

Sunset Café

SALADS

Tossed Garden Salad | 4

Enjoy a classic tossed green salad with chopped greens, shredded carrots, topped with tomato, cucumber slices and house dressing.

Add grilled chicken extra | 2 or Shrimp | 3

Caesar Salad | 6

Classic recipe with croutons, parmesan cheese and our special Caesar dressing.

Add grilled chicken extra | 2 or Shrimp | 3

Antipasto Salad | 10

Chef's choice of vegetables, cheeses and meats over a bed of romaine lettuce.

SOUPS

Caldo Verde | 4

Our famous Portuguese soup served in a light broth comprised of collard greens, linguiça and potato puree.

Sopa á Portuguesa | 4

Ethnic version of a hearty mix of vegetables, diced potatoes, collard greens, kidney beans, linguiça and braised pork.

APPETIZERS

Petiscos "Charcuterie" Platter | 14

Grilled Shrimp, prosciutto, Portuguese cod, meat cakes, queijo fresco, grilled vegetables and Portuguese olives
Pâtés-Linguiça, Sardine, Hummas, served over grilled rustic Portuguese corn bread crostini.

Serves 2 people

Camarão Mocambique | 10

Shrimp sautéed in butter, garlic, parsley, beer, hot sauce and seasonings.

Mexilhões á Espanola | 6

Mussels braised in a tomato based sauce with green peppers, onions, finished with a chopped hard-boiled egg.

Ameijoas Recheadas | 6

Three stuffed clams made with shrimp, onions and parsley stuffing.

Ameijoas á Bulhão Pato | 8

Eight little neck clams braised with olive oil, garlic, and a splash of white wine.

Chouriço Flamejado | 8

Portuguese sausage served in flames.

Lulas Fritas | 8

Fried calamari with vinegar pepper rings served with a spicy marinara sauce.

Mexilhões & Camarão Fra Diavolo | 9

If you like spicy, then this is the plate for you (Italian for "Brothers Devil").
A daring dash of red pepper flakes gives off a spicy heat in this marvelous tomato sauce served with sautéed mussels and shrimp.



CARNES - MEATS

Bife á Sunset | 17

12 oz. sirloin steak, pan seared, topped with our house sauce, fried egg, bacon strip, served with rice and Portuguese fries.

Carne Alentejana | 14

Marinated pork and little neck clams sautéed in a homemade meat sauce topped with cubed fried potatoes

Barbequed Frango | 12

Marinated cornish hen char grilled and served with rice, vegetable and Portuguese fries.

Veal Marsala | 14

Sautéed veal scaloppini in a marsala demi-glaze reduction served with mashed potato and sautéed vegetables.

Mix Grill | 16

Flank steak, chicken breast and pork loin, served with vegetable and rice.

Cabrito Guizado | 14

Marinated goat braised in a homemade meat sauce served with roasted potatoes, rice and sautéed vegetables.

Febras de Porco Grelhadas | 14

Grilled marinated pork cutlets served with rice, sautéed vegetable and Portuguese fries.

NY Sirloin Steak | 18

12oz steak served with a mushroom demi glaze, served with rice, sautéed vegetable and Portuguese fries.

Chicken Primavera Risotto | 12

Grilled chicken breast with chef's choice vegetable sautéed in a butter parmesan with Arborio rice.

Coelho á Caçador | 13

Marinated rabbit braised in a homemade sauce served with roasted potatoes, rice and sautéed vegetable.

Surf n Turf | 17

“House style” grilled 12 oz. sirloin strip in a Dijon demi-glaze with shrimp served with chef's choice sautéed vegetable and Portuguese fries.

Chicken Rolattini | 15

Stuffed breast seasoned with breadcrumb and stuffed with prosciutto, provolone cheese and spinach, finished with a butter and white wine sauce, served with broccoli rabe and oven roasted potatoes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Prior to placing your order, please inform your server if any one in your party has a food allergy.

Please check with your server for daily menu specials!



MARISCOS - SEAFOODS

Mariscada á Chefe | 20

Lobster, shrimp, clams, scallops and mussels simmered in a red seafood sauce, served with a side rice.

Lagosta Recheada | Market

Stuffed lobster with onions, garlic, parsley, shrimp and crab meat stuffing, served with a side of Portuguese fries.

Grilled Scallops | 15

Seven large scallops grilled, served with rice and sautéed vegetables.

Paelha á Marinheiro | 20

Lobster, shrimp, clams, scallops, mussels, chicken and linguiça served over a bed of saffron rice.

Camarão á Ana Maria | 17

Jumbo shrimp sautéed in a seafood sauce with garlic, crushed pepper and white wine served with rice and Portuguese fries.

Seafood Risotto | 17

Scallops, shrimp, mussels, calamari, sautéed in a seafood broth and Arborio rice.

PEIXE - FISH

Bacalhau á Sunset | 17

Barbecued codfish with baked red bliss potatoes, onion, garlic and olive oil with a dash of Portuguese pepper relish.

Filetes de Peixe Dourado | 13

Golden fillets of fish fried Portuguese style served with rice and Portuguese fries.

Salmão Grelhado | 14

Grilled salmon served with mashed potatoes and sautéed vegetables.

Polvo Guizado | 15

Octopus stewed in a red wine sauce served with boiled potatoes.

Lula Grelhada | 13

Grilled squid steak served with sautéed vegetables and mashed potatoes.

Peixe Assado do Forno | 13

Baked Scrod with seasoned bread crumbs, accompanied with sautéed vegetables and rice.

SIDES

Collard Greens | 2.50

Broccoli Rabe | 2.75

Mixed Garden Vegetable | 3

Portuguese fries | 3

Pickled mixed vegetables & olives | 1.50

French fries | 3

Mashed Potato | 2.50

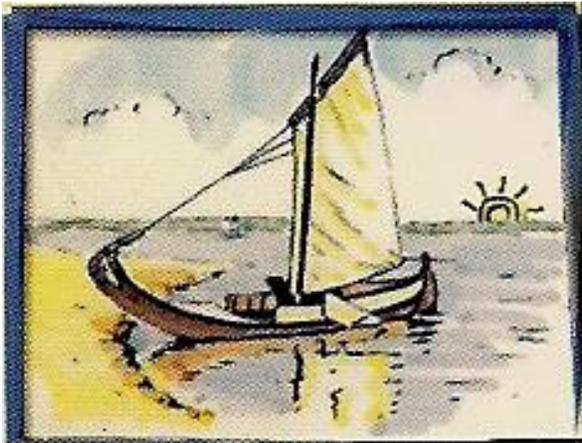
Oven Roasted Potato | 2.50

Rice | 2.50

**Parties over 4 people are subject to a 20% gratuity.
Price does not include a 6.25% state meals tax and a .75% meals local tax.**

**Kitchen Open 7 Days a Week
Mon to Thurs 11am to 10:45pm
Fri & Sat 11am to 11:45pm
Sun 12pm to 10:45pm**

****Live Jazz music every Saturday evenings****



Gift Certificates Available*

Friend us on



www.facebook.com/sunsetcafe.bar

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Visit us on the web at www.thesunsetcafe.net

**On-premise and off-premise catering available.
Inquire within for a catering menu.**