



HORÁRIO
OPENING HOURS

12h00 - 00h00
Última ordem 23h45h
Last order 23:45h

SERVIÇO DE REFEIÇÃO
MEALS

12h00 - 22h30
Última ordem 22h15h
Last order 10:15pm

SOPAS

Sopa de tomate e cebola com ovo 5,5€
Tomato and onion soup with egg (1, 2, 3, 4, 6, 7, 9, 12)

PARA PARTILHAR
TO SHARE

Bolo do caco com manteiga d'alho 3,5€
Traditional bread from madeira island with garlic butter (1, 7, 12)

Azeitonas, queijos marinados com ervas aromaticas e queijo fresco com maracujá da Ilha da Madeira 7€
Olives, marinated cheeses with aromatic herbs, and fresh cheese with passion fruit from Madeira Island (3, 7, 11, 12)

Camarão "à la guilho" com mini "bolo do caco" 11€
Shrimp fried with mini "bolo do caco" (1, 2, 7, 12)

Escabeche de polvo 10€
Pickled madeiran style octopus (1, 7, 12, 14)

Carne de vinho e alho 7€
(carne de porco típica na ilha da madeira)
Porc marinated in garlic and wine (1, 7, 12)

Asas de frango com molho barbecue ou molho picante 10,5€
Chicken wings with barbecue or spicy sauce (1, 12)

Wrap de camarão e ananás com verdes da horta, molho cocktail e batata rústica 9€
Wrap with shrimps, pineapple, vegetables, cocktail sauce and rustic fries (1, 2, 3, 10, 12)

Lascas de batata doce crocante com molho tártaro 4.5€
Crunky sweet potato chips with tartar sauce (1, 3, 9, 10)



SALADAS SALADS

PUB

10€

Alface Lollo Rossa, abacate, camarão, abacaxi, tomate cherry e molho cocktail

Lollo Rossa lettuce, avocado, shrimp, pineapple, cherry tomato and cocktail sauce (1, 2, 3, 10, 12)

CAESAR

9,5€

Alface, frango, molho caesar, parmesão e croutons

Lettuce, chicken, caesar sauce, parmesan and croutons (1, 3, 4, 7, 10, 11, 12)

GREGA

9€

Alface, tomate cherry, cebola roxa, pepino, pimento vermelho, azeitonas pretas, queijo feta e molho vinagreta

Lettuce, tomato cherry, purple onion, cucumber, red pepper, black olives, feta cheese and vinaigrette sauce (1, 7, 12)

PIZZAS

Pizza de massa fresca com ovo

12,5€

Fresh Dough Pizza (1, 3, 7, 9, 12)

Molho de tomate, queijo mozzarella em forno de pedra...

Agora é só escolher mais 3 ingredientes

Tomato sauce, mozzarella cheese in stone oven...

Now just choose 3 more ingredients

Ananás | Azeitonas | Alcaparras | Atum (4) | Camarão (1) | Cebola | Cogumelos | Espargos Verdes | Fiambre | Frango | Pimento | Presunto | Requeijão com Maracujá | Bacon (12) | Peperoni

Pineapple | Olives | Capers | Tuna (4) | Shrimp (1) | Onion | Mushrooms | Green Asparagus | Ham | Chicken | Pepper | Smoked Ham | Cottage Cheese with Passion Fruit | Bacon (12) | Peperoni

TOSTAS TOASTS

Servida em pão caseiro acompanhada de batata rústica
Served on typical bread accompanied by rustic fries

