



WELCOME TO:

LET'S EAT!



Our Story:

In the heart of the Southern Industrial area of Windhoek, Jonno's Bistro is ideally located, for business lunches, an early morning breakfast, designer sandwiches, cold and hot beverages or alcoholic beverages and savoury or sweet snacks.

Jonno's is fully licensed and offers outside catering, plus our venue is also available for hire for your special events. Enquire from your waitron or management.

Operating Hours:

- **Monday - Friday** | 07h00 - 16h00
- **Saturday** | 07h00 - 15h00
- **Public Holidays** | 08:00-14:00
- **Sunday** | Closed



See our social media handles for trading hour updates.

Reservations:

Not essential, but recommended – preferred seating area.



Our mouthwatering platters:

Try some of our mouthwatering savoury and sweet snacks, take away, or delivery!

(See our back page for the menu)



Ask us about our catering options:

Make sure to check our catering options available for every occasions.

- @jonno'sbistro
- jonnos.bistro@gmail.com
- Jonno's bistro
- www.jonnosbistro.com

Did you know:

Our modern and welcoming décor, with an industrial theme was specially designed by Jonno. The Owner, Chef Jonno, studied at Institute of Culinary Arts. Spier Estate, RSA and has several years experience in the Restaurant and Hotel industry – in Namibia, South Africa and abroad.



HOT BEVERAGES




| Coffees: | SMALL | REGULAR |
|-------------------|-------|---------|
| • Espresso..... | 24 | 30 |
| • Regular..... | 26 | 35 |
| • Cappuccino..... | 36 | 42 |
| • Café Latte..... | | 42 |

| Decaf: | SMALL | REGULAR |
|-------------------------|-------|---------|
| • Decaf Coffee..... | 28 | 36 |
| • Decaf Cappuccino..... | 30 | 39 |
| • Decaf Latte..... | | 42 |

Speciality Coffees:

(Add Cream on any Coffee for N\$12)

REGULAR

- **Railway**
Regular with Condensed Milk.....44
- **Mochaccino**
Regular Coffee & Hot Chocolate.....45
- **Thai Latte**
Strongly brewed Coffee infused with Star Anise, Cardamom, Cinnamon & blended with Sweetened Condensed Milk & Evaporated Milk.....58 



Thai Latte

Plant Based Milk Alternative Available: Kindly ask your waitron.


Coffee Milkshakes:

- **Coffee Cream Shake**
Ice Cream, Blended with an Espresso Shot....48

Blended Ice Coffees:

- **Frappuccino**
Iced Milk, Blended with an Espresso Shot..42

Assorted Koi SanTea blends:

- Earl Grey.....30
- Green Tea.....30
- Rooibos Chai.....30
- Peppermint.....30 

Red Espresso Tea:

- Red Cappuccino.....39
- Red Latte.....42
- Chai Latte.....46

Add a shot of **Hazelnut Extract** for only **N\$15.00**



Hot Beverages:

(Add Cream on any Coffee for N\$12)

REGULAR

- Hot Water Honey & Lemon.....28
- Five Roses Black Tea.....30
- Rooibos Tea.....30
- Hot Chocolate.....39
- Milo.....40
- Add Mini Marshmallows for N\$10
- Tumeric Latte.....44



Tumeric Latte

FRESH JUICE & SMOOTHIE BAR



Fresh Nectar as Nature Intended:

(Add freshly Juiced Ginger for N\$14.00)

- Simply Orange..... 58
- Just Carrot..... 50
- Only Apple..... 60
- Carrot & Orange..... 52
- Carrot, Apple & Orange..... 55

SEASONAL

SEASONAL



NEW

Bold Beetz

Natural Fruit & Veg Blends:

- Spinach, Pear, Celery & Pineapple..... 55
- Carrot, Cucumber, Apple, Lemon & Fresh Ginger..... 55
- Apple, Cucumber, Celery, Spinach, & Fresh Mint..... 60
- Beetroot, Apple, Lemon & Cayenne Pepper..... 62
- **Bold Beetz**
Carrot, Beetroot, Apple, Lemon & fresh Ginger..... 68

NEW

Smoothies:

