



HORÁRIO DE FUNCIONAMENTO: 11:00-24:00 | SERVIÇO DE REFEIÇÃO DAS 12:00 às 23:00
Opening hours: 11:00-24:00 | Meal - from 12:00-23:00

“ESTEPILHA!” ESTOU NO MELHOR PUB DA ILHA | I'm in the best pub on the island

SOPA “THE PUB” – SERVIDA COM PÃO E MANTEIGA CONSULTE A NOSSA SUGESTÃO “The Pub” Soup – Served with fresh bread and butter Ask for our suggestion	3.15
“BOLO DO CACO COM MANTEIGA D’ALHO “Bolo do Caco” (traditional bread from the Madeira Island) with garlic butter	1.60
AZEITONAS, QUEIJOS MARINADOS COM ERVAS AROMÁTICAS E QUEIJO FRESCO COM MARACUJÁ DA ILHA DA MADEIRA Olives, marinated cheeses with aromatic herbs and fresh cheese with passion fruit from Madeira Island	5.25
CAMARÃO À LA GUILHO COM MINI “BOLO DO CACO” Shrimp fried in garlic with mini “bolo do caco	8.95
ESCABECHE DE POLVO Pickled Madeiran style octopus	5.80
CARNE DE VINHO E ALHO (CARNE DE PORCO TÍPICA NA ILHA DA MADEIRA) Wine and garlic meat (typical pork in Madeira Island)	5.80
ASAS DE FRANGO COM MOLHO BARBECUE OU MOLHO PICANTE Chicken wings with barbecue sauce or spicy sauce	6.30
WRAP COCKTAIL DE CAMARÃO E ANANÁS COM RÚCULA Wrap with shrimps, pineapple, arugula and cocktail sauce	6,30
	8.40

GREEN LOVERS

SALADA PUB – ALFACE LOLLO ROSSA, ABACATE, CAMARÃO, ABACAXI E MOLHO COCKTAIL Lollo Rossa lettuce, avocado, shrimp, pineapple and cocktail sauce	6.85
SALADA GREGA – ALFACE, TOMATE CHERRY, CEBOLA ROXA, PEPINO, PIMENTO VERMELHO, AZEITONAS PRETAS, QUEIJO FETA E VINAGRETE Lettuce, tomato cherry, purple onion, cucumber, red pepper, black olives, feta cheese and vinaigrette sauce	7.35
SALADA CAESAR – ALFACE, FRANGO, MOLHO CAESAR, PARMESÃO E CROUTONS (contém alho) “Caesar” Salad – Chicken, lettuce, Caesar sauce, parmesan and croutons (with garlic)	11.00

PIZZA DE MASSA FRESCA, MOLHO DE TOMATE, QUEIJO MOZZARELLA E FORNO DE PEDRA... AGORA É SÓ ESCOLHER MAIS 3 INGREDIENTES

Fresh dough pizza, tomato sauce, mozzarella cheese and stone over...
Now just choose 3 more ingredients

ANANÁS; AZEITONAS; ALCAPARRAS; ATUM; CAMARÃO; CEBOLA; COGUMELOS; ESPARGOS VERDES;
FIAMBRE; FRANGO; PIMENTOS; PRESUNTO; REQUEIJÃO COM MARACUJÁ; TOUCINHO DEFUMADO
Pineapple; Bacon; Capers; Chicken; Cheese with passion fruit; Green asparagus; Mushrooms;
Peppers; ham; Shrimp; Turkey ham; Tuna; Olives; Onion;



PÃO CROCANTE | Crunchy bread

Servida em pão rústico acompanhada de batata frita | Served on rustic bread accompanied by french fries

TOSTA ABERTA DE SALMÃO FUMADO - SALMÃO FUMADO, ABACATE, PEPINO QUEIJO CREME, MIRTILOS E MORANGO | Smoked salmon open toast - smoked salmon, avocado, cream cheese cucumber, blueberries and strawberry 8.95

TOSTA ABERTA VEGETARIANA - TUFO, PIMENTOS, COGUMELO ASSADO, RÚCULA REGADA COM AZEITE DE TRUFA | Vegetarian open toast - tufa, peppers, roasted mushroom, rocket drizzled with truffle oil 5.80

TOSTA ABERTA DE PRESUNTO - PRESUNTO, MANGA, RÚCULA, MEL E NOZES | Opened smoked ham toast - smoked ham, mango, rocket, honey and walnuts 6.85

TOSTA DE ATUM - ATUM, MAIONESE, CEBOLA E OVO COZIDO | Toast - tuna, mayonnaise, onion and boiled egg 5.80

TOSTA DE FRANGO - FRANGO, MAIONESE, CENOURA E TOMATE | Toast - chicken, mayonnaise, carrot and tomato 5.80

TOSTA MISTA - QUEIJO E FIAMBRE | Ham & Cheese

“VAMILHÁ” - EXPRESSÃO MADEIRENSE COMO QUEM DIZ: VAMOS LÁ!
“Vamilhá”, Madeiran expression as if to say: let's go! 8.95

