



# LIQUIDO

ROOFTOP BAR

# MENU

# FOOD

LIQUIDO ROOFTOP BAR  
Via Giovanni Battista Pirelli 5, 20124 Milano MI  
tel. 02 8498 0810 | iqhotelmilano.it





## TAPAS

### **GNOCCO FRITTO STRACCHINO E PROSCIUTTO CRUDO** 9.

*Crispy gnocco fritto accompanied by ham and velvety stracchino cheese*



### **MONDEGHILI\* ALLA MILANESE SERVITI SU COULIS DI POMODORO E BASILICO FRITTO** 9.

*Milanese-style meatballs\* crafted to perfection, served atop a bed of rich tomato coulis, and adorned with crispy basil leaves*



### **TARTARE DI MANZO ALL'ANETO CON OLIVE TAGGIASCHE, DRIPPING DI GORGONZOLA E MOSTARDA AL MANDARINO** 9.

*Artisanal beef tartare, elevated with aromatic dill, tangy taggiasca olives, a drizzle of creamy gorgonzola cheese, and a hint of zesty mandarin mustard*



### **CROSTONE DI PANE CALDO CON SPECK DI ANATRA AFFUMICATO, ROQUEFORT E NOCI** 11.

*Warm bread crostone adorned with smoked duck speck, roquefort blue cheese, and crunchy walnuts*



### **PROSCIUTTO SERRANO, BURRO AL TARTUFO BIANCO E PAN BRIOCHE CALDO** 11.

*Serrano prosciutto draped over luscious truffle-infused butter, served with warm, freshly baked brioche bread*



### **POTAGE PARMENTIER TARTUFO NERO\* E BRICIOLE DI PANE** 11.

*Potage parmentier black truffle\* and breadcrumbs*



**MILLEFOGLIE CON SALMONE AFFUMICATO, STRACCIATELLA E AVOCADO** 9.

*Millefeuille featuring delicate layers of smoked salmon, creamy stracciatella cheese, and ripe avocado*



**PANZANELLA CROCCANTE, BURRATA E TARTARE DI GAMBERI\*** 9.

*Panzanella supreme featuring crispy artisanal croutons, creamy burrata cheese, and shrimp tartare\**



**PAPPA AL POMODORO, GAMBERONE\* ARGENTINO E ZUCCHINE GRIGLIATE** 11.

*Pappa al pomodoro with grilled zucchini and succulent argentinian prawns\**





## PORTATE PRINCIPALI | FIRST COURSE

- TAGLIERE IQ** 22.  
Selezione di formaggi e salumi  
*Selection of cheeses and cured meats*  

- TAGLIERE IQ VEGETARIANO** 20.  
Selezione di formaggi e verdure  
*Selection of cheeses and vegetables*  

- TAGLIATELLE CON RAGÙ ° ALLA BOLOGNESE** 16.  
*Tagliatelle with Bolognese sauce*  

- RISOTTO ALLA MILANESE CON RIDUZIONE DI ACETO BALSAMICO** 18.  
*Milanese-style risotto with balsamic vinegar reduction*  

- MALTAGLIATI CON EMULSIONE DI POMODORO ° E BASILICO, BURRATA E TARTARE DI GAMBERI °** 22.  
*Maltagliati pasta with tomato and basil emulsion, burrata cheese and prawn tartare*  


**PARMIGIANA DI MELANZANE° CON JULIENNE DI GRANA PADANO E PESTO DI BASILICO** 16.

*Eggplant° parmigiana with julienne of Grana Padano and basil pesto*



**TAGLIATA DI MANZO CON CARCIOFI CROCCANTI, SCAGLIE DI GRANA PADANO E CITRONETTE** 26.

*Sliced beef with crispy artichokes, Grana Padano and citronette*



**COTOLETTA DI VITELLO ALLA MILANESE CON PATATE AL FORNO** 30.

*Milanese-style veal cutlet with baked potatoes*



**COTOLETTA DI VITELLO ALLA MILANESE VESTITA CON RUCOLA E POMODORINI** 30.

*Milanese-style veal cutlet with rocket salad and cherry tomatoes*





## CONTORNI | SIDE DISHES

### **PATATE AL FORNO**

*Baked potatoes*

7.

### **ZUCCHINE GRIGLIATE AL FORNO**

*Oven-baked zucchini*

7.

### **MELANZANE GRIGLIATE AL FORNO**

*Oven-baked eggplants*

7.

