



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

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



GIN AND TONIC

50ml

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



GIN & TONIC	50ml
G'vine Floraison	18
(Distilled) Tonic: Fever Tree Mediterranean	
Monkey 47	24
(Distilled) Tonic: Fever Tree Indian	
Seedlip	16
(Without Alcohol) Tónica: Fever Tree Mediterranean	

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



RUM	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

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

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

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

MEZCAL	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**

Amarguinha	9
Almond (Portugal)	

Amaretto Disaronno	10
Almond, Apricot (Italy)	

Frangelico	9
Hazelnut (Italy)	

Maraschino Luxardo	9
Maraschino Cherry (Italy)	

Vila das Rainhas Reserva	12
Sour Cherry (Portugal)	

Grand Marnier Cordon Rouge	12
Orange (France)	

Saint Germain	16
Elderflower, Exotic Fruits (France)	



LIQUOR 50ml

> PLANTS AND SPICES

Get 279

Mint. (France)

Licor Beirão9

Rosemary, Cinnamon, Eucalyptus,
Lavender (Portugal)

Cointreau9

Citrus fruits (France)

Drambuie9

Honey, Herbs, Whisky (Ireland)

Chartreuse.....12

Lemon Balm, Hyssop, Cinnamon, Saffron (France)

Ancho Reyes.....14

Ancho Chilli. (Mexico)

> OTHER FLAVOURS

Bailey's9

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 Rouge10
(France)

La Quintinye Extra Dry10
(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

Soup of the day 10

Fried Aljezur Sweet Potato, Parmesan 10

Homemade herb-mayonnaise, parmiggiano-reggiano



Oxtail Croquettes (2 uni) 9

Deep fried oxtail croquettes, mustard dip



Cockle dumpling (2 uni) 8



Camarão “al ajillo” 18

Prawn, garlic, coriander



Beef “pica-pau” 19

Beef loin, mustard ancienne sauce, homemade pickles



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



"Alentejo" 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



Hand cut seasonal fresh fruit 9

ALLERGIES AND FOOD INFORMATION



Contains Eggs



Contains Dry Nuts



Sustainable Fishing



Contains Shellfish



Contains Gluten



Contains Lactose

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