

BUTTER BASTED GRILLED CHICKEN

250

Sous vide half chicken with herbed butter. Served on parmesan risotto OR roasted potatoes.

MANZO AL COGNAC

400

Martell Blue Swift slow roasted shortrib with parmesan mashed potatoes & baby carrots.

PORCETTA BRASATA

285

Heineken braised pork belly with burnt butter mashed potatoes, roasted pear & broccoli.

GRILLED LAMB CHOPS

420

Flame grilled lamb chops. Served with Italian roasted potatoes, charred seasonal veg & burnt onion purée.

TUSCAN SEAFOOD CACIUCCO

685

Woodfired skillet with prawns, mussels & calamari in a lemon garlic cream. Served with roasted potatoes & ciabatta.

SEARED SALMON

390

Pan seared salmon on roasted potatoes & charred broccoli. Served with a lemon dill cream.

PRAWN PLATTER

990

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

(V) PEPPERED POLENTA

230

Fried parmesan polenta topped with pepper ragù & herb sugo.

Primi

LOBSTER & SAFFRON RISOTTO

990

Prawn mascarpone saffron risotto topped with confit lobster, Chardonnay steamed mussels & spring onion.

LAMB RAVIOLI

330

Handmade ravioli filled with slow roasted pulled lamb & burnt onion. Served with a smokey tomato sugo, herb pangrattato & parmesan crisp.

(V) ARTICHOKE & TRUFFLE RAVIOLI

270

Handmade ravioli filled with marinated artichokes & truffle. Served on a parmesan vellutata drizzled with truffle oil.

LOBSTER 'MAC' & CHEESE

850

Mezzi rigatoni tossed in a creamy cheese sauce. Topped with lemon pangrattato & a butter confit lobster tail.

(V) BURRATA NAPOLETANA GNOCCHI

330

Gnocchi in a rich tomato & basil sauce. Topped with burrata cheese, basil pesto & crispy basil.

TUSCAN POLLO PASTA

250

Mezzi rigatoni tossed with roasted chicken, sundried tomatoes, crema di pomodoro & baby spinach. Topped with parmesan & blistered cherry tomatoes.

SHORTRIB LINGUINE

280

Pulled shortrib in a mushroom & Martell jus tossed with linguine pasta. Topped with roasted pearl onions.

(V) WILD MUSHROOM RISOTTO

270

Wild mushroom, garlic & truffle risotto. Topped with crispy parmesan, truffle shavings & salsa.

(V) GNOCCHI AGLIO E OLIO

260

Crispy gnocchi coated in pesto burnt butter. Topped with herbed stracciatella, broccoli, mange tout & spring onion.

FRUTTI DI MARE

380

Lingunies tossed with Tiger prawns, mussels, calamari & butter poached prawns in a pomodoro cremoso.

Grills

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

WAGYU

SIRLOIN 250g	990
RUMP 300g	1250
RIBEYE 350g	1450

CHALMAR CUTS

FILLET 250g	410
RUMP 400g	450
RIBEYE 500g	600
T- BONE 600g	500
TOMAHAWK 800g	900

Sides

(V) ROASTED POTATOES

55

Crispy roasted potatoes.

(V) TRUFFLED POTATOES

70

Roasted potatoes coated in burnt truffle butter, herbs, feta cream & parmesan.

(V) BUTTERED MASH

70

Mashed potatoes with burnt butter.

(V) TOSSED INSALATA

70

Baby gem lettuce, cucumber, radish, heirloom tomatoes & mange tout. Tossed in a vinaigrette.

(V) CHARRED BROCCOLI

70

Charred tenderstem broccoli topped with roasted almonds, cranberries & crumbled feta.

(V) SPICED BABY CORN & ONIONS

70

Baby corn & pearl onions tossed in chilli crunch & herbs.

(V) HONEYED BABY CARROTS

70

Caramelised honey coated baby carrots sprinkled with toasted sesame seed spice.

(V) CRISPED POLENTA

70

Crispy fried polenta with herbed cream cheese.

Desserts

TIRAMISU

TRADITIONAL

130

Dusted with cocoa.

NUTELLA

138

Topped with roasted hazelnuts.

DULCE DE LECHE

138

Sprinkled with maldon salt.

LIMITED EDITION

138

Please ask your waitron for todays flavour.

GELATO

LIMITED EDITION 80

Please ask your waitron for today's flavours.

SORBET

LIMITED EDITION 70

Please ask your waitron for today's flavours.

GELATO AFFOGATO SQ

Your choice of Gelato.

