

Take a Peek Inside 5 Historical Madrid Bars

Madrid is full of amazing bars that have played a role in Spanish history. Whether it's art, literature, or the Spanish Civil War, these bars hold some sort of significance to Spain's past and are definitely worth the visit.

Here's a sneak peek into the stories behind our favorite historical Madrid bars.

[Fatigas del Querer](#)



Located in Sol is a restaurant with an exterior as beautiful as its interior dating back to the 1920s. This restaurant will grab your attention with its beautiful Andalusian tiles

dedicated to Spanish painter Julio Romero de Torres. Even one of his paintings is depicted on these beautifully detailed tiles.



Typical free Spanish tapa

Not only is this bar related to historical Spanish art, but it also has an impressively large menu of Spanish dishes such as **setas empanadas con alioli**. These fried mushrooms with alioli sauce would go great with one of the many **vermuts** that [Fatigas del Querer](#) has to offer.

- **Address:** Calle de la Cruz, 17
- **Metro:** Sol
- **Phone:** +34 915 23 21 31

La Casa del Abuelo



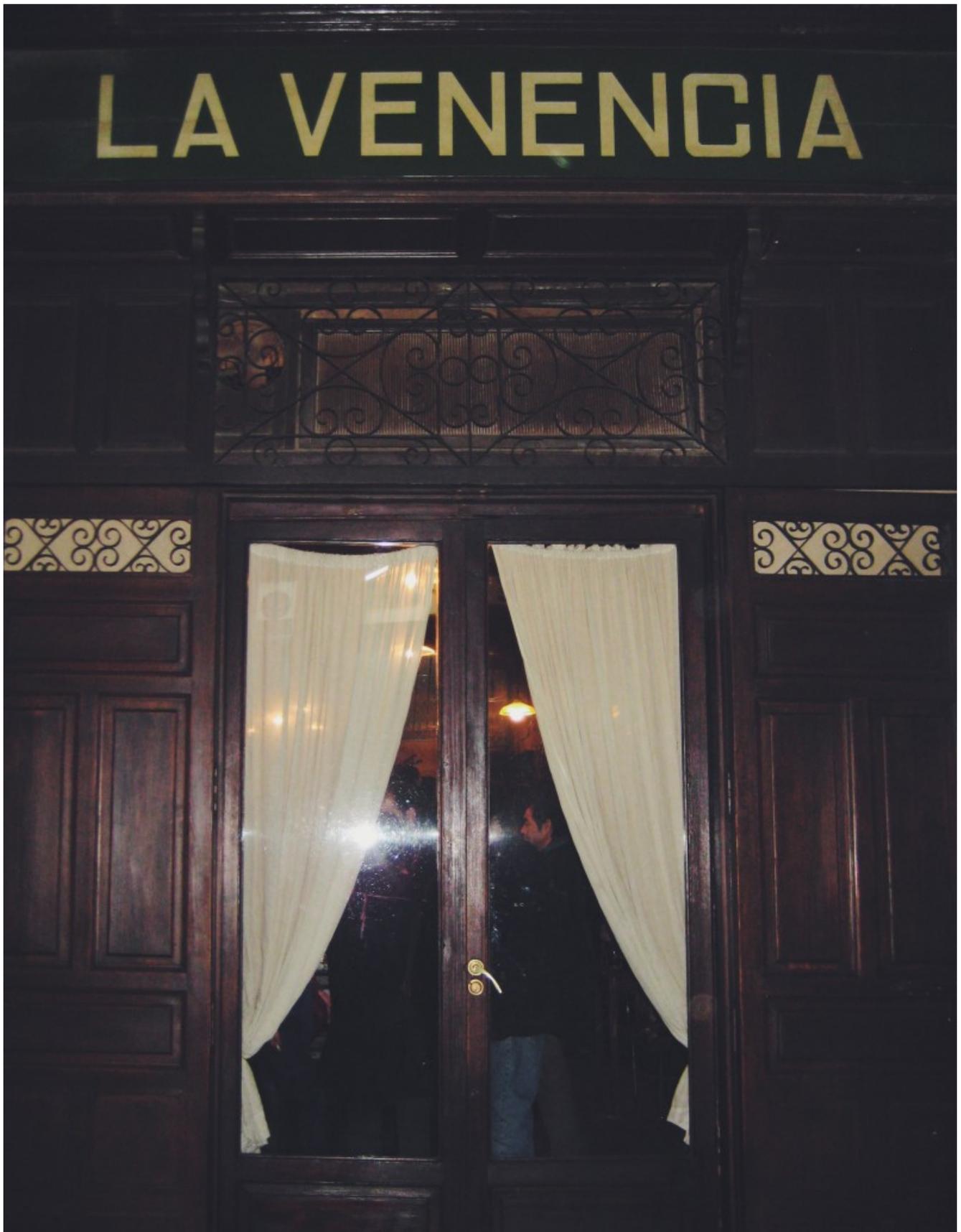
Just by the name alone, it's clear that this bar has stood the test of time and still remains a [Madrid classic](#).