### **PATATE FRITTE**

*French fries*



7.

### **INSALATA MISTA**

*Mixed green salad*

7.



## BURGER & SALAD

### TOAST CLASSICO 9.

Prosciutto cotto e formaggio

*Cooked ham and cheese*



### INSALATA CAPRESE 15.

Mozzarella di Bufala, pomodoro, basilico

*Buffalo Mozzarella Cheese, tomato, basil salad*



### CAESAR SALAD 16.

Insalata verde, petto di pollo°, scaglie di Grana Padano, crostini di pane, salsa caesar

*Green Salad, chicken breast°, Grana Padano, croutons, caesar salad sauce*



### CLUB SANDWICH 18.

Pollo Grigliato°, pomodoro, lattuga, bacon, maionese (servito con patatine fritte)

*Grilled chicken sandwich with tomato, lettuce, bacon and mayo (served with french fries)*



### HAMBURGER DI MANZO 18.

Manzo, formaggio cheddar, bacon, insalata, pomodoro (servito con patatine fritte)

*Beef burger, cheddar cheese, bacon, tomato (served with french fries)*

















# DESSERT

## DOLCI DEL GIORNO DI NOSTRA PRODUZIONE

8.

*Home-made dessert*

### LISTA ALLERGENI / ALLERGEN LIST

-  Latte e derivati - Milk and derivatives
-  Sedano e derivati - Celery and derivatives
-  Crostacei e derivati - Crustaceans and derivatives
-  Uova e derivati - Eggs and derivatives
-  Pesce e derivati - Fish and derivatives
-  Glutine e derivati - Gluten and derivatives
-  Soia e derivati - Soy and derivatives
-  Frutta a guscio - Nuts and derivatives
-  Anidride solforosa - Sulphur dioxide
-  Senape - Mustard
-  Molluschi - Shellfish
-  Sesamo- Sesame seeds
-  Lupini - Lupin beans
-  Arachidi - Peanuts

° Alimento / Prodotto Surgelato e/o abbattuto

° Food / Product Frozen and/or chilled

Per la lista degli ingredienti e per gli allergeni di cui al Reg. CE 1169/2011 potete chiedere al nostro personale.

*On the provision of the REGULATION (EU) No 1169/2011 laying down food contents information and allergens please ask our staff.*





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# COCKTAIL BAR MENU

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## SIGNATURE COCKTAILS



### PERU 14.

Pisco, Platano, Pepe Rosa, Limone, Albumina

*Pisco, Platano, Pink pepper, Fresh Lemon juice, Egg white*

### TAIWAN 15. (BUBBLE TONIC)

Gin, Earl grey Tea, Acqua tonica, Perle di tapioca alla fragola

*Gin, Earl grey tea, Tonic water, Strawberry pearls*

### CHINA 14.

Gin mandarino e cannella, Litchi, Tè nero cinese

*Tangerine and Cinnamon Gin, Lychee, Chinese black tea*

### ITALY 15.

Gin agli agrumi, Bitter campari al basilico, Vermouth alla nocciola

*Citrus Gin, Basil Bitter campari, Hazelnut red vermouth*

### WONDERLAND 14.

Vodka alla BigBabol, Fragola, Banana, Limone, Glitter

*BigBabol Vodka, Strawberry, Banana, Lemon juice, Glitter*

### THAILANDIA 14.

Vodka al cardamomo, Butterfly Pea flower, Lemongrass, Pepe verde, Limone, Soda

*Vodka infused with cardamom seeds, Butterfly pea flower, Lemongrass, Green pepper, Fresh lemon juice, Soda water*

### CANADA 14.

Whisky Canadese, Sciroppo d'acero e arachidi salate, Limone, Albumina

*Canadian Whisky, Maple and salted peanuts syrup, Fresh lemon Juice, Egg white*

### POLYNESIA 15.

LiQuido Rum Blend, Cocco, Agrumi, Noce Moscata

*LiQuido Rum Blend, Coconut, Citrus Mix, Nutmeg*

### BRAZIL 14.

Cachaça, Lime, Orzata di anacardi e Noce Brasiliana

*Cachaça, Lime, Cashews and Brazilian Walnut Orgeat*

### SCOTLAND 15.

Blend di Gin Scozzesi, Vermouth alla birra, Fumo liquido

*Blend of Scottish Gin, Beer Vermouth, Liquid Smoke*

### SPAIN 15. (OUR CONCEPT OF SANGRIA)

Gin Mare, Licor 43, Vermouth bianco, Zucchero, Vino bianco e frutta fresca

*Gin Mare, Licor 43, White vermouth, Sugar Syrup, White wine and fresh fruit*

### MEXICO 14.

Tequila al Jalapeño, Cocco, Ananas, Lime

*Jalapeño Tequila, Coconut, Pineapple, Fresh lime juice*

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## OUR CLASSIC

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### MULETTO 14.

