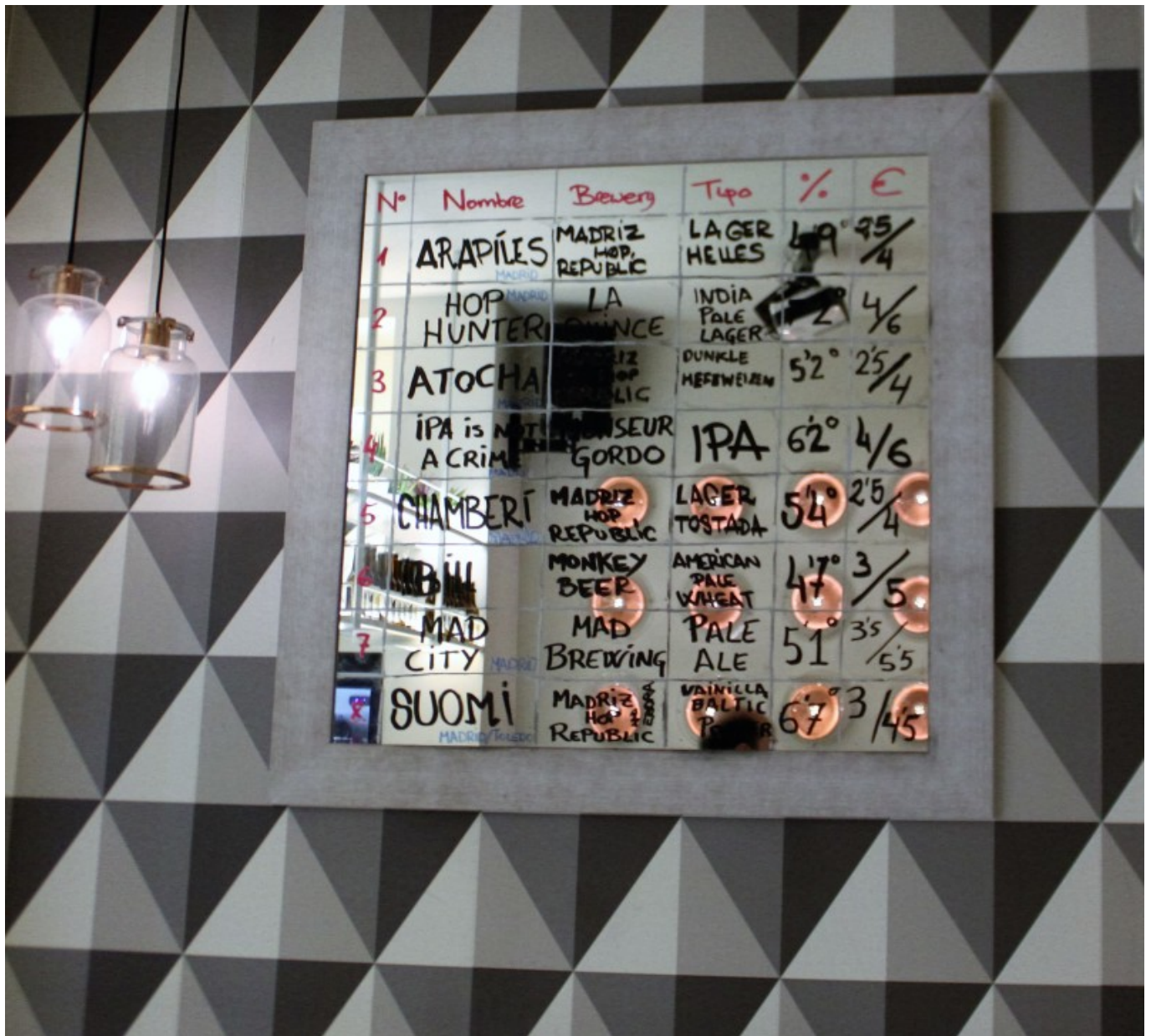


Cervezas Madriz: Craft beer with Vietnamese treats in Chamberí

There is no doubt that Madrid has a long-standing relationship with beer, but the city's newly thriving craft beer scene is revitalizing the bars of its diverse neighborhoods. [Cervezas Madriz Hop Republic](#) attracts those in search of a damn good craft beer and does not disappoint. Each week, their eight taps rotate to include their own artisanal beers as well as a selection of other local and craft beers.