“CACO ESPADA” - FILETE DE ESPADA DOURADO, ALFACE, TOMATE E BANANA DA ILHA DA MADEIRA NO “BOLO DO CACO” (CONTÉM ALHO) | Breaded scabbard fish in a potato flower bread with lettuce, tomato and banana from Madeira Island (with garlic) 7.90

“CACO PREGO” - NOVILHO, ALFACE, TOMATE, QUEIJO, BACON E OVO ESTRELADO NO “BOLO DO CACO” (CONTÉM ALHO) | Beefsteak in a potato flower bread with lettuce, tomato, fried egg, cheese and bacon (with garlic) 8.95

“CACO BURGER” - HAMBÚRGUER ANGUS, ALFACE, TOMATE, CEBOLA ROXA BACON, PICLES, QUEIJO DE ALHO E SALSA FUNDIDO | Angus burger in a potato flower bread with lettuce, tomato, red onion, bacon, pickles, garlic and parsley cheese mast

“ANTÃO ERA ISSE!” - EXPRESSÃO MADEIRENSE COMO QUEM DIZ: É MESMO ISSO! Madeira expression as someone says: that's right! 12.60

“FISH & CHIPS”

FILETE DE PEIXE ESPADA PREPARADO COM MASSA DE CERVEJA CORAL BRANCA LAGER, PANADO COM BATATA FRITA E SALADA (contém alho)

Scabbard fish fillet prepared with White Coral Lager Beer pasta, served with potatoes chips, salad and tartar sauce (with garlic) 13,20

“THE PUB STEAK”

BIFE DE NOVILHO (200GR) GRELHADO COM BATATA FRITA, FEIJÃO VERDE E UM MOLHO A SUA ESCOLHA
Steak grilled (200gr) with chips, green bean and a sauce at your choice (with garlic)

Sauce:

Coral “PILSEN” PURO MALTE Beer sauce or

Pepper sauce or

Mushroom sauce

MOLHOS:

MOLHO DE CERVEJA CORAL PILSEN PURO MALTE OU

MOLHO DE PIMENTA OU

MOLHO DE COGUMELOS

3,70

PARA ADOÇAR... PERGUNTE AO NOSSO EMPREGADO DE MESA AS SABOROSAS OPÇÕES!!
TO SWEETEN... ASK OUR STAFF ABOUT THE TASTY OPTIONS!



CERVEJA DE PRESSÃO | Draught beer

CORAL (20cl) – 1.50
Pint (50 cl) 3.70

CORAL (30cl) – 1.90

CANECA |

TÁBUA DE DEGUSTAÇÃO | Tasting board 3x15cl – 6.00

SUGESTÕES | Suggestions:

CORAL BRANCA LARGE | White Large

CORAL TÓNICA STOUT

CORAL PURO MALTE PILSEN



... since 1972

1.90

– 1.90

2.65

CERVEJA ARTESANAL ALTBIER | Altbier Artisanal Beer

Sabor a malte, nozes, notas florais e especiarias | Malt and nut

GARRAFA | Bottle

CORAL | Madeira Bottled beer (30cl) – 1.90

CERVEJA CORAL SEM ÁLCOOL | Non

CERVEJA CORAL TÓNICA STOUT (30cl) –

CERVEJA CORAL PURO MALTE PILSEN (30cl)

CORAL SIDRA | Apple Sider Coral (30cl) –

NOSSA SELEÇÃO DE VINHOS | Our Wine Selection

GARRAFA DE VINHO BRANCO, TINTO OU ROSÉ (75 CL)

Bottle of White, Red or Rosé wine – TREVO – 10.50

COPO | Glass 2.65

Planalto (white) – 20.00

Aveleda (white) – 14.00

Mateus (rosé) – 15.00

Papa Figos (red) – 20.50

Murganheira (sparkling wine) – 26.00

Möet Chandon Brut (champagne) – 65.00

CONSULTE A NOSSA CARTA DE VINHOS | Ask for our wine list

ÁGUAS, SUMOS E REFRIGERANTES | Mineral Waters, Juice & Soft Drinks

ÁGUA MINERAL | Mineral Water (25cl) 1.60

ÁGUA MINERAL | Mineral Water (75cl) 2.80

REFRIGERANTE, ICE TEA, GINGER ALE

Soft drinks, Ice Tea, Ginger Ale (30cl) – 2.10

Brisa Maracujá com e sem açúcar | with and without sugar (36cl) – 2.10

NÉCTARES | Fruit Juices – 2.10

SUMO DE LARANJA NATURAL | Fresh Orange Juice (30cl) – 4.00

CAFETARIA | Hot Drinks

CAFÉ EXPRESSO | Coffee – 1.30

DESCAFEINADO | Decaf – 1.30

CAFÉ COM LEITE | Coffee with milk – 1.80

CAPPUCCINO – 1.80

COPO DE LEITE | Glass of Milk (20cl) – 1.25

CHOCOLATE QUENTE | Hot

Chocolate – 1.80

VERMUTES & PASTIS - 5cl

Martini (Dry, Bianco, Rosso) – 2.95
4.00



nd –

AMARGOS | BITTERS - 5cl

Campari or Pimms – 5.15

AGUARDENTES BRANCAS 5cl**GIN**

É conhecido por ser uma aguardente aromática. Cada marca se destaca por sua combinação única de ingredientes, dos quais as bagas de zimbro são obrigatórias. Outros ingredientes podem ser utilizados por cada marca para obter características próprias. Experimente!

