



Sublin

POOL
& BEACH



APERITIVOS

18€

JALISCO

Volcan, Cointreau, lime, jalapeños, agave syrup

ONLY STAR

Belvedere, passion fruit, Vainilla, Lima, Mango and pink pepper

SHITAN

Volcan, grapefruit, agave syrup and Soda

TROPITZ

Belvedere, Aperol, passion fruit, fennel, Emulsifier and Soda

KASGAR

Gin, yuzu, Lychee, Shiso and wasabi



SINGATURE POR CREACIONES

18€

PACHANGA

White rum, Italicus, tea and coconout banana foam

SERO-TONINA

Belvedere, Italicus, strawberry, capers, emulsifier and soda

CARRIBEAN POT

Dark rum, Agricole rum, Orgeat, Falernum, orange and passion fruit

COULEUR CAFÉ

Dark rum, coffee, 5 spice syrup and vanilla syrup



MOCKTAILS

15€

BITTER TARONJA

Gin 0,0, honey, Rosemary, grapefruit and tonic

3P

Pineapple, passion fruit and coconout banana foam



CLÁSICOS

MOJITO	16
MOJITO FLAVOURED	18
PIÑA COLADA	18
MARGARITA	18
CAIPIRINHA / SKA	18
SOURS	18
DAIQUIRI SABORES	18
DRY MARTINI	18
MAI-TAI	18
NEGRONI	18
MOSCOW MULE / DARK´N STORMY	18
APEROL SPRITZ	18
HUGO SPRITZ	18
BLOODY MARY	18
OLD FASHIONED	18
ESPRESSO MARTINI	18
PORN STAR MARTIN	18
PALOMA	18
LONG ISLAND ICED TEA	18



TWIST DE CLÁSICO

SIN ALCOHOL

15€

MOJITO

MOJITO FLAVOURED

PIÑA COLADA

DAIQUIRI SABORES

VIRGIN MARY

ESPRESSO MARTINI

PALOMA

VITALIDAD

NUESTRA LISTA DE ZUMOS
Y BATIDOS NATURALES

12€

FOREST

Apple, pineapple, spinach and agave syrup

IBRAHIM

Orange, pineapple & strawberry

LIGHT GINGER

Grapefruit, lime, strawberry and ginger beer

BERRIES

Red berries, vanilla ice cream and cranberry juice

BULK

Chocolate, banana and milk



SANGRIAS

VINO TINTO	55
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Red wine, apple, orange, lemon, sparkling lemon, cointreau, red vermut, rum plantation

BLANCO	55
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White wine, apple, orange, lemon, sprite, cointreau, white vermut

ROSADO	55
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Rose wine, apple, berries, sprite, cointreau, red vermut

CAVA	75
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Cava, apple, strawberries, sprite, cointreau, white vermut

CHAMPAGNE	180
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Moet, apple, strawberries, sprite, cointreau, white vermut



CHAMPAGNE MAISONS

MOËT & CHANDON BRUT IMPERIAL NV	150
MOËT & CHANDON BRUT IMPERIAL NV MAGNUM	290
MOËT & CHANDON ICE NV	190
MOËT & CHANDON ICE NV MAGNUM	365
LOUIS ROEDERER CRISTAL 2015	550
CUVÉE DOM PERIGNON VINTAGE 2013	390
RUINART BLANC DE BLANCS NV	210

ROSÉ

MOËT & CHANDON BRUT ROSE NV	180
MOËT & CHANDON BRUT ROSE NV MAGNUM	350
BILLECART SALMON ROSÉ NV	190
VEUVE CLIQUOT PONSARDIN BRUT ROSE NV	180
RUINART ROSE	230



CHAMPAGNE VIGNERONS

TERRE D'EMOTION BRUT VERITÉ NV JEAN MARC CHARPENTIER	125
LES TERRES ROSES BOUZY GRAND CRU 2019 PIERRE PAILLARD	170



VERMOUTH AMAROS

AMARO MONTENEGRO	10
CAMPARI	10
MARTINI BIANCO	10
MARTINI DRY	10
RICARD	10
VERMUT DOS DEUS RESERVA	10
MARTINI ROSSO	10
MARTINI BITTER 1872	10
MARTINI RUBINO	10
PERNOD	10



