



AUDREY'S

Café — Restaurante — Bar

PORTUGUESE WINE EXPERIENCE

WELCOME DRINKS

Espumante Touriga Nacional 2015 Quinta de Sant'Ana

AMUSE BOUCHE

Fresh green peas shot, fresh mint, scallions and just a hint of crème fraiche

Alvarinho Deu la Deu

STARTER

Crispy filo pastry parcels filled with goat's cheese, perfumed with rosemary honey and toasted walnuts

or

Scallops wrapped in crispy Iberian cured ham over a mix of vegetables

or

Giant Tiger Prawn with chili and lime butter sauce *

Herdade da Comporta Private Selection Verdelho 2017

FIRST COURSE

Grilled Octopus served with sweet potato mash and spinach

or

Spaghetti di Nero with prawns, clams, mussels & finished in a garlic sauce

or

Mushroom Melody. A mix of mushrooms

Herdade da Comporta Private Selection 2016

SECOND COURSE

Traditional Iberian Pork Loin

or

Santiago Fillet Mignon served with sweet potato chips

or

Truffle butter Fettuccine with wild mushrooms and parmesan

Herdade da Comporta Parus 2014

DESSERT

Orange Panacotta perfumed with fresh vanilla bean

or

Apple crumble with vanilla Ice Cream

or

Blue Cheese with Crackers

Bacalhoa Late Harvest

60€

per person

Table reservation required

*surcharge of 6 €