



# Lunch Menu

## Appetizers

- LULAS Á ALHO** 8.95  
Sautéed squid with garlic, white wine and lemon juice, topped with milho frito croutons (polenta)
- GAMBAS GRELHADAS** 8.95  
Grilled whole shrimp with a hot piri-piri sauce, served with garlic corn bread
- CAMARÃO COM QUEIJO DE CABRA** 9.95  
Casserole of shrimp, goat cheese, fresh tomatoes, herbs and jalapeño peppers
- LINGUIÇA COM ANANÁS** 6.95  
Grilled linguica, served with pineapple, a traditional Azores combination

- PASTÉIS ATASCA** 9.95  
Pasteis de Bacalhau (codfish cakes), Rissois de Camarao (shrimp dumplings) and Croquettes de Vitela (veal cakes) served with blackeye pea salad

- AMEJOAS Á BULHAO PATO** 9.50  
Littleneck clams poached in a garlic olive oil and white wine broth, finished with cilantro and lemon juice

- AMEJOAS E MEXILHOES COM LINGUIÇA** 8.95  
Clams, Mussels and Linguica, steamed with roasted tomatoes, garlic and white wine

- LEGUMES** 7.95  
roasted zucchini, summer squash, eggplant, asparagus and Portobello mushroom, sautéed with garlic and olive oil

- SARDINHAS GRELHADAS** 8.95  
Grilled whole sardines with roasted peppers

- QUEIJO COM PATÉ** 6.95  
Portuguese white cheese with chourico Pate and grilled garlic corn bread

- PRESUNTO DA CASA COM QUEIJO E TOMATES** 8.95  
Sliced home-cured ham, Portuguese white cheese and tomatoes

## Salads & Soup

- SALADA DA HORTA** 5.00  
"Horta" means vegetable garden: a fresh mixed green salad with Atasca vinaigrette

- ADD**
- Fresh Fish of the day 6.95  
Grilled Shrimp Skewers 6.95  
Crab Cakes 6.95  
Dry Salt Cod Sevich 6.95  
Fried Squid 6.95

- ADD**
- Octopus Salad 6.95  
Grilled Spicy Chicken 3.95  
Chicken Salad 3.95  
Beef Tips 4.95  
Grilled Linguica 3.95

All Served with Grilled Garlic Corn Bread

- SOPA DO DIA - SOUP OF THE DAY** 4.00

## Sandwiches

- FILETS DE PEIXE** 7.50  
Pan fried fish sandwich with tartar sauce
- SALADA DE GALINHA** 7.50  
Chicken salad with finely chopped pickle
- PREGO NO PÃO** 7.50  
Red Wine marinated sirloin steak sandwich

- GALINHA PANADA** 8.50  
Breaded chicken cutlet with S. Jorge cheese and fresh tomato sauce
- PRESUNTO E QUEIJO FRESCO** 7.50  
Presunto (home cured ham), fresh white cheese, tomatoes, with roasted garlic and red onion vinaigrette
- S. JORGE CHEESE BURGER** 8.95  
Beef burger served with slightly piquant, firm Portuguese cheese

- PEITO DE GALINHA NO PÃO** 7.50  
Grilled boneless chicken breast with piri-piri mayonnaise
- FEBRAS DE PORCO NO PÃO** 7.50  
Grilled pork loin sandwich with a garlic wine pan sauce
- LINGUIÇA GRELHADA NO PÃO** 7.50  
Grilled mild linguica sandwich

All served on a Portuguese Roll with Atasca fried potatoes and mixed greens

## Entrees

### Fish & Seafood

#### Chicken

- GALINHA A VERDE** 11.95  
Boneless breast of chicken sauteed with vinho verde, mushrooms, artichokes and roasted peppers, served with jasmine rice
- PEITO DE GALINHA COM QUEIJO S. JORGE** 13.95  
Boneless chicken breast sautéed with S. Jorge cheese, linguica and wine, served with broccoli rabe rice
- PANANDO DE GALINHA** 10.95  
Breaded chicken cutlet topped with fresh tomato sauce and St. Jorge cheese served with pasta
- GALINHA COM PASTA & LINGUIÇA** 11.95  
Sauteed Chicken breast with linguica and sun dried tomatos and garlic tossed with pasta

- BACALHAU DE CEBOLADA** 14.95  
Dry salt cod with caramelized onions and peppers, surrounded by Atasca fried potatoes

- BACALHAU Á LAGAREIRO** 18.95  
Charcoal grilled dry salt cod, drizzled with hot olive oil and garlic, served with punched potatoes and grilled peppers and onions

- CALDEIRADA DE PEIXE** 14.95  
A variety of fresh seasonal fish with roasted tomatoes, onions, white wine, herbs and potatoes

- ARROZ DE MARISCO** 14.95  
Mussels clams and squid sauted with roasted tomato garlic, and spices served over rice

- CAMAROS COM PIRIPIRI** 14.95  
Sauteed shrimp with piri-piri sauce served with rice

- SALMÃO** 14.95  
Broiled salmon, topped with a lemon dill sauce, served with rice and mixed greens

- FILETES DE PEIXE FRITOS** 11.95  
Fried fillets, served with Atasca fried potatoes and mixed greens

#### Pork & Beef

- CARNE DE PORCO Á ALENTEJANA** 14.95  
Sautéed pork loin with clams, paprika, garlic and cilantro with cubed fried potatoes

