



BOTANICO

BY SUBLIME



## SIGNATURE COCKTAILS

Mixology is a facet of the bartending which consists in the art of mixing several components harmoniously and consciously, creating something new. The purpose is to find the balance and harmony of all the elements, concerning the aromas, textures, colors, temperatures and other essential details we must considerate so we can create emotions and unique sensations. Mixology challenges the limits of classic bartending, demanding the creativity and daring to create something new.

### > WITH ALCOHOL

**Basil**.....16

Don Julio Blanco, Tropical purée, Lemon, Basil

**Lagoon**.....16

Tanqueray; St Germain; Cucumber;  
Lemon; Egg white

**Chilli Bliss**.....20

Casamigos Mezcal, Ancho Reyes,  
Mango, Lemon, Raspberry

**A Portuguesa**.....14

Ginja Óbidos, Lemon, Egg white

**Bonsai**.....18

Ketel One, Homemade iced tea,  
Grapefruit, Agave

**Penny Smoke** .....24

Casamigos Mezcal, Plantation 3\*,  
Pineapple, Lemon, Honey

**Maracujack** .....16

Jack Daniels, Passion fruit, Lemon, Egg white



## SIGNATURE COCKTAILS

### > WITHOUT ALCOHOL

**Boost** ..... 14

Orange; Carrot; Lemon; Mango; Passion fruit

**Red Smash** ..... 16

Red fruits, Lemon, Orange

## CLASSIC COCKTAILS

Classic Cocktails are mixtures so well constructed that go through the time becoming intemporal. Passing from generation to generation, inspiring and marking the career of all the bartenders. Honoring its importance with the following selection.

### BEFORE DINNER

Aperitive cocktails gather acid, dry or sour characteristics that stimulate the appetite, being normally served before a meal.

### > WITH ALCOHOL

**Daiquiri** ..... 14

Plantation 3\*, Lemon, Sugar

**Cosmopolitan** ..... 14

Ketel One, Cointreau, Cranberry Juice

**Dry Martini** ..... 16

Plymouth, Noilly Prat

**Margarita** ..... 16

Don Julio Blanco, Cointreau, Lemon juice

**Negroni** ..... 16

Bombay Sapphire, Carpano Antica Formula, Campari

**Old Fashioned** ..... 16

Bulleit Bourbon, Sugar, Angostura



## CLASSIC COCKTAILS

### ALL DAY

These cocktails are normally medium or long drinks, refreshing, being served along the day.

#### > WITH ALCOHOL

**Tequila Sunrise**..... 14  
Don Julio Blanco, Orange Juice, Grenadine

**Caipirinha** ..... 14  
Velho Barreiro, Lime, Sugar

**Bloody Mary** ..... 14  
Ketel One, Tomato Juice, Tabasco

**Gin Fizz**..... 14  
Tanqueray, Lemon Juice, Egg white, Sugar, Soda

**Moscow Mule** ..... 14  
Ketel One, Ginger Beer, Angostura

**Mojito** ..... 16  
Plantation 3\*, Mint, Lime Juice, Soda

**Mai Tai**..... 16  
Plantation 3\*, Kraken, Orgeat, Cointreau, Lime



## CLASSIC COCKTAILS

### AFTER DINNER

Digestive Cocktails are usually prepared with ingredients that favor the digestion and help satisfying the taste buds, including often its composition some spices and some sweetness.

#### > WITH ALCOHOL

<b>Amaretto Sour</b> .....	14
Amaretto Disaronno, Sugar, Lemon Juice, Egg White	
<b>Grasshopper</b> .....	14
Mozart, Get27, Chantilly	
<b>Black Russian</b> .....	14
Ketel One, Kahlua	
<b>Espresso Martini</b> .....	14
Ketel One, Espresso; Kahlua	
<b>Brandy Alexander</b> .....	16
Courvoisier VSOP, Mozart Chocolate, Chantilly	



## GIN AND TONIC

50ml

<b>Tanqueray</b> .....	14
(London dry) Tonic: Fever Tree Indian	
<b>Tanqueray Sevilla</b> .....	16
(London dry) Tónica: Fever Tree Indian	
<b>Tanqueray 10</b> .....	18
(London dry) Tónica: Fever Tree Mediterranean	
<b>Bombay Sapphire</b> .....	14
(London dry) Tonic: Fever Tree Indian	
<b>Martin Miller's</b> .....	15
(Distilled) Tonic: Fever Tree Indian	
<b>Plymouth Navy Strength</b> .....	15
(Plymouth) Tónica: Fever Tree Indian	
<b>Bulldog</b> .....	16
(London dry) Tonic: Fever Tree Indian	
<b>Hendrick's</b> .....	16
(Distilled) Tonic: Fever Tree Mediterranean	
<b>Gin Mare</b> .....	16
(Distilled) Tonic: Fever Tree Mediterranean	
<b>Sharish</b> .....	18
(Distilled) Tonic: Fever Tree Mediterranean	



