

Petiscos

Queijo Fresco com Tomates 5.95

Portuguese white cheese with sliced tomatoes, topped with a roasted garlic vinaigrette

Queijo com Paté 6.95

Portuguese white cheese with chourico Paté and grilled garlic corn bread

Fava Rica 5.95

Stewed fava beans with onion, garlic and vinho verde

Ervilhas Guisadas 5.95

Stewed peas, with linguica and bacon

Linguica com Ananás 6.95

Grilled linguica, served with pineapple, a traditional combination from the Azores

Dobradinha 6.95

White kidney beans with linguica, chourico, smoked bacon and tripe cooked in a light tomato sauce

Íscas na Caçarola 6.95

Sautéed calves liver with garlic, onions and red wine sauce

Ameijoas à Bulhão Pato 9.50

Little necks poached in a garlic, olive oil and white wine broth, finished with cilantro and lemon juice

Mexilhões Atasca 8.95

Spicy poached mussels with crushed red pepper, fresh tomato sauce, onions and roasted peppers

Lulas á Alho 8.95

Sautéed squid with garlic, white wine and lemon juice, topped with milho frito croutons (polenta)

Camarão com Queijo de Cabra 9.95

Casserole of shrimp, goat cheese, fresh tomatoes, herbs and jalapeño peppers

Sardinhas de Escabeche 7.95

Fresh grilled sardines with parsley, olive oil vinaigrette, onions and chilled carrots

Saladas

Salada da Horta 5.00

"Horta" means vegetable garden: a fresh mixed green salad with the Atasca vinaigrette

Salada de Feijão 5.95

Two bean salad: blackeye pea, chickpeas and grilled roasted peppers

Salada de Peixe 10.95

Fresh grilled fish of the day, served over baby greens with grilled garlic corn bread

Pastéis Atasca 9.95

Pastéis de Bacalhau (codfish cakes), Rissois de Camarao (shrimp dumplings) and Croquettes de Vitela (veal cakes), served with blackeye pea salad

Pastéis de Caranguejo 10.95

Crab cakes served over baby greens, tossed with a balsamic vinaigrette

Lulas Fritas 9.95

Fried squid served over baby greens, with a spicy mayonnaise

Salada com Galinha Picante 7.95

Grilled spicy chicken breast, served over a bed of mixed greens

Salada de Carne 8.95

Marinated sliced sirloin, served over a bed of mixed greens

Sopa do Dia 4.00

Soup of the day

Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness

ESPECIALIDADES DA CASA

Peixe - Marisco

Bacalhau de Cebolada 13.95

Fried dry salt cod with caramelized onions, roasted peppers surrounded with Atasca fried potatoes

Bacalhau com Arroz de Grelos 13.95

Fried dry salt cod, served with broccoli rabe risotto

Bacalhau Lagareiro 18.95

Grilled drysalt cod, drizzled with hot olive oil and garlic, served with punched potatoes, onions and peppers

Salmao 13.95

Broiled salmon, topped with a lemon dill sauce, served with rice and mixed greens

Caldeirada de Peixe 13.95

A variety of fresh seasonal fish with roasted tomatoes, onions, white wine, herbs and sliced potatoes

Filetes de Peixe Fritos 11.95

Fried fillets, served with Atasca fried potatoes and mixed greens

Arroz de Marisco 14.95

Seafood risotto with mussels, clams and squid

Mexilhões Atasca com Arroz 11.95

Spicy mussels with roasted peppers, fresh tomatoes, onions, white wine and rice

Lulas com Pasta 11.95

Sautéed squid with fresh tomatoes, onion and garlic tossed with pasta

Carneiro

Carne de Carneiro Grelhada 11.95

Grilled lamb tips with rice and mixed greens

Galinha

Galinha à Verde 11.95

Boneless breast of chicken sautéed with vinho verde, mushrooms, artichokes, roasted peppers and rice

Galinha com Vinho do Porto 11.95

Sautéed chicken tenderloins with mushrooms and Port wine, served with rice

Galinha com Linguica e Pasta 11.95

Sautéed chicken breast with linguica, sun dried tomatoes, honey and lemon, tossed with noodles

Galinha S. Jorge 13.95

Boneless chicken breast sautéed with linguica and wine topped with S. Jorge cheese, served with broccoli rabe rice

Porco

Carne de Porco à Alentejana 13.95

Sautéed pork loin with clams, paprika, garlic and cilantro, served 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 rice and mixed vegetables

Bife

Bife à Alfacinha 14.95

Sautéed 12 ounce sirloin steak topped with a garlic light cream sauce, served with Atasca fried potatoes

Bife Atasca 14.95

Marinated 12 ounce sirloin steak sautéed with a garlic red wine sauce and Portuguese butter, topped with a fried egg, served with Atasca fried potatoes and mixed vegetables

Sandes

<i>Filet de Peixe</i>	7.50	<i>Prego no Pão</i>	7.50
<i>Pan fried fish fillet sandwich with tartar sauce</i>		<i>Red Wine marinated sirloin steak sandwich</i>	
<i>Salada de Galinha</i>	7.50	<i>Presunto e Queijo Fresco</i>	7.50
<i>Chicken salad with finely chopped pickle</i>		<i>Presunto (home cured ham), fresh white cheese, tomatoes, and roasted garlic with a red onion vinaigrette</i>	
<i>Peito de Galinha no Pão</i>	7.50	<i>Febras de Porco no Pão</i>	7.50
<i>Grilled boneless chicken breast</i>		<i>Grilled pork loin sandwich with a garlic wine pan sauce</i>	
<i>S. Jorge Cheese Burger</i>	8.95	<i>Linguiça Grelhada no Pão</i>	7.50
<i>Beef burger served with slightly piquant, firm Portuguese cheese</i>		<i>Grilled mild linguiça sandwich</i>	

*All sandwiches are served on Portuguese roll
with Atasca fried potatoes and mixed greens*

Gift Certificates available for all your Special Occasions !!!



Joseph A. & Maria C. Cerqueira
PROPRIETORS