- **Strawberries**, Goji Berries, Plain Yogurt, Cinnamon & Chia Seeds..... 68
- **Mixed Berries**, Baobab Powder and Apple Juice, topped with Cacao Nibs..... 68
- **Mango**, Banana, Plain Yogurt, with Hemp Powder..... 70
- **Tropical Passion Fruit** Smoothie Yoghurt, fresh Mango, Pasion Fruit and Chia Seeds..... 72

NEW



NEW

Tropical Passion Fruit Smoothie

Gourmet Milkshakes:

- **Ordinary**
Vanilla, Bubble-Gum, Chocolate, Strawberry, Banana, Lime..... 48
- **Jonno's Signature Crushed Oreo**..... 56
- **Peanut Butter** and Salted Caramel with Peanut Brittle Crumble..... 64
- **Lemon Cream Pie Milkshake**
Lemon Curd, Lemon Juice, Tennis Biscuits Garnish..... 56
- **Aero Mint Milkshake**
Butter Toffee sauce & topped Whipped Cream & Aero..... 62

NEW

NEW



NEW

Lemon Cream Pie Milkshake

ALL DAY BREAKFAST



Smashed Fresh Avocado: SEASONAL

Our fresh Avocado is smashed with Salt, cracked Black Pepper and squeeze of fresh Lemon Juice.

Classic: 88

Avocado topped with Cherry Tomatoes and Mint Vinaigrette on our Home-made Seeded Loaf.

Caprese: 98

Avocado with fresh Tomato Mozzarella Cheese & fresh Basil Leaves.

Smoked Salmon: 148

Avocado with Smoked Salmon Roses (60g) & crumbled Feta.



Ladies Fry Up: 105

2 Streaky Bacon, Sausage (Beef or Pork), 2 Fried Eggs done any style served with your choice of White or Brown Toast with Butter & Jam.

*Replace Sausage for Mushrooms.

Carb Conscious: 115

Beef Fillet Steak (125g), Fresh Avocado & two poached Eggs as you like it.

Health Conscious: 144

Homemade Health Seeded Loaf with cold Smoked Salmon, 2 Poached Eggs as you like it & fresh Avo.

Full English Fry Up: 156

2 Streaky Bacon, Sausage (Beef or Pork), Baked Beans, Hash Brown, Grilled Tomato, small Chips, 2 Fried Eggs done any style served with your choice of White or Brown Toast with Butter & Jam.

Breakfast Burrito: 106

Bacon, Beef or Pork Sausage, Potato Hash Brown, Mozzarella & Scrambled Eggs & Cream Cheese in a Toasted Tortilla Wrap. Served with Tomato Onion Salsa.

*Add fresh Avo cubes for **N\$38** as an extra.

Beef on Bread: 108

Beef Mince Bolognese on 2 slices of White or Brown Toast with your choice of Eggs & Grated Gouda.



Smoked Salmon & Feta



Full English Breakfast

ALL DAY BREAKFAST



Afrikaans Ontbyt Fry Up: 170

2 Steaky Bacon, Sausage (Beef or Pork), Beef Sirloin Steak (125g), Grilled Mushrooms & Onions served with a Chakalaka Sauce, Fried Eggs done any style, served with your choice of White or Brown Toast with Butter & Jam.

Shakshuka: North African Breakfast Dish 128



Poached Eggs with Chorizo Sausage in a Sofrito of Tomatoes, Onions, Green Bell Peppers, Garlic, finished with Cumin, Coriander, Paprika and a dash of Red Pepper Flakes. Served with crunchy Bread on the side.



Afrikaans Ontbyt Fry Up



Shakshuka

Need something extra? Top up your fry up!

- Homemade White or Brown Bread..... 9
- Homemade Health Seeded Loaf..... 14
- An Egg as you like..... 14
- Half Grilled Tomato with Oregano..... 16
- Baked Beans..... 18
- Pork or Beef Sausage (100g)..... 34
- Grilled Button Mushrooms with Onions..... 28
- 2 Potato Hash Browns..... 29
- Chakalaka Curry Sauce..... 39
- 2 Steaky Bacon Slices..... 39
- Fresh Avocado..... 39
- Regular Chips..... 48
- Beef Bolognaise Mince..... 55
- Smoked Salmon..... 62
- Beef Fillet Steak (125g)..... 62



Carb Conscious



Extra to Buy:
Seeded Loaf Whole N\$92
Half - N\$48
*Two days in advance notice for orders.



