

Taproom Madrid: the craft beer bar we were all waiting for

If you're anything like me, you've been patiently awaiting a bar with a great selection of quality craft beer.

Over the past few years, there have been a few contenders. In fact, just in the past year, several new *cervecerías artesanales* have popped up around the city center, especially in the Malasaña and Lavapiés neighborhoods.

But with relatively small selections, these bars have left the diehard fans much to desire.

That is, until [Taproom Madrid](#) came onto the scene.



Tucked into the up-and-coming university neighborhood of Moncloa, Taproom Madrid offers 40+ delicious craft beers on tap, from IPAs to porters, pale ales, stouts, amber ales and everything in between.

Taproom is one of those place where there's something for everyone. Not sure which beer to order? **You can do a tasting of four different cañas for 10€.** Or you can always ask the friendly and beer-savvy bartenders, who recommended me the Founders' Porter (spoiler alert: it's the stuff dreams are made of).

If you come hungry, Tierra Burrito (the work of the same owners) is right next door, and you can bring your burrito to the bar while you sip a cold one.

Beer + burritos + good music... what more can you ask for?



As if that weren't enough, if you're a soccer fan, there's an added bonus: the space's enormous projector screens always have a game on.

Although the space is gigantic by Spanish standards—with two

seating areas plus a patio—the place still gets full to the brim by 8pm. Go early (they open at 6pm) to score a seat.



Info:

- [Facebook](#)
 - **Address:** Guzmán El Bueno, 52
 - **Metro:** Moncloa / Argüelles
 - **Phone:** 915 50 05 85
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Ana La Santa... Baby it's cold outside

Being an expat in Madrid seems to equate to a couple of things; you're highly likely to favour drinking a caña over a coffee (it honestly works out cheaper), most of your wardrobe will consist of Zara purchases (although that *may* just be me) and I'm pretty sure that come Autumn time, you start to long for Sunday afternoons curled up in a pub with a fire and a glass of red for company. Whilst Madrid can offer a visitor many things (often wall to wall sunshine), it doesn't really pack a punch on the pub front...

However, Ana La Santa has been become my default option for when I'm craving cosiness, and there's good reason why.



Situated in what is undoubtedly one of the most beautiful

plazas in all of Madrid, Ana La Santa, the bar and restaurant that occupies the **ground floor of the hard to miss Hotel ME**, is without doubt the chicest (and next best thing) that's akin to a Gastropub that you might find back in Blighty. Picture a roaring fire, squidgy sofas, easy on the eye staff and the kind of simple style that is more often found in Scandi-land and you'd be on the right page.



This season's buzz word for urbanites is hygge.

Pronounced *hoo-ga*, this Danish word defies literal translation. **In essence it means enjoying life's small but soothing moments** – perhaps nibbling some *croquetas de jamón* with one hand, whilst sipping a perfectly mixed [Gin and Tonic](#) in the other...

It's about investing in emotional well-being through the simple and homespun. That's exactly what I managed to achieve there on a biting cold Tuesday evening. I left feeling with a slightly larger waistline and feeling that **our host (the wonderful Alba) was a new friend – the service was THAT good.**

When Spain's not sunny (and trust me it happens) I urge you to bunker down amid soft cushions, flickering candles and bask in the warmth of Ana La Santa. All that's left on your part is to find yourself a Spaniard to snuggle with.

All photos from Ana la Santa

Ana la Santa

- [Facebook](#) & Instagram: [@anasantamadrid](#)
 - [Address](#): Plaza Sta. Ana, 14
 - [Metro](#): Sol/Sevilla
 - [Phone](#): [917 01 60 13](#)
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El Andariego, Your Argentinian Corner Bar in Madrid

A few years ago I went out with friends to see a play at a small theater in downtown Madrid. I don't remember where we went (we took a taxi there and back, and I just followed along), but I do remember the street was lined with independent theaters and arts spaces, and afterwards we went to **a sweet corner bar** that I instantly fell in love with. I'd always wondered where that bar was...

