




PESTANA
CARLTON MADEIRA
PREMIUM
OCEAN RESORT
PORTUGAL

HORÁRIO

OPENING HOURS

12h00 – 00h00

SERVIÇO DE REFEIÇÃO

MEALS

12H00 - 22H30

SOPAS

SOUP

Sopa de tomate e cebola crocante com ovo escalfado em vinho tinto e bolo do caco

Tomato and crispy onion soup with poached egg in red wine and "bolo do caco" (Traditional bread from Madeira) (3, 9, 11)

6€

PARA PARTILHAR

TO SHARE

Bolo do caco com manteiga d' alho

Traditional bread from madeira island with garlic butter (1, 7, 12)

3,9€

Bacalhau à Brás num crocante e pesto de azeitona preta

Crispy codfish "Brás" style with black olive pesto (3, 4, 12)

11,5€

Camarão "á la guilho" com mini "bolo do caco"

Escolha nível de picante (Normal ou Bravo)

Garlic prawns with mini "bolo do caco" (2, 7, 12)

Choose your spiciness level (Normal or Angry)

14,9€

Gyozas de legumes com molho de alho francês e soja

Vegetable gyozas with leek and soy sauce (1, 3, 6, 9, 10, 12)

10,5€

Pica-pau de frango:

Frango, cogumelos, pickles, azeitonas, e batata rústica

Chicken "Pica-Pau"

Chicken, mushrooms, pickles, olives, and rustic potatoes (1, 10, 12)

12,5€

Ovos rotos com batata doce e bacon

Broken eggs with sweet potato and bacon (3)

14€

Wrap de camarão e ananás com verdes da horta, molho cocktail e batata rústica

Tortilla wrap with prawns, pineapple, vegetables, cocktail sauce and rustic fries (1, 2, 3, 10, 12, 14)

12,5€

Lascas de batata doce crocante com molho tártaro

Crunchy sweet potato crisps with tartar sauce (1, 3, 9, 10)

6,5€

Queijo Camembert fundido, mel, nozes, orégãos e grisinios de azeite

Melted Camembert cheese, honey, walnuts, oregano, and olive oil breadsticks (1, 7,8)

14€

SALADAS

SALADS

PUB:

14,5€

Camarão, alface Lollo rosso, abacate, abacaxi, tomate cherry, molho cocktail, alcaparras crocantes e bagas de goji

Shrimp, Lollo Rosso lettuce, avocado, pineapple, cherry tomatoes, cocktail sauce, crispy capers, and goji berries (2, 3, 8, 10, 12)

CARLTON:

13,8€

Alface, frango grelhado, lascas de parmesão, ovo, croutons e molho César

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

VEGETARIANA:

12€

Alface, tomate cherry, cebola roxa, pepino, pimento vermelho, Azeitonas pretas, queijo feta e molho vinagrete

Lettuce, cherry tomatoes, red onion, cucumber, red pepper, black olives, feta cheese and vinaigrette sauce (7, 9, 10, 12)

PIZZAS

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Pizza de massa fresca com ovo

16,5€

Fresh dough pizza with egg (1, 3, 6, 7, 9, 10, 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

Abacaxi | Azeitona | Alcaparras | Atum (4) | Camarão (2) | Cebola | Cogumelos | Espargos Verdes | Fiambre | Frango | Pimentos | Presunto | Requeijão (7) | Bacon (12) | Peperoni |

Pineapple | Olives | Capers | Tuna (4) | Shrimp (2) | Onion | Mushrooms | Green Asparagus | Ham | Chicken | Peppers | Smoked Ham | Cottage Cheese (7) | Bacon (12) | Pepperoni |

TOSTAS

TOAST

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

Tosta aberta de salmão fumado (1, 4, 7) 14,5€

Smoked salmon open toast

Salmão fumado, abacate, pepino, queijo creme, mirtilos e morango
Smoked salmon, avocado, cottage cheese, cucumber, blueberries and strawberry

Tosta aberta vegetariana (1, 6, 7) 12€

Vegetarian open toast

Tofu, pimentos, cogumelos assados, rúcula com azeite de trufa
Tofu, peppers, roasted mushrooms, arugula with truffle oil

