

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 - 18h00
• Saturday | 07h30 - 15h00 • Public Holidays | 08:00-14:00 • Sunday | Closed

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

Reservations:

Not essential, but recommended – preferred seating area.

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 :	Assorted Koi San Tea blends:	N\$
• Espresso	22	28	• Earl Grey	28
• Regular	24	32	• English Breakfast	28
• Cappuccino	32	38	• Green Tea	28
• Café Latte		38	• Rooibos Chai	28

Decaf:

• Decaf Coffee	24	32
• Decaf Cappuccino	30	36
• Decaf Latte	32	39

Specialty Coffees:

• Railway	
Regular with Condensed Milk	38
• Mochaccino	
Regular Coffee & Hot Chocolate	39
(Add Cream on any Coffee for 12.00)	

N\$

Red Espresso Tea: N\$

• Red Cappuccino	36
• Red Latte	38
• Chai Latte	42

Add a shot of
Hazelnut
Extract for only
15.00

Hot Beverages:

• Hot Water Honey	25
• Five Roses Black Tea	28
• Rooibos Tea	28
• Hot Chocolate	36
• Milo (Add Mini Marshmallows for 10.00)	36
• Tumeric Latte	39

N\$

Blended Ice Coffees:

• Frappuccino	
Iced Milk, Blended with an Espresso Shot	38

N\$

Coffee Milkshakes:

• Coffee Cream Shake	
Ice Cream, Blended with an Espresso Shot	44

N\$



Fresh Juice & Smoothie Bar



Fresh Nectar as Nature Intended

(Add a shot of freshly juice ginger for - 12.00)

- Just Carrot 46
- Carrot & Orange 48
- Carrot, Apple & Orange 50
- Simply Orange 54
- Only Apple 56

Natural Fruit & Veg Blends

- Spinach, Pear, Celery & Pineapple 50
- Carrot, Cucumber, Apple, Lemon & Fresh Ginger 50
- Apple, Cucumber, Celery, Spinach, & Fresh Mint 55
- Beetroot, Apple, Lemon & Cayenne Pepper 57

Superfood

- **Chia Seeds**
Omega 3 Fatty acids for energy
- **Cacao Powder**
Lower Blood Pressure & Prevent blood clots
- **Cacao Nibs** - Anti-Inflammatory
- **Hemp Powder**
Perfect Protein-9 essential amino acids
- **Maca**
Balance libido & balance hormones
- **Baobab Powder**
Boost immune system

A natural detox, aids in digestion, relieves heartburn & reduces inflammation.

Gourmet Milkshakes

- Ordinary: 44
Vanilla, Bubble-Gum, Chocolate, Strawberry, Banana
- Jonno's Signature Crushed Oreo 51
- Peanut Butter and Salted Caramel with Peanut Brittle Crumble 58

Smoothies

Baobab powder is added to all our smoothies as a natural thickener and a nutritious addition to ones diet.

- Strawberries, Goji Berries, Plain Yogurt, Cinnamon & Chia Seeds 62
- Mixed Berries, Baobab Powder & Apple Juice, Topped with Cacao Nibs 62
- Mango, Banana, Plain Yogurt, with Hemp Powder 64



All day Breakfast



Smashed Avo

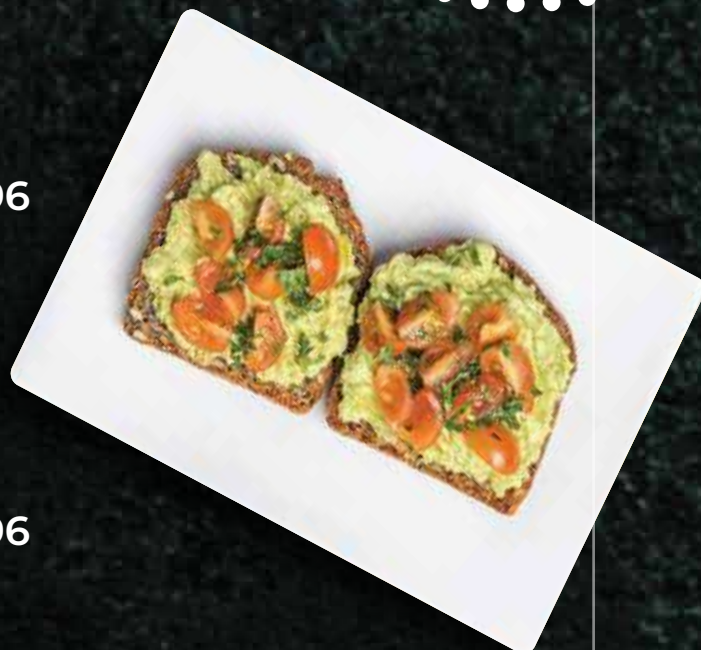
- Smashed Avocado Topped With Cherry Tomatoes And Mint Vinaigrette On Our Home-made Seeded Loaf

