

Natas Pastries

PORTUGUESE BAKERY & CAFÉ

APPETIZERS

Shrimp Cocktail

Jumbo Shrimp with Homemade
Horseradish Cocktail Sauce 10.95

Mixed Platter

Choose 5 from list below: Croquetes,
Rissoles, Pasteis de Bacalhau, Folhado
de Carne, Salsicha, Galinha, Spinach
Feta, served with Salad 17.95

Chouriços Grelhados

Variety of grilled Portuguese
Sausages/Chouriços served with
house Bread 13.95

Chouriço Assado

Portuguese Chouriço Mild or Hot
flambéed at the table in a traditional
dish served with house Bread 11.95

Cheese Platter

Sample of premium Imported Cheeses
served with Fruit, Nuts and Bread
15.95. Add Chouriços or Prosciutto 5

Fisherman Bowl

Steamed Clams, Mussels or both in a
white Wine, Onions, Lemon and
Butter Sauce served with house Bread
16.95. Add Chouriço 2

Mediterranean Dips

Homemade Hummus, Olive Tapenade
& Eggplant Caviar served with Pita
Bread 9.95

Café Marinated Olives

Imported marinated Olives with fresh
Basil served with house Bread 5.75

Gambas à Alho

Head on Jumbo Shrimp stir fried with
Garlic, Wine and Piri-Piri Cream
Sauce, served with Garlic Bread 15.95

Melon with Prosciutto

Fresh Honeydew Melon topped with
slices of Imported Prosciutto 11.95

* Dishes that are served after 5 pm
Mon-Fri, Sat & Sun served all day!

ENTRÉES

Bacalhau à Brás

Sautéed Salt Cod with Eggs, Onions
and straw Potatoes 21.95

Bacalhau com Natas

Salt Cod sautéed with Potatoes and
Onions in a Bèchamel Cream Sauce
21.95. Add Shrimp 5

Bacalhau à Lagareiro

Cod fillet baked with new Potatoes in
Garlic Olive Oil* 22.95

Caldeirada

Seafood Stew of Sea Bass, Salmon,
Cod, Shrimp, Clams and Mussels
served over Rice or Potatoes 28.95

Espetada de Gambas

Bacon wrapped Jumbo Shrimp served
with Shrimp & Bacon Saffron fried
Rice and Vegetables* 22.95

Shrimp Mozambique

Head on Shrimp grilled with Piri-Piri
spicy Sauce with new baked Potatoes
and Aioli Sauce 19.95

Polvo à Lagareiro

Octopus baked with new Potatoes in
Garlic Olive Oil 19.95

Baked Salmon

Salmon with mashed Potatoes,
steamed Spinach & Asparagus in a
Wine, Lemon creamy Caper
Sauce* 21.95

Feijoada

Portuguese Stew of Sausages, Pork
Ribs, Beans, Cabbage, Carrots served
over Rice 19.95

Carne de Porco à Alentejana

Traditional dish of Pork, Potatoes and
Clams Stew 19.95

Chicken Madeira

Chicken Breast with fresh Asparagus
and melted Mozzarella, fresh
Mushroom Madeira Sauce served
with mashed Potatoes* 21.95

Empadão

Oven baked dish of ground Beef with
mashed Potatoes and melted Cheese
served with Salad 19.50

Bitoque

New York Steak with fried Egg,
served with Fries and Salad* 26.95

Bife à Casa

New York Steak in a Cognac
Peppercorn Sauce with mashed
Potatoes or French Fries* 26.95

Pasta

Fettuccini Pasta with Homemade
Pesto, Tomatoes & Basil 15.95, with
Chicken 18.95 or Shrimp 22.95

WINES

Portuguese Red Wines

Per Glass 1/2 Bottle 1 Bottle

Portuga Red	9 16 28
Quinta das Amoras	9 16 28
Porta dos Cavaleiros	10 17 34
Frei João	10 17 34
Frei João RSV	13 24 42
Cadaval Trincadeira	14 25 47
Adega de Borba Premium	12 21 39
Adega de Borba RSV	14 25 48
Cabriz Reserva	14 25 48

More Wines

Cabernet Sauvignon*	11
Chardonnay*	10
Pinot Grigio*	10

* Ask server for our current selection!

Corkage Fee 15

Mimosas w/ fresh squeezed O.J 7

Champagne glass 7/ Bottle 36

Sangria 8 15 28

Portuguese White Wines

Portuga White	9 15 28
Quintas das Amoras	9 15 28
Casal Garcia Verde or Rosé	9 15 28

BEERS & PORTS

Sagres Lager	6
Super Bock	6
Heineken	6
Miller Light	6
Corona	6
Pocas Tawny or Pocas White Port	8
Pocas 10 year Old Port	12
Pocas 20 Year Old Port	15

COFFEES & MORE

Coffees*

House Blend Coffee, Hot Tea	2.50
Lattes, Cappuccinos, Macchiatos,	
Breves, Chai Spice Lattes	3.50/4.25
Americano	2.75/3.25
Espresso	1.95/2.75
Hot Chocolate	3.95
Mocha	4.25/4.95

Fresh Squeezed Orange Juice 4.95

Cold Drinks

Coke, Diet Coke, 7-up, Water	1.95
Coffee, Tropical Tea, Lemonade,	
Arnold Palmer, Milk	2.75
Perrier, Agua das Pedras	3.00
Ice Blended Drinks* - Mocha, Vanilla,	
Chai Spice	4.95

Portuguese Sodas and Juices

Sumol Orange, Passion Fruit,	
Pineapple & Guarana or Compal	
Peach	3.00

*Add Espresso Shot 1.50, add Flavor
Shot .75c