Tosta aberta de presunto (1, 8) 13,5€

Smoked ham open toast

Presunto, pickles, mango, rúcula, mel e nozes
Smoked ham, pickles, mango, arugula, honey and walnuts

Tosta de atum (1, 3, 4, 6, 12) 13,8€

Tuna toast

Atum, maionese, cebola e ovo cozido
Tuna, mayonnaise, onion and boiled egg

Tosta mista (1, 7) 12€

Mixed toast

Queijo e fiambre
Ham and cheese

Tosta de frango (1, 3, 12) 13,5€

Chicken toast

Frango, maionese, cenoura e tomate
Chicken, mayonnaise, carrot and tomato

SANDES

SANDWICHES

Servido em bolo do caco (pão típico da Madeira) acompanhado de batata rústica
Served in a bolo do caco (typical Madeira bread) accompanied by rustic potatoes

"CACO PREGO" (1, 3, 7, 12)

Novilho, alface, tomate, queijo, ovo estrelado e bacon
Beefsteak with lettuce, tomato, fried egg, cheese and bacon

14,5€

"CACO VEGAN" (1, 6, 7, 8)

Hambúrguer de legumes, rúcula, tomate e abacate
Vegetable burger, arugula, tomato and avocado

12,5€

"CACO ESPADA" (1, 3, 4, 7, 12)

Filete de peixe espada panado com tomate, cebola em escabeche e banana da Ilha da Madeira
Breaded scabbard fish fillet with tomato, pickled onions and Madeira Island banana

15€

"CACO BURGUER" (1, 7, 12)

Hamburguer de 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

16€

ESPECIALIDADES

SPECIALTIES

"FISH & CHIPS" (1, 3, 4, 6, 12)

Filete de peixe espada panado com cerveja Coral, com batata frita e salada com molho tártaro
Scabbard fish fillet prepared with Coral beer batter, with fries and salad with tartar sauce

18,5€

"THE PUB CHICKEN"

Frango grelhado com Piri-piri e batata frita
Grilled chicken with piri-piri sauce and french fries

15,5€

"THE PUB STEAK" (1, 7, 12)

Bife de novilho (200gr) grelhado com batata rústica, feijão verde e molho a sua escolha
Steak grilled (200gr) with rustic fries, green beans and a sauce at your choosing

20,5€

ESCOLHE 1 MOLHO

CHOOSE 1 SAUCE

Molho de cerveja Coral Preta | *Dark Coral beer Sauce* (1, 7, 9, 10, 12)

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

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

SOBREMESAS

DESSERT

Tarte de maçã com gelado de baunilha (1, 3, 7, 8, 12) <i>Apple pie with vanilla ice cream</i>	6€
Brownie de chocolate com batata doce e gelado (1, 3, 7, 8, 12) <i>Chocolate brownie with sweet potatoes and ice cream</i>	6€
Cheesecake japonês com caramelo salgado e frutos vermelhos (1, 3, 7) <i>Japanese cheesecake with salted caramel and red berries.</i>	6€
Panqueca com frutas, gelado de baunilha e molho de chocolate (1, 3, 7) <i>Pancake with fruit, vanilla ice cream, and chocolate sauce</i>	6€
Sobremesa sugestão do Chef (7) <i>Chef's suggestion dessert</i>	6,50€
Gelado (7) <i>Ice cream</i>	
1 bola 1 scoop	3,85€
2 bolas 2 scoops	4,95€
3 bolas 3 scoops	5,5€

ALERGÉNIOS



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

Our bill includes a 10% suggested service charge

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COCKTAILS CLÁSSICOS CLASSIC COCKTAILS

MOJITO 10,5€
Rum branco, Açúcar Branco, Sumo de Lima, Hortelã e Soda
White Rum, White Sugar, Lime Juice, Mint, and Soda Water

10,5€
CUBA LIBRE
Rum Branco, Sumo de Lima, Angostura Bitter, e Pepsi
White Rum, Lime Juice, Angostura Bitter and Pepsi

10,5€
SEX ON THE BEACH
Vodka, Licor de Pêssego, Sumo de Laranja e Sumo de Arando
Vodka, Peach Liqueur, Orange Juice, Cranberry Juice