Tosta aberta de salmão fumado (1, 4, 7) 9,5€

Smoked salmon Open Toast

Salmão fumado, abacate, pepino, queijo creme, mirtilos e morango

Smoked salmon, avocado, cream cheese, cucumber, blueberries and strawberry

Tosta aberta vegetariana (1, 6) 9€

Vegetarian open toast

Tofu, pimentos, cogumelo assado, rúcula regada com azeite de trufa

Tofu, peppers, roasted mushroom, rocket drizzled with truffle oil

Tosta aberta de presunto (1, 8) 9€

Smoked ham open toast

Presunto, mango, rúcula, mel e nozes

Smoked ham, mango, rocket, honey and walnuts

Tosta de atum (1, 3, 4, 6, 12) 7,5€

Tuna toast

Atum, maionese, cebola e ovo cozido

Tuna, mayonnaise, onion and boiled egg

Tosta mista (1, 7) 7€

Mixed toast

Queijo e Fiambre

Ham & Cheese

Tosta de frango (1, 3, 6, 12) 8€

Chicken toast

Frango, Maionese, Cenoura e Tomate

Chicken, mayonnaise, carrot and tomato

SANDES SANDWICHES

"CACO PREGO" (1, 3, 7, 12) 10,5€
Novilho, alface, tomate, queijo, bacon e ovo estrelado no "Bolo do Caco"
Beefsteak with lettuce, tomato, fried egg, cheese and bacon in traditional bread from the Madeira Island

"CACO VEGAN" (1, 6, 7, 8) 9,5€
Hambúrguer de legumes, rúcula, tomate e abacate
Homemade vegetable burger, arugula, tomato and avocado

"CACO ESPADA" (1, 3, 4, 7, 12) 10,5€
Filete de espada dourado, alface, tomate e banana da Ilha da Madeira no "Bolo do Caco"
Breaded scabbard fish with lettuce, tomato and banana in traditional bread from Madeira Island

"CACO BURGER" (1, 3, 7, 12) 10,5€
Hambúrguer angus, alface, tomate, cebola roxa, bacon, pickles, queijo de alho e salsa fundida
Angus burger with lettuce, tomato, red onion, bacon, pickles, garlic and parsley cheese melted in traditional bread from Madeira Island

ESPECIALIDADES SPECIALITIES

"FISH & CHIPS" (1, 3, 4, 6, 11, 12) 14€
Filete de peixe espada panado com cerveja Coral, com batata frita e salada com molho tártaro
Scabbard fish fillet prepared with Coral beer, served with potatoes chips, salad and tartar sauce

"THE PUB STEAK" (1, 3, 7, 12) 16€
Bife de novilho (200 gr) grelhado com batata rústica, feijão verde e um molho à sua escolha
Steak grilled (200gr) with potato, green beans and a sauce at your choice

ESCOLHE 1 MOLHO CHOOSE 1 SAUCE

Molho de cerveja Coral Puro Malte (1,7, 9, 10, 12)
Pure Malt Coral Beer Sauce

Molho de Pimenta (1, 7, 9, 10, 11, 12)
Pepper Sauce

Molho de Cogumelos (1, 7, 9, 10, 11, 12)
Mushroom Sauce

SOBREMESAS DESSERT

Tarte de Maçã (1, 3, 7, 8, 12) <i>Apple Pie</i>	4€
Brownie de chocolate com bola de gelado de baunilha (1, 3, 7, 8, 12) <i>Chocolate brownie with vanilla ice cream</i>	4,5€
Salada de Fruta <i>Fruit Salad</i>	4€
Gelado (7) <i>Ice Cream</i>	
1 bola <i>1 Scoop</i>	3€
2 bolas <i>2 Scoops</i>	4€
3 bolas <i>3 Scoops</i>	4,5€

ALERGÉNIOS

1  GLÚTEN GLUTEN	2  CRUSTÁCEOS CRUSTACEANS	3  OVOS EGGS	4  PEIXE FISH	5  AMENDOIM PEANUTS	6  SOJA SOY
7  LEITE MILK	8  FRUTOS CASCA RUJA NUTS	9  AIPO CELERY	10  MOSTARDA MUSTARD	11  SÉSAMO SESAME	12  ENXOFRE E SULFITOS SULFIDE AND SULFUR DIOXIDE
13  TREMOÇO LUPINE	14  MOLUSCOS MOLLUSCS				

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A nossa conta inclui uma taxa de serviço sugerida de 10%.

