

Charlie & Gerald's TOWN TREASURE

Casual but exquisite lunch, drinks and dinner in the city

110 Fox Street
Behind Gandhi Square, between Rissik and Joubert Streets, Joburg Town

12noon - midnight, Tuesday till Sunday

Welcome to **Charlie & Gerald's Town Treasure**. This is no ordinary bar or restaurant. Here you get to enjoy the best of Jozi, the city that Charlie and Gerald call home. This is their special, casual place, carved out of an erstwhile bank vault into a meeting and mingling space of note. Here you get to taste their favourite drinks and foods, and browse their collection of books, art, and objects. Everything here is for sale. Simply enquire and buy!

Want to know more about the city or this extraordinary space? Then book a walking tour or a storytelling dinner with Charlie and Gerald. For years, they have been traversing this city. Their **JoburgPlaces** tours and experiences are legendary. They know the city! They are urban futurists who provide insight and understanding of Joburg's past and future.

If you were looking for a standard restaurant or bar experience, you are certainly in the wrong place. If you are open-minded, adventurous, and ready to embrace something casual but exquisite, you are most welcome!

Charlie is the guy with the beard and the deep, soothing voice. He is that likeable guy that disarms anyone with his warm, genuine smile. No wonder then, he is so popular among Jozi's beautiful women!

Charlie is a coffee connoisseur and a beer guzzler of note. He is also an exceptional storyteller and knows every nook and cranny of the City of Migrants. Charlie lives in the east of town, among the young, hip, and good-looking. From there he enjoys one of the best skyline views from his abode in Maboneng.

Although forever young in attitude, Charlie also exudes a sense of authority. We call him Chief Charlie. The burden he carries is most obvious in his exceptional taste. For him, only the best and most authentic are good enough.

Gerald is the grey-haired guy. He is known for his passion, drive, and energy. Gerald likes anyone able to engage in thought-provoking conversation. While he is a coffee guzzler too, it is gin that makes his heart sing.

Gerald lives in the westside of town, among the slightly more serious and mature. From there, he also enjoys an awesome view. Gerald is the eternal optimist, known for his abundant laughter. Throw any challenge at him, and he will overcome. We call him Double-G, and because of his tenacity, sometimes 5G (General Gazankulu Guzzler Gerald Garner). Apart from storyteller and guide, Gerald is a history teacher, author, travel enthusiast and avid foodie. He loves cities and believes that the future of Africa is urban.

Charlie & Gerald meet in the centre of town. It is here that they have been carving out an inner-city business. Together they run **JoburgPlaces** tours and experiences. They have also joint forces to present the city with a real, hidden gem: **Charlie & Gerald's Town Treasure**.

We welcome you to enjoy and exceptional experience.

FOOD MENU

Our delectable food menu is available for ordering on site for tables up to 10 guests. Tables are seated in the casual restaurant and bar area. No booking required.

Tables of more than 10 guests must book One Tables and order ahead (see our set feast and meze menus). One Table guests are seated in any of our private dining rooms. Couples who want to book private vault booths must also order set-menus when making the reservation.

Our menu is diverse and inspired by the migrant culture of Johannesburg. We believe in hearty but exceptional casual foods – exquisite flavours but without the disappointment of tiny fine-dining portions.

All our food is served in bowls. Perfect for a feast. Order a variety of dishes. We serve these in the centre of the table with side plates for guests to dish up their preferred combinations. This way everyone gets to enjoy a wider array of flavours.

