



Subliza

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, straberry, 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	16
DAIQUIRI SABORES	18
DRY MARTINI	15
MAI-TAI	18
NEGRONI	18
MOSCOW MULE / DARK´N STORMY	18
APEROL SPRITZ	18
HUGO SPRITZ	18
BLOODY MARY	18
OLD FASHIONED	16
ESPRESSO MARTINI	16
PORN STAR MARTIN	16
PALOMA	16
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, carrot, ginger and turmeric

LIGHT GINGER

Grapefruit, lime, strawberry and ginger beer

BERRIES

Red berries, vanilla ice cream and cranberry juice

BULK

Chocolate, banana, peanut, and ice cream



SANGRIAS

VINO TINTO	45
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Red wine, apple, orange, lemon, sparkling lemon, cointreau, red vermut, rum plantation

BLANCO	45
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White wine, apple, orange, lemon, sprite, cointreau, white vermut

ROSADO	45
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Rose wine, apple, berries, sprite, cointreau, red vermut

CAVA	65
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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	135
MOËT & CHANDON BRUT IMPERIAL NV MAGNUM	280
MOËT & CHANDON ICE NV	165
MOËT & CHANDON ICE NV MAGNUM	365
LOUIS ROEDERER CRISTAL 2015	500
CUVÉE DOM PERIGNON VINTAGE 2013	350
RUINART BLANC DE BLANCS NV	190

ROSÉ

MOËT & CHANDON BRUT ROSE NV	150
MOËT & CHANDON BRUT ROSE NV MAGNUM	295
BILLECART SALMON ROSÉ NV	185
VEUVE CLIQUOT PONSARDIN BRUT ROSE NV	169
RUINART ROSE	210



CHAMPAGNE VIGNERONS

TERRE D'EMOTION BRUT VERITÉ NV JEAN MARC CHARPENTIER	119
LES TERRES ROSES BOUZY GRAND CRU 2019 PIERRE PAILLARD	170



VERMOUTH AMAROS

AMARO MONTENEGRO	8
CAMPARI	8
MARTINI BIANCO	8
MARTINI DRY	8
RICARD	8
VERMUT DOS DEUS RESERVA	6
MARTINI ROSSO	6
MARTINI BITTER 1872	8
MARTINI RUBINO	8
PERNOD	6



VODKA

ABSOLUT	12	140
STOLICH ELIT	12	140
BELVEDERE	16	180
BELVEDERE 1,75L		390
BELVEDERE 3L		790
BELVEDERE 6L		1400



GIN

BOMBAY SAPPHIRE	12	140
BEEFEATER	12	140
BEEFEATER PINK	14	160
TANQUERAY	12	140
TANQUERAY TEN	14	160
HENDRICKS	14	160
BROCKMANS	14	160
GIN MARE	14	160



WHISKY

BLACK LABEL	14	160
JACK DANIELS	12	140
MAKERS MARK	14	160
BUSHMILLS 10	16	180



RON

BACARDI	12	140
BRUGAL EXTRA	12	140
HAVANA 7	14	160
DIPLOMATICO	16	180
ZACAPA 23	18	220



BRANDY / COGNAC

HENNESSY VS	14
CARLOS I	9
CARDENAL MENDOZA	10



DIGESTIVO

FERNET BRANCA	8	
PATXARAN BAINES	8	
HIERBAS VALDOMIÑO	8	
JAGERMEISTER	8	140
LIMONCELLO	6	



TEQUILA / MEZCAL

AVION RESPOSADO	16	180
DON JULIO BCO	14	160
DON JULIO REPOSADO	16	180
PATRON SILVER	14	160
PATRON AÑEJO	22	240
LOS DANZANTES	20	190
CASAMIGOS MEZCAL	22	240
ALIPUS	16	180
VOLCAN DE MI TIERRA	16	180

PREMIUM
SPIRITS



VODKA

BELUGA GOLD	72	560
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BELUGA TRANSATLANTIC	45	270
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GIN

CHAPOUTIER	27	220
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THE GARDENER	22	170
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MONKEY 47 BARREL	28	225
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TEQUILA / MEZCAL

ADICCION REPOSADO	75	600
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CASAMIGOS BLANCO	32	260
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CLASE AZUL REPOSADO	91	750
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DON JULIO 1942	110	900
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MEZCAL CLASE AZUL DURANGO	190	1500
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RON

HC TRIBUTO 2021	180	1450
ZACAPA XO	75	610
MATUSALEM 23 AÑOS	32	250
PLANTATION XO	22	240
MILLONARIO	45	440
BOTRAN 18	23	190



WHISKY

GLENMORANGIE QUINTA RUBAN	32	240
OBAN 14 AÑOS	42	320
MACALLAN 12 AÑOS	42	320
LAGAVULIN 16 AÑOS	60	460
ARBEG UIGEADAIL	69	520
JOHNNIE WALKER BLUE	90	900
HIBIKI	51	420
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 28
& CEVICHE AMARILLO DE CORVINA
CHARCOAL-GRILLED AVOCADO
& YELLOW CROAKER CEVICHE

CHOCO FRITO, MAYO KIMCHI 22
DEEP-FRIED CUTTLEFISH WITH
KIMCHI MAYONNAISE

GUACAMOLE CON TOTOPOS 18
GUACAMOLE WITH TORTILLA CHIPS

ENSALADILLA RUSA, LOMO DE ATÚN 15
& PIPARRA
"OLIVIER" SALAD WITH RED TUNA
LOIN & PICKLED MINI PEPPERS

6 CROQUETAS CREMOSAS DE 14
JAMÓN IBÉRICO
6 CREAMY IBERIAN HAM CROQUETTES

TOSTA DE ATÚN DE ALMADRABA 24
Y TRUFA
TOAST WITH ALMADRABA RED TUNA
& BLACK TRUFFLE



ENSALADAS / SALADS

ENSALADA GRIEGA 20
TRADITIONAL GREEK SALAD

ENSALADA CÉSAR, KALE Y POLLO 22
AL GRILL
CAESAR SALAD WITH KALE
& CHARCOAL-GRILLED CHICKEN

STRACCIATELLA, MELOCOTONES 22
ASADOS CON MISO-MIEL
STRACCIATELLA WITH ROASTED
PEACHES & HONEY-MISO

ENSALADA DE BULGUR, ZANAHORIAS, 18
CALABACINES, MAYO RAS EL HANOUT
BULGUR SALAD WITH CARROTS,
COURGETTES & RAS EL HANOUT
MAYONNAISE

ENSALADA NIÇOISE Y ATÚN 24
DE ALMADRABA
NIÇOISE SALAD WITH ALMADRABA
RED TUNA

TARTAR DE BERENJENA ASADA Y 19
SALSA DE YOGUR
BAKED AUBERGINE TARTARE
WITH YOGURT SAUCE



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 11
CHEESE CREAM WITH BERRIES

TIRAMISÚ SUBLIM (SIN ALCOHOL) 9
TIRAMISU (ALCOHOL-FREE)

**TARTA DE CHOCOLATE, CAMELO
Y HELADO DE ALBARICOQUE** 12
CHOCOLATE FONDANT WITH CARAMEL
& APRICOT ICE CREAM

EL CORONEL P.A.N. (CON VODKA) 12
LIME SORBET WITH VODKA

HELADO O SORBETE (POR BOLA) 5,5
ICE CREAM OR SORBET (PER SCOOP)

FRUTA FRESCA DE TEMPORADA 12
SEASONAL FRESH FRUIT

FRUTA SALVAJE 21
SUBLIM TROPICAL FRUIT PLATTER

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



SUSHI

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

Sublime