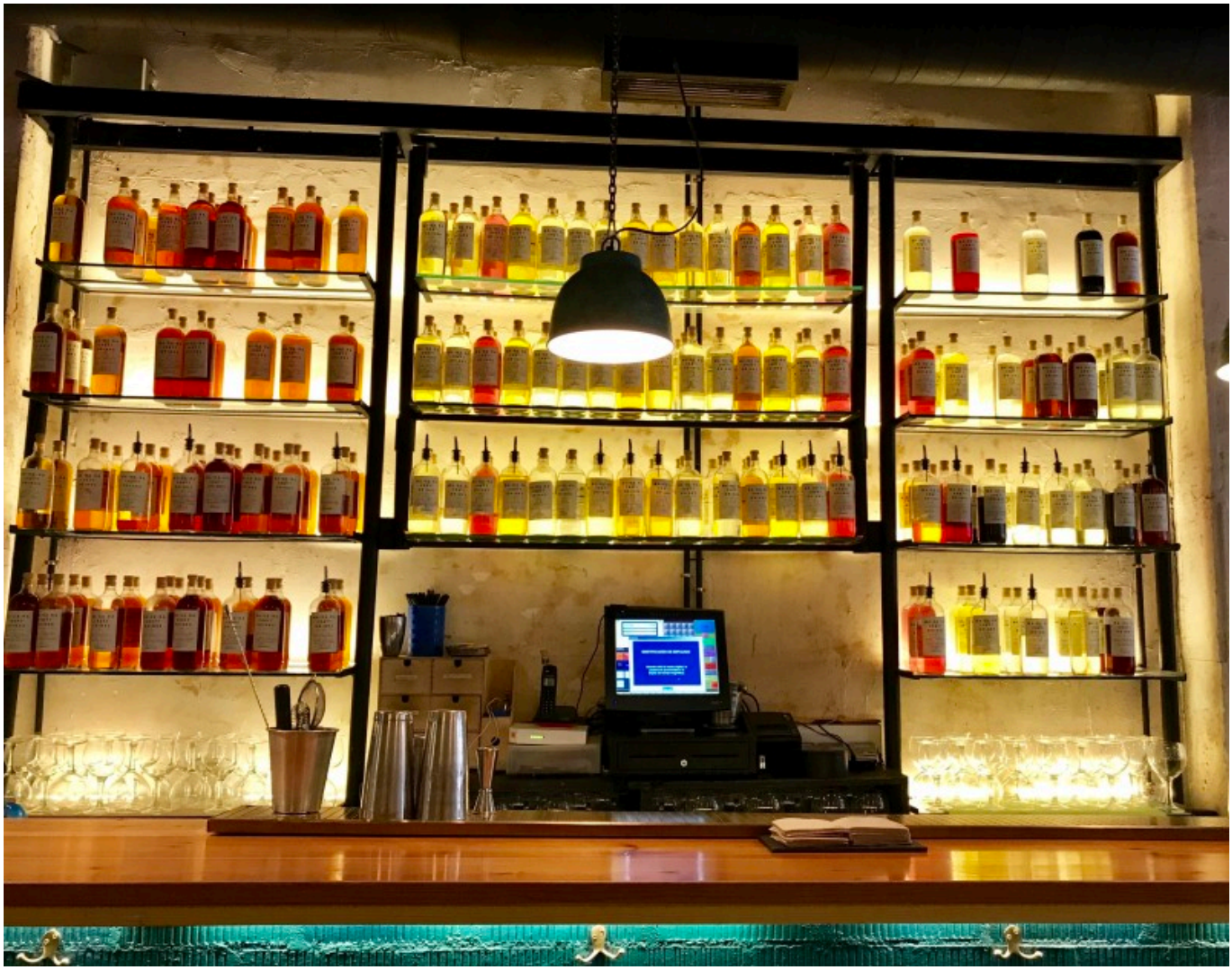
Macera TallerBar, a modern twist on an old tradition

There are handmade cocktails and then there are *handmade cocktails*. **Macera TallerBar** is a pioneer in the latter. One look inside this hip bar and you may be confused—there aren't any familiar spirits lining the simple glass shelves.



Don't worry, though. What you'll find is much better. Because instead of the well-known brands of gin, vodka, or rum, there's only Macera's own hand written labels.



The idea behind Macera's name is also what makes its bar shelves so unique. Founder Narciso Bermejo took inspiration from *paxtaran*, a Basque liqueur made by soaking crushed sloe fruits (a blackish berry) in liquor. This traditional technique, called maceration, infuses the host liquor with the color and flavor of whatever ingredient is added.



Wanting to put a modern twist on a piece of Spanish heritage, Bermejo began experimenting with liquors and their complimentary flavors. The result is the many unique spirits that make up Macera’s menu today. Think rum infused with cinnamon and orange, gin with rosemary and thyme or red fruit, and whiskey with cherries.

The cocktail menu starts with a list of classics, which are then personalized with your choice of flavor infusion. Turn the page to find the spirits categorized by type with a list of all the different varieties of macerated flavor. If you prefer, you can simply pick one of these and a mixer of choice. No matter which combination you choose, all drinks are accessibly priced at 7€.



Macera’s interior is modern and clean with an industrial vibe. In front, a handful of wrought iron tables face glass doors that slide open on nice days. The openness makes you feel like there’s always room for one more, a good thing since this

place gets packed in the evenings. When you visit make sure to take a look towards the back, where lit shelves showcase the spirits on deck, all full of spices, herbs, and fruits working their magic.



If it’s too early for a tipple, Macera is also an excellent workspace. To keep you going, there are green juices, natural sodas, and coffee, as well as a small selection of toasted sandwiches and homemade desserts. It goes without saying that all of these are made with the same care as their cocktails.

Info

- **Website & Facebook**
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By Danielle Owens

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