WELCOME

Complimentary home-baked bread with Charlie's Chilli and Gerald's Basil Sauces

SNACKY BOWLS

Gerald's Indian Treats:

Vegetable or Chicken Samosas: R70

Charlie's African Snack:

Sliced biltong: R120

Gerald's Country Fries:

Sweet potato fries with humus **(VEGAN)**: R70

Charlie's Dombolo:

African steamed bread **(VEGAN)**: R35

Gerald's Snack:

Roasted paprika chickpeas **(VEGAN)**: R65

SOUP BOWLS

Gerald's Choice:

Cape Malay Butternut Soup **(VEGAN)**: R70

Charlie's Joy:

Roasted Tomato Soup **(VEGAN)**: R70

SEAFOOD BOWLS

Gerald's Fish Curry:

Cape Malay fish curry with turmeric, paprika and coconut milk: R100

Charlie's Prawn Matapa:

Mozambican-inspired prawn stew with spinach and tahini: R190

Gerald's Citrus Fish:

Seabass in Citrus Broth: R250

Charlie's Ocean Delight:

Lemon & Herb Calamari with Carrot & Onion: R140

MEATY BOWLS

Gerald's Cape Malay Bobotie

Traditional Beef Bobotie: R110

Charlie's Ethiopian Beef Tibs:

Beef fillet strips with grilled peppers: R170

Gerald's Lamb Stew:

Apricot-infused South African lamb stew: R180

Charlie's Sweet Duck

French-inspired, pomegranate duck stew: R225

Gerald's Chinese Chicken:

Chicken Chow Mein (complete bowl with noodles): R95

Charlie's Chinese Duck:

Duck Chow Mein (complete bowl with noodles): R160

Gerald's Chicken Stew:

Lemon & olive chicken stew, slowly cooked in turmeric and coconut milk: R120

Charlie's African Chicken:

Spicy chicken chunks (wings/breasts/drumsticks): R95

Gerald's South African Pasta:

Steak pasta (complete bowl with pasta): R85

Charlie's African Beef Stew:

Red Beef Stew, slowly cooked on the bone with tomato with onion and spinach: R105

VEGAN & VEGETARIAN BOWLS

Gerald's Summer Delight:

Layers of avo, pineapple and peppers with chopped greens **(VEGAN)**: R80

Charlie's 'Italian' bowl:

Chopped tomatoes with mozzarella cheese, basil, onion, herbs, and olive oil
(VEGETARIAN): R95

Gerald's 'Greek' Wraps:

Chopped feta and olives in spinach leaves on a bed of tzatziki **(VEGETARIAN)**: R80

Charlie's Chinese Noodles:

Vegetable chow mein **(VEGETARIAN)**: R75

Gerald's Cape Malay Bobotie:

Aubergine & Lentil Bobotie **(VEGAN)**: R100

Charlie's African Pap:

Pap (maize porridge) with tomato sheba **(VEGAN)**: R35

Gerald's Chickpea Stew:

Chickpeas and kidney beans, stewed in coconut milk, turmeric and paprika **(VEGAN)**: R80

Charlie's Umngqusho:

Samp and green beans **(VEGAN)**: R40

Gerald's Olive-infused Country Vegetables:

Grilled butternut, sweet potato, peppers, onion, zucchini, and olives **(VEGAN)**: R80

Charlie's Yellow Rice:

Tumeric-stained rice **(VEGAN)**: R35

DESSERT BOWLS

Charlie's Chocolate:

Rose- and fig-infused chocolate truffles: R70

Gerald's pudding:

Malva pudding with custard: R65

Charlie's Middle Eastern Trance:

Nut-free baklava: R75

Gerald's Mango Madness:

Mango sorbet with fresh ginger and coconut milk **(VEGAN)**: R85

ONE TABLE MENUS

Tables of more than 10 guests must book and order from the set menus. Known as 'One Tables', these bookings are seated as one table per **private dining room**. Choose from the Archway, Archive and Hideaway Rooms (each seats up to 12 guests). Guests can also book the two Vault Booths this way (each seats up to 4 guests).

All our food is served in bowls and served in the centre of the table with side plates for guests to dish up their preferred combinations. This way everyone gets to enjoy a wider array of flavours. A true feast it is!

