

A la Carte Menu

Appetizers

Calamari – R115

Succulent baby tubes, grilled in light garlic & lemon butter

Prawns – R145

Sautéed with garlic and chili
Sautéed with Naçionale sauce

Black Mussels – R115

Prepared in a creamy velouté with a touch of paprika

Trinchado – R125

Pan-fried cubes of lean fillet of beef, served with a tangy, lightly spiced sauce

Chicken Livers peri-peri – R115

Grilled in lemon butter and served with a mild peri-

peri basting

Prawn Cocktail – R135

Steamed prawns and avocado, beetroot topped with our homemade Cognac cocktail sauce

Escargot – 115

Infused in a creamy garlic butter

Oysters – from R35

Oyster Thermidore – R48

Beef Carpaccio – R145

Thinly sliced served with crisp shallots, wild rocket, Pecorino Romano crisp

Pan Seared Scallops – R275

Served on spring onion risotto and corn puree

Wild Mushroom Ravioli – R115

Served with asparagus spears and Cep cream sauce

Salads

Caramelized Pear & Almond Salad – R115

Fresh pears and almonds caramelized and drizzled with a creamy Dijon mustard dressing

Caprese Salad – R135

Sliced fresh mozzarella, tomatoes and sweet basil, seasoned with salt and olive oil

Soup

Prawn Soup – R115

Prawn and shiitake mushroom served in a seafood and coconut broth

Roast Butternut and Cumin Soup – R100

Mains

Shellfish

Prawns

Butterfly grilled to our long-standing recipe Queen

Prawns – R315

King Prawns – R385

Medium Tiger Prawns – SQ

Giant Tiger Prawns - SQ

Mozambican Prawn curry – R300

A flavour some mild curry, with coconut and coriander

Prawn Linguine – R350

Queen Prawns steamed in a prawn broth served with a parmesan crisp and topped with a truffle and dill cream

Langoustines – SQ

The sweetest of all shellfish... Grilled in lemon butter and lightly brushed with garlic

Lobster – R620

Grilled in lemon butter and lightly brushed with garlic

Lobster Thermidor (when available) – R730

Lobster loosened from the shell and sautéed with cream, black cherries and topped with a parmesan au gratin

Seafood platter for two – R1200

Baby lobster, prawns, langoustines, line fish, calamari and mussels prepared in our unique recipe

Line Fish

Line Fish with Creamy Prawn Sauce – R310

Line Fish with Lemon Butter – R275

Line Fish Naçionale – R330

Grilled and served with seared scallops and black shell mussels with Mozambique Naçionale sauce

Baby Kingklip Lemon Beurre Blanc – R350

Served on the bone with shrimp fried rice and panache of vegetables.

Salmon Teriyaki – R340

Norwegian Salmon marinated in teriyaki, grilled, served with mash and drizzled with a sweet soya and sesame dressing

Pigalle Platter – R610

Delicious combination of prawns and langoustines grilled in lemon butter and lightly brushed with a garlic marinade

Shellfish Platter – R730

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



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PIGALLE
CAPE TOWN



Grills

All grills served with a choice of French fries or
Mash potato

Rib eye – R305

Beef Fillet – R315

Prime Rib – R360

600g Sirloin on the bone, rubbed in sea salt,
black pepper and mustard seeds

Whole Baby Chicken – R280

Marinated in fresh garlic, chili and served
with a side salad and fries

Meat

Springbok Loin – R320

Grilled and served on basil mashed potato,
wilted spinach, sautéed wild mushrooms and
port wine

Lamb shank – R340

Slowly pot-roasted in a jus, served with
mashed potato and vegetables

Lamb Tomahawk - R350

Served with a choice of chips, mash or
vegetables

Lamb Rump - R350

Served with a choice of chips, mash or
vegetables

Lamb Crown Rack - R320

Served with a choice of chips, mash or
vegetables

Vegetarian Mains

Malaysian Vegetable Curry - R220

Served with Jasmin Rice, Vegetables of the
day and Mild Curry sauce

Meat Free Lasagna - R230

Plant based deconstructed Lasagna with
Chickpea Ragout

Wild Mushroom Ravioli - R230

Served with Asparagus spears and a Cep
cream sauce

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Sides

Side Vegetables – R60

Garlic Roll – R35

Side Vegetable Risotto – R65

Creamed Spinach – R70

Shrimp Fried Rice – R70

Sautéed Spinach – R70

Mashed Potato – R60

Side Salad – R70

Dessert

Pavlova – R105

Crème Chantilly, tropical fruit with a passion fruit coulis

Baked Cheesecake – R105

Marbled chocolate and vanilla seed cheesecake with white chocolate ganache

Hot Malva Pudding – R105

Smothered in crème anglaise

Chocolate Fondant – R105

Served with Pistachio ice-cream

Crème Brûlée – R105

Served with nut biscotti

Panacotta – R105

Chilled vanilla infused cream with seasonal fruit, fresh mint, and an orange reduction

