

Pigalle - Bedfordview

A la Carte Menu

Appetisers

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| Escargot | R60.00 |
| Infused in a creamy garlic butter | |
| Chicken Livers Peri-Peri | R60.00 |
| Grilled in lemon butter and served with mild peri-peri basting | |
| Venison Carpaccio | R70.00 |
| Thinly sliced game served with celery and parmesan shavings, drizzled with a balsamic vinaigrette | |
| Trinchado (Fillet) | R75.00 |
| Pan-fried cubes of beef fillet served with a tangy, lightly spiced sauce | |
| Croquette de Camembert | R65.00 |
| Deep-fried served with rocket, red currant jelly and a balsamic reduction | |
| Saldanha Bay Mussels | R75.00 |
| Prepared in a white wine velouté with a touch of paprika | |
| 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 | |
| Prawn Cocktail | R60.00 |
| Steamed prawns and avocado pear topped with our homemade seafood cognac dressing | |
| Prawn Tandoori | R65.00 |
| Dusted with Tandoori spice, shallow fried then mounted on warm julienne vegetables and accompanied with a papino and coriander salsa | |
| Calamari | R60.00 |
| Succulent baby tubes, grilled in a light garlic and lemon butter | |
| Smoked Salmon | R65.00 |
| Thinly sliced smoked salmon, served with crème fraîche, capers and onion | |
| Prawn a Guilho | R70.00 |
| Sautéed in white wine, garlic and infused with peri-peri | |
| Mezze Platter | R250.00 |
| Trinchado, calamari, chouriço and chicken livers | |
| Parma Ham | R75.00 |
| Thinly sliced Italian parma ham, draped over melon, garnished with pine kernels and orange vinaigrette | |

Salads

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| Caramelised Pear and Almond | R65.00 |
| Fresh pears and almonds, caramelised and drizzled with a creamy Dijon mustard dressing | |
| Roquefort Salad | R60.00 |
| Seasonal greens with cherry tomatoes, sweet peppers, topped with grated blue cheese | |
| Greek Salad | R60.00 |
| Traditional, tossed creamy herb dressing | |
| Halloumi Salad | R70.00 |

Roasted vegetables tossed in balsamic vinaigrette, served with grilled halloumi

Caprese R85.00
Fior di latter mozzarella tomatoes, fresh basil on mixed greens

Soups

Bouillabaisse R75.00
Crab, linefish, mussels and prawns in a delicate seafood consommé

Roasted Zucchini and Leek R55.00
A cream of roasted zucchini, leek and olive oil

Caldo Verde / Portuguese Green Soup R55.00
Potato based soup with finely chopped kale, served with chouriço (optional)

Pear & Blue Cheese Soup R60.00
A delicate balance of poached pears and dolce latte blue cheese

Pea & Mint with Spicy Prawns R80.00
Fresh garden peas, infused with fresh mint, served with grilled spicy prawns

Shellfish

Prawns
Queen R185.00
King R235.00
Tiger Medium (when available) R320.00
Tiger Giant (when available) R390.00

Nacional Sauce (supplement) R30.00
All the above are butterflied and grilled to our longstanding 33 year old recipe and are subject to availability

Queens a Guilho R220.00
Sautéed in white wine, garlic and infused peri-peri

Langoustines
The sweetest of all shellfish, grilled in lemon butter and lightly brushed with garlic
Large R360.00
Extra Large R495.00

Baby Lobster (when available) R350.00
Grilled in lemon butter and lightly brushed with garlic

Lobster Thermidore R380.00
Steamed lobster loosened from the shell and finished with cream cognac, black cherries and topped with parmesan au gratin (larger lobsters available on request)

Pigalle Platter R320.00
Delicious combination of prawns and langoustines grilled in lemon butter and brushed lightly with a garlic marinade

Shellfish Platter R390.00
Combination of baby lobster, prawns and langoustines grilled in lemon butter and brushed lightly with a garlic marinade

Seafood Platter for Two R595.00
Baby lobster, prawns, langoustines, linefish, calamari and mussels prepared in our unique recipe

Moçambican Prawn Curry R175.00
A flavoursome mild curry with coconut milk and coriander