COASTAL GOURMET FEAST

Bowls of the following (R575pp):

Starter: Lemon & Herb Calamari with Carrot & Onion (x2)

Mains: Mozambican-inspired prawn stew with spinach and tahini (x1)

+ Seabass in Citrus Broth (x1) **with**

African Dombolo (steamed bread) (x1)

Grilled butternut, sweet potato, peppers, onion, zucchini, and olives (x1)

Turmeric-stained yellow rice (x1)

Desserts: Mango sorbet with fresh ginger and coconut milk (x1) + Nut-free baklava (x1)

COUNTRY CARNE FEAST

Bowls of the following (R575pp):

Starter: Chopped feta and olives in spinach leaves on a bed of tzatziki (x2)

Mains: Beef fillet strips with grilled peppers (x1)

Apricot-infused lamb stew (x1)

French-inspired, pomegranate duck stew (x1) **with**

African Dombolo (steamed bread) (x1)

Grilled butternut, sweet potato, peppers, onion, zucchini, and olives (x1)

Turmeric-stained yellow rice (x1)

Desserts: Rose- and fig-infused chocolate truffles (x1) + Nut-free baklava (x1)

VELVETY VEGAN FEAST

Bowls of the following (R575pp):

Starter: Cape Malay Butternut Soup (x2)

Mains: Aubergine & Lentil Bobotie (x2) **with**

African Dombolo (steamed bread) (x2)

Grilled butternut, sweet potato, peppers, onion, zucchini, and olives (x2)

Turmeric-stained yellow rice (x1)

Samp and green beans (x 2)

Layers of avo, pineapple and peppers with chopped greens (x1)

Dessert: Mango sorbet with fresh ginger and coconut milk (x2)

ANCIENT SECRETS FEAST

Bowls of the following (R575pp):

Starter: Roasted Tomato Soup (x2)

Mains: French-inspired, pomegranate duck stew (x1)

Chicken Chow-Mein (x1)

Red Beef Stew, slowly cooked on the bone with tomato with onion and spinach (x1) **with**

African Dombolo (steamed bread) (x1)

Grilled butternut, sweet potato, peppers, onion, zucchini, and olives (1x)

Turmeric-stained yellow rice (x1)

Desserts

Rose- and fig-infused chocolate truffles (x1) / Nut-free baklava (x1)

MIGRANT CUISINE FEAST

This menu cannot be combined with any other menu and must be ordered as one set menu for the entire table with a minimum of 4 guests at the table. This menu is specifically designed to be combined with a Migrant Cuisine Storytelling Session (see charges above)

Bowls of the following (R575pp):

Starters:

Cape Malay Butternut Soup (one bowl per guest)
Chinese Chicken Chow-Mein (one bowl per guest)

Mains:

Zimbabwean Sadza (pap) with tomato sheba (one bowl for every two guests)
Mozambican prawn matapa with spinach and tahini (one bowl per guest)
Turmeric-stained yellow rice (one bowl per guest)

Dessert:

Ethiopian/Indian Mango Lasi (one portion per guest)
Mediterranean Nut-Free Baklava (one portion per guest)

MEZE FEAST

This menu cannot be combined with any other menu and must be ordered as one set menu for the entire table with a minimum of 6 guests at the table.

Bowls of the following to share (R300pp):

Starter:

Chopped feta and olives in spinach leaves on a bed of tzatziki
(One bowl for every two guests)

First mains:

Sweet potato fries with humus *(One bowl for every three guests)*
+ Chickpeas and kidney beans, stewed in coconut milk, turmeric and paprika
(One bowl for every two guests)
+ African steamed bread *(One bowl for every two guests)*

Second mains:

Beef fillet strips with grilled peppers *(One bowl for every two guests)*
+ Mozambican-inspired prawn stew with spinach and tahini
(One bowl for three guests)

Dessert: Rose- and fig-infused chocolate truffles
(One bowl for every three guests)

- Vegan/vegetarian alternatives available on request

Add a private storytelling session

Guests can also book our Chief Storyteller, Charlie Moyo, to present a private storytelling experience with your One Table Dinner. The rate (in addition to the menu cost) is a minimum of R1000 for a table of 2, and R150 for each additional person. The 7-Phases of Joburg storytelling can be combined with the first four feast menus or the Meze Feast menu, whereas the Migrant Cuisine Storytelling Dinner can only be paired with the Migrant Cuisine Feast menu.