VODKA

ABSOLUT	12	200
STOLICH ELIT	14	250
BELVEDERE	16	300
BELVEDERE 1,75L		550
BELVEDERE 3L		950
BELVEDERE 6L		1800
BELVEDERE 10		550



GIN

BOMBAY SAPPHIRE	14	250
BEEFEATER	12	200
BEEFEATER PINK	12	250
TANQUERAY	12	200
TANQUERAY TEN	16	250
HENDRICKS	16	250
BROCKMANS	16	250
GIN MARE	16	250



WHISKY

BLACK LABEL	14	250
JACK DANIELS	14	220
MAKERS MARK	14	200
BUSHMILLS 10	16	1250



RON

BACARDI	12	200
BRUGAL EXTRA	12	200
HAVANA 7	14	220
DIPLOMATICO	14	250
ZACAPA 23	25	350



BRANDY / COGNAC

HENNESSY VS	14
CARLOS I	10
CARDENAL MENDOZA	12



DIGESTIVO

FERNET BRANCA	10	
PATXARAN BAINES	10	
HIERBAS VALDOMIÑO	10	
JAGERMEISTER	10	200
LIMONCELLO	10	



TEQUILA / MEZCAL

DON JULIO SILVER	16	
DON JULIO REPOSADO	16	280
PATRON SILVER	16	280
PATRON AÑEJO	22	300
MAESTRO DIAMANTE		350
CASAMIGOS MEZCAL	22	300
VOLCAN SILVER	16	250
MAESTRO 50 CRISTALINO		750

PREMIUM SPIRITS



VODKA

BELUGA GOLD	72	550
BELUGA TRANSATLANTIC	45	350



GIN

CHAPOUTIER	27	350
THE GARDENER	22	300
MONKEY 47 BARREL	25	350



TEQUILA / MEZCAL

ADICCION REPOSADO		550
ADICCIÓN AÑEJO		650
CLASE AZUL REPOSADO	90	850
DON JULIO 1942	85	750
MEZCAL CLASE AZUL DURANGO	120	1400



RON

HC TRIBUTO 2021	180	1450
ZACAPA XO	75	600
MATUSALEM 23 AÑOS	32	350
PLANTATION XO	25	350
MILLONARIO	45	450



WHISKY

GLENMORANGIE QUINTA RUBAN	32	300
OBAN 14 AÑOS	42	320
MACALLAN 12 AÑOS	42	400
LAGAVULIN 16 AÑOS	60	460
ARBEG UIGEADAIL	69	520
JOHNNIE WALKER BLUE	90	900
HIBIKI	51	450
THE YAMAZAKI	60	460

BRANDY
COGNAC

XIMÉNEZ SPÍNOLA	42	340
1866 SOLERA GRAN RESERVA	30	240
FERNANDO DE CASTILLA SOLERA	33	270
REMY MARTIN XO COGNAC	100	800
REMY LOUIS XIII / COGNAC	550	4500
DARTIGALONGUE SELECCION 15 ANS ARMAGNAC	38	290
POLI GRAPPA CLEOPATRA AMARONE ORO / GRAPPA	23	190

FOOD POOL



ENTRANTES / STARTERS

AGUACATE A LA BRASA & CEVICHE AMARILLO DE CORVINA CHARCOAL-GRILLED AVOCADO & YELLOW CROAKER CEVICHE	28
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CHOCO FRITO, MAYO KIMCHI DEEP-FRIED CUTTLEFISH WITH KIMCHI MAYONNAISE	22
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GUACAMOLE CON TOTOPOS GUACAMOLE WITH TORTILLA CHIPS	18
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ENSALADILLA RUSA, LOMO DE ATÚN & PIPARRA "OLIVIER" SALAD WITH RED TUNA LOIN & PICKLED MINI PEPPERS	15
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6 CROQUETAS CREMOSAS DE JAMÓN IBÉRICO 6 CREAMY IBERIAN HAM CROQUETTES	14
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TOSTA DE ATÚN DE ALMADRABA Y TRUFA TOAST WITH ALMADRABA RED TUNA & BLACK TRUFFLE	24
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ENSALADAS / SALADS

