

# CAMPARI BAR MANERO

CAMPARI BAR MANERO is a unique cocktail experience that fuses Italian aperitivo sophistication with the warmth and vibrancy of Spanish culture. This innovative concept is the result of a collaboration between the iconic Italian brand CAMPARI and the renowned Spanish restaurant chain MANERO.

At CAMPARI BAR MANERO, the Milanese aperitivo tradition is reinvented with an Iberian twist, creating an atmosphere where Italian elegance meets Spanish passion. Our carefully crafted cocktails pay homage to Italian classics while incorporating ingredients and techniques that reflect the gastronomic richness of Spain.

The space evokes the atmosphere of a Milanese bar with the coziness of a Spanish tavern, offering a welcoming and sophisticated environment. The drinks menu, centred on CAMPARI-based creations, is complemented by a selection of tapas and pintxos that fuse the culinary traditions of both countries.

CAMPARI BAR MANERO is not just a place to drink, but a complete social experience that celebrates the art of living well, the Italian ‘dolce far niente’ and the Spanish ‘vivir la vida’. It is the perfect destination for those looking to discover new flavours, enjoy good company and immerse themselves in an atmosphere that combines the best of two cultures passionate about the good life.



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**MANERO SPRITZ**

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Our exclusive interpretation of the Italian aperitif, handmade Manero Vermouth, selected bitter, cava and a touch of citrus, the perfect balance between tradition and creativity.



# CAMPARI

BAR

# MANERO

## SPRITZ COCKTAILS

### **APEROL SPRITZ**

9

*The quintessential Italian aperitif. Perfect blend of Aperol, prosecco and a touch of soda, creating a light, bubbly and refreshing experience with citrus notes and a subtle bitterness that stimulates the appetite.*

### **HUGO SPRITZ**

10

*An aromatic and floral interpretation of the traditional Spritz combining cava, elderflower liqueur, fresh mint and lemon. Refreshing, light and surprisingly complex.*

### **CYNAR SPRITZ**

10

*Bold variation that replaces Aperol with Cynar, an artichoke liqueur with a deeper bitter profile. Its herbal complexity is perfectly balanced by the liveliness of the prosecco.*

### **CAMPARI SPRITZ**

10

*A more intense and bitter version of the classic Spritz using Campari as a base, a more robust profile with deep herbal notes and an untamed character.*

### **MANERO SPRITZ**

10

*Our unique interpretation of the Italian aperitif. Handcrafted Manero Vermouth, bitterselcted, cava and a touch of citrus. The perfect balance between tradition and creativity.*

### **AMONTILLADO SPRITZ**

10

*A Mediterranean fusion that incorporates Amontillado Jerez into the Spritz formula, the dry and nutty notes of the fortified wine add complexity and sophistication to the cocktail.*

10

### **SELECT SPRITZ**

*Using Select, a cult Venetian aperitif, this Spritz offers a more balanced and aromatic profile, with notes of juniper and vanilla complementing its characteristic astringency.*

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## CLASSIC APPETIZERS

### CAMPARI SODA

10

*A Milanese classic since 1932. Simplicity at its best: Campari with soda. The characteristic bitterness of Campari is softened by the freshness of the soda, creating an elegant, refreshing and sophisticated aperitif.*

### CAMPARI TONIC

10

*A refreshing variation where the astringency of the Campari finds a perfect counterpoint to the herbal notes of the tonic, creating a refined balance and a more aromatic and complex experience.*

### CAMPARI ORANGE

10

*The natural sweetness and acidity of the orange juice beautifully balances the sharpness of the Campari. A classic Mediterranean combination that evokes sunny afternoons on the Italian coast.*

### NEGRONI CLÁSICO

10

*Created in 1919 by Count Negroni in Florence. Perfect balance between the intensity of Campari, the botanical notes of gin and the sweetness of red vermouth. An iconic cocktail that has stood the test of time.*

### MILANO - TORINO

10

*The forerunner of the Negroni and Americano, this historic cocktail combines Campari (from Milan) and red vermouth (from Turin). An elegant fusion of bitterness and sweetness with herbal and spicy notes.*

### AMERICANO

10

*Centennial cocktail that adds soda to the Milano-Torino, creating a more refreshing and less alcoholic version. Perfect as an aperitif at any time of the day.*

### SBAGLIATÒ

10

*Born of a happy 'mistake' at Bar Basso in Milan, it replaces the gin in the Negroni with prosecco. The result is a bubbly cocktail that preserves the balance between astringency and sweetness.*

**IMPORTANT:** For New Year's Eve dinner, prices will **increase by 25%** from 8 p.m.  
Prices indicated in euro · VAT included.

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## BITTER COCKTAILS

### CHURCHILL

10

*Inspired by the British statesman's preferences, this cocktail fuses Campari with beer, resulting in a refreshing experience where malty notes complement the characteristic bitterness.*

### MI-MA

10

*Milano-Manero pays homage to the Lombard capital with the fusion of Campari and Vermouth Cinzano 1757. A perfect marriage of astringency and sugary note that captures the essence of the Italian aperitif.*

### NEGRONI MANERO

10

*Our exclusive version of the classic. Green tea infused gin, Campari and rossose vermouth combine to create a herbal, balanced and surprisingly fresh profile.*

### NEGRONI AFFUMICATO

10

*A smoky interpretation that substitutes mezcal for gin, adding depth and an earthy character that complements and transforms the bitterness of the Campari and the complexity of the Cinzano 1757 vermouth.*

### BOULEVARDIER

10

*Created in Paris in the 1920s, this 'Whiskey Negroni' combines Maker's Mark bourbon, Campari and Cinzano 1757. The result is robust, aromatic and with an elegant spicy touch.*

