



Dinner

Served from 7pm to 10pm

Couvert . 6€

homemade sourdough bread . smoked red pepper butter . samphire & caviar butter .
Quinta de Ceis organic olive oil . marinated olives

STARTERS & PETISCOS

Gazpacho of the Day . 7€

sourdough bread sticks

Casa Mãe Caprese . 12€

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

Fennel Salad . 14€

marinated fennel . orange . red onion . dill & garlic vegan
cream by *acayu* . dehydrated black olives

Tuna Crudo . 15€

fermented tomato water . caviar . preserved lemon gel

Casa Mãe Pica-Pau . 16€

dry-aged sirloin . mushrooms . olives . roasted garlic cream .
sourdough sticks . chilli

Ceviche . 17€

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

Wild Tiger Prawn . 20€

champagne & fennel sauce

Our Selection of Cheese & Charcutaria . 27€

sourdough bread, almonds, dried figs & olives



MAINS

Casa Mãe Gnocchi . 21€

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

Orzotto . 21€

barley . green pesto . confit tomato . cheese*
*vegan option available

Octopus . 23€

crispy polenta . romesco sauce . coriander "beurre blanc"

Dry-Aged Sirloin (180g) . 29€

braised seasonal vegetables . fermented radish . sweet potato wedges . madeira wine sauce

Catch of the Day . 31€

coriander xerém . braised fennel . confit lemon sauce . samphire

Prawn Risotto . 29€

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

Chef recommends: Oven-baked "Peixe ao Sal" for 2 . 75€

golden bream . romesco sauce . coriander "beurre blanc"

*requires 24h pre order

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€

ARTISANAL CHEESE

Amanteigado sheep cheese . Alentejo (150g) . 8€

Veludo cured goat cheese . Ortodoxo . Setúbal . 8€

Cheese Platter . 9€

"queijo da ilha" . creamy sheep cheese valmadeiro . sourdough bread . almonds . jam

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 . 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