Rabarbaro Zucca, Passion Fruit,  
Lime, Ginger Beer  
*Italian Rhubarb Liqueur, Passion fruit,  
Lime, Ginger Beer*

### TMT 15. (TORINO-MILANO-TOKYO)

Vermouth Rosso, Bitter Campari,  
Sake  
*Sweet Vermouth, Bitter Campari, Sake*

### PURPLE STRAIN 14.

Gin, Butterfly Pea Flower Tea, Lime,  
Timo, Rosmarino  
*Gin, Butterfly Pea Flower Tea, Lime,  
Thyme, Rosemary*

### MILANESE GIN FIZZ 15.

Gin, Zafferano, Limone, Riduzione di  
Bitter Campari  
*Gin, Saffron, Fresh Lemon Juice,  
Bitter Campari reduction*

### MY TAI 15.

Rhum Flor de Caña 12yo, Sciroppo di  
arachidi salate, Limone, Arancia,  
Angostura Bitter  
*Rhum Flor de Caña 12yo, Salted  
peanuts syrup, Fresh lemon juice,  
Fresh orange juice, Angostura Bitter*

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## MOCKTAILS

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### INDIA [Alcohol Free] 12.

Menta, The Verde, Pepe Verde,  
Lemongrass  
*Mint, Green Tea, Green Pepper,  
Lemongrass*

### BALI [Alcohol Free] 12.

Cocco, Passion Fruit, Agrumi  
*Coconut, Passion Fruit, Citrus Mix*

### GIN TONIC ANALCOLICO 12.

[Alcohol Free]  
Seedlip Gin Analcolico & Acqua Tonica  
*Seedlip alcohol free Gin & Tonic water*

### SPRITZ ANALCOLICO 12.

[Alcohol Free]  
Monin bitter analcolico, Soda al  
pompelmo rosa  
*Monin Alcohol free bitter, Pink  
grapefruit soda*

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## CLASSIC COCKTAILS

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**AMARETTO SOUR 14.**

Amaretto Disaronno, Limone,  
Zuccherero, Albume  
*Amaretto, Fresh lemon juice, Sugar,  
Egg white*

**TOMMY'S MARGARITA 14.**

Tequila Blanco, Lime, Sciroppo di  
agave  
*Tequila Blanco, Fresh lime juice,  
Agave syrup*

**FRENCH 75 16.**

Gin, Limone, Zuccherero, Franciacorta  
*Gin, Lemon juice, Sugar, Sparkling  
wine*

**MOSCOW MULE 12.**

Vodka, Lime, Ginger Beer  
*Vodka, Lime, Ginger Beer*

**SPRITZ 12.**

Aperol / Campari o Select, Prosecco,  
Soda  
*Aperol / Campari or Select, Prosecco,  
Soda*

**NEGRONI 14.**

Gin, Bitter Campari, Vermouth Rosso  
*Gin, Campari Bitter, Sweet Vermouth*

**BRAMBLE 14.**

Gin, Liquore alle more, Zuccherero,  
Limone  
*Gin, Blackberry Liqueur, Sugar, Lemon*

**PALOMA 14.**

Tequila, Agave, Lime, Soda al  
pompelmo rosa  
*Tequila, Agave syrup, Fresh lime juice,  
Pink grapefruit soda*

**DRY MARTINI 15.**

Gin Tanqueray Ten, Vermouth Dry, Oliva  
*Tanqueray Ten Gin, Dry Vermouth, Olive*

**DAIQUIRI 14.**

Rhum, Lime, Zuccherero  
*White Rhum, Fresh lime juice, Sugar*

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DIDN'T YOU FIND YOUR COCKTAIL? PLEASE, ASK TO THE STAFF

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## WINE BY THE GLASS

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**A PARTIRE DA €8 / FROM 8€**

Al fine di promuovere l'enografia Italiana i vini al calice potrebbero subire variazioni settimanali. Chiedi al nostro STAFF per conoscere tutte le nuove proposte.