Homemade Seeded Loaf

ALL DAY BREAKFAST



Classic Eggs Benedict:

Choose one of these mouthwatering options served on English Muffin with our velvety Hollandaise Sauce over perfectly Poached Eggs.

House Favourite:

- **Florentine Benedict**
Creamed Spinach with Crumbled Feta..... 108
- **Shavings of Cooked Ham**..... 115
- **Namibian Benedict**
Namibian Wors with homemade Chakalaka Sauce.....124
- **Cold Smoked Norwegian Salmon**.....134

Omelette options: (Comes with our White or Brown Toast.)

- **Classic**
Cooked Ham & Mozzarella..... 105
- **Vegetarian**
Grilled Button Mushrooms, Feta, Spinach & dollop of Cream Cheese.....108
- **Farmers**
Beef Wors, Bacon, Fresh Onion, Green Peppers & Gouda..... 132
- **Coastal**
Smoked Salmon, Feta, Roasted Cherry Tomatoes & finished with Fresh Rocket..... 152

Top up your Omelette:

- **Egg**..... 12
- **Gouda, Mozzarella or Feta**..... 22
- **Button Mushrooms**..... 24
- **Also refer to Fry Up extras!**



Smoked Salmon Eggs Benedict



Vegetarian Omelette



Namibian Benedict



ALL DAY BREAKFAST



Belgian Waffles:

Belgian Waffle is beloved for their extra deep pockets – the better for filling with butter, jam or maple syrup. They are often thicker than their American counterparts and made with a yeasted batter. There's nothing quite like a classic Belgian Waffle!

Jonno's Buttermilk Waffles:

- **Seasonal Fruit** with Homemade Granola, Low Fat Yogurt & Honey..... 128
- **Crispy Bacon** with Maple Syrup.....108
- Add: a Fried Egg on top - A La Dave for only **N\$ 14**
- **Southern Fried Chicken**
- Belgian Waffle with a Hot Honey Mustard dipping Sauce.....134
- **Caramelized Banana Hot Fudge** Sauce & Roasted Walnuts..... 116



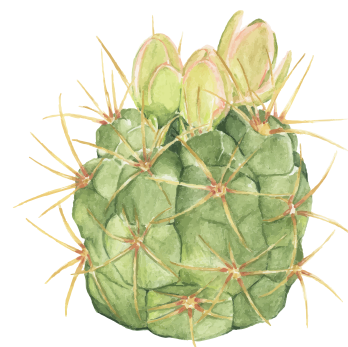
Southern Fried Chicken Waffle



New York Bagels:

Filling options, each served with a Cream Cheese spread:

- **Vegetarian**
- Basil Pesto with Fresh Tomatoes, Roasted Peppers & Feta..... 92
- **Crispy Bacon**, Scramble Eggs with Fresh Tomatoes..... 98
- **Smoked Chicken Bagel**
- Smoked Chicken, Roasted Peppers, Avocado & Basil Pesto.....108
- **Cold Smoked Salmon**, Red Onion, Capers, Black Olives & Drizzled with Lemon Juice..... 114



Fruit Waffle



Vegetarian York Bagel

WRAPS



Light Options:

Plain floured Tortilla Wrap with a smooth Cream Cheese accompanied with either:

Vegetable Garden: 102

Cucumber, Carrots, Sundried Tomato, Feta Cheese, Rocket, Lettuce with a Hummus Spread and a Ranch Dip.

Greek Grilled Chicken Wrap: 118

Grilled Chicken Breast with Oregano marinated Tomatoes, Cucumber & Red Onions with crumbled Feta & a Tzatziki.

Chicken Avo Caesar Wrap: 128

Salad Leaves, Parmesan Cheese, Crunchy Herb Croutons, Cubed Avocado, Tomato, Carrot, Classic Caesar Salad Dressing with Anchovy all tossed together and rolled into a floured Tortilla and lightly toasted.



Namibian Wagyu Salad: 170

Flank Steak Strips



Grilled Wagyu Flank Steak on a bed of Lettuce and Rocket topped with Pickled Beetroot, Sesame tossed Green Beans, grilled marinated Red Onion, Red Peppers, Radish, Blue Cheese & Balsamic Vinaigrette.

Fresh Salad Selection:

Fruit Salad: 104

Homemade Granola aka Muesli Yoghurt & Honey.

