

Natas Pastries

PORTUGUESE BAKERY & CAFÉ

DINNER MENU

ENTRADAS

Mixed Platter

Choose 5 appetizers from list below:
Croquetes, Rissois, Pasteis de Bacalhau, Folhado de Carne, Salsicha, Galinha, Spinach Feta, served with House Salad, Olives and Bread 16.95

Café Marinated Olives

Imported Olives marinated in Garlic, Olive Oil & fresh Herbs served with Bread 5.00

Fresh Cheese Platter

3 Fresh Cheeses accompanied with Tomatoes, fresh Basil, served with Olives & Bread 12.95

Chouriços Grelhados

Variety of grilled Imported Portuguese Sausages/Chouriços served with Bread 12.95

Francesinha

Portuguese sandwich made with meats, molten Cheese in a hot thick Sauce, served with Fries 16.95

Ameijoas à Bulhão Pato

Baby Clams cooked in a white Wine, Onions, Lemon and Butter Sauce 12.95

Mexilhão de Cebolada

Steamed Mussels cooked in white Wine, Onions, finished in a Butter or Marinara Sauce 13.95

Gambas à Alho

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

Chouriço Assado

Chouriço flambéed at the table in a traditional ceramic pig dish 9.95

Melon with Prosciutto

Fresh Honeydew Melon topped with slices of Prosciutto 9.95

3 Cheese Platter

Cheeses with Bread & Olives. "Serra da Estrela", additional charge (Add Chouriços 5) 14.95

The Mediterranean Platter

Prosciutto, Fresh Mozzarella, Tomatoes, Olives & Bread 12.95

SOPAS

Caldo Verde

Traditional Portuguese Soup of mashed Potatoes and Kale (Add Chouriço 2) 5.25

Sopa de Pedra

A Portuguese thick Vegetable Soup made of at least ten different Vegetables (Add Chouriço 2) 5.75

SALADAS

Salada da Horta

Our House Salad made of Lettuce Tomatoes, Cucumbers, Onions Carrots in House Vinaigrette 5.95

Organic Baby Spring Mix Salad

Organic Baby Spring Mix tossed with our House Balsamic Vinaigrette 5.95

Salada de Frango

Grilled Chicken Breast Salad made with Lettuce, Tomatoes, Cucumbers Carrots, Onions, roasted Bell Peppers and Avocado 10.95

Delicias do Mar

Shrimp and Crab Salad, Lettuce Tomatoes, Onions, Cucumbers Carrots, Egg and Avocado 13.75

Salada de Atum

Tuna Salad, Lettuce, Tomatoes Onions, Cucumbers, Carrots and Egg (Portuguese Tuna add 2) 11.95

Salada de Polvo

Baked Octopus marinated in Olive Oil, Onions and Bell Peppers, served with Garlic Bread 14.95

Salada de Sardinhas

Pickled Portuguese spiced Sardines served with Tomatoes, roasted Bell Peppers, Onions and Egg 11.95

Atum com Grão

Portuguese Tuna, Garbanzo Beans and Mixed Baby Greens Salad 9.95

Sides

French Fries with Ailoi 5.95
Rice/Potatoes/Vegetables 3.00
Bread & Olives 1.50

PRATOS PRINCIPAIS

Bacalhau à Brás

Sautéed Salt Cod with Egg, Onions and straw Potatoes 17.95

Bacalhau Cozido

Boiled Salt Cod Fillet served with Potatoes & Vegetables \$19.95

Bacalhau com Natas

Shredded Salt Cod sautéed with Potatoes & Onions finished in a Bèchamel Cream Sauce (Add Shrimp 5) 19.95

Caldeirada

Seafood Stew of Sea Bass, Salmon Cod, Shrimp, Clams & Mussels served with Rice or Potatoes 21.95

Espetada de Gambas

Bacon wrapped Jumbo Shrimp with Saffron Rice & Vegetables 17.95

Baked Salmon

Baked Salmon served with mashed Potatoes and Vegetables 16.95

Carne de Porco à Alentejana

Traditional dish of Pork, Potatoes and Clams Stew 17.95

Pasta

Fettuccini Pasta with Pesto Garlic, roasted Tomatoes & Basil Chicken 13.95 or Shrimp 15.95

Feijoada

Traditional Portuguese Sausage, Ribs and Bean Stew served with Rice 14.95

Chicken Madeira

Chicken Breast cooked in Portuguese Madeira Wine & Mushrooms served with mashed Potatoes 16.95

Empadão

Oven baked dish of seasoned ground Beef with mashed Potatoes & melted Cheese served with Salad 17.50

Bitoque

Top Sirloin Steak with fried Egg, served with Fries and Salad 17.95

Bife à Casa

Top Sirloin Steak in a Cognac Sauce with Fresh Peppercorn, with mashed Potatoes or French Fries 17.95