



Dinner Menu

Appetizers

- LULAS À 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
- SARDINHAS GRELHADAS** 8.95
Grilled whole sardines with roasted peppers
- SARDINHAS DE ESCABECHE** 7.95
sardines with parsley, olive oil vinaigrette, onions and carrots (served chilled)
- WALTER SAMPLER** 16.95
Sautéed garlic shrimp over grilled corn bread, cold octopus tossed with lemon vinaigrette, fried squid with piri-piri mayonaise
- QUEIJO COM PATÉ** 6.95
Portuguese white cheese with chourico Pate and grilled garlic corn bread
- PASTÉIS DE CARANGUEJO** 9.95
Crab Cakes served over baby greens, tossed with a balsamic vinaigrette

- PRESUNTO DA CASA COM QUEIJO E TOMATES** 8.95
Sliced home-cured ham, Portuguese white cheese and tomatoes
- LINGUIÇA COM ANANÁS** 6.95
Grilled linguica, served with pineapple, a traditional Azores combination
- DOBRADINHA** 6.95
White kidney beans with linguica, chourica, smoked bacon and tripe cooked in a light tomato sauce
- ISCAS NA CACAROLA** 6.95
Sautéed calves liver with garlic, onion and wine sauce
- AMEIJOAS À BULHAO PATO** 9.50
Littleneck clams 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
- EMPADA DE CARNE** 7.95
Beef turnovers, with Atasca fresh, flavorful light tomato sauce
- CREPES** 8.95
Spinach, walnuts nuts and raisin Crepes with a piquant sour cream and melted S.Jorge cheese sauce

- 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
- LEGUMES** 7.95
roasted zucchini, summer squash, eggplant, asparagus and Portobello mushroom, sautéed with garlic and olive oil
- MINI KABOBS DE GALINHA** 8.95
Chicken skewers, marinated in orange-mustard sauce, grilled and served with a mustard mushroom cream sauce
- MINI KABOBS DE CARNE** 9.95
Sirloin steak skewers with peppers, red onions and a goat cheese cream sauce
- CAMARÕES** 9.95
Fried Shrimp in a crispy batter with a shrimp piri-piri and roasted red pepper cream sauce
- CODORNIZ** 9.95
Quail sautéed with garlic and vinho verde, over fava bean polenta
- COSTELETAS DE CARNEIRO** 10.95
Grilled Lamb chops with Madeira wine sauce and raisins

Salads & Soup

- POLVO NA CACAROLA** 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 DO DIA - SOUP OF THE DAY 4.00

Fish & Seafood Entrees

- BACALHAU DE CEBOLADA** 17.95
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** 17.95
A variety of fresh seasonal fish with roasted tomatoes, onions, white wine, herbs and potatoes
- PESCADOR** 19.95
Fisherman's Platter - Variety of golden fried fish, squid and shrimp, served with Atasca fried potatoes and tartar sauce

- ARROZ DE MARISCOS Á VALÉNCIANA** 32.95
(SERVES TWO)
Shrimp, mussels, clams, squid, pork, linguica and chicken Portuguese style Paelha

- MAR E TERRA** 29.00
Sirloin steak and baked stuffed lobster tail served with roasted potatoes and vegetables

- SALMÃO** 17.95
Broiled salmon, topped with a lemon dill sauce, served with potato tortilha and vegetables

- CALDEIRADA DE MARISCO** 24.95
Traditional shellfish stew served with jasmine rice

- CALDEIRADA DE BACALHAU** 17.95
Traditional dry salt cod stew

- CAMARÃO ATASCA** 21.95
Broiled jumbo shrimp with a light spicy fresh tomato sauce, served with sautéed broccoli rabe and Atasca fried potatoes

- CATAPLANA** 18.95
Clams, mussels and shrimp, steamed in a cataplana (copper steamer), with onions, red peppers, prosciutto and linguica served with jasmine rice

Chicken Entrees

- GALINHA Á VERDE** 15.95
Boneless breast of chicken sautéed with vinho verde, mushrooms, artichokes and roasted peppers, served with jasmine rice

- FRANGO PIRI-PIRI** 18.95
Roasted Cornish Game Hen, with a piri-piri sauce, served with garlic mashed potatoes

- PEITO DE GALINHA COM QUEIJO S. JORGE** 16.95
Boneless chicken breast sautéed with S. Jorge cheese, linguica and wine, served with broccoli rabe rice

Pork Entrees

- CARNE DE PORCO Á 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
13 oz. Pork Chop Stuffed, with raisins and linguica served with potatoes and vegetables