<b>GIN &amp; TONIC</b>	50ml
<b>G'vine Floraison</b> .....	18
(Distilled) Tonic: Fever Tree Mediterranean	
<b>Monkey 47</b> .....	24
(Distilled) Tonic: Fever Tree Indian	
<b>Seedlip</b> .....	16
(Without Alcohol) Tónica: Fever Tree Mediterranean	

<b>WHISKY</b>	50ml
<b>&gt; SCOTCH BLENDED</b>	
Johnnie Walker Red Label .....	14
Johnnie Walker Black Label.....	16
Ardbeg 10.....	19
Chivas 18.....	25
Johnnie Walker Blue Label .....	50
Chivas 25.....	65
<b>&gt; SCOTCH SINGLE MALT</b>	
Laphroaig 10 (Islay).....	16
The Glenlivet 12 (Speyside) .....	18
Lagavulin 16 (Islay).....	25
Macallan 12 (Speyside) .....	35
Macallan 18 Sherry Oak (Speyside) .....	115
<b>&gt; IRISH</b>	
Roe & Co .....	16
Tullamore Rew .....	14
<b>&gt; JAPANESE</b>	
Nikka from the Barrel.....	25
Hakushu 18 (Single Malt) .....	135
<b>&gt; AMERICAN</b>	
Bulleit Rye .....	14
Bulleit Bourbon.....	14
Jack Daniels Tennessee .....	14
Woodford (Straight Bourbon).....	15



<b>RUM</b>	50ml
Plantation 3* (Caribe).....	14
Plantation 5 (Barbados) .....	16
970 (Ilha da Madeira) .....	16
Diplomatico Reserva Exclusiva (Venezuela) .....	18
Kraken Black Spice (Caribe).....	18
Plantation Pineapple (Caribe) .....	16
Barcelo Imperial (Dominican Republic).....	15
Zacapa 23 Solera (Guatemala).....	25

<b>PORTUGUESE BRANDY AND COGNAC</b>	50ml
Mavem (Tejo) .....	18
Mosca (Setúbal) .....	15
Valevite (Lourinhã).....	25
Remy Martin XO (Cognac) .....	50
Courvoisier VSOP (Cognac).....	18

<b>FRUIT BRANDY</b>	50ml
Pisco 1615 (Acholado).....	12
Monte Da Bica (Figo da India) .....	14

<b>VODKA</b>	50ml
Ciroc (France).....	18
Ketel One (Holand).....	14
Grey Goose (France).....	18
Belvedere (Poland).....	20
Beluga Gold Line (Russia) .....	42

<b>MEZCAL</b>	50ml
Casamigos Mezcal (Mexico) .....	25





## **TEQUILA** 50ml

### > **BLANCO**

Casamigos Blanco .....	18
Don Julio .....	18
Milagro .....	18

### > **REPOSADO**

Olmecca Altos .....	16
Don Julio .....	18

### > **AÑEJO**

Casamigos Añejo .....	22
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## **CACHAÇA** 50ml

Velho Barreiro .....	12
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## **LIQUOR** 50ml

### > **FRUIT**

<b>Amarguinha</b> .....	9
Almond (Portugal)	

<b>Amaretto Disaronno</b> .....	10
Almond, Apricot (Italy)	

<b>Frangelico</b> .....	9
Hazelnut (Italy)	

<b>Maraschino Luxardo</b> .....	9
Maraschino Cherry (Italy)	

<b>Vila das Rainhas Reserva</b> .....	12
Sour Cherry (Portugal)	

<b>Grand Marnier Cordon Rouge</b> .....	12
Orange (France)	

<b>Saint Germain</b> .....	16
Elderflower, Exotic Fruits (France)	



**LIQUOR** 50ml

**> PLANTS AND SPICES**

**Get 27** .....9

Mint. (France)

**Licor Beirão** .....9

Rosemary, Cinnamon, Eucalyptus,  
Lavender (Portugal)

**Cointreau** .....9

Citrus fruits (France)

**Drambuie** .....9

Honey, Herbs, Whisky (Ireland)

**Chartreuse**.....12

Lemon Balm, Hyssop, Cinnamon, Saffron (France)

**Ancho Reyes**.....14

Ancho Chilli. (Mexico)

**> OTHER FLAVOURS**

**Baileys** .....9

Irish Cream (Ireland)

**Kahlua**.....7

Coffee (Mexico)

**Mozart Choc**.....8

Chocolat (Austria)



**LIQUOR** 50ml

> **ANISEED**

**Ricard**..... 9  
(France)

**Pernod**..... 9  
(France)

**VERMOUTH** 50ml

**Noilly Prat Dry**..... 9  
(France)

**Lillet Blanc** ..... 9  
(France)

**La Quintinye Blanc**.....10  
(France)

**La Quintinye Rouge** .....10  
(France)

**La Quintinye Extra Dry** .....10  
(France)

**Carpano Antica Formula** ..... 12  
(Italy)

**BITTERS**

**Campari** ..... 7  
(Italy)

**Aperol** ..... 7  
(Italy)

**Fernet Branca**..... 8  
(Italy)



## BEER

Sublime Rice Pilsner 330ml .....	6.5
Draft beer 200ml .....	4
Draft beer 400ml .....	6
Super Bock 330ml .....	6
Heineken 330ml.....	6
Free Damm 250ml.....	5
Dois Corvos IPA 330ml.....	8

