STARTERS

JALAPEÑO POPPERS 59
Deep fried and served with sweet chilli

CALDO VERDE 65
Traditional Portuguese potato soup served with kale and chouriço

GIBLETS 69
Cooked slowly in on our traditional onion, tomato and red wine sauce

HALLOUMI 65
Deep fried or grilled halloumi served with sweet chilli

FISHCAKES 75
Homemade fishcakes served with olives & garlic aioli

CRISPY SQUID HEADS 79
Deep fried served with lemon & garlic or peri-peri sauce

PERI-PERI CHICKEN LIVERS 75
Chicken livers sautéed in a garlic, wine, herb & mild peri-peri sauce

CREAMY MUSSELS 79
Saldanha Bay mussels steamed & served in a white wine & cream broth

SPICY CHICKEN WINGS 85
6 Wings served crispy with Tascannaise

CHOURIÇO
Traditional spicy sausage served either
Sliced & sautéed in garlic, wine, herbs & mild peri-peri sauce 68
or Flame grilled 89

CALAMARI 95
Calamari tubes, grilled or deep fried served with lemon & garlic or peri-peri sauce

FILLET TRINCHADO 95
Cubed fillet sautéed in traditional mild peri-peri sauce

PRAWN BOCA 119
Prawn tails sautéed in a creamy garlic & herb sauce, topped with mozzarella and baked

PETISCOS (to share)
Chicken pops, halloumi & button mushrooms 129
Chicken livers, squid heads & chouriço 175
Trinchado, spicy wings & calamari 239



FISH

All mains come with a side option

GRILLED HAKE 125
Grilled hake served with lemon & garlic or peri-peri sauce

CALAMARI 195
Calamari tubes grilled or deep fried served with our traditional lemon & garlic or peri-peri sauce

PORTUGUESE SARDINES 149
Grilled Portuguese sardines topped with roasted peppers & served with boiled baby potato & salad

GRILLED KINGKLIP S.Q
Fillet of kingklip grilled in lemon & garlic or peri-peri sauce

WHOLE FRESH FISH OF THE DAY S.Q.
Linefish baked whole
Ask your waitron what the chef is serving today

BACALHAU ASSADO S.Q.
Traditional salted codfish, roasted & topped with olive oil garlic & peppers served with boiled baby potato & salad

SCAMPI 225
Deep fried scampi served with tartar sauce, Portuguese salad & homemade wedges

SEAFOOD PASTA 209
Prawns & calamari tossed in a creamy white wine & peri-peri sauce served with your choice of fettuccine or penne

PRAWN NATIONAL 235
Plump prawns panfried in herbs, garlic, a touch of paprika & beer, a dash of cream & served with savoury rice

PRAWN CURRY 229
Mozambican style curry with coconut milk served with basmati rice and sambals

GRILLED PRAWNS
Lemon garlic or peri-peri
Served with a side of your choice
Medium (10) 195
Queen (6) 239
Queen (8) 295

CRAYFISH THERMIDOR S.Q.
Baby crayfish served thermidor style on savoury rice

LAGOSTINS S.Q.
Langoustines grilled in lemon & garlic or peri-peri

SEAFOOD PLATTER FOR TWO S.Q
Baby crayfish, prawns, langoustines, mussels, calamari & squid heads

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CHICKEN

All mains come with a side option

HALF CHICKEN 135
Half chicken flame-grilled with your choice of lemon & garlic, mild peri-peri or hot peri-peri sauce

FULL CHICKEN 210
Flame-grilled chicken, prepared in our secret marinade & finished off with lemon & garlic, mild peri-peri or hot peri-peri sauce

SPICY CHICKEN PASTA 135
Onion, mushroom & chicken tossed in our famous peri-peri sauce & fresh cream with your choice of fettuccine or penne

MOZAMBIQUAN CHICKEN CURRY 139
Chicken fillets prepared in a mild Mozambican curry sauce served with basmati rice and sambals

COMBO'S

All mains come with a side option

HAKE + CALAMARI 189
Grilled hake and calamari tubes, grilled or deep fried with your choice of lemon & garlic or peri-peri

PRAWN + CALAMARI 198
Prawn & calamari tubes, grilled or deep fried with your choice of lemon & garlic or peri-peri

ALGARVE PLATTER 255
Hake, prawns and crispy squid heads with your choice of lemon & garlic or peri-peri

CHICKEN + CALAMARI 209
Grilled half chicken with your choice of grilled or deep fried calamari with lemon & garlic or peri-peri sauce

CHICKEN + PRAWN 259
Grilled half chicken & queen prawns prepared in lemon & garlic or peri-peri sauce

LISBON PLATTER (for two) 379
Grilled half chicken, 8 medium prawns & calamari prepared in lemon & garlic or peri-peri sauce

SIDE DISHES

Homemade Wedges	25
Garlic Baby Potatoes	25
Creamy Mash	25
Portuguese Rice	23
Peri Swimming Rice	38
Side Salad	25
Creamy Spinach and Butternut	25
Roast Vegetables	28

