

Pastry Descriptions & Prices

DRY CASE PASTRIES (Non refrigerated)

Nata (Dry Case)

Our signature pastry, a Crème brulee type custard in a flaky puff pastry shell
3.75

Specialty Nata (Dry Case)

Our nata topped with either fresh custard and coconut or topped with fudge chocolate and peanuts 4.25

Queijada (Dry Case)

Mini cheesecake pastry made with ricotta cheese and cinnamon in puff pastry shell 3.75

Pasteis de Coco (Dry Case)

Coconut and lemon cupcake, a delight for coconut lovers 3.25

Pasteis de Feijao (Dry Case)

Mainly made with almonds, topped with fondant and drizzled with chocolate 3.75

Malassadas (Dry Case)

Our house donut, nothing inside 2.75

Bola de Berlin (Dry Case)

Our donut filled with pastry cream 4.75

Brownies (Dry Case)

Ours are made with imported Belgium chocolate and topped with walnuts 3.95

Butter Croissant (Dry Case) 3.50

Chocolate Croissant (Dry Case) 3.95

Apple Brasileira (Dry Case)

Cookie tart filled with apples and roasted sweet almonds 3.95

Morgado (Dry Case)

Hearty almond tart, made with lots of almonds and marzipan topped with fondant 3.95

Prune Tart (Dry Case)

Prunes in a tart cookie shell, just like Grandma used to make 3.95

Bread Pudding (Dry Case)

Bread pudding is made with our Portuguese sweet bread coconut milk and raisins 3.95

Apple Turnover (Dry Case)

Puff Pastry Pocket, filled with Apples 3.95

Bear Claw (Dry Case)

Soft pastry dough filled with almond paste 3.95

Scones(Dry Case)

Traditional recipe with buttermilk filled with raisins 3.75

Suspiros(Dry Case)

Merengues made of egg whites and sugar 2.95 dipped in chocolate 3.75 (gf)

Mini chocolate suspiro 1.50 dipped in chocolate 1.95 (gf)

Quesito (Dry Case)

Pastry filled with cream cheese and guava 3.75

Danish (Dry Case)

Traditional soft Danish with raisins 3.75

Muffins (Dry Case)

All muffins are oat bran, filled and topped according to the flavor (blueberry, apple or banana nut) 3.95

Apple /Cherry Strudel (Dry Case)

Old fashion strudel recipe made with plenty of apples or cherries and custard, tangy and delicious 4.75

Lemon Cake (Dry Case)

Lemon pudding cake 3.95

Portuguese sweet bread outside basket

Our traditional sweet bread similar to Brioche 1.75

COOKIES

Butter cookies or Chocolate Chip .75 each, Mini Macaroons .50 each (gf), Chocolate mini Macaroon .95 (gf), Large Macaroon 1.50 (gf), Large Macaroon dipped in chocolate 2.75 (gf), Ganache 1.35, Brownie bites 1.10, Lemon bites 1.50, Florentina 2.75 (gf), Palmier 1.75, Special Palmier filled w/chocolate 4.35, Rolled Oaks cookies.95 (vg,gf), Gingerbread cookies 5 for \$1, Puff pastry sticks 1.95

SAVORIES (Portuguese Empanadas)

Sausage Roll (Dry Case)

Sausage in Puff Pastry 3.25

Spinach Feta Puff Roll (Dry Case)

Made with Spinach and Feta 3.75

Folhado de Carne

Puff pastry filled with seasoned ground beef 3.95

Folhado de Galinha e Queijo

Puff pastry with Chicken, Mozzarella and Vegetables 3.95

Pasteis de Bacalhau

Our version of Crab Cakes made with Cod 3.25

Rissois

Shrimp and Crab turnover 3.95

Croquetes

Seasoned ground beef rolls breaded and fried 3.75

COLD CASE PASTRIES (Refrigerated)

Éclairs and Cream Puffs

Cream Puffs - Pate-au-choux filled with custard topped with powdered sugar 4.25/Chocolate 4.75/ Éclair small 4.75/ Large 5.95

Napoleon

A classic favorite; layer after layer of custard, flaky dough topped with Fondant and drizzled in chocolate 5.95

Brasileira

Tart topped with custard, whipped cream, roasted sweet almonds & powdered sugar 5.75 mini 4.95

Fruit Tart

Made with our buttery dough, custard and topped with your favorite fresh fruit 5.75

Black Forest Tart

Tart topped with custard, cherries and chocolate shavings 5.75 mini 4.95

Pyramid

Brownie of Portugal, all dark chocolate & marzipan, Kalhua dipped in chocolate 5.75

Mini pyramid 4.50

Chocolate dipped Strawberries 4.95 (gf)

Caramel Cookie Cake

Layered cake of butter cookies dipped in espresso topped with caramel and toffee 5.75

Chocolate Cookie Cake

Layered cake of butter cookies dipped in espresso and milk chocolate 5.75

Chocolate Salami

Butter cookies mixed with milk chocolate dipped in chocolate 5.75

Mini Chocolate salami 2.95

Chocolate Fudge Cake

Dark chocolate mousse and fudge cake 5.95

Carrot Cake

Traditional carrot cake recipe

Cheese Cake

Plain cheese cake topped with whipped cream and fruit 5.75

Tiramisu

Traditional recipe of tiramisu made with mascarpone 5.75

Cannolis

Traditional recipe of mascarpone, ricotta and cream cheese filling
light and sweet 2.95

Truffles/Brigadeiros

Chocolate truffles w/chocolate sprinkles or Ginger Coconut Truffles 3.50

Doce da Casa Cups

The Portuguese tiramisu in a cup, layers of custard, chocolate chip cookies
dipped in chocolate milk, whipped cream topped with chocolate shavings 5.75

Chocolate Mousse Cups

Chocolate mousse topped with whipped cream 5.75

Portuguese Flan

Our traditional recipe of eggs and condensed milk flan 5.75 (gf)

Lemon Merengue Tart

Tangy and delicious 5.75