ENSALADA GRIEGA TRADITIONAL GREEK SALAD	20
ENSALADA CÉSAR, KALE Y POLLO AL GRILL CAESAR SALAD WITH KALE & CHARCOAL-GRILLED CHICKEN	22
STRACCIATELLA, MELOCOTONES ASADOS CON MISO-MIEL STRACCIATELLA WITH ROASTED PEACHES & HONEY-MISO	22
ENSALADA DE BULGUR, ZANAHORIAS, CALABACINES, MAYO RAS EL HANOUT BULGUR SALAD WITH CARROTS, COURGETTES & RAS EL HANOUT MAYONNAISE	18
ENSALADA NIÇOISE Y ATÚN DE ALMADRABA NIÇOISE SALAD WITH ALMADRABA RED TUNA	24
TARTAR DE BERENJENA ASADA Y SALSA DE YOGUR BAKED AUBERGINE TARTARE WITH YOGURT SAUCE	19



PASTA & SNACKS

MEZZI PACCHERI AL FRUTTI DI MARE	34
MEZZI PACCHERI FRUTTI DI MARE	
ESPIRALOTTI AL PESTO VERDE & BURRATA	26
ESPIRALOTTI WITH GREEN PESTO & BURRATA	
BURGER DE TXULETA & FRITAS	24
CÔTE DE BOEUF BURGER & FRIES	
BIKINI DE PROSCIUTTO	16
PROSCIUTTO BIKINI SANDWICH	
BIKINI DE TRUFA, TALEGGIO Y CECINA	19
TRUFFLE, TALEGGIO & DRIED AGED BEEF BIKINI SANDWICH	



POSTRES / DESSERTS

CREMA DE QUESO Y FRUTOS ROJOS CHEESE CREAM WITH BERRIES	11
TIRAMISÚ SUBLIM (SIN ALCOHOL) TIRAMISU (ALCOHOL-FREE)	9
TARTA DE CHOCOLATE, CARAMELO Y HELADO DE ALBARICOQUE CHOCOLATE FONDANT WITH CARMEL & APRICOT ICE CREAM	12
EL CORONEL P.A.N. (CON VODKA) LIME SORBET WITH VODKA	12
HELADO O SORBETE (POR BOLA) ICE CREAM OR SORBET (PER SCOOP)	5,5
FRUTA FRESCA DE TEMPORADA SEASONAL FRESH FRUIT	12
FRUTA SALVAJE SUBLIM TROPICAL FRUIT PLATTER	21

DESDE KAI CON AMORI (DESDE 01 DE MAYO)
FROM KAI WITH LOVE (FROM MAY 1ST)



ENTRANTES / STARTERS

GYOZA	16
Wagyu y Boletus	
Wagyu & Boletus	

EDAMAME	6
Con sésamo y kimchi	
With sesame & kimchi	

HOT DOG	22
De wagyu, mayonesa de yuzu, ketchup japonés y cebolla caramelizada	
Wagyu, yuzu mayonaise, japanese ketchup and caramelized ketchup	



POKE

MAGURO	28
Con tartar de atún picante, huevo de corral y cebolleta fresca	
With spicy tuna tartare, free-range scrambled eggs & fresh spring onion	

SAKE	24
Con tartar de salmón picante, aguacate y cebolleta fresca	
With spicy salmon tartare, avocado & fresh spring onion	



AKUMA 23

Uramaki de salmón flambeado, aguacate,
langostinos en tempura, mayo yuzu y
Salsa tare

Uramaki with flamed salmon, avocado,
tempura shrimp, yuzu mayo & tare sauce

YASAI 19

Uramaki de verduras en tempura,
aguacate y salsa de soja con miel trufada

Uramaki with tempura vegetables,
avocado & honey-truffled soy sauce

UNAGUI FUTOMAKI (8PC) 23

Anguila a la parrilla, sésamo, pepino
y salsa de anguila

Grilled eel, cucumber, sesame
& eel sauce

EBI (8PC) 23

Uramaki de langostino en tempura,
aguacate, copos de tempura, tobiko,
salsa Tare y mayonesa picante

Tempura shrimp uramaki, avocado,
tempura flakes, tobiko, tare sauce &
spicy Mayo

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