## SOFT DRINKS

Coca-cola 350ml.....	4
Coca-cola zero 350ml.....	4
Sprite 350ml .....	4
Tónica Fever Tree Indian 200ml .....	6
Tónica Fever Tree Mediterranean 200ml .....	6
Tónica Fever Tree Light 200ml .....	6
Ginger Beer Fever Tree 200ml .....	5
Ginger Ale Fever Tree 200ml .....	5
Red Bull 250ml .....	8

## HOMEMADE

Lemonade (Mint, Spicy) .....	6
Fresh Orange Juice .....	7
Daily Natural Juice .....	7
Homemade Iced Tea.....	8
Milkshakes (check available flavors) .....	9

## WATER

Still Water 375ml .....	3,5
Still Water 750ml .....	6
Sparkling Water 250ml .....	3,5
Sparkling Water 750ml .....	6
Soda Castelo 200ml .....	5



## HOT BEVERAGES

### > COFFEE

Coffee / Decaf Espresso .....	4
Cappuccino .....	5
Latte Macchiato .....	6
Hot Chocolate .....	6
Irish Coffee .....	15

### > INFUSÕES COM HISTÓRIA

Scrubland Blend .....	5
<i>(Carqueja, spearmint and common self-heal)</i> <i>Robust, earthy floral sensations, minty aromas</i>	
Romanesque Blend .....	5
<i>(Lemon balm, spearmint and common self-heal)</i> <i>Fresh and sweet, smooth and relaxing, senses exaltation</i>	
Balsamic Blend .....	5
<i>(Rosemary, chamomile, bay leaf and walnut tree)</i> <i>Ethereal aromas, spiritual, melliferous</i>	
Blossom Infusion .....	5
<i>(Fennel, elder and St. John's Wort)</i> <i>Aniseed aroma, sweet and fruity, summer days</i>	
Inspiring Blend .....	5
<i>(Hart's pennyroyal, marigold and raspberry)</i> <i>Pungent minty aroma, aromatic, riverside landscape</i>	
Midsummer Blend .....	5
<i>(Oregano, chamomile, bayleaf and walnut tree)</i> <i>Spicy and hot, summer fragrance, longevity</i>	
Mild Infusion .....	5
<i>(Thyme, bay leaf and walnut tree)</i> <i>Mild, wild, tranquility</i>	
Chamomile Infusion .....	5
<i>(Chamomile)</i> <i>Relaxing, smooth and harmony</i>	
Sublime Infusion .....	5
<i>(Mint, lemon balm, verveine, and lemon grass)</i> <i>Sublime, woody, relaxing</i>	

### > GARDEN

Daily harvest from our Organic Garden. ....	6
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## FOOD TO BITE

**Fried Aljezur Sweet Potato, Parmesan** ..... 10

Homemade herb-mayonnaise, parmiggiano-reggiano



**“Pata Negra” Ham Croquettes (4 uni)** ..... 8

Deep fried Iberian pork ham croquettes, aioli dip



**Cockle dumpling (2 uni)** ..... 8



**Camarão “al ajillo”** ..... 18

Prawn, garlic, coriander



**Beef “pica-pau”** ..... 19

Beef loin, mustard ancienne sauce, homemade pickles, french fries



**Iberian ham “100% Bolota” (60 gr)** ..... 30

Iberian ham “100% Bolota”, sourdough bread, organic tomato

**Cheese & Cold Cuts Selection** ..... 28





## SALADS

### Caesar Salad ..... 16

Romaine lettuce salad, bacon, bread croutons, parmiggiano-reggiano, caesar sauce



### Sublime Salad ..... 15

Tomatoes, cucumber, olives, purple onion, bell peppers, green leaves, oregano, Niza cheese



#### Add ons:

Chicken Breast ..... 5

Shrimp ..... 9

Avocado ..... 5

Smoked Salmon ..... 9

## SANDWICHES

### Steak sandwich..... 19

“Bolo do Caco” bread, tenderloin steak, herbs butter, garlic confit, french fries



### Sublime Burger ..... 20

Homemade brioche, 200gr beef, aged cheddar cheese, caramelized onion, tomato confit, bacon, french fries



### Cheese and Ham Toastie ..... 12

Homemade bread, our selection of cheese, smoked ham, oregano, tomato, french fries



### Tuna and Cheese Toastie ..... 14

Homemade bread, seasoned smashed tuna, cheese, french fries





## DESSERTS

**Dark Chocolate Fondant** ..... 9

Madagascar vanilla ice cream

Preparation time: 20min



**Seasonal fruit crumble** ..... 8

Madagascar vanilla ice cream



**Han cut seasonal fresh fruit** ..... 9

### ALLERGIES AND FOOD INFORMATION

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Contains Eggs



Contains Dry Nuts



Sustainable Fishing



Contains Shellfish



Contains Gluten



Contains Lactose

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If you suffer from any allergies or have a special diet, please let us know.