10,5€
SINGAPORE SLING
Gin, Cointreau, Bénédicte, Cherry Brandy, Angostura Bitter, Sumo de Limão, Sumo de Ananás e Grenadine
Gin, Cointreau, Bénédicte, Cherry Brandy, Angostura Bitter, Lemon Juice, Pineapple Juice and Grenadine

10,5€
GIN FIZZ
Gin, Sumo de Limão, Calda de Açúcar, e Soda
Gin, Lemon Juice, Sugar Syrup and Soda Water

10,5€
LONG ISLAND ICE TEA
Vodka, Tequila, Rum Branco, Gin, Triple Sec, Sumo de Lima e Pepsi
Vodka, Tequila, White Rum, Gin, Triple Sec, Lemon Juice and Pepsi

10,5€
BRANDY ALEXANDER
Brandy, Licor de Cacau e Natas
Brandy, Crème Cacao Liqueur and Fresh Cream

10,5€
NEGRONI
Gin, Campari e Vermute Doce
Gin, Campari and Sweet Vermouth

10,5€
OLD FASHIONED
Bourbon Whisky, Açúcar e Angostura Bitter
Bourbon Whisky, Sugar and Angostura Bitter

10,5€
EXPRESO MARTINI
Vodka, Khalua e Café
Vodka, Khalua and Coffee

10,5€
TEQUILA SUNRISE
Tequila, Sumo de Laranja e Grenadine
Tequila, Orange Juice and Grenadine

10,5€
PINA COLADA
Rum, Malibu, Sumo de Ananás e Natas
Rum, Malibu, Pineapple Juice and Fresh Cream

10,5€
APEROL SPRITZ
Aperol, Espumante e Soda
Aperol, Sparkling Wine and Soda

10,5€
HARVEY WALLBANGER
Vodka, Sumo de Laranja e Galliano
Vodka, Orange Juice and Galliano

7,5€
PONCHA
Aguardente, Sumo de Limão, Sumo de Laranja e Mel
Sugar-cane, Lemon Juice, Orange Juice and Honey

COCKTAILS SEM ÁLCOOL MOCKTAILS

8€
SWEET DREAMS
Sumo de ananás e Laranja, Natas e Grenadine
Pineapple and Orange Juice, Fresh Cream and Grenadine

8€
UNFUZZI NAVAL
Sumo de Maçã, Sumo de Laranja, Sumo de Ananás e Xarope de Blue Coração
Apple juice, Orange Juice, Pineapple Juice and Blue Sugar Syrup

8€
VIRGIN MOJITO
Lima, Açúcar, Menta e Soda
Lime, Sugar, Mint and Soda

8€
VIRGIN PINA COLADA
Sumo de Ananás, Batida de Coco e Natas
Pineapple Juice, Coconut Cream and Fresh Cream

8€
NIKITA TRADICIONAL
Gelado de Ananás e Brisa de Maracujá
Pineapple Ice-cream and passion fruit brisa

COCKTAILS DE AUTOR
SIGNATURE COCKTAILS

CÍTRICOS
CITRIC

TIJUANA DAYS 12,5€
Tequila, Sumo de limão, Sumo de Toranja,
Calda de Canela, Campari e clara de Ovo
*Tequila, Lime juice, Grapefruit juice, Cinnamon
syrup, Campari, and
Egg white*

CUCUMBER SMASH 12,5€
Gin, Sumo de Lima, Calda de Hortelá, Clara de
Ovo, Pepino e Hortelá
*Gin, Lemon Juice, Mint Syrup, Egg White,
Cucumber and Mint*

DOCES
SWEET

AFTER MIDNIGHT 12,5€
Vodka, Baileys, Tia Maria, Disaronno e Chantilly
*Vodka, Baileys, Tia Maria, Disaronno and
whipped Cream*

GASEIFICADOS
AERATED

DARK & STORMY 12,5€
Run, Ginger Beer, Angostura e Lima
Run, Ginger Beer, Angostura and Lima

BEERICANO 12,5€
Campari, Martini Rosso e Cerveja
Campari, Martini Rosso and beer

SECOS
DRY

PASSARELLA 12,5€
Gin, Galliano, Soda, Espumante
e Sumo de Limão
*Gin, Galliano, Soda, Sparkling Wine and Lemon
Juice*

FIZZ ROYALE 12,5€
Licor de Cereja, Creme de Cassis
e Espumante
*Cherry liqueur, crème de cassis, and sparkling
wine*