### GARIBOLDI

10

*Simple and traditional, it honours the hero of Italian unification. Campari and freshly squeezed orange juice create a perfect marriage of bitterness and citrus honeyed touch.*

### BITTER SWEET SYMPHONY

10

*A harmonious composition where Campari, ginger ale, lime juice and a touch of maple syrup create a multi-sensory experience that dances between sugary note and sweet.*

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### CLASSIC COCKTAILS

#### **DRY MARTINI**

12

*The cocktail of elegance par excellence. Premium gin and a touch of dry vermouth creating a clean and subtle profile that has conquered the world. Served with a lemon or olive twist.*

#### **MOSCOW MULE**

12

*Refreshing combination of vodka, ginger beer and lime juice. Traditionally served in a copper mug, it offers a spicy, citrusy and slightly effervescent profile.*

#### **KIR ROYAL**

12

*French sophistication in a flute glass. Crème de cassis topped with champagne creating an elegant, bubbly cocktail with a perfect balance of fruity sweetness and acidity.*

#### **MARGARITA**

12

*The quintessential Mexican ambassador. Tequila, triple sec and freshly squeezed lime juice create a perfect balance of sweet, sour and slightly salty.*

#### **PIÑA COLADA**

12

*Emblematic Caribbean cocktail that transports you to the beaches of Puerto Rico. Rum, coconut cream and pineapple juice merge into a tropical, creamy and refreshing experience.*

#### **MOJITO**

12

*Cuban classic that combines rum, lime, sugar, mint and soda. Each sip offers herbaceous freshness, citrus acidity and balanced sugary note.*

#### **MOJITO ASIÁTICO**

12

*An exotic reinterpretation that replaces rum with sake and lime with kumquat. A cross-cultural fusion that brings elegance and subtlety to this refreshing classic.*

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### CLASSIC COCKTAILS

#### **ESPRESSO MARTINI**

12

*Stimulating combination of vodka, coffee liqueur, vanilla and freshly brewed espresso. Aromatic, sweet and vanilla notes with a characteristic frothy texture.*

#### **BLOODY MARY**

12

*A punchy morning cocktail that fuses vodka with tomato juice and a symphony of spices - complex, flavoursome and comforting.*

#### **COSMOPOLITAN**

12

*Icon of the 1990s combining vodka, Cointreau, cranberry and lime. Elegant, refreshing and with a balanced profile between sweetness and acidity.*

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### SIGNATURE COCKTAILS

#### **SOLE DI SICILIA**

12

*Homage to the Italian island where grapefruit takes centre stage. Campari, Luxardo, almond and grapefruit soda create a refreshing, intense and subtly sweet experience that transports you to the aromatic Sicilian gardens.*

#### **RITMO VERDE**

12

*Herbal reinterpretation of the Negroni incorporating fresh basil. The symphony of herbal flavours intertwines with the sugary note of the Cinzano 1757 vermouth, culminating in a delicate basil foam.*

#### **FLOR D'AMARO**

12

*Elegant balance between the intensity of Campari, the smoothness of white vermouth and the floral notes of elderflower liqueur. The citrus touch of lime brightens up this sophisticated composition.*

#### **DAOIZ Y VELARPE**

12

*In honour of the Lions the Congress of the Parliament, this cocktail combines the robustness of Campari with orange-infused gin and walnut liqueur. The result is aromatic, bitter and perfectly balanced.*

#### **ROSSO SELVAGGIO**

12

*Campari in harmony with wild raspberries and kumquat. The delicate acidity of the raspberries and the complexity of the kumquat, with its lively flesh and sweet skin, create unexpected layers of flavour.*

#### **SBAGLIO DI MELE**

12

*The bubbly apple brings a subtle acidity that beautifully complements the bitter base of the Campari and the complexity of the 1757 vermouth. A deliciously balanced and refreshing 'mistake'.*

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### SIGNATURE COCKTAILS

#### **DOLCE VITA**

12

*A celebration of the Italian sweet life. Campari intertwines with raspberry, elderflower and lime, creating a refreshing symphony where the characteristic sugar note finds its ideal counterpoint.*

#### **BUTTERY BOULEVARD**

12

*Bold fusion combining butter and sesame infused bourbon, Campari and Vinzano 1757 vermouth. Complex and sophisticated, with layers of flavour that reveal themselves sip by sip.*

#### **BITTER FASHIONED**

12

*A reinterpretation of the classic Old Fashioned using Campari as a base, the herbal and citrus notes create a cocktail that is paradoxically complex and simple, bitter and subtle.*

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### MOCKTAILS

#### SHIRLEY TEMPLE

10

*The quintessential classic mocktail. Ginger ale, grenadine and a maraschino cherry create a sweet and refreshing experience, ideal for those looking for non-alcoholic options.*

#### PURE PEACH

10

*Starring peach, this mocktail balances fruity, fresh and slightly sweet notes. Its technical and sensory composition makes it a sophisticated and versatile alternative.*

#### RUBÍ FIZZ

10

*Elegant mocktail characterised by its vibrant ruby colour and light, frothy texture. Each sip reveals layers of fruity flavour with a refreshing effervescent finish.*

#### GARDEN SPRITZ

10

*A stroll through the garden in the form of a cocktail. Cucumber, basil, lime and soda create a vegetal, aromatic and extremely refreshing experience.*

#### SICILIAN SUNSET

10

*Inspired by Mediterranean sunsets, it combines Sicilian citrus, aromatic herbs and a touch of honey. Refreshing, balanced and visually spectacular.*