DRINKS MENU

At **Charlie & Gerald's Town Treasure** we first meet at the bar. Order your favourite drink, then sit down, chill, enjoy the ambience and some exceptional food too.

FIRST DRINKS

Quench the fist and set the scene...

Charlie's Beers

The guzzler presents Pan-African Beer, local-brew and South African favourites.

Ethiopian St Georges Beer: R55
First 15 Golden Giraffe Lager: R50
First 15 Black Wood: R55

Ngudu:

Black Label: R45
Castle Lite: R45
Heineken: R45
Soweto Gold: R45

Gerald's Gin

The slower sipper presents a choice of South African gins. Always served as a double, mixed with tonic AND soda – and complemented by fresh fruits or herbs.

Double Ginifer with tonic & soda: R130
Double Inverroche Amber with tonic & soda: R130
Double Victoria Pink with tonic & soda: R130
Double Bombay Sapphire & tonic: R130

(Single shots: R45 / Soda: R20 / Tonic: R20)

MOOD UPPERS

Ready to ignite the party...

Charlie's Vodka Martini (Double Vodka, Vermouth & Olive) R120

Gerald's Margarita (Double Tequila Silver, Cointreau, Lemon & Sugar Syrup) R140

Charlie's Moscow Mule (Double Vodka & Ginger-ale) R120

Gerald's Long Island Ice-Tea (Vodka, Gin, Triple Sec, Bacardi & Tequila and Coke) R220

Charlie's Vodka & Red Bull (Double Vodka & Red Bull) R140

Gerald's Mermaid (Malibu, Vincoco, Sour Mix, Blue Curacao, topped with Lemonade) R140

Charlie's Strawberry Daquiri (Double Bacardi, Strawberry, Sour Mix & Berry Syrup) R140

Gerald's Dodgy (Vodka, Vermouth, Peppermint, Sour Mix, Bitters and Ginger-ale) R140

SETTLING DOWN

Smooth the conversation with wine or bubbly

Charlie's Only-the-best-will-do list

Veuve Cliquot Yellow Label Champagne: R1650
Moet Chandon Brut Champagne: R1500
Rupert & Rothschild Baroness (White Blend): R650
Zevenwacht Tin Mine (White Blend): R360
Meerlust (Chardonnay): R730
Alto Rouge (Red Blend): R380
Antonij Rupert Optima (Rend Blend): R700
Rupert & Rothschild Classique (Red Blend): R540
Meerlust Rubicon (Red Blend): R1350
Spice Route Chakalaka (Red Blend): R690
Kanonkop Kadette (Pinotage): R320
Thelema (Merlot): R650
Diemersfontein (Pinotage): R470
Neil Joubert (Cabernet Sauvignon): R295

Gerald's easy drinkable choice

Krone Brut or Night Nectar Rose R380
Pongraz Brut or Rose: R370
Villiera Down to Earth (White Blend): R195
Ken Forrester Petit Sauvignon Blanc: R195 (*Glass: R50*)
Ken Forrester Petit (Chardonnay): R195 (*Glass: R50*)
Secateurs (Chenin Blanc): R250 (*Glass: R65*)
Gorgeous (Rose): R275
Ken Forrester Petit (Rose): R195 (*Glass: R50*)
Kaazicht Bin 3 (Red Blend): R300
Ken Forrester Petit (Pinotage): R205 (*Glass R55*)
Ken Forrester Petit (Cabernet Sauvignon): R205
Alvi's Drift (Merlot): R250
Alvi's Drift (Shiraz): R250