[Cervezas Madriz](#) exemplifies the balance-and-blend authenticity of Madrid from the heart of Chamberí on Calle Cardenal Cisneros. The chic bar draws inspiration from the city itself by naming its craft beers after barrios (including their very own Chamberí) while adding a unique spin to the menu by featuring Vietnamese-inspired tapas. The cat, symbol of Madrid residents, can be seen throughout the bar on every label and menu.



It was Thursday night; my friend Annette and I were seated on the last pair of bar stools except for those in the back corner. The lively atmosphere was amplified by the sounds of chatter and laughter while the bartender, Javi, gave us an overview of the beer list and suggested we try a tasting flight of some of the most popular.

And so we did.



Bar-goers are invited to educate themselves while they enjoy themselves at [Cervezas Madriz](#). The menus feature profiles on selected brews and enumerate the proper way to taste beer.



Following the steps, Annette and I tried the four beers on our flights. While my favorite was the Chamberí and hers was the blonde Arapíles, they all were perfectly paired with our tapas of dumplings and spring rolls.

Find your new favorite artisanal brew? Not to worry, Cervezas Madriz can bottle it for you take bring home.

Madriz offers a fresh, new atmosphere where craft beer connoisseurs can taste the spirit of Madrid.

Info

[Facebook](#) & [Web](#)

Address: Calle Cardinal Cisneros 21

Arugula, a restaurant serving fantastic salads near Retiro park

Folks, it's getting to be that time of year when the sun is out, the grass is green, and the best way to eat is outside. This weather calls for picnicking! And what better place for a picnic than El Retiro park? Prices inside the park can run ludicrously high and the same can be said for many of the places around the perimeter. Of course, there exists the classic option of bringing a bocadillo, but for a step up, there's a gem of a place on Calle Velazquez called [Arugula](#) that will put together an A plus picnic for you and it's only a stone's throw away from the park.



A little over 10 euros can buy you a menú complete with soup, salad, beverage, and coffee. Other options beside salad are available including focaccias and wraps. It's a reasonably priced combination considering the salads are huge, not to mention delicious.

Zumos Naturales



Zumos Naturales (Frutas Tropicales) = 3,80
Zumo de Naranja = 2,80

De Comer Tú Eliges !



Ensalada = 7,90€



Wrap = 7,90€



Focaccia = 6,50€

1 base + 3 ingredientes

1 BASE



+ 3 BÁSICOS



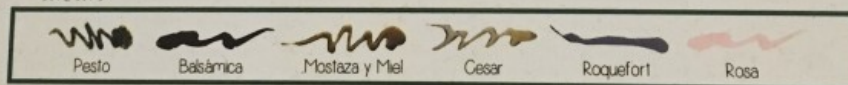
ETC...

+ 1 PREMIUM



ETC...

+ SALSAS



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At Arugula, the customer takes the reigns when it comes to creating the salads. To start, there are three options for the lettuce base (romaine, mesclun and arugula, or mesclun and spinach). After that, there exists the option to add pasta or rice to bulk up the salad.



Next, onto the toppings, which are divided into two categories: basic and premium. Here's where it can get tricky because all the toppings look tempting, colorfully arranged in a patchwork spread behind the counter. The basic ingredients include avocado, bacon, egg, carrots, olives, and lentils to name a few. The premium ingredients are even more luxurious and include such items as goat cheese, salmon, serrano ham, and sun dried tomatoes. Chose three basic ingredients and one

premium, and then it's onto the dressing.



The eight dressings can be mixed and matched just like the toppings to create scrumptious hybrids like pesto/roquefort, for example. For the indecisive, there are salads already designed and listed (with pictures of the ingredients) on large posters hanging on the wall. To compliment the salad, add soup or yogurt, throw in a beverage and don't forget the coffee and voilá! Your picnic is ready. It's a lot of food, filling, but upon finishing the meal, you'll be left with the

feeling that you've made a healthy choice.



When you order a menu to go, the staff at Arugula will wrap everything up for you and give you a sturdy bag to carry it all with you to the park. Even the coffee is accounted for; they will put a piece of tape over the mouth of the cup to prevent spilling en route. Service is fast and you'll be picnicking in no time. It's about a five minute walk from the restaurant to the park.

Info

[Web](#) & [Facebook](#)

Address: Calle Velázquez, 9