

A little history

Exceeding the expectations in Portuguese contemporary cuisine, Pigalle was born 12 years ago in celebration of a successful 25 years in the restaurant industry. Conceived by the dynamic, legendary Gonçalves brothers, Naldo and Victor. Pigalle is not just a restaurant, it's a lifestyle. It is absolutely no secret that this duo don't just enjoy what they do – they love it. Pigalle offers guests a relaxed atmosphere with friendly, attentive service as well as a delectable menu offering the very best shellfish, fresh seafood, and a twist of cutting edge contemporary dishes. With its truly original design, Pigalle offers you a bit of Bustling Johannesburg with intimate indoor dining, a romantic patio, and a chic bar that overlooks the restaurant.

House rules

- Children : Would parents kindly exercise guest courtesy with regard to their children.
- Service Charge : Service charge is not included; however a 10% gratuity will be added for parties of eight & above.
- Reservation deposits : Deposits will be required for reservations of 10 or more guests. Please note that final numbers are to be confirmed by no later than 48 hours prior to the event and each empty chair thereafter will be charged @ R295.
- Guest Courtesy : Please exercise courtesy. Inconsiderate use of cell phone and excessive noise affects the experience of fellow patrons.
- Power outages: Our facilities are completely self-sufficient during utility black outs.

To Start...

Garlic Roll 25

From the Ocean...

Oysters SQ
(served in a portion of 6, 9 or 12)
Recommended with a lime chilli dressing or diced red onion and red wine vinegar

Saldanha Bay Mussels 80
Prepared in a white wine velouté with a touch of paprika

Sardines 'Assadas' 65
Flame grilled. Roasted green pepper, onion & olives

Calamari 90
Succulent baby tubes, grilled in a light garlic and lemon butter

Asian calamari 115
Falkland calamari tubes and tentacles, flash-fried, served on rocket with Japanese Mayonnaise, brinjal chutney

Smoked Salmon 95
Thinly sliced smoked salmon, served with crème fraîche capers and onion

Prawns Aguilho 110
Sautéed in white wine, garlic and infused peri-peri

Prawn cocktail 110
Steamed prawns and avocado pear topped with our home-made seafood cognac dressing

Off The Land...

Escargot 70
Infused in creamy garlic butter

Off The Land continued...

Chicken Giblets 65
Prepared with white wine, tomatoes, onions a touch of garlic and a hint of peri-peri

Chicken livers peri-peri 70
Grilled in lemon butter and served with mild peri-peri basting

Chouriço Assado 75
Our traditional spicy pork sausages grilled and served with mixed pickles and black olives
Optional - Portuguese brandy flamed 20

Venison carpaccio 85
Whole grain mustard mayo, wild rocket & parmesan shavings

Trinchado (Beef) 85
Pan-fried cubes of lean beef served with a tangy, lightly spiced sauce with a touch of cream

Chinese 5 spice Pork 80
Chinese 5 spice & Maldon salt rubbed lean belly of pork, oven roasted, served on braised bok choy, dressed with soy, chilli, ginger & chive glaze

Mezze platter 315
Trinchado, calamari, chouriço and chicken livers

Pigalle fusion platter 335
Sharing plate of prawn tandoori, haloumi cheese, duck spring rolls, calamari

From the Earth...

Greek salad (v) 75
Traditional, tossed in a creamy herb dressing

Caramalised pear & almond salad (v) 85
Fresh pears and almonds caramalised and drizzled with a creamy
Dijon mustard dressing

Roquefort salad (v) 80
Seasonal greens with cherry tomatoes, sweet peppers, topped with
grated blue cheese

Soups...

Bouillabaisse 90
Crab, linefish, mussels and prawns in a delicate seafood tomato base

Caldo Verde / Portuguese green soup 70
Potato based soup with finely chopped kale, served with chouriço
(optional)

To Follow...

From the Ocean...

'Pigalle' shellfish selection

All our shellfish is simply prepared in our time honoured method, to truly celebrate their natural flavours.

**All shellfish platters are served with 2 of the following accompaniments:*

- Savoury rice
- French fries
- Seasonal sautéed vegetables

Lobster

- Lobster (per 100g) **90**
Grilled in lemon butter and lightly brushed with garlic
- Thermidore **48**
Steamed lobster loosened from the shell and finished with cream, cognac, black cherries and topped with parmesan au gratin

Langoustines

- Large **420**
- XL **595**

Prawns

- Queens **225**
- Kings **285**
- Tiger giant **495**
- Jumbo giant **SQ**

**Why not enhance your shellfish by one of our speciality preparation methods.*

- Sauce Nacional **45**
Gently cooked in green chilli, Beer & cream
- Sauce Aguilho **45**
Sautéed in white wine, garlic & peri-peri

'Pigalle' Platters

- Seafood platter for 2** **795**
Grilled native lobster, queen prawns & langoustines, pan-seared linefish, sautéed calamari & mussels mariner
- Shellfish platter** **525**
Grilled native lobster, langoustines & queen prawns
- 'Pigalle' platter** **395**
Grilled queen prawns & langoustines

From the Ocean continued...

Seafood Specialities...

Mozambique prawn curry **225**
De-shelled prawn tails in a coconut & home ground masala sauce, served with basmati rice & fresh dhanian

Baragoul Fillet of line fish **185**
Baragoul Wholefish **210**
Sautéed of baby potatoes & seasonal vegetables, carrot & white wine valoute

Grilled Codfish (Bacalhau Assado) **245**
Grilled codfish topped with roasted green peppers, fresh onion rings and olives served with boiled potatoes

Mediterranean Kingklip **215**
Topped with feta cheese & olives, Mediterranean sautéed vegetables, de-shelled queen prawns & mash potato

Baby Kingklip **215**
Served on the bone with lemon butter

Salmon Teriyaki **SQ**
Teriyaki marinade, mashed potato & seasonal sautéed vegetable

East Coast Sole (When Available)
• **Lemon herb butter** **220**
Mashed potato, stir fried vegetables

Calamari **215**
Succulent baby tubes grilled in lemon butter and lightly brushed with a garlic marinade

To Indulge..

Hot Sensations

Traditional malva pudding 65
Served with Crème anglaise or Kahlua
butterscotch

Chocolate Fondant (baked on order) 85
Soft chocolate centre served with
choc-chip ice cream

Baked Lemon Tart 75
Accompanied by a lime chantily

Cold delights

Crème brulee 70

Ice cream nut cake 80
Homemade ice cream with pistachio,
macademia and walnuts smothered in
chocolate

Mixed fruit sorbet 65
Please enquire on range of flavours