

AUDREY'S

Café — Restaurante — Bar

LUNCH AND DINNER MENU

12h - 23h

COUVERT

| | | | |
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| Bread, olives and paté | 3.5 | Portuguese traditional cheese from Azeitão | 8 |
| Fresh cheese | 3.5 | Cured Iberian Ham (24 months) | 15 |

PLATTERS

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| Portuguese Cheeses | 12.5 | Portuguese Cheeses and Ham | 15.5 |
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SOUP

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| Cream of Vegetable Soup | 4 | Chef's Soup | 6.5 |
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SALADS

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| Caprese Salad Mozzarella cheese and fresh tomatoes | | | 8.5 |
| Niçoise Salad Mixed salad, green beans, potatoes, anchovies and fresh tuna | | | 12.5 |
| Caesar Salad Grilled chicken, bacon, egg and parmesan cheese | | | 12.5 |

STARTERS

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| Salmon Ceviche Fresh salmon marinated in ginger, lime and vinaigrette | | | 10 |
| Asian Tuna Fresh tuna marinated in special Asian sauce | | | 12 |
| Santiago Trilogy Codfish with chickpeas, grilled octopus and sautéed mushrooms | | | 12.5 |
| PICA - PAU Strips of Beef with garlic, pickles and french fries | | | 14.5 |
| Garlic Prawns Prawns fried with garlic and red chili | | | 15 |
| Carpaccio with truffle oil and capers | | | 15 |
| Clams "Bulhão pato" Clams braised with white wine, garlic and coriander | | | 15.5 |

FISH AND SEAFOOD

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| Codfish Gratin With spinach, prawns and a béchamel sauce | 13.5 |
| Fish of the day With a mixed salad and potatoes | 17 |
| Grilled Octopus Served with sweet potatoes and spinach | 19.5 |
| Goan style Prawn Curry Curry with coconut milk served with naan bread | 20 |
| Spaghetti di Nero With prawns, clams, garlic and coriander | 20 |
| Seafood Skewer Grilled prawns, octopus, onions and pineapple served with tomato rice and salad | 24 |
| Moçambique Giant Tiger Prawns <i>Lime risotto with aromatic butter</i> | 30 |

MEAT

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| Santiago Hamburger Beef burger with cheddar cheese, bacon, caramelised onions and french fries | 14.5 |
| Goan Style Chicken Curry Curry with coconut milk and naan bread | 18 |
| Matured Sirloin Steak Grilled Sirloin, salad and french fries. Sauce: Beer / Mustard / Pepper | 18.5 |
| Meat Skewer Sirloin, chorizo, onion, peppers served with french fries and salad | 20 |

VEGETARIAN AND VEGAN

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| Santiago Quiche Served with green salad | 7.5 |
| Vegatable Stack Grilled vegetable with homemade tomato sauce | 8.5 |
| Audrey's Fettuccine With grilled vegetables and homemade tomato sauce | 15 |
| Goan style Vegetable Curry Curry sauce with coconut milk, served with naan bread | 17 |

CHILDREN'S MENU

13.5

CHOOSE THE MAIN

Mini Beef Burgers
Strips of Chicken
Fettucine Bolongnese

AND THE SIDE DISH

Rice
French fries
Salad

includes soup or ice cream

DESSERT

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| Dessert of the day | 5 | Upside-down Cheesecake | 6.5 |
| Seasonal Fruit | 4.5 | Chocolate Brownie | 7.5 |
| Chocolate Mousse | 5.5 | Ice Cream | 2.2 |