- FEBRAS DE PORCO** 12.95  
Marinated pork loin medallions sautéed with white wine, garlic and a touch of mustard, served with Atasca fried potatoes and vegetables

- BIFE Á ALFACINHA** 14.95  
Sauteed 12 ounce sirloin steak topped with a garlic light cream sauce surrounded by Atasca fried potatoes

- BIFE ATASCA COM OVO A CAVALO** 15.95  
Traditional marinated 12 ounce sirloin steak sautéed with a garlic red wine sauce, topped with a fried egg, served with Atasca fried potatoes

- TIPS DE CARNE** 12.95  
Grilled marinated beef tips served with rice and mixed greens

# Specialty Drinks

MARTINI TRADICIONAL 7  
Gin or Vodka with a whisper of vermouth

BEIRAÕ MARTINI 7  
Beiraõ orange liqueur

MARTINI AQUARDENTE 7  
Portuguese grappa

PORTUGUESE 7  
Sweet Vermouth with a whisper of Gin

LIMÃO MARTINI 8  
Vodka with splash of limoncello liquor

COSMO LISBOA 8  
Absolut Citron, triple sec with a splash of cranberry juice

AMENDOA AMARGA 8  
Vodka with a splash of Portuguese almond liqueur

MAÇA VERDE 7  
Vodka with a splash of lime juice

RASPBERRY LIMA 8  
Vodka with Chambord with a splash of lime juice

CAIPIRNHA 7  
Cachaca served over ice and muddled sweet lime

GRACIOSA ISLAND ICED TEA 8  
Vodka, gin, tequila and triple sec with lemon and soda

MARGARITA 8  
José Cuervo Gold tequila, triple sec and lemon mix

MEDITERRANEAN AMOR 7  
Vodka with peach schnapps, orange and cranberry juice

ROBERTO ROY 7  
Scotch and sweet vermouth "Manhattan"

ACORIANO AZORIAN 7  
Passion fruit liqueur with Pineapple

## Cerveja - Beer

SAGRES, PORTUGAL 5  
SUPER BOCK, PORTUGAL 5

AMSTEL LIGHT, HOLLAND 5

HEINEKEN, HOLLAND 5  
NON-ALCOHOLIC 4

## Soft Drinks

SUMOL DE ANANAS 2.50  
Pineapple

SUMOL DE LARANJA 2.50  
Orange

SHIRLEY TEMPLE 2.25  
Grenadine and Ginger Ale

PEPSI OR DIET PEPSI 1.95

GINGER ALE 1.95

ICED TEA 1.95

TOM MIX 2.25  
Grenadine and Pepsi

SMALL WATER 2.50  
Sparkling or non-sparkling

LARGE WATER 4.95  
Sparkling or non-sparkling

## Coffee

EXPRESSO 2.25

CAPPUCCINO 3.95  
GALAO 3.95

REGULAR OR DECAF  
AMERICAN COFFEE 1.95

## ATASCA Wines

### White

BIN	PRODUCER			GLASS	BOTTLE
1	Casa de Vila-Verde	Vinho Verde	Portugal	5.50	21.00
2	Ponte De Pino Grigio	Veneto	Italy	5.50	21.00
3	Aveleda	Vinho Verde	Portugal		21.00
4	Quinta De Melgaco	Vinho Verde	Portugal	6.95	33.00
5	Castello D'Alba Reserva	Douro	Portugal		27.00
6	João Pires	Terras do Sado	Portugal	9.00	33.00
7	Hibrid Chardonnay	California	United States	6.00	23.00
8	Casa Santar White	Daõ	Portugal		29.00

### Rose

9	Mateus Sangria	Beiras	Portugal	5.95	23.00
				5.50	19.00

### Sparkling

13	Alianca Danubio Brut	Bairrada	Portugal		30.00
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### Red

BIN	PRODUCER	REGION	GRAPE	GLASS	BOTTLE
LIGHT BODIED REDS					
17	Monte Velho	Alentejo	Portugal		22.00
18	Grao Vasco	Daõ	Portugal		22.00

#### MEDIUM BODIED REDS

35	Periquinta	Terras do sado	Portugal	5.95	23.00
36	Castas Santar Tinto	Daõ	Portugal		33.00
38	Monsaraz	Alentejo	Portugal		23.00
39	Bazan Malbec	Mendoza	Argentina	7.50	26.00
40	Esporao Reserva	Alentejo	Portugal		42.00
41	Q. Das Bacelados Cabernet Merlot	Beiras	Portugal		48.00

#### FULL BODIED REDS

19	Bailado Merlot	Lontue Valley	Chile	6.00	23.00
20	Herdade Grande	Alentejo	Portugal	9.00	34.00
21	Castello D'Alba Reserva	Douro	Portugal		33.00
22	Anakena Cabernet	Chile	Chile	5.50	22.00
23	Quinta Dos Grillos	Daõ	Portugal		27.00
25	Casa De Santar Reserva	Daõ	Portugal		49.00
26	Alianca Chassica Reserva	Daõ	Portugal		24.00
27	Marques De Borba Reserva	Alentejo	Portugal		108.00
28	Pera Manca	Alentejo	Portugal		240.00
29	Garrafeira Dos Socios	Alentejo	Portugal		46.00
30	Porta Cavaleiros Reserva	Estremadura	Portugal		33.00
31	Frei Joao	Daõ	Portugal	5.95	23.00
32	Quinta Do Coa	Douro Valley	Portugal		35.00
34	Dona Maria Cabernet Sauvignon	Alentejo	Portugal		55.00