



**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 à 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

### Bacalhau de Cebolada 15.95

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

### Bacalhau à 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 Bacalhau 15.95

Traditional dry salt codfish stew

### Arroz de Mariscos à 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 à 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 à 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 à 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

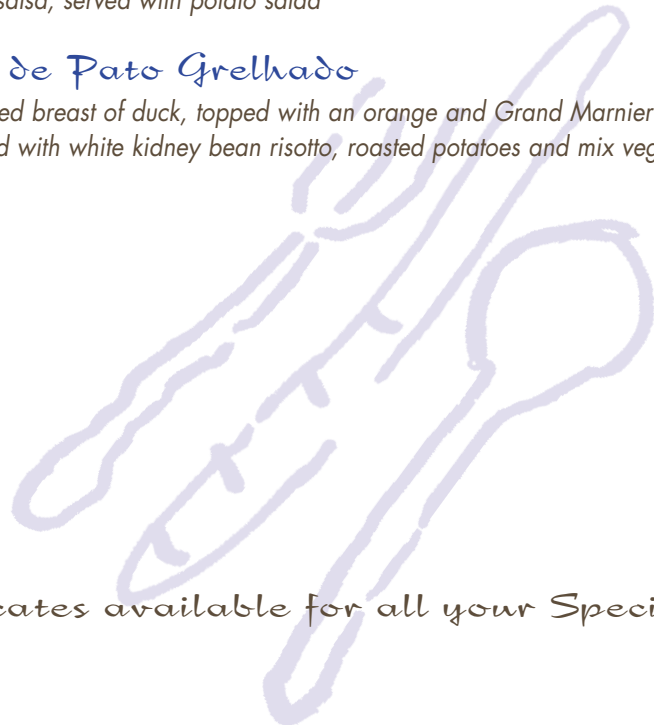
*Salada de Lulas* 7.95  
*Chilled squid salad served over a bed of mixed greens*

## 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](mailto:ocantinho@aol.com)

[www.atasca.com](http://www.atasca.com)

Joseph A. & Maria C. Cerqueira  
Proprietors