TRADICIONAL
TRADITIONAL

MADEIRAN NIGHTS 12,5€
Vinho da Madeira, Polpa de Maracujá, Sumo
de Líchias, Sumo de Limão,
Açúcar e Clara de Ovo
*Madeira wine, Passion Fruit pulp, Lychee juice,
Lemon juice, Sugar and Egg white.*

MADEIRAN OCEAN 12,5€
Vinho da Madeira, Pure de Maracujá, suno
de Limão, e Espumante
*Madeira wine, Passion Fruit Pure, Lemon juice,
and Sparkling wine*

WHISKEY
WHISKEY BASED

WINTER IN CARLTON 12,5€
Bourbon, sumo de limao, sumo de toranja,
crème de cacau branco, calda de canela e
xarope de ácer
*Bourbon, lemon juice, grapefruit juice,
white crème de cacao, cinnamon syrup and
maple syrup*

CARLTON MANHATTAN 12,5€
Bourbon. Sumo de ananas, crème de cacau
escuro e natas aromatizadas com
frangelico
*Bourbon, pineapple juice,,dark crème de
cacao and cream with frangelico*

IMPORTADOS | IMPORTED

Batida de Coco (5 cl) 6€
e Bols Blue Curaçau (5 cl)

Creme de Cassis (5 cl) 6,5€
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), 7€
Kahlua (5 cl), Tia Maria (5 cl),
Baileys (5 cl), Jagermeister (5 cl),
Disaronno Amaretto (5 cl)

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

LICORES LIQUEURS

NACIONAIS | NATIONAL

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

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

Licor Beirão (5 cl) 6€
Beirão Liquer

Amêndoa Amarga (5 cl) 5,5€

TEQUILA

Sierra Silver (5 cl) 7,5€

Sierra Gold (5 cl) 7,5€

Olmecca Blanco (5 cl) 8,5€

APERITIVO APERITIF

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

Campari (5 cl) 7€

Ricard | Pernod (5 cl) 7€

Fernet Branca (5 cl) 7€

Aperol (6 cl) 7€

SANGRIA

Copo Tinta ou branca | 30 cl 8€
Red or white glass

Jarro Tinta ou branca | 1L 22,5€
Red or white jug

Copo espumante | 30 cl 9,5€
Sparkling glass

Jarro espumante | 1L 27€
Sparkling jug

VODKA

Wyborova (5 cl) 8,5€

Absolut Blue (5 cl) 11€

Absolut Elyx (5 cl) 14€

Grey Goose (5 cl) 16€

WHISKY

WHISKY ESCOCÊS SCOTCH WHISKY

Ballantines (5 cl)	8,5€
Ballantines 12Y (5 cl)	11€
Chivas Regal 15Y (5 cl)	15€

MALTE | MALT

Glenlivet Founder's Reserve (5 cl)	14€
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IRLANDESES | IRISH

Jameson (5 cl)	9,5€
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WHISKEY AMERICANO AMERICAN WHISKEY

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

GIN

Beefeater (5 cl)	8,5€
Beefeater Pink (5 cl)	11€
Beefeater 24 (5 cl)	13€
Bombay Sapphire (5 cl)	13€
Gin Mare (5 cl)	16€
Hendrick's (5 cl)	16€
Monkey 47 (5 cl)	19€

RUM

Havana Club 3 (5 cl)	8,5€
Havana Club Special (5 cl)	11€
Havana Club 7 (5 cl)	13€
Brugal Anejo (5 cl)	10,5€
Bacardi Carta Superior (5 cl)	8,5€

AGUARDENTES | BRANDIES SPIRITS

Cachaça Janeiro (5 cl)	6,5€
Chancela Velha (5 cl)	6,5€
Medronho Velho Terra (5 cl)	9,5€
Ferreirinha (5 cl)	17€
Brandy Macieira (5 cl)	6,5€
Grappa Alambicco Cristiani (5 cl)	6€
Pisco Demônio de los Andes (5 cl)	9,5€

COGNAC

Courvoisier V.S. (5 cl)	12€
Martell V.S. (5 cl)	12€
Remy Martin V.S.O.P. (5 cl)	16€