Our bill includes a 10% suggested service charge

Caso tenha restrições alimentares ou alergias, por favor, informe-nos.

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COCKTAILS CLÁSSICOS CLASSIC COCKTAILS

MOJITO 9,5€
Rum Branco • Açúcar Branco • Sumo de Lima • Hortelã • Soda
White Rum • White Sugar • Lime Juice • Mint • Soda Water

CUBA LIBRE 9,5€
Rum Branco • Sumo de Lima • Angostura Bitter • Pepsi
White Rum • Lime Juice • Angostura Bitter • Pepsi

SEX ON THE BEACH 9,5€
Vodka • Licor de Pêssego • Sumo de Laranja • Sumo de Arandoa
Vodka • Peach Liqueur • Orange Juice • Cranberry Juice

SINGAPORE SLING 9,5€
Gin • Cointreau • Bénédictine • Cherry Brandy • Angostura Bitter • Sumo de Limão • Sumo de Ananás • Grenadine
Gin • Cointreau • Bénédictine • Cherry Brandy • Angostura Bitter • Lemon Juice • Pineapple Juice • Grenadine

GIN FIZZ 9,5€
Gin • Sumo de Limão • Calda de Açúcar • Soda
Gin • Lemon Juice • Sugar Syrup • Soda Water

LONG ISLAND ICED TEA 9,5€
Vodka • Tequila • Rum Branco • Gin • Triple Seco • Sumo Lima • Pepsi
Tequila • White Rum • Gin • Triple Sec • Lime Juice • Pepsi

BRANDY ALEXANDER 9,5€
Brandy • Licor de Cacau • Natas
Brandy • Crème Cacao Liqueur • Fresh Cream

NEGRONI 9,5€
Gin • Campari • Vermute Doce
Gin • Campari • Sweet Vermouth

OLD FASHIONED 9,5€
Bourbon Whisky • Açúcar • Angostura Bitter
Bourbon Whisky • Sugar • Angostura Bitter

EXPRESO MARTINI 9,5€
Vodka • Khalua • Cafe
Vodka • Khalua • Coffee

TEQUILA SUNRISE 9,5€
Tequila • Sumo de Laranja • Grenadine
Tequila • Orange Juice • Grenadine

PINA COLADA 9,5€
Rum • Malibu • Sumo ananás • Natas
Rum • Malibu • Pineapple Juice • Fresh Cream

APEROL SPRITZ 9,5€
Aperol • Espumante • Soda
Aperol • Sparkling Wine • Soda

HARVEY WALLBANGER 9,5€
Vodka • Sumo de Laranja • Galliano
Vodka • Orange Juice • Galliano

PONCHA 7€
Aguardente • Sumo de Limão • Sumo de Laranja • Mel
Sugar-cane Rum • Lemon Juice Orange Juice • Honey

COCKTAILS SEM ÁLCOOL MOCKTAILS

SWEET DREAMS 7,5€
Sumos de ananás e laranja • Natas • Grenadine
Pineapple and orange juice • Fresh Cream • Grenadine

UNFUZZI NAVEL 7,5€
Sumos de Maçã • Sumo de Laranja • Sumo de Ananás • Xarope de açúcar
Apple Juice • Orange Juice • Pineapple juice • Blue Sugar Syrup

VIRGIN MOJITO 7,5€
Lima • Açúcar • Menta • Soda
Lime • Sugar • Mint • Soda

VIRGIN PINA COLADA 7,5€
Sumo ananás • Batida de coco • Natas
Pineapple juice • Coconut cream • Fresh cream

IMPORTADOS | IMPORTED

Batida de Coco (5 cl) 5,5€
e Bols Blue Curaçau (5 cl)

Creme de Cassis (5 cl) 6€
Malibu (5 cl), Pisang Ambon (5 cl),
Pimm's (5 cl), Safari (5 cl),
Limoncello (5 cl), Sambuca (5 cl),
Bols Peppermint (5 cl)