GELATO DOM PEDRO SQ

Your choice of Gelato & Spirit.

Cocktails

CHEEKY DEVIL

175

Jose Cuervo Tradicional Blanco, Cointreau, Chilli, Salt, Lime & Ginger.

A SPICY JAM

160

Jameson Original, Apricot, Ginger Ale & Cranberry.

BITTER BI*CH

150

Hendrick's, Aperol, Limoncello & Citrus.

PASSION MARTINI

175

Passiofruit Cruz Vodka, Granadilla & Fitch & Leeds Pineapple Lemonade.

BLACK WIDOW

160

Absolut Vodka, Blackberry Purée, Vanilla, Lime, Berries & Lemonade.
(Available in non-alcoholic)

SMITH'S FASHION

170

The Glenlivet 15yr, Maple, Cocoa & Bitters.

EVES GARDEN

250

Don Julio Blanco, Carraway, Cucumber, Elderflower & Lime.
(Available in non-alcoholic)

1942

690

Don Julio 1942, Orange, Lime & Pink Salt.

KNOCK OUT

175

Remy Martin VSOP, Cointreau, Pineapple & Cranberry.

JEAN'S THYME

175

Martell Blue Swift, Pear, Lime & Thyme.

SIDE CAR

160

KWV VS, Cointreau, Cinnamon Sugar & Lemon.

THE LEGAL EAGLE

580

The Glenlivet 21yr, Sweet Wine, Verjuice & Orange Bitters.

NEGRONI

150

Inverroche Gin, Sweet Vermouth & Campari.

MARGARITA

175

Don Julio Blanco, Cointreau, Lime & Salt.

FRENCH LXX

170

Hennessy VS, Disaronno, Citrus, Bitters & Prosecco.

PAPER PLANE

175

Woodford Reserve, Aperol, Lemon Juice & Amaro Nonino.

WHISKEY SOUR

150

Jim Beam, Lime, Cane Syrup & Angostura Bitters.

LA POPITO

170

Havana 3yr, Popcorn, Mint, Lime & Soda.

JAMES' JOY

400

Martell XO, Crème de Casis & Cocoa Angosurta Bitters.

MATCHA MOJITO

180

Matcha, Malibu Rum, Mint, Lemon, Lime, Brown Sugar & Soda.

WHITE RUSSIAN

180

Amarula, Kahlúa, Belvedere Vodka, Cream & Burnt Marshmallow.

SPICY PEACH

160

Glenfiddich 12, Peach Liquor, Baklava Syrup, Ginger Ale, Lemon & Spices.
(Available in non-alcoholic)

SOLENTA ORGANIC PALOMA

175

Solento Organic Anejo, Sanpellegrino Pompelmo & Grapefruit.

GIN FIZZ

160

Cruxland Gin, Vanilla Bourbon Rooibos Tea, Honey & Appletiser.

OLD FASHIONED

150

Monkey Shoulder, Simple Syrup & Angostura Bitters.

Spirits

TEQUILA

1800 Coconut
1800 Cristalino
1800 Reposado
1800 Silver
Casamigos Blanco
Casamigos Reposado
Cincoro Blanco
Cincoro Reposado
Clase Azul Reposado
Don Julio 1942
Don Julio Blanco
Don Julio Reposado
El Jimador Blanco
El Jimador Reposado
Herradura Reposado
Jose Cuervo Tradicional Blanco
Jose Cuervo Tradicional Reposado
Kah Reposado
Mijenta Reposado
Ocho Plata
Ocho Repasado
Petrón Reposado
Solento Organic Tequila Anejo
Solento Organic Tequila Reposado
Volcan Christilino

GIN

Amarula Gin
Bloedlemoen
Bloedlemoen Amber
Cruxland
Hendrick's
Inverroche Amber
Inverroche Classic
Inverroche Verdant
Ki No Bi
Malfy Con Arancia
Malfy Con Limone
Monkey 47
Roku
Tanqueray 10
Tanqueray Blackcurrent
Tanqueray LD
Tanqueray Sevilla
The Botanist

VODKA

Absolut
Belvedere
Cîroc
Cruz
Cruz Passionfruit
Grey Goose
Ketel One

RUM

Bumbu Rum Original
Bumbu Rum XO
Germana Cachaca
Hampden Estate 8
Havana Club 3
Malibu
Papalin 7
The Kraken Black Spice