79

Ladies Fry Up

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

96



Breakfast Burrito

- Bacon, Beef or Pork Sausage, Potato Hash Brown, Mozzarella & Scrambled Eggs W/Cream Cheese in a Toasted Tortilla Wrap (Add Avocado – for only: 20.00)

96

Beef on Bread

- Beef Mince Bolognaise on 2 slices of Toast with your choice of Eggs & Grated Gouda

98

Carb Conscious

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

105



Full English Fry Up

- 2 Streaky Bacon, 2 Sausages (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.

142

All day Breakfast



Afrikaanse Ontbyt Fry Up

• 2 Streaky Bacon, 2 Sausages (Beef or Pork), Beef Fillet 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

155

Need something extra?..... Top up your fry up!

• Homemade White or Brown Bread	8	• 2 Potato Hash Browns	27
• Homemade Health Seeded Loaf	14	• Chakalaka Sauce Curry Tomato Onion Sauce	35
• An Egg as you like	12	• 2 Steaky Bacon Slices	35
• Half Grilled Tomato with Oregano	15	• Fresh Avocado	35
• Baked Beans	16	• Regular Chips	46
• 1 Pork or Beef Sausages Cocktail	30	• Beef Bolognese Mince	46
• Grilled Button Mushrooms with Onions	26	• Smoked Salmon	55
		• Beef Fillet Steak (125g)	55



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Jonno's bistro





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

- Creamed Spinach-Feta or Roasted Cherry Tomatoes 99
- Shavings of Cooked Ham 105
- Namibian Benedict Cheesy Game 'Boerewors' with home-made Chakalaka Sauce 110
- Cold Smoked Norwegian Salmon 120



Omelette options:

- **Classic** 92
Cooked Ham & mozzarella
- **Vegetarian** 94
Grilled Button Mushrooms, Feta & Spinach & dollops of creme cheese
- **Farmers** 118
Beef Boerewors, Bacon, fresh onion, green peppers & Gouda
- **Coastal** 134
Smoked Salmon, Feta, roasted cherry tomatoes & finished with fresh rocket

Top up your Omelette:

- Egg 12
- Gouda, Mozzarella or Feta 22
- Button Mushrooms 24

Also refer to Fry Up extras!





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 and Crunchy Pearl Sugar. There's nothing quite like a classic Belgian Waffle!

Jonno's Buttermilk Waffles

- **Crispy Bacon with Maple Syrup** 98
Add: a Fried Egg on top - A La Dave
for only N\$ 14
- **Caramelized Banana Hot Fudge** 105
Sauce & Roasted Walnuts Nuts
- **Seasonal Fruit with Homemade** 115
Granola, Low Fat Yogurt and Honey



New York Bagels

Filling options, each served with a Cream Cheese spread:

- **Vegetarian – Basil Pesto with Fresh** 82
Tomatoes, Roasted Peppers & Feta
- **Crispy Bacon, Scramble Eggs with** 88
Fresh Tomatoes
- **Smoked Chicken Bagel - Smoked Chicken,** 98
Roasted Peppers, Avocado & Basil Pesto
- **Cold Smoked Salmon, Red Onion, Capers,** 103
Black Olives & Drizzled with Lemon Juice



📍 Jonno's Bistro, Auas Valley



Wraps

Light Options:

Plain floured Tortilla Wrap with a smooth
Cream Cheese accompanied with

Vegetable Garden 92

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

Chicken 105

Crumb Chicken Strips with Avocado Puree, Gouda, Peppadew & a Ranch Dip

Lamb Wrap 125

Slow Roasted Pulled Lamb Leg, Cucumbers, Tomatoes, Lettuce & Feta with a Creamy Cumin Garlic Tzatziki Sauce



NEW

Wagyu Salad (Flank Steak Strips)

Grilled Wagyu Flank Steak on a bed of lettuce and Rocket topped with Pickled Beetroot, Grapes, Sesame tossed green beans, Grilled red onions, Red Peppers, Radish, Blue Cheese & Balsamic Vinaigrette

NEW

155



Seafood Salad 126

Seafood Mix, Hake finished off with a Smoked Salmon Rose on top of a bed of Fresh Rocket & Lettuce Leaves with a Lemon vinaigrette

