

OUR PASTRIES

Éclairs and Cream Puffs

Cream Puffs - Pate-au-choux filled with custard topped with powdered sugar 2.75/Chocolate 3.25/ Éclair small 3.75/ Large 4.75

Napoleon

A classic favorite; layer after layer of custard, flaky dough topped with Fondant and drizzled in chocolate 4.75

Brasileira

Cart topped with custard, whipped cream, roasted sweet almonds & powdered sugar 4.25

Fruit Cart

Made with our buttery dough, custard and topped with your favorite fresh fruit 4.25

Fruit Natas

Regular nata topped with fresh fruit Mini 2.75 regular 3.95

Black Forest Cart

Cart topped with custard, cherries and chocolate shavings 4.25

Pyramid

Brownie of Portugal, we make ours with dark chocolate, marzipan and Kahlua dipped in chocolate 3.95

Chocolate dipped Strawberries 3.50

Caramel Cookie Cake

Layered cake of butter cookies dipped in espresso topped with caramel and toffee 4.75

Chocolate Cookie Cake

Layered cake of butter cookies dipped in espresso and milk chocolate 4.75

Chocolate Salami

Butter cookies mixed with milk chocolate dipped in chocolate 4.75

Chocolate Fudge Cake

Dark chocolate mousse and fudge cake 4.75

Cheese Cake

Plain cheese cake topped with whipped cream and fruit 4.75

Duchaise

French name for a Portuguese favorite, an éclair of custard, whipped cream and "fios de ovos" 4.75

Tiramisu

Traditional recipe of tiramisu made with mascarpone 4.75

Cannolis

Traditional recipe of mascarpone, ricotta and cream cheese filling
light and sweet 2.25

Doce da Casa Cups or any Mousse Cups or Flan are

The Portuguese tiramisu in a cup, layers of custard, chocolate chip cookies
dipped in chocolate milk, whipped cream topped with chocolate shavings 4.75

Fancy Pastries

Pate-au-choux filled with custard, fruit, and whipped cream. Cake of the Day 5.25

Nata

Our signature pastry, Crème brulee custard in a flaky puff pastry shell 2.50

Specialty Nata

Our nata topped with either fresh custard and coconut or topped
with fudge chocolate and peanuts 2.95

Queijada

Pastry made with ricotta cheese and cinnamon
in puff pastry shell 2.50

Pasteis de Coco

Coconut and lemon cupcake, a delight for coconut lovers 2.50

Pasteis de Feijao

Pastry made with almonds and white Beans, topped with fondant and drizzled with
chocolate 2.75

Malassadas

Our house donut 2.25

Bola de Berlin

Our donut filled with pastry cream 3.75

Brownies

Ours are made with imported Belgium chocolate and topped
with walnuts 2.75

Butter Croissant 2.75

Chocolate Croissant 3.50

Apple Brasileira

Cookie tart filled with apples and roasted sweet almonds 3.75

Morgado

Hearty almond tart, made with lots of almonds and marzipan topped
with fondant 3.75

Prune Tart

Prunes in a tart cookie shell, just like Grandma used to make 3.75

Bread Pudding

Bread pudding is made with our Portuguese sweet bread

coconut milk and raisins 2.95

Apple Turnover

Puff Pastry Pocket, filled with Apples 2.95

Bear Claw

Soft pastry dough filled with almond paste 2.95

Scones

Traditional recipe with buttermilk filled with raisins 2.95

Suspiros

Merengues made of egg whites and sugar 2.95

Chocolate Suspiros

Merengues made of egg whites and sugar dipped in chocolate 3.25

Muffins

All muffins are oat bran, filled and topped according to the flavor (blueberry, apple or banana nut) 3.00

Apple /Cherry Strudel

Old fashion strudel recipe made with plenty of apples or cherries and custard, tangy and delicious 3.95

Bolo Abacaxi or Apple Cake

Our version of the pineapple and apple upside down cakes 3.95

Portuguese sweet bread

Our traditional sweet bread similar to brioche 1.25

COOKIES-Butter cookies, Chocolate Chip & Mini Macaroons 3 for \$1 (no mix & match)

Ganache .95, Biscotti 2.75, Brownie bites.95, Almond Cookies .95, Lemon bites 1.10, Florentina 1.75, Palmier 1.75, Oatmeal Cranberry .60, Gingerbread cookies 5 for \$1, Macaroon 1.50, Macaroon dipped in chocolate 2.25, Peanut Chocolate bars \$1.50

Croquetes

Seasoned ground beef rolls breaded and fried 2.50

Folhado de Carne

Puff pastry filled with seasoned ground beef & spices 2.95

Folhado de Galinha e Queijo

Puff pastry with chicken, mozzarella and vegetables 2.95

Pasteis de Bacalhau

Our version of crab cakes made with cod 2.50

Rissois

Shrimp and crab turnover 2.95

Sausage Roll

Sausage in puff pastry 2.35

Spinach Feta Puff Roll

Made with spinach and feta 2.75