



ATASCA

authentic portuguese cuisine

Petiscos

Queijo Fresco com Tomates	5.95	Lulas à Alho	8.95
<i>Portuguese white cheese with sliced tomatoes, topped with a roasted garlic vinaigrette</i>		<i>Sautéed squid with garlic, white wine and lemon juice, topped with milho frito croutons (polenta)</i>	
Queijo com Paté	6.95	Gambas Grelhadas	8.95
<i>Portuguese white cheese with chourico Paté and grilled garlic corn bread.</i>		<i>Grilled whole shrimp with a hot piri-piri sauce, served with grilled garlic corn bread</i>	
Pastéis Atasca	9.95	Camarão com Queijo de Cabra	9.95
<i>Pasteis de Bacalhau (codfish cakes), Rissois de Camarao (shrimp dumplings) and Croquettes de Vitela (veal cakes) served with blackeye pea salad</i>		<i>Casserole of shrimp, goat cheese, fresh tomatoes, herbs and jalapeño peppers</i>	
Pastéis de Caranguejo	9.95	Sardinhas Grelhadas	8.95
<i>Crab cakes served over baby greens, tossed with a balsamic vinaigrette</i>		<i>Grilled whole sardines with roasted peppers</i>	
Fava Rica	5.95	Sardinhas de Escabeche	7.95
<i>Stewed fava beans with onion, garlic and vinho verde</i>		<i>Fresh grilled sardines with parsley, olive oil vinaigrette, onions and carrots (served chilled)</i>	
Ervilhas Guisadas	5.95	Walter Sampler	16.95
<i>Stewed peas, with linguica and bacon</i>		<i>Sautéed garlic shrimp over grilled corn bread, cold octopus tossed with lemon vinaigrette, fried squid with piri-piri mayonaise</i>	(for two)
Presunto da Casa com Queijo e Tomates	8.95		
<i>Sliced home-cured ham, Portuguese white cheese and tomatoes</i>			
Linguica com Ananás	6.95		
<i>Grilled linguica, served with pineapple, a traditional Azores combination</i>			
Dobradinha	6.95		
<i>White kidney beans with linguica, chourico, smoked bacon and tripe cooked in a light tomato sauce</i>			
Íscas na Caçarola	6.95		
<i>Sautéed calves liver with garlic, onion and wine sauce</i>			
Caracoletas	9.95		
<i>Sautéed Escargot, with fresh tomatoes, garlic, red wine and milho frito (polenta)</i>			
Ameijoas à Bulhão Pato	9.50		
<i>Littleneck clams poached in a garlic olive oil and white wine broth, finished with cilantro and lemon juice</i>			
Mexilhões Atasca	8.95		
<i>Spicy poached mussels with crushed red pepper, fresh tomato sauce, onions and roasted peppers</i>			

Saladas

Polvo na Caçarola	8.95
<i>Chilled salad of tender bits of octopus tossed in a light cumin vinaigrette</i>	
Salada da Horta	5.00
<i>"Horta" means vegetable garden: a fresh mixed green salad with Atasca vinaigrette</i>	
Salada de Feijão	5.95
<i>Two bean salad: blackeye pea, chickpeas and grilled roasted peppers</i>	

Sopa

Sopa do Dia	4.00
<i>Soup of the day</i>	

Especialidades da Casa

Peixe - Mariscos

Bacalhau de Cebolada	17.95	Baked dry salt cod with caramelized onions, roasted peppers surrounded with Atasca fried potatoes
Bacalhau à Lagareiro com		
Batatas a Murro	18.95	Charcoal grilled dry salt cod, drizzled with hot olive oil and garlic, served with punched potatoes and grilled peppers and onions
Salmão	17.95	Broiled salmon, topped with a lemon dill sauce, served with potato cake and vegetable of the day
Caldeirada de Peixe	17.95	A variety of fresh seasonal fish with roasted tomatoes, onions, white wine, herbs and sliced potatoes
Pescador	19.95	Fisherman's Platter - Variety of golden fried fish, squid and shrimp, served with home fried potatoes and tartar sauce
Cataplana	18.95	Clams, mussels and shrimp, steamed in a cataplana (copper steamer), with onions, red peppers, prosciutto and linguica served with jasmine rice
Camarão Atasca	21.95	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	17.95	Traditional dry salt codfish stew
Arroz de Mariscos à Valenciana	32.95	Shrimp, mussels, clams, squid, pork, linguica and chicken cooked with saffron rice

Vitela

Vitela Madeirense	26.95	14 oz. veal chop topped with a Madeira wine and wild mushroom sauce, served with roasted potatoes
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Galinha

Galinha à Verde	15.95	Boneless breast of chicken sautéed with vinho verde, mushrooms, artichokes and roasted peppers, served with jasmine rice
Galinha com Vinho do Porto	15.95	Sautéed chicken breast with mushrooms and Port wine, served with a white kidney bean risotto
Peito de Galinha com Queijo S. Jorge	16.95	Boneless chicken breast sautéed with S. Jorge cheese, linguica and wine, served with broccoli rabe risotto
Franco Piri-Piri	18.95	Roasted Cornish Game Hen, with a piri-piri sauce, served with garlic mashed potatoes

Porco

Carne de Porco à Alentejana	18.95	Sautéed pork loin with clams, paprika, garlic and cilantro with cubed fried potatoes
Febras de Porco	16.95	Marinated pork loin medallions sautéed with white wine, garlic and a touch of mustard, served with Atasca fried potatoes and vegetables
Costeleta de Porco Recheada	18.95	Stuffed 13oz. Pork Chop, with raisins and linguica, served with steak potatoes and vegetables
Bife		
Bife à Alfacinha	17.95	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	18.95	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
Bife Recheado	19.95	Stuffed Sirloin Steak, with S. Jorge cheese and presunto, served with steak potatoes and vegetables
Costeletas de Carneiro	26.95	Rack of Lamb, served with roasted garlic mashed potatoes and vegetables

Chef's suggestions on the back