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



Fresh Salad Selection

Fruit Salad 94

Homemade Granola aka Muesli
Yoghurt & Honey

Warm Roasted Vegetable 105

Feta Pumpkin Seeds, toasted
Walnuts, Rocket & Lemon Tahini Dressing

Classic Chicken Caesar 120

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

Jonno's Tuna Salad Niçoise 120

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 123

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



Designer Sandwiches

"All designer sandwiches are served with Fresh potato crisps or a chef's side salad"

Chicken

94

Roasted Chicken Mayonnaise with Carrot & Fresh Avocado on toasted Ciabatta or Seeded Health Bread

Chicken Tikka Sandwich

105

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

Texan BBQ Pulled Pork

105

Slow, Roasted & Mixed with Jonno's BBQ Sauce & toasted Ciabatta Bread (Add: Coleslaw for only 16.00)

Philly Cheese Steak

126

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

Waygu Flank Steak Taco

NEW

165

Toasted Tortilla Filled with Crispy Lettuce Wagyu Flank Steak, Spanspek Salsa & a Chimichurri Sauce with Jonno's Crispy Chips



* Chimichurri sauce is a herbaceous tart sauce with a hint of chilli perfect

Monte Cristo aka Babalaas Burger

129

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

(Only served on Egg-battered White or Brown Bread)

Add Jalapeno or Grilled Onions for only 18.00



Gourmet Homemade Toasties

Served on White or Brown Bread OR our Seeded Health Loaf for an extra 12.00

Plain Gouda	54
Gouda & Tomato	56
Ham & Gouda	58
Ham, Gouda & Tomato	62
Chicken Mayonnaise with Carrot	69
Tuna Mayo & Dill Cucumber	69
Bacon & Gouda	69
Beef Mince Bolognese Toast	72
Bacon, Egg & Gouda	78

Add Fresh Pineapple or Banana to any for only 12.00 each.



From the Grill



menu

Jonno's Hamburgers

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

Roasted Vegetable Black Bean Patty with Hummus **105**

Chicken Crumbed Breast Fillet with Fresh Avocado & Gouda Cheese **110**

Beef Patty 160g Bacon & Gouda Cheese **115**

Lamb & Game Burger **145**
Lamb & Game Patty with grilled Mushrooms, Mozzarella, Red Onion Marmelade with either a Blue Cheese Sauce OR Cheese Sauce on the side

Wagyu Burger **NEW** **165**
Wagyu Beef Patty on a bed of lettuce, tomato, Red onions topped with grilled Pineapple and Crispy onion rings, with your choice of either Cheese Sauce OR Blue Cheese Sauce

Seasonal daily lunch specials on the black board!

Let's eat!

Gooi Sauce

Mild Peri Peri Gravy	23
Beef Gravy	25
Peppercorn Sauce	28
Jonno's BBQ	30
Two Cheese Sauce	30
Mushroom Sauce	30

Burger Extras

Egg	14
Grilled Mushrooms	26
Hash Brown	27
Fresh Avocado	35
Small Chips	36
Fresh Regular Chips	46



NEW



From the Grill



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Jonno's Classics

Served with your choice two of the following sides: Chips, small Chef's Side Salad or Fresh Seasonal Vegetables options {ask your waitron}

Chicken Schnitzel (200g) 126

Pork Loin Schnitzel (200g) 145

House Favourites

Hake Fillet "Choice of Grilled, Beer Battered or Crumbed" served with our Chips & a Tartar Sauce 124

Classic Alfredo - Fresh Tagliatelle 130
pasta tossed in salted butter, parmesan cheese and black pepper.
add chicken strips for N\$ 35

Lamb Curry with 155
flavours of Cumin Seeds, Cinnamon Stick, served with Rice & Fresh Herbs
"Not Hot Chili on side per request"

Beef Fillet Medallions 167
(250g) served with any 2 Sides of Choice

Beef Rump Steak (300g) 218
served with any 2 Sides of Choice & our home-made Garlic Butter

Namibian Sole 240g 250 *SQ
served with Mashed Potato & our fresh steamed Vegetables with a Lemon Butter Sauce



Beer & Lager

- Castle Lite 32
- Tafel Lite 34
- Windhoek Lager 37
- Tafel Lager 37
- Windhoek Draught 37