Warm Roasted Vegetable: 145

Feta Pumpkin Seeds, toasted Walnuts, Rocket and Lemon Tahini Dressing, Couscous with Rocket.

*Add Avocado Cubes (seasonal) N\$ 38.

Classic Chicken Caesar: 132

Grilled Chicken Breast with Bacon, Anchovy, Medium Boiled Eggs & Herbed Croutons, served with classic Caesar Salad Dressing.

Jonno's Tuna Salad

Niçoise: 134

Tuna Chunks, marinated Sundried Tomatoes, Herb Oil, Cherry Tomatoes, Radish, with marinated French Green Beans, Black Olives, boiled Parsley Potatoes. Served with Lemon Vinaigrette.

Thai Beef Salad: 136

Thinly sliced Beef Fillet Steak, marinated in Garlic and Ginger Soy, served with Chinese Egg Noodles and Orange Segments.



Chicken Avo Ceaser Wrap



Optional: Add Toasted Seed Loaf for only N\$ 14

Warm Roasted Vegetable

SANDWICHES & TOASTIES



Designer Sandwiches:

"All Designer Sandwiches are served with Jonno's famous Chips or a Chef's Side Salad."

Chicken Tikka Sandwich: 118

Grilled Chicken Breast in our Jonno's Tikka Curry Sauce & a Cucumber Raita on a toasted Soft Roll.

Texan BBQ Pulled Pork: 116

Slow roasted Pork & mixed with Jonno's BBQ Sauce on toasted Ciabatta Bread.

*Add Coleslaw for only **N\$ 24**.

Philly Cheese Steak: 138

Beef Rump strips grilled & served with Jonno's BBQ Sauce, Mozzarella Cheese, Grilled Onions & Peppers on a Soft Roll.

Wagyu Flank Sandwich: 185

Sliced Wagyu Flank Sliced with Melted Camembert, Pickled Red Onion & Horseradish Cream on Toasted Soft Roll or Ciabatta with a side of Chimichurri.

*Chimichurri Sauce is a marination of Parsley, Oregano, minced fresh Garlic, Olive Oil & a Red Wine Vinegar.

Asian Pulled Pork Bao Buns: 128

Lightly Pickled Cabbage, Red Onion & Radish with Hoisin & Sesame Seed Oil and Pulled Pork between three Steamed Bao Buns.

Monte Christo aka Babalaas Sarmie Tower: 143

Grilled Chicken Breast, Gouda Cheese, Bacon, Cream Cheese & Mozzarella Cheese served with a cold Tomato & Onion Relish on the side.

Add Jalapeno or grilled Onions for only **N\$ 18**.

*Only served on Egg-battered White or Brown Bread.



Asian Pulled Pork
Boa Buns

Gourmet Homemade Toasties:

Served on White or Brown Bread OR our Seeded Health Loaf for an extra **N\$ 15**.

Optional fresh artisan bread, brown or white.

- Plain Gouda..... 62
- Gouda & Tomato..... 64
- Ham & Gouda.....66
- Ham, Gouda & Tomato..... 69
- Chicken Mayonnaise with Carrot..... 76
- Tuna Mayo & Dill Cucumber..... 76
- Bacon & Gouda..... 78
- Beef Mince Bolognaise Toast.....79
- Bacon, Egg & Gouda.....89

Add Fresh Pineapple or Banana to any for only **N\$ 12** each.



Wagyu Steak
Sandwich

FROM THE GRILL MENU



Jonno's Burgers:

Sesame Hamburger Bun, lightly toasted & served with Lettuce, Tomato, Dill Cucumber & Red Onion. With a side of Chips or a small Chef's Side Salad.

- **Southern Fried Chicken Burger**
Crumbed Chicken Breast Fillet with Aioli (Garlic Mayonnaise) 125
- **Beef Patty 160g Bacon & Gouda Cheese**..... 129
- **Lamb & Game Burger**
Lamb & Game Patty with grilled Mushrooms, Mozzarella, Red Onion Marmelade with either a Blue Cheese Sauce OR Cheese Sauce on the side..... 162
- **Wagyu Burger**
Wagyu Beef Patty on a bed of Lettuce, Tomato, Red Onions topped with Beer Battered Onion Rings, Caramelized Onion, with your choice of either Cheese Sauce OR Blue Cheese Sauce..... 182



Southern Fried Chicken Burger



Seasonal daily lunch specials on the black board!