BRANDY

Klipdrift Premium
KWV 10
KWV 12
KWV 15
KWV 20
KWV VS
Van Ryn's 12YO

LIQUEURS

Amarula
Chambord
Cointreau
Disaronno
Drambuie
Jägermeister
Jägermeister Orange
Kahlua
Stroh
Tia Maria

COGNAC

Hennessy VS
Hennessy VSOP
Hennessy XO
Remy Martin VS
Remy Martin VSOP
Remy Martin 1738
Remy Martin XO
Remy Martin Louis XIII
Remy VS
Martell VS
Martell Blue Swift
Martell XO

AMERICAN WHISKEY

Blantons
Buffalo Trace
Bulleit
Gentleman Jack
Jack Daniel's Single Barrel
Jack Daniel's Tennessee Apple
Jack Daniel's Tennessee Honey
Jack Daniel's Tennessee Whiskey
Makers Mark
Sazerac Rye
Woodford Reserve
1792 Small Batch Kentucky Straight
Bourbon

IRISH WHISKY

Bushmills Malts 10yr
Bushmills Malts 14yr
Bushmills Malts 16yr
Bushmills Original
Jameson
Jameson Select Reserve
Red Breast 12
Red Breast 15
Spot Whiskies Green
Spot Whiskies Red
Spot Whiskies Yellow
Tullamore Dew
Tullamore Dew XO
Shanky's Whip

SCOTCH WHISKEY

Aberlour 12
Aberlour 16
Ardbeg 10yr
Bain's Whisky
Balvenie 12yr
Balvenie 14yr
Balvenie 21yr
Benriach 12yr
Bruichladdich Classic Laddie
Bruichladdich Port Charlotte
Chivas Regal 12
Chivas Regal 18
Compass Box Nectarosity
Dalmore 12yr
Dalmore Cigar Malt
Dewars 12
Dewars 15
Glenfiddich 12yr
Glenfiddich 15yr
Glenfiddich 18yr
Glenfiddich 21yr
Glenfiddich 23yr
Glenfiddich 26yr
Glenfiddich Single Malt
Glenmorangie Triple Cask Reserve
Glenmorangie The Original 12yo
Glenmorangie The Quinta Ruban 14yo
Glenmorangie The Nectar 16yo
Glenmorangie The Infinite 18yo
Glenmorangie Signet
Grants Triple Wood 12yr
Johnnie Walker 18
Johnnie Walker Black
Johnnie Walker Blonde
Johnnie Walker Blue
Johnnie Walker Gold
Johnnie Walker Green
Lagavulin 16
Laphroaig Select
Monkey Shoulder
Naked Grouse
The Singleton 12
The Singleton 15
Talisker 10
The Dalmore Highland Single Malt
The Glenlivet 12
The Glenlivet 15
The Glenlivet 18
The Glenlivet 21
The Glenlivet 25
The Glenlivet Founders Reserve
The Glenlivet Fusion Cask

JAPANESE WHISKEY

Hibiki
Toki

Drinks

WATER

Acqua Panna Mineral Water
S.Pellegrino Mineral Water

SODAS

Coke
Coke Zero
Sprite Zero
Grapetiser
Appletiser

FITCH & LEEDES MIXERS

Club Soda
Dry Lemon
Ginger Ale
Indian Tonic
Indian Tonic Sugar Free
Lemonade
Pineapple Lemonade
Pink Tonic
Pink Tonic Sugar Free

SANPELLEGRINO ITALIAN SPARKLING DRINKS

Aranciata Rossa (*Blood Orange*)
Melograno & Arancia (*Pomegranate & Orange*)
Pompelmo (*Grapefruit*)

OTHER

Red Bull
Red Bull Sugar Free
Steelworks
Rock Shandy
Cordials

NON ALCOHOLIC

Heineken 0.0
Savanna 0.0
Annabelle Cuvée Rose
Annabelle Cuvée Blanche
Castle Free

Hot Drinks

Cappuccino
Chai Latte
Cortado
Espresso
Hot Chocolate
Latte
Red Cappuccino

TWG TEA

Chamomile
Emperor Sencha
Moroccan Mint
Uva Highlands Ceylon
Vanilla Bourbon
White Sky Tea

Beers & Ciders

Black Label
Castle Lite
Corona
Devils Peak IPA
Devils Peak Lager
Heineken
Heineken Draught
Heineken Silver
Jack Black Atlantic Wiess
Jack Black Cape Pale Ale
SOL
Stella Artois
Windhoek Draught
Windhoek Lager

Bernini Blush
Bernini Classic
Hunter's Dry
Hunter's Gold
Savanna Dry
Savanna Light