Disaronno Amaretto (5 cl) 6,5€
Kahlua (5 cl), Tia Maria (5 cl),
Baileys (5 cl), Jagermeister (5 cl),
Disaronno Amaretto (5 cl)

Cointreau (5 cl) 8€
Frangelico (5 cl), Drambuie (5 cl),
Grand Marnier Rouge (5 cl),
Galliano (5 cl)

LICORES LIQUEURS

NACIONAIS | NATIONAL

Banana, Maracujá, Morango 5€
Cacau, Ginga, Jeropiga, Triple Seco
(5 cl)
*Banana, Passion fruit, Strawberry, Cocoa,
Ginga, Jeropiga, Triple Seco*

Poncha Regional 5€
Mel e Limão (5 cl)
Poncha Regional Honey and lemon

Licor Beirão (5 cl) 5,5€
Beirão Liquer

Amêndoa Amarga (5 cl) 5€

TEQUILA

Sierra Silver (5 cl) 7€

Sierra Gold (5 cl) 7€

Olmeca Blanco (5 cl) 8€

APERITIVO APERITIF

Martini Bianco, Rosso, 6€
Extra Dry (5 cl)

Campari (5 cl) 6,5€

Ricard | Pernod (5 cl) 6,5€

Fernet Branca (5 cl) 6,5€

Aperol (6 cl) 6,5€

SANGRIA

Copo Tinta ou branca | 30 cl 7€
Red or white glass

Jarro Tinta ou branca | 1L 21€
Red or white jug

Copo espumante | 30 cl 9€
Sparkling glass

Jarro espumante | 1L 25€
Sparkling jug

VODKA

Wyborova (5 cl) 8€

Absolut Blue (5 cl) 10€

Absolut Elyx (5 cl) 13€

Grey Goose (5 cl) 15€



WHISKY

WHISKY ESCOCÊS SCOTCH WHISKY

Ballantines (5 cl)	7€
Ballantines 12Y (5 cl)	10€
Chivas Regal 15Y (5 cl)	14€

MALTE | MALT

Glenlivet Founder's Reserve (5 cl)	13€
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IRLANDESES | IRISH

Jameson (5 cl)	9€
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WHISKEY AMERICANO AMERICAN WHISKEY

Jack Daniels (5 cl)	9€
Four Roses (5 cl)	9€

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Beefeater (5 cl)	8€
Beefeater Pink (5 cl)	10€
Beefeater 24 (5 cl)	12€
Bombay Sapphire (5 cl)	12€
Gin Mare (5 cl)	15€
Hendrick's (5 cl)	15€
Monkey 47 (5 cl)	18€

RUM

Havana Club 3 (5 cl)	8€
Havana Club Special (5 cl)	10€
Havana Club 7 (5 cl)	12€
Brugal Anejo (5 cl)	10€
Bacardi Carta Superior (5 cl)	8€

AGUARDENTES | BRANDIES SPIRITS

Cachaça Janeiro (5 cl)	6€
Chancela Velha (5 cl)	6€
Medronho Velho Terra (5 cl)	9€
Ferreirinha (5 cl)	16€
Brandy Macieira (5 cl)	6€
Grappa Alambicco Cristiani (5 cl)	5,5€
Pisco Demônio de los Andes (5 cl)	9€



COGNAC

Courvoisier V.S. (5 cl)	11€
Martell V.S. (5 cl)	11€
Remy Martin V.S.O.P. (5 cl)	15€

VINHO DA MADEIRA MADEIRA WINE

Miles 3Y (6 cl)	6€
Miles 5Y (6 cl)	8€
Miles 10Y (6 cl)	10€

VINHO DO PORTO | PORTO WINE

Burton´s Dry (6 cl)	6€
Burton´s Tawny (6 cl)	6€
Burton´s Ruby (6 cl)	6€
Offley Tawny 10Y (6 cl)	10,5€
Offley LBV (6 cl)	10,5€

