



Dinner

Served from 7pm to 10pm

Couvert . 6€

homebaked sourdough bread . vegetable sticks . goat cheese mousse & crispy pata negra . beetroot hummus . dry tomato & basil butter . marinated olives

STARTERS & PETISCOS

Gazpacho . 7€

tomato & basil bruschetta

Green Squid . 14€

crispy kale . lime . coriander pesto

Roasted Heritage Beetroot & Co . 11€

fresh goat cheese* . orange . red cabbage pickle . toasted almonds

*vegan option available . 12€

Casa Mãe Caprese . 8€

tomato . fresh goat cheese . green pesto . olives . rocket

*vegan option available . 9€

Ceviche . 17€

fish of the day . "leche de tigre" . sweet potato purée . homemade pickles . sweet potato chips . green oil

Our Cheese Selection . 22€

*Served with homebaked bread . almonds . honey . figs

Tuna Tataki . 12€

orange cream . wakame & sesame salad

Oxtail croquettes (3x) . 9€

mustard à l'ancienne mayonnaise

Braised Octopus . 12€

lime & chilli "beurre blanc" . roasted tomato . lime

Tuna Tartare . 14€

avocado . chilli . tomato . soy sauce . red onion gel

Casa Mãe Pica-Pau . 16€

dry-aged sirloin . mushroom pickles . roasted garlic cream . sourdough sticks . chilli . sweet potato crisps

Our Selection of Cheese & Charcutaria . 27€

*Served with sourdough bread, almonds, dried figs & olives

Vegan Cheese (45g) . Chèvre Provençal . 7€

*Served with sourdough bread & almonds



MAINS

Casa Mãe Gnocchi . 19€

vegan chèvre . romesco . cherry tomato . greens from our farm

Asparagus Risotto . 19€

"queijo da ilha"* . mushrooms . green leaves
*vegan option available . 20€

Quinta . 18€

quinoa . romesco sauce . beetroot . orange cream . mushroom . eggplant . zucchini . "queijo da ilha" shavings*
*vegan option available . 19€

Lamb Tenderloin . 25€

celeriac purée . asparagus . herbal crust . port wine sauce . roasted onion

Octopus . 23€

roasted tomato . lemon & parsley butter . salicórnia . sweet potato purée . roasted onion

Dry-Aged Sirloin (180g) . 29€

mushrooms . sweet potato wedges . mustard seeds pickles . madeira wine sauce . crispy pata negra

Catch of the Day . 31€

kale & celeriac purée . braised fennel . basil fumet butter . crispy kale . salicórnia

Seared Tuna from Açores . 25€

sesame crust . beetroot quinotto . orange cream . homemade pickles

FOR 2 TO SHARE

Oven-baked "Carabineiro" Prawns Rice . 75€

red scarlet prawns . bisque . coriander cream . farm's greens
**made "a la minute", requires 25 min cooking time*

SIDES

Sauteed Seasonal Vegetables . 5€

Sauteed Kale . 5€

Roasted Sweet Potato Wedges . 4€

Sweet Potato Crisps . 3€

Heirloom Tomatoes & Basil Pesto . 4€

Green Leaves & "Queijo da Ilha" Shavings . 4€

DESSERTS

Algarve Brûlées Trilogy . 8€

orange . fig . carob & almond

Citric Tartlet . 9€

meringue . sablé . grapefruit . basil ice cream

Vegan Brûlées . 8€

matcha . orange

Artisanal Cheese Selection . 9€

sourdough bread . almonds . jam

Passion Cannoli . 9€

cacao roll . passion fruit cream . white chocolate ice cream

Raspberry Deliciosa . 10€

almond biscuit . raspberry . basil . Madagascar vanilla cream . raspberry sorbet

Artisanal Ice Creams & Sorbets . 4€ per scoop

see black board for flavours