Non-alcoholic Beer & Cider

- Clausthaler: Regular or Lemon 37

On Tap

- Hansa Draught Ladies 300ml 32
- Hansa Draught 500ml 37

Ciders

- Hunters Gold 34
- Savanna Light & Dry 37

Shooters

- Po-1-c 21
- Cactus Jack 21
- Smirnoff 26
- Gin Gordons 26
- Tequila Silver 26
- Tequila Gold 26
- Spirits Vodka
- Bombay Sapphire 26
- Rum Red Heart 32
- Brandy Richelieu 32
- (Kwv- Three Year)
- Whiskey Bells 32
- Jack Daniels
- Bourbon 32
- Jagermeister 32
- Jameson Irish 42

Blended Shooters

- Oyster Shooter** 26
- Cactus Jack with Tabasco

- Springbokkie** 32
- Peppermint & Amarula

House Cocktails

- Dompedro** 55
- Amarula 57
- Whiskey

- Irish Coffee** 61
- Irish Whiskey blended with freshly ground Coffee & Brown Sugar topped with freshly whipped Cream

- Campari & Fresh Orange** 64

- Bloody Mary** 68
- (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!

- Blue Lagoon** 72
- Blue Curacao mixed with Vodka & Lemonade garnished with Orange slices & Blueberries

- Strawberry Daquiri** 82
- Rum, Strawberry Syrup, Lemon Juice, Frozen Strawberries & Ice





Jonno's Platter Options

**"All our platters are served with garnish & two dips to accompany the snacks.
Portions are bite-sized & feed 8-10 people as snacks.
All platters are made in house using the freshest of ingredients."**

Brötchen Platter **N\$595**

20 Half Brötchens consisting of 5 different fillings:

- Tuna Mayo & Dill Cucumber
- Ham, Cheese, Tomato
- Chicken Mayo
- Mozzarella Cheese, Tomato, Basil Pesto
- Smoked Chicken, Cream Cheese, Sundried Tomatoes & Rocket

On request at an additional cost

- Rohack, Dill Cucumbers, Red Onions or Smoked Game, Mozzarella & Mustard



Sweet Platter **N\$870**

- 10 * Custard & Fruit Tartlets
- 10 * Lemon Mousse Tartlets
- 10 * Mini Apple Crumbles
- 10 * Mini Fried Cheesecake Roll ups
- 10 * Rocky Road Chocolate Brownies



Please order platter 2 days before required. Contact Chef Jonathan for more details see front page or request a business card



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Vegeterian Platter **N\$880**

- Hummus & Black Olive Tapenade Dip's
- 10 * Mozzarella & Tomato Vol-au-vents
(Puff Pastry Cases)
- 10 * Mini Seasonal assorted Vegetable Tartlets
- 10 * Veggie Roll ups
- 10 * Creamy Spinach & sundried tomato mini wraps
- 10 * Mini vegetable pizza (Butternut, Baby Marrow, Feta Cheese)



Sandwich Platter **N\$890**

- 10 * Mini Hamburger Sliders
- 10 * Mini Pulled Pork Sliders
- 10 * Variety Grilled Sandwich Roll ups
- 10 * Sandwich Stacks
- 10 * Chicken Tikka Cones



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Meat Platter

N\$930

- Smoked BBQ Sauce & Ranch Dip
- 10 * Tandoori Chicken Wings
- 10 * Oryx tacos
- 10 * Pulled Lamb Pinwheels
- 10 * Bacon Wrapped Jalapeno Poppers
- 10 * Hawaiian Beef Fillet Kebabs



Seafood Platter

N\$1040

- Tartar & Thousand Island Dip's
- 10 * Smoked Salmon
& Sour Cream on Garlic
Toasted Bruschetta
- 10 * Prawn cucumber rounds
- 10 * Mini tuna cups
- 10 * Homemade fish sticks
- 10 * Salmon Mousse



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Free range - Grass Fed - Hormone Free - 100% Namibian



- Humanely farmed - our farmers rear cattle with their hearts first. Desert Wagyu provides guidelines and mentorship to participating farmers.
- Authentic wagyu - all our products are DNA verified to confirm minimum wagyu genetic content.
- The NamLits systems enables us to trace our products from farm to plate.
- Namibian original. All cattle are born and bread in Namibia. We believe this adds to our value proposition to deliver a proudly Namibian Wagyu Beef product, Desert Wagyu.

Catering

We can cater to all your ideas!!

- Corporate Catering (Breakfasts, Lunches, Desserts)
- Exclusive Caterings (Birthdays, Baby Showers, Events, Team Buildings etc)
- Platters – 2 Days Ordering time in advance.

Contact us via email for your quote now!!!

jonnos.bistro@gmail.com

Tel: 061 244 606

Let's Eat!!