Fish

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| Linefish (when available) | R150.00 |
| Grilled in lemon butter and served on savoury rice with stir-fried vegetables | |
| Fish Speciality | R160.00 |
| Fresh linefish, grilled and served with niçoise vegetables, complemented by a Baragol sauce | |
| Salmon Teriyaki | R165.00 |
| Scottish Salmon marinated in Teriyaki, pan seared, served with mash and drizzled with a sweet soya and sesame dressing | |
| East Coast Sole | |
| Grilled with a: | |
| Lemon and Herb Butter Sauce | R155.00 |
| Creamy Prawn Sauce | R175.00 |
| Calamari | R135.00 |
| Succulent baby tubes grilled in lemon butter and lightly brushed with a garlic marinade | |
| Yellow Fin Tuna | R170.00 |
| Sesame seeds, teriyaki dressing and julienne veg | |
| Baby Kingklip | R180.00 |
| Served on the bone with lemon butter | |

Grills

Prime cuts of super quality wet aged beef. All grills served with a choice of French-fries or mash potato. * Weight of cut before grilling

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| Beef Fillet (300g) | R155.00 |
| Lightly caramelised with BBQ basting | |
| Sirloin (300g) | R115.00 |
| A prime cut, lightly basted | |
| Prime Rib (600g) | R165.00 |
| Lightly basted or pepper coated with mustard seeds, served on the bone | |
| T-Bone (600g) | R165.00 |
| Caramelised with BBQ basting | |
| Optional Sauces: | |
| Creamy Pepper Sauce | R25.00 |
| Cheese & Mushroom Sauce | R25.00 |
| Madagascar Sauce | R25.00 |
| Mustard Sauce | R25.00 |
| Fontal Cheese Sauce | R25.00 |
| Mushroom and Black Pepper Sauce | R25.00 |
| Creamy Garlic Sauce | R25.00 |
| Monkey Gland Sauce (no cream) | R25.00 |
| Almond Mustard Sauce | R25.00 |
| Peri-Peri Sauce (no cream) | R25.00 |
| Port Wine Jus | R30.00 |

Meats

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| Balsamic Fillet | R155.00 |
| Open-flame grilled, served with mustard mash, wilted baby spinach and caramelised onions, finished with balsamic reduction and Port wine jus | |
| Venison | R170.00 |
| Fillet grilled to perfection served with a mushroom pepper sauce and sweet mash and stir-fried vegetables | |

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| Lamb Shank | R170.00 |
| Slow roasted in red wine and fresh herbs, served with sweet potato mash and stir-fried veg | |
| Lamb Phyllo | R165.00 |
| Deboned tender lamb, slow roasted, topped with baby spinach and feta cheese, wrapped in crispy phyllo pastry and raised on mash potato - served with a lamb and veg reduction | |
| Pork Belly | R145.00 |
| Rich, slow roasted, served on wilted baby spinach and mushrooms, turmeric roast potatoes and cider reduction | |
| Portuguese Steak | R160.00 |
| Pan-fried in white wine, ruby port and garlic topped with a fried egg | |

Poultry

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| Whole Baby Chicken | R120.00 |
| Marinated in fresh garlic and chilli, served with a side salad and fries | |
| Chicken Breast | R110.00 |
| Roasted, filled with apricot and wrapped in parma ham, drizzled with a honey and mustard sauce - served with sweet potato mash and vegetables | |
| Slow Roasted Duck | R175.00 |
| 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 | |
| Extra Side Orders | |
| Sauteéd Mushrooms | R35.00 |
| Creamed Spinach | R30.00 |
| Stir-Fry Vegetables | R30.00 |
| French Fries | R25.00 |
| Portuguese Side Salad | R25.00 |

Desserts

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| Crème Brûlée | R60.00 |
| Please enquire for flavours available | |
| Pavlova | R55.00 |
| Soft centre meringue topped with tropical fruit and granadilla mousse | |
| Chocolate Fondant (Baked on order) | R65.00 |
| Soft chocolate centre served with choc-chip ice cream | |
| Hot Malva Pudding | R45.00 |
| Smothered in homemade custard or Kaluha butterscotch | |
| Ice Cream Nut Cake | R60.00 |
| Layers of homemade ice cream and mixed nuts, set on hot chocolate sauce | |
| Mixed Fruit Sorbet | R45.00 |
| Please enquire on range of flavours | |
| Pigalle Mille-Feuilles | R50.00 |
| Layers of phyllo pastry and crème anglaise garnished with fresh strawberries | |
| Cheese Platters | |
| A selection of the finest imported cheeses available | |
| Small | R85.00 |
| Large | R170.00 |

No cheques accepted

A 10% gratuity is added to groups of 8 or more people

Menu last updated: 2014-09-30

Village View Shopping Centre, Cnr Kloof and Van Buuren Road, Bedfordview, 2007
011 450 2242

Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

