



ATASCA

authentic portuguese cuisine

Petiscos

Queijo Fresco com Tomates 5.00

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.

Pastéis Atasca 8.95

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

Pastéis de Caranguejo 9.95

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

Fava Rica 5.95

Stewed fava beans with onion, garlic and vinho verde

Presunto da Casa com Queijo e Tomates 7.95

Sliced home-cured ham, Portuguese white cheese and tomatoes

Linguiça com Ananás 6.50

Grilled linguiça, served with pineapple, a traditional Azores combination

Dobradinha 6.95

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

Íscas na Caçarola 6.95

Sautéed calves liver with garlic, onion and wine sauce

Ameijoas à Bulhão Pato 8.50

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

Mexilhões Atasca 7.95

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

Lulas á Alho 7.95

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 grilled garlic corn bread

Camarão com Queijo de Cabra 8.95

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

Sardinhas Grelhadas 7.95

Grilled whole sardines with roasted peppers

Sardinhas de Escabeche 6.95

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

Saladas

Polvo na Caçarola 8.95

Chilled salad of tender bits of octopus tossed in a light cumin vinaigrette

Salada da Horta 5.00

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

Salada de Feijão 5.95

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

Sopa

Sopa do Dia 3.95

Soup of the day

Especialidades da Casa

Peixe - Mariscos

Bacalhan de Cebolada 15.95

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

Bacalhan á Lagareiro com Batatas a Murro 16.95

Charcoal grilled dry salt cod, drizzled with hot olive oil and garlic, served with punched potatoes and grilled peppers and onions

Saluão 15.95

Broiled salmon, topped with a lemon dill sauce, served with potato cake and vegetable of the day

Caldeirada de Peixe 16.95

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

Cataplana 16.95

Clams, mussels and shrimp, steamed in a cataplana (copper steamer), with onions, red peppers, prosciutto and linguica served with jasmine rice

Camarão Atasca 19.95

Broiled jumbo shrimp with a light spicy fresh tomato sauce, served with sautéed broccoli rabe and Atasca fried potatoes

Caldeirada de Marisco 24.95

Traditional shellfish stew served with jasmine rice

Caldeirada de Bacalhan 15.95

Traditional dry salt codfish stew

Arroz de Mariscos á Valenciana 29.95

Shrimp, mussels, clams, squid, pork, linguica and chicken cooked with saffron rice (for two)

Vitela

Vitela Madeirense 24.95

14 oz. veal chop topped with a Madeira wine and wild mushroom sauce, served with roasted potatoes

Galinha

Galinha á Verde 14.95

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

Galinha com Vinho do Porto 14.95

Sautéed chicken breast with mushrooms and Port wine, served with a white kidney bean risotto

Peito de Galinha com Queijo S. Jorge 15.95

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

Porco

Carne de Porco á Alentejana 16.95

Sautéed pork loin with clams, paprika, garlic and cilantro with cubed fried potatoes

Febras de Porco 14.95

Marinated pork loin medallions sautéed with white wine, garlic and a touch of mustard, served with Atasca fried potatoes and vegetables

Bife

Bife á Alfacinha 15.95

Sautéed 12 ounce sirloin steak topped with a garlic light cream sauce in a casserole dish surrounded with home fried potatoes

Bife Atasca com Ovo a Cavalo 16.95

Traditional 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

Chef's suggestions on the back



Sugestões

Petisco

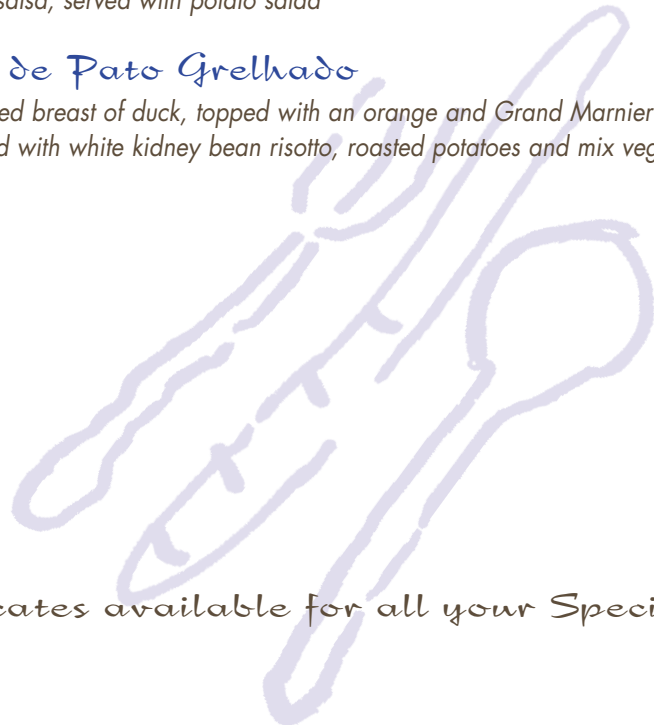
Salada de Lulas 7.95
Chilled squid salad served over a bed of mixed greens

Pratos do Dia

Marisco a Bela Vista 19.95
Shrimp, clams, mussels and sea scallops, sautéed in ginger, roasted tomatoes, garlic and brandy, served with jasmine rice

Peixe do Dia Grelhado 17.95
Grilled seasonal fish, topped with a cold tomato, basil and corn salsa, served with potato salad

Peito de Pato Grelhado 17.95
Roasted breast of duck, topped with an orange and Grand Marnier sauce, served with white kidney bean risotto, roasted potatoes and mix vegetables



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O'Cantinho

1128 Cambridge Street
Cambridge, MA 02139
Telephone 617.354.3443

E-mail: ocantinho@aol.com

www.atasca.com

Joseph A. & Maria C. Cerqueira
Proprietors