VINHO DA MADEIRA MADEIRA WINE

Miles 3Y (6 cl)	6,5€
Miles 5Y (6 cl)	8,5€
Miles 10Y (6 cl)	11€

VINHO DO PORTO | PORTO WINE

Burton's Dry (6 cl)	6,5€
Burton's Tawny (6 cl)	6,5€
Burton's Ruby (6 cl)	6,5€
Offley Tawny 10Y (6 cl)	11€
Offley LBV (6 cl)	11€

NOSSA SELEÇÃO DE VINHOS A COPO OUR WINE SELECTION BY GLASS

BRANCO | WHITE

Trevo Branco	6€
Fiuza Sauvignon Blanc	6,5€

TINTO | RED

Trevo Tinto	6€
Fiuza Carbenet Sauvignon	6,5€

ROSÉ | ROSE

Trevo Rosé	6€
Fiuza Carbenet Sauvignon	6,5€

ESPUMANTE | SPARKLING

Espumante da nossa seleção	6€
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VINHOS GARRAFA WINE IN BOTTLE

BRANCO | WHITE

Trevo Branco	26€
Fiuza Sauvignon Blanc	29€
Planalto Reserva Branco	31€
Aveleda Loureiro Verde	26€

TINTO | RED

Trevo Tinto	26€
Fiuza Carbenet Sauvignon	29€
Papas Figos	45€

ROSÉ | ROSE

Trevo Rosé	26€
Mateus Rosé	27€

ESPUMANTES | SPARKLING

Espumante da nossa seleção <i>Sparkling wine from our selection</i>	26€
Murganheira Brut	54€
Champagne H. Blin Brut	120€
Champagne P. Heidsieck	160€
Taxa de Rolha <i>Corkage Fee</i>	10€

CERVEJAS DE PRESSÃO DRAUGHT BEERS

CORAL	
20cl	4€
30cl	5€
50cl	6€
Coral Pure Malte Pilsner	
20cl	4,5€
30cl	5,5€
50cl	6,5€
Coral Artesanal - ALTBIER <i>Artisan Beer - ALTBIER</i>	
20cl	4€
30cl	5€
50cl	6€
Tábua de degustação (3x15cl) <i>Tasting board</i>	6,5€

CERVEJAS DE GARRAFA BOTTLE BEERS

Coral Garrafa (33 cl) <i>Coral Bottle</i>	5€
Coral sem Álcool (20 cl) <i>Non Alcoholic Beer Bottle</i>	4,5€
Erdinger – Cerveja Alemã <i>Erdinger – German Beer (50 cl)</i>	7€
Duvel – Cerveja Belga (33 cl) <i>Duvel – Belgium Beer</i>	7€
Cidra Coral (25 cl) <i>Apple Cider</i>	4,5€

CAFETARIA E CHÁS COFFEE & TEA

Café Espresso & Descafeinado <i>Espresso & Decaffeinated</i>	3,5€
Café com Leite <i>Coffee with Milk</i>	4,5€
Cappuccino	5,5€
Irish Coffee	10,5€
Baileys Coffee	10€
Batidos <i>Milkshakes</i>	6,5€
Chocolate Quente <i>Hot Chocolate</i>	4,5€
Chá <i>Tea</i>	4,5€
Leite <i>Milk</i>	3,5€

REFRIGERANTES E SUMOS
SOFT FRINKS AND JUICES

Pepsi Pepsi Max (33cl)	4,5€
7up (33cl)	4,5€
Ice Tea (33cl)	4,5€
Néctares (33cl)	4,5€
Brisa Laranja (33cl)	4,5€
Brisa Maçã (33cl)	4,5€
Brisa Maracujá(33cl)	4,5€
Ginger Ale (20cl)	4,5€
Sumo de Laranja <i>Fresh Orange Juice</i>	6,5€

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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)
Still 5€

Com Gas (70 cl)
Sparkling 5€

Água Mineral | *Mineral Water* 3,5€

Atlântida (25 cl)

Atlântida (75 cl) 6€

Água com Gás| *Sparkling Water*

Atlântida (25 cl) 3,5€

Atlântida (75 cl) 6€

Água Tônica Coral (20 cl)
Coral Tonic water 4,5€

Fever Tree Tônica (20 cl)
Fever Tree Tonic 5,5€