



Lunch

Served from 1pm to 6pm

Couvert . 4€

homemade sourdough bread . smoked red pepper butter . *Quinta de Ceis* organic olive oil

STARTERS & PETISCOS

Gazpacho of the Day . 7€

sourdough bread sticks

Kimchi Croquettes (3x) . 8€

miso mayonnaise

Oxtail Croquettes (3x) . 9€

"queijo da ilha" mayonnaise

Casa Mãe Caprese . 12€

heirloom tomato . artisanal fresh goat cheese by *ortodoxo* .
green pesto . olives . greens from our farm

Casa Mãe Vegan Bao (2x) . 12€

avocado . fresh goat cheese . tomato . homemade
fermented pickle . sesame seeds

Casa Mãe Bao (2x) . 14€

tuna from açores . soy sauce . avocado . homemade
fermented pickle . sesame seeds

Ceviche . 17€

fish of the day . "leche de tigre" . sweet potato &
orange purée . homemade fermented pickles



MAINS

Casa Mã Burger . 16€

dry aged meat burger . homemade bun . lettuce . tomato . bacon . "queijo da ilha" mayonnaise . kimchi . sweet potato crisps

Quinoa Salad . 14€

sauteed vegetables . homemade pickles . miso mayonnaise . green pesto . cherry tomato . greens from our farm . crispy chickpea

Casa Mã Vegetarian Club Sandwich . 17€

homemade bread (2 slices) . lettuce . cucumber . tomato . zucchini . "queijo da ilha" mayonnaise . sweet potato chips

Casa Mã Club Sandwich . 19€

homemade bread (2 slices) . chicken . lettuce . "queijo da ilha" cheese mayonnaise . tomato . bacon . sweet potato chips

Casa Mã Poke . 17€

tuna from açores . quinoa . soy sauce . homemade fermented pickles . green pesto . cucumber . greens from our farm

Casa Mã Caesar Salad . 17€

free range chicken . lettuce . tomato . egg . croutons . "queijo da ilha" mayonnaise

Casa Mã Gnocchi . 21€

basil & sweet potato . babaganoush . confit tomato . red onion . fresh goat cheese

Prawn Risotto . 29€

coriander "beurre blanc" . bisque . zucchini . "queijo da Ilha" cheese

SIDES

Sauteed Seasonal Vegetables . 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 . passion fruit . thyme & lemon

Citric Love . 9€

olive oil & honey biscuit . mascarpone mousse . basil gel . lemon curd . basil tuile . lemon & basil ice cream

Dark Passion . 8€

cacau & oat cake . passion fruit cream . vegan crumble . passion fruit gel . dark chocolate sorbet (vegan)

Algarvian Textures . 9€

carob roll . orange cream . toasted almonds . caramelized orange gel . ginger 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