*In order to promote Italian enography, wines by the glass may undergo weekly variations. Ask our STAFF to know all the new proposals.*



## GIN [50 ML] & TONIC WATER

### CLASSIC AND DRY STYLE

<b>BOMBAY SAPPHIRE</b>   ENGLAND	14.
<b>PORTOBELLO ROAD</b>   ENGLAND	14.
<b>FIFTY POUNDS</b>   ENGLAND	14.
<b>BIG GINO</b>   ITALY	14.
<b>GIASS</b>   ITALY	15.

### JUNIPER RICH AND ROBUST

<b>PLYMOUTH NAVY</b> STRENGTH   ENGLAND	14.
<b>SIPSMITH VJOP</b>   ENGLAND	16.
<b>BORDIGA PREMIUM</b> SMOKE   ITALY	15.

## OUR GIN

<b>SHISO GIN</b> Dry Gin infused with Shiso leaf	14.
<b>BLUE GIN</b> Dry Gin made with Butterfly Pea Flower	14.
<b>GARDEN GIN</b> Dry Gin with a touch of Rosemary, Thyme, Lemon and Lime	14.

<b>SAFFRON GIN</b> Saffron Dry Gin	14.
<b>PINK GIN</b> Fresh Dry Gin with Pink Grapefruit and Basil	14.

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# GIN [50 ML] & TONIC WATER

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## CITRUS, HERBACEOUS AND FLORAL

BULLDOG   ENGLAND	14.	AUDEO   ITALY	15.
TANQUERAY TEN   ENGLAND	14.	GINARTE   ITALY	15.
SILENT POOL   ENGLAND	15.	ENGINE   ITALY	16.
BOTANIST   SCOTLAND	14.	AKORI   SPAIN	15.
HENDRICK'S   SCOTLAND	14.	MARE   SPAIN	16.
HENDRICK'S ORBIUM SCOTLAND	15.	FERDINAND'S SAAR DRY   GERMANY	15.
HENDRICK'S NEPTUNIA SCOTLAND	15.	ELEPHANT   GERMANY	16.
HENDRICK'S FLORA ADORA   SCOTLAND	16.	MONKEY 47   GERMANY	18.
GRIFU   ITALY	14.	DISTILLERIE DE MONACO GIN AUX AGRUMES   FRANCE	15.
OLD GRIFU   ITALY	14.	RUTTE DUTCH DRY GIN   NETHERLANDS	14.
PRIMO   ITALY	15.	CROSSKEYS   LATVIA	14.
MALFY POMPELMO   ITALY	15.	NIKKA COFFEY   JAPAN	15.
GIL   ITALY	15.	AMRUT NILGIRIS INDIAN DRY GIN   INDIA	14.

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## WHISKY E WISKEY [50 ML]

### SINGLE MALT SCOTCH

TALISKER SKYE | ISLAND 14.

ARDBERG 5YO | ISLAY 15.

LAPHROAIG 10YO | ISLAY 16.

LAGAVULIN 16YO | ISLAY 20.

MONKEY SHOULDER |  
SPEYSIDE 14.

BALVENIE DOUBLE 12YO 15.  
| SPEYSIDE

GLENFIDDICH 18YO 20.  
| SPEYSIDE

GLENMORANGIE 10YO 14.  
| HIGHLANDS

OBAN 14YO | HIGHLANDS 16.

MACALLAN 12YO 18.  
| HIGHLANDS

CAOL ILA 18YO 30.  
| HIGHLANDS

### BLENDED SCOTCH

JOHNNY WALKER BLACK 12.  
LABEL

CHIVAS REGAL 12YO 14.

### IRISHES

JAMESON 12.

BUSHMILL'S BLACK BUSH 12.

### AMERICANS

JACK DANIELS  
TENNESSEE 10.

LOT40 RYE 14.

BULLEIT RYE 14.

BUFFALO TRACE  
BOURBON 12.

BULLEIT BOURBON 14.

MAKER'S MARK BOUBON 14.

WOODFORD RESERVE 14.  
BOURBON

### JAPANESE

NIKKA FROM THE BARREL 16.

## VODKAS [50 ML]

STOLICHNAYA | RUSSIA 9.

MOSKOVSKAYA | RUSSIA 9.

BELUGA SILVER | RUSSIA 14.

ZUBROWKA | POLAND 10.

BELVEDERE | POLAND 14.

KETEL ONE | HOLLAND 12.

GREY GOOSE | FRANCE 14.