Established in 1906, [La Casa del Abuelo](#) has seen Spain at the best of times and the worst of times, including the Spanish Civil War. During this time, La Casa del Abuelo only served garlic or grilled shrimp paired with a Spanish sweet wine due to the food shortage. Since then, this bar's ***gambas al ajillo*** and ***gambas a la plancha*** have become a delicious specialty.

- [Web](#) & [Facebook](#)
- **Address:** Calle de la Victoria, 12
- **Metro:** Sol
- **Phone:** +34 910 00 01 33

[La Venencia](#)



[Source](#)

During the height of the Spanish Civil War, this bar was one of the few spots where Republican soldiers and other anti-

fascists, such as Ernest Hemingway would go. Taking photos has been prohibited since the 1930's just in case there were any fascist spies around.

Nevertheless, this bar is incredibly beautiful with its antique bottles and large barrels of wine that haven't changed since this historical time period. And if you're a sherry lover, known as *Jerez* in Spanish, this bar has an amazing variety to choose from.

- ***Cash only**
- **Address:** Calle Echegaray, 7
- **Metro:** Sol, Sevilla
- **Phone:** +34 914 29 73 13

[1912 Museo Bar](#)



Westin Palace Hotel

Located inside the [Westin Palace Hotel](#) is the perfect bar if you're in the mood for an elegant night out. Rumor has it that this high-end bar has had a fair number of influential guests such as Pablo Picasso, Salvador Dalí, and Ernest Hemingway.



Established in 1912, this bar still maintains a museum-like appearance with old photographs of the history of the hotel and life in Spain. The bar itself has some of the most high-end alcohols that you can find here in Madrid. Although this place is a little bit on the pricey side, you won't be disappointed by the service or the selection.

- **Address:** Plaza de las Cortes, 7
- **Metro:** Banco de España, Sevilla, Antón Martín
- **Phone:** +34 913 60 80 00

[San Ginés](#)



And if you're looking for a break from all the alcohol and tapas, this chocolatería is the perfect place to switch it up. San Ginés has been a Madrid classic since 1894 and is easy to miss while walking through the crowded center of the city. It had even been named "La escondida", or "the hidden one" by some during the Second Republic of Spain. Regardless, this café has gained a lot of fame over the years and has even been mentioned in great works of literature, such as Ramón del Valle-Inclán's Bohemian Lights.



Original image by: @carlas.abreu via Instagram

San Ginés has by far the best ***chocolate con churros*** in Madrid. The menu also consists of ***porras***, known as giant churros, a variety of coffees, and even chocolate liqueur. So if you haven't already, head on over to San Ginés and get your sugar fix.