RECLINE & RELAX

Charlie's Cognac and more

Hennessy VSOP Privilege: R70
Bisquit VSOP: R60
Klipdrift Export: R30
Cointreau: R35
Frangelico: R35

Gerald's Whisk(e)y and more

Jamesons: R40
Johnnie Walker Black: R45
Johnnie Walker Gold Reserve: R85
Glenfiddich: R50
Chivas Regal: R45
Amarula: R35

CHARLIE & GERALD's MAYHEM

Absolut Vodka: R40
Belvedere Vodka: R50
Olmecca Tequila: R40
Don Julio Tequila: R70
Jagermeister: R35
Bacardi Rum: R35

LINGER LONGER

Charlie's Irish Coffee

(Double Jameson with coffee and topped with cream) R140

Gerald's Whisky Sours

(Double Johnnie Walker Black, Sour Mix & Sugar Syrup, topped with Egg White) R120

Charlie's Don Pedro

(Double Whisky or Kahlua Liqueur with Vanilla Ice Cream) R105

Gerald's Old Fashioned

(Double Johnnie Walker Black, Sugar Syrup & Orange Zest) R110

EVERYTHING ELSE

CIDERS

Savanna: R40

Hunters Dry: R40

ALCOHOL-FREE

Heineken: R35

Savanna: R35

Bavaria (various flavours): R35

Duchess Virgin 'Gin & Tonic': R35

Red Square Reloaded: R35

Savanna: R40

WATER

Valpre Sparkling 1L: R35,

Valpre Sparkling 500ml: R20

Valpre Still 1.5L: R40

Valpre Still 500ml: R20

SOFT DRINKS

Coke/Coke Zero/: R25

Lipton Ice-Tea Lemon/Peach: R35

Grapetiser Red/Appletiser: R40

Red Bull R45

HOT DRINKS

Ethiopian coffee pot: R55

Carmien tea pot (various flavours): R40

MIXERS

Fitch & Leedes Tonic/Soda/Ginger Ale/Lemonade: R20

Fitch & Leedes Pink Tonic: R25

Strawberry Syrup: R20

Cordial: R15

Did you know?

Charlie & Gerald's Town Treasure was originally built in 1904 as the vault for the **United Building Society (UBS)**.

The banking hall was on the ground level with offices upstairs and the vault in the basement. UBS eventually became the United Bank and moved out of the building in 1930. United continued to grow until it merged with Volkskas, Allied and Trust banks to become the Amalgamated Banks of South Africa (**Absa**) in the 1990s.

After United moved out of the building, the vault was sold into private ownership. The vault operated until 1978 when it was forced to close after the **Great Bank Robbery**. Thieves stole a whole gamut of valuables from the vault boxes. The cut in the door of the vault is still visible today! It seemed an inside job and the insurance refused to pay. Hence, the vault went bankrupt, and the space remained vacant for the next 40 years.

Olitzki Property Holdings (OPH) bought the building around 2016 and we as **JoburgPlaces** became their tenant in 2018. We originally called this space the Zwipi Underground as part of a bigger building renovation project that would have included a hotel, event spaces and a museum, known as the Thunder Walker. However, the Covid-19 pandemic and lockdown restrictions meant we had to downscale to stay viable. We have therefore spent more time, effort, and love on reconfiguring the vault into **Charlie & Gerald's Town Treasure**.

Today, we can only speculate about what remains locked away in the safety deposit boxes. Of the 1000 boxes, only about 60 are open. The bank manager and deposit-box renter each had a key for any specific box. Both had to be present to unlock a box. Could it be that some people never arrived with their keys in 1978 to remove the remaining valuables?
Could there still be treasures locked away?

Charlie & Gerald's Town Treasure
is an initiative of **JoburgPlaces**

www.joburgplaces.com

For bookings, whatsaspp 082 894 5216 or email gerald@joburgplaces.com