



SINNI

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.

WOODFIRED SALMON PÂTÉ

168

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

GRILLED CALAMARI

170

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

PEAR & PANCETTA

150

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

(V) MARINATED OLIVES & ARTICHOKES

175

Marinated artichokes, olives & sundried tomatoes. Served with woodfired breads.

CREAMY MUSSELS

165

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

(V) TOMATO CHILLI STRACCIATELLA

150

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

BEEF 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.

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 butter.

(V) SIDE SALAD

70

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

(V) CHARRED BROCCOLI

70

Charred tenderstem broccoli tossed in extra virgin olive oil.

(V) PARMESAN RISOTTO

70

Creamy parmesan risotto with parmesan crisp.

(V) HONEYED BABY CARROTS

70

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

Salads

CHICKEN CAESAR

190

Baby gem lettuce & grilled chicken breast topped with parmesan dressing, croutons & a camomile infused egg. (Available in a pizza woodfired bread basket + 15)

(V) CAPRESE

258

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

(V) ARTICHOKE & FETA

168

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

(V) ROASTED BUTTERNUT

168

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

Grills

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

WAGYU

SIRLOIN 250g	990
RIBEYE 350g	1450

CHALMAR CUTS

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

Mains

LAMB SHANK HOT POT

430

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

BUTTER BASTED GRILLED CHICKEN

250

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

COGNAC SHORTRIB

400

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

LAMB RAVIOLI

330

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

SEAFOOD LINGUINE

380

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

LOBSTER 'MAC' & CHEESE

850

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

SHORTRIB LINGUINE

280

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

CREAMY CHICKEN GNOCCHI

250

Handmade gnocchi tossed in a garlic, pancetta, chicken & parsley cream. Topped with sticky pancetta.

LOBSTER SEAFOOD HOTPOT

900

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

SEARED SALMON

398

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

GRILLED LAMB CHOPS

440

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

CHICKEN MEZZI PASTA

250

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

(V) BASIL PESTO GNOCCHI

220

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

(V) BURRATA NAPOLETANA GNOCCHI

330

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

(V) WILD MUSHROOM RISOTTO

270

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

(V) ARTICHOKE & TRUFFLE RAVIOLI

270

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

Woodfired Pizza

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

(V) MARGHERITA

160

Oregano mozzarella, cherry tomatoes & basil.
(Add burrata +120)

SEAFOOD

350

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

MUSHROOM & PARMA HAM

275

Mushrooms, Parma Ham & rocket.

MARINATED CHICKEN

195

Sundried tomato marinated chicken & parmesan.

(V) FOUR CHEESE

225

Mozzarella, feta, blue cheese & parmesan.

MEDITERANEAN

250

Olives, artichokes, mushrooms & Pancetta.

PEPPERONI

200

Pepperoni & chilli oil.

FILLET & ONION

240

Beef carpaccio, caramelised onion & capers.

(V) TRUFFLE MUSHROOM

195

Wild mushroom, feta cream & truffle.

MEATY BASTARD

245

Salami, Parma Ham, Pancetta & Pepperoni.

(V) THREE CHEESE CALZONE

200

Folded pizza, stuffed with mozzarella, feta & parmesan.

MEATY CALZONE

235

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

Desserts

TIRAMISU

TRADITIONAL

110

Add Nutella + 20

LIMITED EDITION

130

Please ask your waitron for todays flavour.

GELATO

80

Please ask your waitron for today's flavours.

SORBET

70

Please ask your waitron for today's flavours.

GELATO AFFOGATO 90

Your choice of Gelato.

GELATO DOM PEDRO SQ

Your choice of Gelato & Spirit.

Cocktails

FRENCH LXX

170

Hennessy VS, Disaronno, Citrus, Bitters & Prosecco.

SOLENTO ORGANIC PALOMA

175

Solento Organic Anejo, Sanpellegrino Pompelmo & Grapefruit.

EVES GARDEN

220

Código Tequila Rosa, Caraway, Cucumber, Elderflower & Lime.

MARGARITA

175

Código Tequila Blanco, Cointreau, Lime & Salt.

CHEEKY DEVIL

175

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

KNOCK OUT

175

Remy Martin VSOP, Cointreau, Pineapple & Cranberry.

SPICY PEACH

160

Glenfiddich 12, Peach Liquor, Baklava Syrup, Ginger Ale, Lemon & Spices.

PASSION MARTINI

175

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

SIDE CAR

160

KWV VS, Cointreau, Cinnamon Sugar & Lemon.

GIN FIZZ

160

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

A SPICY JAM

160

Jameson Original, Apricot, Ginger Ale & Cranberry.

BLACK WIDOW

160

Absolut Vodka, Blackberry Purée, Vanilla, Lime, Berries & Lemonade.

THE PEARL SERVE

450

The 3 deadly SINN's, Chivas Regal 18 served 3 ways.

SMITH'S FASHION

170

The Glenlivet 15yr, Maple, Cocoa & Bitters.

NEGRONI

150

Inverroche Gin, Sweet Vermouth & Campari.

JEAN'S THYME

175

Martell Blue Swift, Pear, Lime & Thyme.

LA POPITO

170

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

MATCHA MOJITO

180

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

BITTER BI*CH

170

Hendrick's, Andiamo, Limoncello & Citrus.

PAPER PLANE

175

Woodford Reserve, Aperol, Lemon Juice & Amaro Nonino.

OLD FASHIONED

150

Monkey Shoulder, Simple Syrup & Angostura Bitters.

WHITE RUSSIAN

180

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

WHISKEY SOUR

150

Jim Beam, Lime, Cane Syrup & Angostura Bitters.

THE LEGAL EAGLE

580

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

JAMES' JOY

400

Martell XO, Crème de Casis & Cocoa Angosurta Bitters.

1942

690

Don Julio 1942, Orange, Lime & Pink Salt.

AFFOGATO ESPRESSO MARTINI

180

Hennessey VSOP, Espresso & Mocha Gelato.

Spirits

TEQUILA

1800 Coconut
1800 Cristalino
1800 Reposado
1800 Silver
Casamigos Blanco
Casamigos Reposado
Cincoro Blanco
Cincoro Reposado
Clase Azul Reposado
Código Anejo
Código Reposado
Código Rosa
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
Patrón Reposado
Solento Organic Tequila Anejo
Solento Organic Tequila Reposado
Volcan Christilino

GIN

Amarula Gin
Bloedlemon
Bloedlemon 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
Ciroc
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
Martell VS
Martell Blue Swift
Martell XO

AMERICAN WHISKEY

Blantons
Buffalo Trace
Bulleit
Gentleman Jack Jack Daniel's
Tennessee Whiskey®
Gentleman Jack Whiskey®
Single Barrel Select Whiskey®
Jack Daniel's Tennessee Honey®
Jack Daniel's Tennessee Apple®
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 D.E.W
Tullamore D.E.W 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
The Dalmore 12yr
The Dalmore Cigar Malt
The Dalmore Highland Single 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 Infinita 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 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

Ice Tropez 0.0
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
Heineken
Heineken Draught
Heineken Silver
Jack Black Atlantic Wiess
Jack Black Cape Pale Ale
SOL
Stella Artois
Windhoek Draught
Windhoek Lager

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