



Farm to table . local & seasonal
All products are from Casa Mãe's farm &
garden & quality local producers

LUNCH

Served from 1pm to 6pm

~

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 . rocket . crispy kale leaf .
homemade pickles . roasted almonds

*vegan option available . 12€

Sardine Bruschetta . 9€

braised preserved sardine . tomato . basil . rocket . green oil

Vegetarian Bruschetta . 8€

fresh cheese cream . tomato . basil . cucumber . green oil

Casa Mãe Caprese . 8€

tomato . fresh goat cheese . green pesto . olives

*vegan option available . 9€

Oxtail croquettes (3 Uni) . 9€

mustard à l'ancienne mayonnaise

Vegetarian croquettes (3 Uni) . 8€

chickpea & herbs . yogurt & mint sauce

Casa Mãe Bao (2 Uni) 12€

tuna from Açores . tomato . avocado . homemade
pickle . sesamo seeds

Casa Mãe Vegan Bao (2 Uni) 12€

cucumber . tomato . vegan cheese . beetroot . green
leaves

Ceviche . 17€

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

Allergen table available upon request |
All prices include VAT at legal rates |



Farm to table . local & seasonal
All products are from Casa Mãe's farm &
garden & quality local producers

LUNCH

Served from 1pm to 6pm

~

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 . rocket . crispy kale leaf .
homemade pickles . roasted almonds

*vegan option available . 12€

Sardine Bruschetta . 9€

braised preserved sardine . tomato . basil . rocket . green oil

Vegetarian Bruschetta . 8€

fresh cheese cream . tomato . basil . cucumber . green oil

Casa Mãe Caprese . 8€

tomato . fresh goat cheese . green pesto . olives

*vegan option available . 9€

Oxtail croquettes (3 Uni) . 9€

mustard à l'ancienne mayonnaise

Vegetarian croquettes (3 Uni) . 8€

chickpea & herbs . yogurt & mint sauce

Casa Mãe Bao (2 Uni) 12€

tuna from Açores . tomato . avocado . homemade
pickle . sesamo seeds

Casa Mãe Vegan Bao (2 Uni) 12€

cucumber . tomato . vegan cheese . beetroot . green
leaves

Ceviche . 17€

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

Allergen table available upon request |
All prices include VAT at legal rates |



MAINS

Casa Mã Caesar . 17€

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

Citrus Salad . 14€

lettuce . orange . lime . croutons . cucumber . yogurt sauce . tomato . toasted almonds

Citrus Vegan Salad . 15€

lettuce . orange . pesto . vegan cheese . olives . tomato confit . toasted almonds

Niçoise Salad. 18€

Azores tuna . roasted tomato . lettuce . smoked sardine . pesto . egg . olives

Casa Mã Club Sandwich . 19€

homebaked bread . free range chicken breast . são jorge cheese mayonnaise . tomato . bacon . egg . sweet potato crisps

Casa Mã Vegetarian Club Sandwich . 17€

homebaked bread . lettuce . cucumber . tomato . egg . zucchini . goat cheese "requeijão" . cheese mayonnaise . sweet potato crisps

Casa Mã Burger . 16€

dry aged meat burger . homemade thyme bun . lettuce . tomato . bacon . queijo da serra . São Jorge cheese mayonnaise . sweet potato crisps

Vegetarian Burger . 15€

quinoa & beet burger . homemade thyme bun . cucumber . lettuce . tomato . são jorge cheese mayonnaise . sweet potato crisps

Casa Mã Poke . 17€

açores tuna . quinoa . avocado . seasonal fruits . homemade pickles . cucumber . tomato . basil . soy sauce . lemongrass

Casa Mã Vegetarian Poke . 15€

quinoa . avocado . seasonal fruits . homemade pickles . tomato . basil . soy sauce . lemongrass



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€



MAINS

Casa Mã Caesar . 17€

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

Citrus Salad . 14€

lettuce . orange . lime . croutons . cucumber . yogurt sauce . tomato . toasted almonds

Citrus Vegan Salad . 15€

lettuce . orange . pesto . vegan cheese . olives . tomato confit . toasted almonds

Niçoise Salad. 18€

Azores tuna . roasted tomato . lettuce . smoked sardine . pesto . egg . olives

Casa Mã Club Sandwich . 19€

homebaked bread . free range chicken breast . são jorge cheese mayonnaise . tomato . bacon . egg . sweet potato crisps

Casa Mã Vegetarian Club Sandwich . 17€

homebaked bread . lettuce . cucumber . tomato . egg . zucchini . goat cheese "requeijão" . cheese mayonnaise . sweet potato crisps

Casa Mã Burger . 16€

dry aged meat burger . homemade thyme bun . lettuce . tomato . bacon . queijo da serra . São Jorge cheese mayonnaise . sweet potato crisps

Vegetarian Burger . 15€

quinoa & beet burger . homemade thyme bun . cucumber . lettuce . tomato . são jorge cheese mayonnaise . sweet potato crisps

Casa Mã Poke . 17€

açores tuna . quinoa . avocado . seasonal fruits . homemade pickles . cucumber . tomato . basil . soy sauce . lemongrass

Casa Mã Vegetarian Poke . 15€

quinoa . avocado . seasonal fruits . homemade pickles . tomato . basil . soy sauce . lemongrass



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€