Gooi Sauce

- Mild Peri Peri Gravy 25
- Beef Gravy 30
- Pepper Sauce 32
- Jonno's BBQ Sauce 32
- Two Cheese Sauce 32
- Mushroom Sauce 34
- Peri Peri Sauce Per Bottle, stock your fridge 82

Burger Extras:

- Egg 14
- Grilled Mushrooms 28
- Hash Brown x 2 28
- Fresh Avocado 38
- Small Chips 36
- Fresh Regular Chips 46



Lamb and Game Burger

FROM THE GRILL MENU



Jonno's Classics:

Served with your choice of one *side.

- **Chicken Schnitzel** (200g)..... 140
- **Pork Loin Schnitzel** (200g)..... 159
- **Hawaiian Schnitzel**
Chicken Schnitzel, Ham, Pineapple, Mozzarella
Cheese..... 184
- **Mushroom Cheesy Melt**
Pork Schnitzel, Mushroom Sauce & Gouda
Cheese..... 162

NEW

NEW



Mushroom Cheesy Melt Schnitzel

House Favourites:

Hake Fillet: 142

Choice of Grilled, Beer Battered or Crumbed" served with our Chips, Fried Onion Rings & a Tartar Sauce.

Namibian Kingklip: 240g 250 *SQ

Served with Mashed Potato & our fresh steamed Vegetables with a Lemon Butter Sauce.

Classic Carbonara Pasta: 130

Homemade Fresh Tagliatelle pasta with Streaky Bacon and Parmesan Cheese.

Add Chicken Strips for **N\$ 35**.

Lamb Curry: 172

With flavours of Cumin Seeds, Cinnamon Stick, served with Rice & Fresh Herbs. "Not Hot, Chili on side per request."

Beef Sirloin: 300g 228

Served with any 1 Side dish of your Choice.

Beef Rump Steak: 300g 240

Served with any 1 Side of Choice and our homemade Garlic Butter.

NEW



Hawaiian Schnitzel



Hake Fillet



Beef Rump Steak

*Sides: Jonno's Chips, Creamy Mash, Steamed / Grilled Vegetables, Chef's Side Salad, Savoury Rice.

COLD BEVERAGES



Beer & Lager:

- Castle Lite..... 36
- Tafel Lite..... 38
- Windhoek Lager..... 38
- Tafel Lager..... 38
- Windhoek Draught..... 38

Non-alcoholic Beer & Cider:

- Clausthaler Regular or Lemon..... 42
- Windhoek Lager Lemon..... 40

On Tap:

- Hansa Draught Ladies 300ml..... 32
- Hansa Draught 500ml..... 35

Ciders:

- Hunters Gold..... 38
- Savanna Light & Dry..... 42
- Bernini..... 42

Shandy's:

- Rock Shandy..... 44
- Malawian Shandy..... 44

House Cocktails:

- Dom Pedro
 - Amarula..... 62
 - Whiskey..... 58
 - Baileys'..... 64
- Irish Coffee
 - Irish Whiskey blended with freshly ground Coffee & Brown Sugar topped with freshly whipped Cream..... 72
- Mojito..... 64
- Bloody Mary (The Regmaker in a Glass) Vodka, Tomato Cocktail Juice Celery Salt & Lemon served with Worcestershire Sauce, coarse Black Pepper & Hot Sauce – As you like it!.. 75
- Blue Lagoon
 - Blue Curacao mixed with Vodka & Lemonade garnished with Orange Slices & Blueberries..... 79
- Strawberry Daquiri
 - Rum, Strawberry Syrup, Lemon Juice, Frozen Strawberries & Ice..... 88

Shooters:

- Po-10-c..... 25
- Cactus Jack..... 28
- Smirnoff..... 28
- Gin Gordons..... 28
- Tequila Silver..... 30
- Tequila Gold..... 32
- Bombay Sapphire..... 35
- Rum Red Heart..... 38
- Brandy Richelieu..... 36
- Whiskey Bells..... 32
- Jagermeister..... 35
- Jameson Irish..... 42
- Klipdrift..... 24



Wine: Per Glass

- White Wine..... 35
- Red Wine..... 42

Blended Shooters:

- Oyster Shooter
 - Cactus Jack with Tabasco..... 32
- Springbokkie
 - Peppermint & Amarula..... 35