

## *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 dhania

**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

## Grills...

### Our meat selection

All of our steaks are caringly wet aged for no less than 28 days, and sourced from reputable sustainable sources. Grilled on an open flame in your choice of either:

- 1). Lightly brushed with our home-made basting
- 2). Coated with 3 peppercorn mix & Maldon salt

**\*\*Please refer to our accompaniments and sauces to customise your steak to suite your desire.**

	200g   250g
<b>Beef fillet</b>	<b>160   195</b>

<b>Flame grilled pork ribs</b>	half   Full
In our traditional bbq basting served with chips	<b>150   255</b>

<b>Prime rib (600g)</b>	<b>195</b>
Lightly basted or pepper coated with mustard seeds, served on the bone	

<b>Rib Eye (400g)</b>	<b>215</b>
Evenly marbled and flavoursome cut	

### Sauces

- |                       |           |
|-----------------------|-----------|
| • Portuguese sauce    | <b>40</b> |
| • Cheese and mushroom | <b>35</b> |
| • Madagascar          | <b>35</b> |
| • Mushroom            | <b>35</b> |
| • Monkeygland         | <b>30</b> |

### Accompaniments

- |                                |           |
|--------------------------------|-----------|
| • Savoury or basmati rice      | <b>30</b> |
| • Chips or mash                | <b>30</b> |
| • Sautéed seasonal vegetables  | <b>30</b> |
| • Portuguese salad             | <b>30</b> |
| • Spinach, sautéed or creamed  | <b>35</b> |
| • Sautéed mushrooms            | <b>38</b> |
| • Onion rings crisped          | <b>35</b> |
| • Garlic roasted baby potatoes | <b>35</b> |

## Meat Specialities...

<b>Portuguese steak</b>	<b>195</b>
Pan-fried in white wine, ruby port and garlic, topped with a fried egg	

<b>Balsamic fillet</b>	<b>195</b>
Open-flame grilled, served with mustard mash, wilted baby spinach and caramelised onions, finished with a balsamic reduction and a Port wine jus	

<b>Pork belly</b>	<b>175</b>
Rich, slow roasted, served on wilted baby spinach and mushrooms, turmeric roast potatoes and a cider reduction	

<b>Lamb shank</b>	<b>235</b>
Slow roasted in red wine and fresh herbs, served with sweet potato mash and stir-fry vegetables	

<b>Venison Shank</b>	<b>240</b>
Slow braised with Bombay Sapphire jus. Pommes-anna & cider roasted root vegetables	

<b>Whole baby chicken</b>	<b>160</b>
Marinated in fresh garlic and chilli, served with a side salad and fries	

<b>Chicken Supreme</b>	<b>150</b>
Chicken breast stuffed with brie, sundried tomatoes, butternut purée, basil pesto, set on risotto	

<b>Slow roasted Duck L' orange</b>	<b>210</b>
Half duckling served with potato parisienne and vegetables, finished with a Grand Marnier sauce	

**Or**

On a potato bake with a strawberry and drambuie glaze

## From the earth.....(vegetarian)

<b>Wild mushroom risotto</b>	<b>150</b>
Authentically picked mushrooms sautéed in garlic butter, reduced with chardonnay tossed in risotto and topped with Parmigiano-Reggiano	

## 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