

# ORTA.

Farm to table . local & seasonal

*All products are from Casa Mãe's farm & garden  
& quality local producers*

## **GROUP MENU**

*for parties of more than 8 pax*

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homebaked sourdough bread . Butter from Açores with confit  
tomatoes & smoked pepper . olive & rosemary grissinis .  
Tapenade

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### **STARTERS** (1 per pax)

Velouté of the day & homebaked bread

Casa Mãe Nest

*65c slow cooked farm egg . mushrooms . São Jorge cheese*

Roasted butternut squash

*Requeijão cheese . rocket . Hazelnut*

Algarvian tuna

*fresh & cured tuna . salicornia mayonnaise . Orange*

Beet & Goat

*Roasted beetroot . Goat cheese cream .  
orange . almonds . Herb infused oil*

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### **MAINS** (1 per pax)

Quinta

*Butternut squash & sweet potatoe gnochis . requeijão  
cheese . crispy sage*

Dry aged sirloin (200g)

*mustard à l'ancienne . sweet potato wedges . greens*

Searred Tuna

*Herb & almond crust . roasted onion cream .  
red cabbage pickles . greens*

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### **DESSERTS** (1 selection for 4 pax to share)

Selection of Casa Mãe desserts

*creme brulee, 70% dark chocolate ganache, fig  
financier, orange roulade, fruits & artisanal ice creams*

Selection of artisanal Portuguese cheese

Upon reservation confirmation, we kindly ask you to let us know:

- your dish choices
- your preference as for the service – sharing (family style) or  
1 dish per person
- any dietary restrictions

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**39 €**

per pax excluding drinks