NOSSA SELEÇÃO DE VINHOS A COPO OUR WINE SELECTION BY GLASS

BRANCO | WHITE

Trevo Branco	5,5€
Fiuza Sauvignon Blanc	6€

TINTO | RED

Trevo Tinto	5,5€
Fiuza Carbenet Sauvignon	6€

ROSÉ | ROSE

Trevo Rosé	5,5€
Fiuza Carbenet Sauvignon	6€

ESPUMANTE | SPARKLING

Espumante da nossa seleção	5,5€
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VINHOS GARRAFA WINE IN BOTTLE

BRANCO | WHITE

Trevo Branco	24€
Fiuza Sauvignon Blanc	27€
Planalto Reserva Branco	29€
Aveleda Loureiro Verde	24€

TINTO | RED

Trevo Tinto	24€
Fiuza Carbenet Sauvignon	27€
Papas Figos	42€

ROSÉ | ROSE

Trevo Rosé	24€
Mateus Rosé	25€



ESPUMANTES | SPARKLING

Espumante
da nossa seleção
Sparkling wine from our selection 24€

Murganheira Brut 50€

Champagne H. Blin Brut 110€

Champagne P. Heidsieck 150€

Taxa de Rolha 10€
Corkage Fee

CERVEJAS DE PRESSÃO DRAUGHT BEERS

CORAL
20cl 3,5€
30cl 4,5€
50cl 5,5€

Coral Pure Malte Pilsner
20cl 3,5€
30cl 4,5€
50cl 5,5€

Coral Artesanal - ALTBIER
Artisan Beer - ALTBIER
20cl 3,5€
30cl 4,5€
50cl 5,5€

Tábua de degustação
(3x15cl) 6€
Tasting board

CERVEJAS DE GARRAFA BOTTLE BEERS

Coral Garrafa (33 cl) 4,5€
Coral Bottle

Coral sem Álcool (20 cl) 4€
Non Alcoholic Beer Bottle

Erdinger – Cerveja Alemã 6,5€
Erdinger – German Beer (50 cl)

Duvel – Cerveja Belga (33 cl) 6,5€
Duvel – Belgium Beer

Cidra Coral (25 cl) 4€
Apple Cider

CAFETARIA E CHÁS COFFEE & TEA

Café Espresso
& Descafeinado 3€
Espresso & Decaffeinated

Café com Leite 4€
Coffee with Milk

Cappuccino 5€

Irish Coffee 10€

Baileys Coffee 9,5€

Batidos 6€
Milkshakes

Chocolate Quente 4€
Hot Chocolate

Chá 4€
Tea

Leite 3€
Milk

REFRIGERANTES E SUMOS
SOFT FRINKS AND JUICES

Pepsi Pepsi Max (33cl)	4€
7up (33cl)	4€
Ice Tea (33cl)	4€
Néctares (33cl)	4€
Brisa Laranja (33cl)	4€
Brisa Maçã (33cl)	4€
Brisa Maracujá(33cl)	4€
Ginger Ale (20cl)	4€
Sumo de Laranja <i>Fresh Orange Juice</i>	6€

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Caso tenha restrições alimentares ou alergias, por favor, informe-nos.
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Por favor, apresente o seu Cartão Fidelidade Pestana ao pedir a sua conta neste Bar/Restaurante, para obter as vantagens do mesmo.
Please present your Pestana Loyalty Card when you order your bill at this Bar/Restaurant, in order to benefit from its advantages.

ÁGUAS, SUMOS & REFRIGERANTES
WATERS, JUICES & SOFT DRINKS

ÁGUAS | WATER

Água Ionizada | Ionized Water

Sem Gás (70 cl) <i>Still</i>	4,5€
Com Gas (70 cl) <i>Sparkling</i>	4,5€

Água Mineral | Mineral Water

Atlântida (25 cl)	3€
Atlântida (75 cl)	5,5€

Água com Gás| Sparkling Water

Atlântida (25 cl)	3€
Atlântida (75 cl)	5,5€

Água Tónica Coral (20 cl) <i>Coral Tonic water</i>	4€
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Fever Tree Tónica (20 cl) <i>Fever Tree Tonic</i>	5€
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