Steak Entrees

- BIFE Á ALFACINHA** 17.95
Sautéed 12 ounce sirloin steak topped with a garlic light cream sauce surrounded with by Atasca fried potatoes

- BIFE RECHEADO** 19.95
Stuffed Sirloin Steak, with S. Jorge cheese and presunto, served with potatoes and vegetables

- BIFE ATASCA COM OVO A CAVALO** 18.95
Traditional marinated 12 ounce sirloin steak sautéed with a garlic red wine sauce, topped with a fried egg, served with Atasca fried potatoes and mixed vegetables

- COSTELETAS DE CARNEIRO** 26.95
Rack of Lamb, served with roasted garlic mashed potatoes and vegetables

- PERNA DE CARNEIRO** 19.95
Slowly roasted Lamb Shank, served with garlic mashed potatoes and roasted vegetables

- VITELA MADEIRENSE** 26.95
14 oz. veal chop topped with a Madeira wine and wild mushroom sauce, served with roasted potatoes

Before placing your order, please inform your server if a person in your party has a food allergy. Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. 18% service will be added to parties of 6 or more people

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

BUD LIGHT 4
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

Wines from Portugal are classified by region, like many other wine regions of the world. In an effort to simplify your wine selection and to meet customer demand

White

BIN	PRODUCER	REGION	GRAPE	GLASS	BOTTLE
1	Casa de Vila-Verde	Vinho Verde	Loureiro, Trajadura	5.50	21.00
3	Aveleda	Vinho Verde	Trajadura, Loureiro		21.00
4	Quinta De Melgaco	Vinho Verde	Alvarinho	6.95	33.00
5	Castello D'Alba Reserva	Douro	Codega, Viosinho, Ribigato		27.00
6	João Pires	Terras do Sado	Dry Muscat	9.00	33.00
7	Quinta Da Murta	Bucelas	Arinto	6.95	23.00
8	Casa Santar White	Daõ	Ancruzado, Cerceal, Vical		29.00

Rose

9	Matens Sangria	Beiras	Baga	5.95	23.00
				5.50	19.00

Sparkling

13	Alianca Danubio Brut	Bairrada	Baga		30.00
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Red

BIN	PRODUCER	REGION	GRAPE	GLASS	BOTTLE
LIGHT BODIED REDS					
17	Monte Velho	Alentejo	Aragones, Castelaõ		22.00
18	Grao Vasco	Daõ	Touriga, Roriz, Jaen		22.00

MEDIUM BODIED REDS

35	Periquinta	Terras do sado	Castelaõ, Trincadeira Aragonez	5.95	23.00
36	Castas Santar Tinto	Daõ	National, Roriz, Alfrocheiro		33.00
38	Monsaraz	Alentejo	Castelaõ, Trincadeira		23.00
39	Santa Victoria	Alentejo	Cabernet, Shiraz, Touriga	7.50	26.00
40	Esporao Reserva	Alentejo	Trincadeira, Aragones, Castelaõ		42.00
41	Q. Das Bacelados	Beiras	Cabernet, Merlot		48.00

FULL BODIED REDS

19	Castello D'Alba	Douro	Touriga National, Tinta Roriz, Touriga Franca	6.50	23.00
20	Herdade Grande	Alentejo	Aragones, Trincadeira, Cabernet Sauvignon	9.00	34.00
21	Castello D'Alba Reserva	Douro	Touriga National, Tinta Roriz, Touriga Franca		33.00
23	Quinta Dos Grillos	Daõ	Touriga National, Alfrocheiro		27.00
25	Casa De Santar Reserva	Daõ	Touriga National, Tinta Roriz, Alfrocheiro		49.00
26	Alianca Chassica Reserva	Daõ	Alfrocheiro, Tinta Roriz - Baga		24.00
27	Marques De Borba Reserva	Alentejo	Trincadeira, Aragones, Castelaõ		108.00
28	Pera Manca	Alentejo	Trincadeira, Aragones		240.00
29	Garrafeira Dos Socios	Alentejo	Trincadeira, Aragones		46.00
30	Porta Cavaleiros Reserva	Estremadura	Touriga National		33.00
31	Frei Joao	Daõ	Touriga Comanje	5.95	23.00
32	Quinta Do Coa	Douro (Organic)	Tinta Roriz, Touriga National		33.00
34	Dona Maria	Alentejo	Alicante Bouschet Shyra, Aragones, Cabernet Sauvignon		54.00