Is a spirit which derives its predominant flavour from juniper berries. Gin is one of the broadest categories of spirits, represented by products of various origins, styles, and flavour profiles. Try it!

Gordons – 4.75
– 8.60

Beefeater – 5.80

Beefeater 24 – 11.00

Canning's

Hendrick's – 10.30
Orbiom – 11.55

Hendrick's Lunar – 11.45

Hendrick's

VODKA

Royalty – 4.75

Stolichnaya – 5.25

RUM | RHUM

Havana – 5.25

TEQUILLA

Mariachi – 4.20

BAGACEIRA

Aguardente Regional – 4.20

SCOTCH WHISKY – 4cl

Grant's – 4.75

Famous Grouse – 4.75

AGED WHISKIES – 4cl

Johnnie Walker Black Label – 6.85

Chivas Regal – 6.85

IRISH WHISKY – 4cl

Jameson – 5.90

MALT – 4cl

Glenfiddich (12 years) – 10.80

Cardhu 11.50

AMERICAN WHISKY – 4cl

Jack Daniels | Jim Beam 8.00

AGUARDENTES VELHAS | OLD BRANDIES 5cl

Macieira – 4.00

Bagaceira – 4.40

C.R.F. – 4.75

Adega Velha – 12.20

COGNAC'S 5cl

Martell V.S.O.P. – 9.40

Henessy V.S. – 9.60

Remy Martin V.S.O.P. – 10.80

LICORES | LIQUEURS 4cl

REGIONAIS | REGIONAL Banana | Maracujá/Passion fruit | Ginja – 3.80

NACIONAIS | NATIONAL Licor Beirão | Amêndoa Amarga – 4.20

IMPORTADOS | IMPORTED Triple Seco; Baileys; Malibu; Frangelico; Drambuie; Grand Marnier; Tia Maria; Cointreau; Benedictine; Sambuca; Galliano; Amaretto; Disaronno; Amaretto; Southern Comfort – 5.00

IVA incluído à taxa legal em vigor | VAT included | MwSt inbegriffen

Preços em euros/€

THE PUB



BUBBLING BRUNCH

TOSTA DE PÃO DA SERRA BARRADO
COM QUEIJO CREME, SALMÃO, ABACATE,
MANGA E GÓJI
BREAD TOAST WITH CREAM CHEESE, SALMON, AVOCADO, MANGO AND GOJI BERRIES

8,5€

SELEÇÃO DE CROISSANTS E PÃO,
COMPOTA, MANTEIGA, QUEIJO CREME,
CREME DE AVELÃ E OVOS MEXIDOS

SELECTION OF CROISSANTS AND BREAD, JAM, BUTTER,
CREAM CHEESE, HAZELNUT CREAM AND SCRAMBLED EGGS

6€

PANQUECAS COM CREME DE CHOCOLATE DE AVELÃ,
FRUTOS DO BOSQUE
E LASCAS DE CHOCOLATE BRANCO
PANCAKES WITH HAZELNUT CREAM, WILD BERRIES AND WHITE CHOCOLATE CHIPS

6,5€

PANQUECA SALGADA COM CREME
DE CEBOLINHO, BACON,
NOZES E RÚCULA
SALT PANCAKE WITH CHIVE CREAM, BACON, ARUGULA AND WALNUTS

7,5€

IOGURTE DE MARACUJÁ
COM GRANOLA E FRUTOS DA ÉPOCA
PASSION FRUIT YOGURT WITH GRANOLA AND SEASONAL FRUIT

4,8€

TAÇA DE FRUTAS FRESCAS
FRESH FRUIT BOWL

3,5€

BRUNCH PARA DOIS? BRUNCH FOR TWO?

ESCOLHA 3 PRATOS PARA PARTILHAR
CHOOSE 3 PLATES TO SHARE

+
SUMO DE LARANJA NATURAL
NATURAL ORANGE JUICE

+
ESPUMANTE
SPARKLING WINE

+
CAFÉ OU CHÁ
COFFEE OR TEA

21€

Brunch

without sparkles is just
A SAD BREAKFAST

KIDS' BRUNCH

TOSTA COM OVO MEXIDO E SALSICHA DE PERÚ
TOAST WITH SCRAMBLED EGGS AND TURKEY SAUSAGE

5,5€

PANQUECA COM CHOCOLATE E MORANGOS
PANCAKE WITH CHOCOLATE AND STRAWBERRIES

4,5€

BOLA DE GELADO COM FRUTA
ICE CREAM SCOOP WITH FRUIT

3,5€



IT'S GIN O'CLOCK
HAPPY HOUR -20%
15:00-16:00