MEAT ON THE GRILL

All mains come with a side option

FILLET 189
200g fillet steak, flame-grilled to your specification

FILETE MADEIRA 198
Fillet medallions on fettucine topped with a thermidor sauce & served with a Portuguese salad

PONTA D'OURO FILETE 210
200g fillet steak filled with cheddar cheese & chopped chilli, grilled to your liking & topped with a mushroom, wine, garlic & mild peri-peri sauce

BIFE DE ALCÁTRA / RUMP
200g Matured A-grade rump, flame-grilled 149
300g Matured A-grade rump, flame-grilled 189

BIFE À PORTUGUESA 175
200g rump, served the traditional way, topped with an egg & covered in a mushroom, garlic, wine & mild peri-peri sauce

LAMB LOIN CHOPS 245
Marinated lamb chops, flame-grilled to your pecification & finished with a peri-peri basting

SAUCES SERVED ON THE SIDE (optional extra): 29
Mushroom, Pepper, Cheese, Creamy Garlic, Gorgonzola

ESPETADA

All mains come with a side option

CHICKEN ESPETADA 175
330g chicken thighs stuffed with peppadews, brushed with a sweet chilli marinade & grilled to perfection, finished with your choice of garlic or peri-peri sauce

PORK BELLY ESPETADA 159
Skewer of 250g marinated pork belly, flame-grilled & finished with a garlic or peri-peri sauce

BEEF ESPETADA 215
Skewer of 330g rump, rubbed with course salt & bay leaves, flame-grilled & finished with a garlic or peri-peri sauce



VEGETARIAN

FETTUCINE PRIMAVERA — 98
Fettucine tossed with fresh carrots, olives, spinach, mushrooms & chilli, prepared in creamy napoletana

MUSHROOM PANZEROTTI — 98
Served in a creamy white wine & truffle sauce, topped with rocket & parmasan shavings

VEGETARIAN PLATTER — 125
Roasted Mediterranean vegetables, napoletana & chilli mushrooms, crispy halloumi, creamed spinach, baby potatoes & crispy onion rings

VEGETABLE LASAGNE — 125
4 layers of roasted veg, napoletana and lasagne baked with mozzarella

VEGETABLE CURRY — 129
Roasted veg and crispy halloumi, served in a mild Mozambican curry sauce with basmati rice and sambals

KIDS MENU

Chicken nuggets served with cheese sauce & chips	60
Macaroni cheese	60
Chicken schnitzel served with chips	60
Beef fillet medallions & chips	60
Fish & chips	60

All served with a complimentary milkshake

DESSERTS

VANILLA ICE CREAM — 50
Served with Bar-One sauce

CREME BRULEE — 65
Vanilla custard topped with caramelised sugar

CHOCOLATE BROWNIE — 65
Smothered in Bar-One sauce with ice cream

ORANGE + ALMOND PANCAKES — 69
Served with vanilla ice cream

BAKED CHEESECAKE — 85
Served with fresh cream

SALADS (Available in full or half portions)

PORTUGUESA — 85
Fresh greens topped with rosa tomatoes, cucumber, red onion, olives & our famous dressing

GORGONZOLA — 98
Mixed greens topped with rosa tomatoes, cucumber, peppers, red onion & grated gorgonzola

GREEK — 98
Mixed greens topped with rosa tomatoes, cucumber, peppers, red onion, feta & olives

CHICKEN — 120
Mixed greens topped with peri-peri chicken strips, avo and feta

LIGHT MEALS

CHICKEN PREGO ROLL — 85
Grilled chicken fillet, basted in our secret prego sauce, served with wedges

CRISPY PORTUGUESE CHICKEN BURGER — 89
Panko crumbed served with Tascannaise and wedges

QUARTER CHICKEN — 89
Flame grilled, lemon & garlic or peri-peri and wedges

SPICY WINGS — 129
12 wings served on potato thins with Tascannaise

BATTERED FISH — 89
Served with wedges and tartar sauce

FILLET PREGO ROLL — 119
150g of fillet medallions, pan-fried in our secret prego sauce served in a crispy Portuguese roll with wedges

DELGADO FILLET — 135
Crispy potato thins topped with fillet trinchado and served with a side salad



PORTUGUESE atasca SINCE 2001

À LA CARTE MENU

At Atasca we prepare each meal from order with love and consummate skill using only the freshest ingredients so we ask you to be patient.

Service fee of 10% is levied on tables of 8 or more
All major credit cards are accepted
Regret no cheques are accepted
The cost of sharing a meal is R25
All prices in South African Rands
All prices are 15% VAT inclusive

Westville: 065 878 3775
PMB: 065 878 0091

The Portuguese word “tasca” describes quaint cafes, bistros or tavernas, these small well known restaurants are delightful places to eat so please relax and enjoy your stay with us the Portuguese way .... Saude !