## SUGAR CANE [50 ML]

### FRENCH STYLE RHUM

- TROIS RIVIERES BLANC 12.  
| MARTINIQUE
- ST JAMES ROYALE 12.  
AMBRÈ | MARTINIQUE
- J. BALLY 7 ANS D'AGE 18.  
"PYRAMIDE" | MARTINIQUE

### ENGLISH STYLE RUM

- ELDORADO 15YO 16.  
| BRITISH GUYANA

### CACHAÇA

- SAGATIBA PURA 8.  
CRISTALINA | BRAZIL

### SPANISH STYLE RON

- FLOR DE CAÑA 4YO 9.  
| NIGARAGUA

- FLOR DE CAÑA 7YO 10.  
| NIGARAGUA

- FLOR DE CAÑA 12YO 14.  
| NIGARAGUA

- BARCELO' IMPERIAL 14.  
| DOMINICAN REPUBLIC

- ABUELO 12YO | PANAMA 14.

- DIPLOMATICO RESERVA 14.  
EXCLUSIVA | VENEZUELA

- BOTRAN 18YO 16.  
| GUATEMALA

- ZACAPA 23YO 16.  
| GUATEMALA

- ZACAPA XO 30.  
| GUATEMALA

## MEZCAL [50 ML]

### MEZCALES

- ENCANTADO | OAXACA 12.
- ALIPUS S.JUAN | OAXACA 12.
- NUESTRA SOLEDAD 14.  
| OAXACA

### TEQUILAS

- EL JIMADOR BLANCO 8.  
| JALISCO
- ESPOLON BLANCO 8.  
| JALISCO

- ESPOLON REPOSADO 10.  
| JALISCO

- PATRON SILVER | JALISCO 12.

- OCHO REPOSADO 12.  
| JALISCO

- TAPATIO REPOSADO 12.  
| JALISCO

- TAPATIO ANEJO 14.  
| JALISCO

- OCHO ANEJO | JALISCO 16.



## BRANDIES [50 ML]

### BRANDY

CARLOS I | SPAIN 12.

STRAVECCHIO BRANCA 7.  
| ITALY

### CALVADOS

PÈRE MAGLOIRE VSOP 12.  
| FRANCE

### ARMAGNAC

DUC DE MARAVAT VSOP 14.  
| FRANCE

### COGNAC

MARTELL VS | FRANCE 12.

REMY MARTIN VSOP 14.  
| FRANCE

DELAMAIN XO | FRANCE 20.

### PISCO

BARSOL ACHOLADO 10.  
| PERÙ

TABERNERO ACHOLADO 10.  
| PERU

### SHERRY

TIO PEPE DRY | SPAIN 7.

## AMARI LIQUEURS, VERMOUTH & BITTER [60 ML]

AMARO DEL CAPO 7.

DISARONNO 7.

MONTENEGRO 7.

LUCANO 7.

CYNAR 7.

RAMAZZOTTI 7.

AVERNA 7.

FERNET BRANCA 7.

UNICUM 7.

JÄGERMEISTER 7.

JEFFERSON 8.

NONINO 8.

BRAULIO RISERVA 8.

SAMBUCA 7.

FRANGELICO 7.

LIMONCELLO DI CAPRI 7.

VERMOUTH & BITTER 7-12.





## GRAPPAS [50 ML]

## BEERS

- GRAPPA POLI BARRIQUE 7.
- GRAPPA POLI BIANCA 7.
- GRAPPA POLI MOSCATO 7.

- PORETTI 4 LUPPOLI 6.50  
| LAGER [0.4 L] DRAFT BEER
- PORETTI 9 LUPPOLI 7.  
| AMERICAN IPA [0.4 L]  
DRAFT BEER
- GRIMBERGEN ABBEY 15.  
BEER | BLONDE [0,75 L]  
BOTTLED BEER

## SOFT DRINKS & COFFEE

- ESPRESSO • 2.  
DECAFFEINATO • ORZO  
*Barley coffee*
- CAPPUCCINO 3.
- CAFFÈ AMERICANO 3.5  
*Filter coffee*
- CAFFÈ SHAKERATO 4.
- TÈ • TISANE 5.  
*Tea • Infusion*

- SOFT DRINK 5.
- SUCCHI DI FRUTTA 5.  
*Fruit Juices*
- SUCCO DI ARANCIA 6.  
FRESCO  
*Fresh Orange Juice*
- FRULLATO DELLA 8.  
SETTIMANA  
*Smoothie of the week*



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