Here comes the crazy part. Last month I moved to **Calle Ercilla, near Embajadores**. As I was walking down my new street one day, I started seeing theater after theater... It all looked too familiar, so I kept on walking and low and behold, there it was! The bar I had gone to all those years ago is called [El Andariego](#), and it's just how I remembered it.



It turns out **El Andariego** is a neighborhood favorite and pretty well known throughout Madrid. It specializes in Argentinian dishes, the star being the “**entrañas**” (entrails) which are out of this world, and other **grilled meat dishes** (€12.50).



Then of course they have a selection of **homemade empanadas** (€2.50-3.50). We tried the spinach and criolla ones which both hit the spot.





We also ordered an off-the-charts **quiche made with spinach, squash and pumpkin seeds**; plus the **provoleta**, melted provolone cheese (€6 each and delicious).





El Andariego also offers **vegan options like baba ganoush and hummus**, plus a selection of **Mexican dishes**. As I was watching other plates land on patrons' tables, I spotted an impressive mountain of quesadillas that I'll have to try next time.

So far I've eaten here twice and each time the bill came out to a total of just **22 euros for 2**, including a glass of red wine each. Granted we shared everything but still, it's very affordable.

So I can say the food, drinks and prices are all great. The only downside? It can get a bit cramped but that's pretty typical of Madrid bars, especially the good ones. Everybody wants in!

Info

- [Facebook](#)
 - **Address:** Calle del Labrador, 12 (corner with Calle Ercilla)
 - **Metro:** Embajadores
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MOEGA: A Galician Bakery That'll Put Your Abuela to Shame

Madrid is a city that loves its bread. On nearly every block you're likely to encounter the mouth-watering aroma of freshly baked *barras*, baguettes, and pastries wafting out of one of the city's many *panaderías*. But if you're looking for something beyond the standard selection, you'll be happy to know that there's a new trend sweeping the streets of the capital: artisanal bakeries.



At the forefront of this fad is [MOEGA](#), an authentic Galician bakery opened just over a year ago by Manoel Cabana and Jon Padrón. Its storefront in Barrio de Las Letras is minimalist and unassuming, perhaps reflecting the simplicity of its concept: to bring traditional Galician baking methods to Madrid. According to one customer, MOEGA's bread tastes just like something her grandmother might make—a hearty, flavorful, handmade staple made from nothing more than flour, salt, water, and a lot of love.

During a rare respite from the constant flow of customers, I was lucky enough to have the chance to talk with Manoel. He explained that in Galicia bread is often still made in the traditional way, without the artificial leavening agents found in mass-produced products. Instead, the loaves are made with *masa madre* and left to ferment naturally due to the lactic

acid bacteria present in the dough. The result is moist, flavorful, and slightly sour—perfect for toast, sandwiches, or just devouring straight from the bag.



MOEGA offers several different varieties of bread, from simple *bollos* to *centeno* (rye) to *maíz con pasas* (cornbread with raisins) and even the occasional *preñado* (a mini loaf stuffed with chorizo).



But what truly makes this place stand out from the rest is their other specialty: Galician empanadas, double-crustured delicacies that bear more resemblance to large savory pies than the bite-size empanadas you might be used to.



Here you can stick to classic flavors or sample something more creative; filling options include beef, tuna, veggies,

octopus, scallops, sardines, and cod with raisins. If you've never tried *empanadas gallegas*, this is definitely the place to do it.



Prices range from €0.60 for a *bollito* to €3.60 for a massive loaf, and the empanadas are priced by the whole unit from €16 to €23. It's a small price to pay for a truly authentic taste of Galicia. And if you don't have your own Galician granny to bake for you, MOEGA is certainly the second best thing.

Info

- [Facebook](#) & [Instagram](#)
- **Address:** Calle León, 26
- **Phone:** 633 13 30 25
- **Metro:** Antón Martín
- **Hours:** Monday to Friday 10:00-15:00 & 18:00-21:00, Saturday 10:00-15:00, closed Sunday