- [Web](#) & [Facebook](#)
- **Address:** Pasadizo de San Gines, 5
- **Metro:** Sol

• Phone: +34 913 65 65 46

You might also like: [5 authentic Madrid bars loved by locals](#)

5 Authentic Madrid Bars Loved by Locals

If you came to Madrid for some homemade *croquetas* or high quality *jamón ibérico*, you want to make sure that you're going to the best places. In Madrid, like any other major European city, it can be difficult to distinguish the local favorites from the tourist traps. But this doesn't necessarily mean that you have to venture off the beaten path to find traditional Spanish delicacies.

To save you the trouble, here's a list of some of the most authentic bars that can easily be found in the center of the city. So get ready to discover Madrid, one *tapa* at a time.

1) El Madroño



This restaurant screams authenticity with its interior and exterior tile decorations that depict Madrid's history and culture. When walking in, the first thing that will catch your eye is the homemade pastries and cakes that you'll be anticipating throughout your meal. Once seated, it's no surprise if a free *tapa* is brought to your table before even ordering.

El Madroño is the perfect place to order a glass of *vermut* paired with the *delicias de bacalao con mermelada de madroño*. These cod bites are fried to golden perfection and served with a side of madroño jam, the fruit from Madrid.



Delicias de bacalao con mermelada de madroño

- **Address:** Calle Latoneros, 3
- **Metro:** La Latina
- **Phone:** +34 913 64 56 29

2) Bar La Campana



If you're looking for the perfect *bocadillo de calamares*, look no further because La Campana is hands down the best place. Right next to Plaza Mayor, this bar is always crowded with locals, no matter what time of day it is. My personal favorite is a calamari sandwich paired with *una cerveza con limón*, otherwise known as beer with a splash of lemon. And if you're feeling extra hungry, you can't go wrong with an order of *patatas bravas* or *patatas alioli*.



Bocadillos de calamares con patatas bravas y patatas alioli

- **Address:** Calle Botoneras, 6
- **Metro:** Sol
- **Phone:** +34 913 64 29 84

3) Casa Toni



Found on Calle de la Cruz, this small restaurant definitely stands out against the others, with its worn out awning and window where you can see the chef hard at work. The first thing that you'll notice while walking into Casa Toni is the chef grilling up portions of *pimientos* and *oreja* to a charred perfection. In my opinion, this place has the best *sepia* ever. This grilled cuttlefish topped with fresh herbs and served with a side of mayo should be enjoyed with a Madrid white wine.



Sepia con vino Madrileño

- **Address:** Calle de la Cruz, 14
- **Metro:** Sol
- **Phone:** +34 915 32 25 80

4) Casa González



This half-bar half-artisan store located off of [Calle Huertas](#) is the perfect place to enjoy a light round of tapas, and maybe take a few of the goods home with you. Casa González is a cheese lover's dream with its delicious *raclette tosta* and variety of other European cheeses to choose from. My personal favorite take-home item is the *queso de arzúa*, which is a fresh cheese from the north of Spain. After enjoying a nice glass of wine and a tapa or two, don't be afraid to bring home a bag full of artisan goodies with you.



- [Web](#)
- **Address:** Calle del León, 12
- **Metro:** Antón Martín, Sol
- **Phone:** +34 914 29 56 18

5) Bodegas Ricla



About a 5-minute walk from Plaza Mayor is where you can find an old-fashioned bar decorated with bottles of wine that definitely gives a classic tavern feel. You can even take one of those bottles home with you! Just ask anyone behind the counter and they will be happy to help. Besides the amazing Spanish wines, Bodegas Ricla has a pretty good *vermut de grifo* (vermouth on tap) that goes perfectly with a side of *albóndigas*, otherwise known as meatballs.



- **Address:** Calle Cuchilleros, 6
- **Metro:** La Latina, Tirso de Molina
- **Phone:** +34 913 65 20 69

Also check out: [What to see in Barrio de las Letras](#)

What to See in Barrio de Las

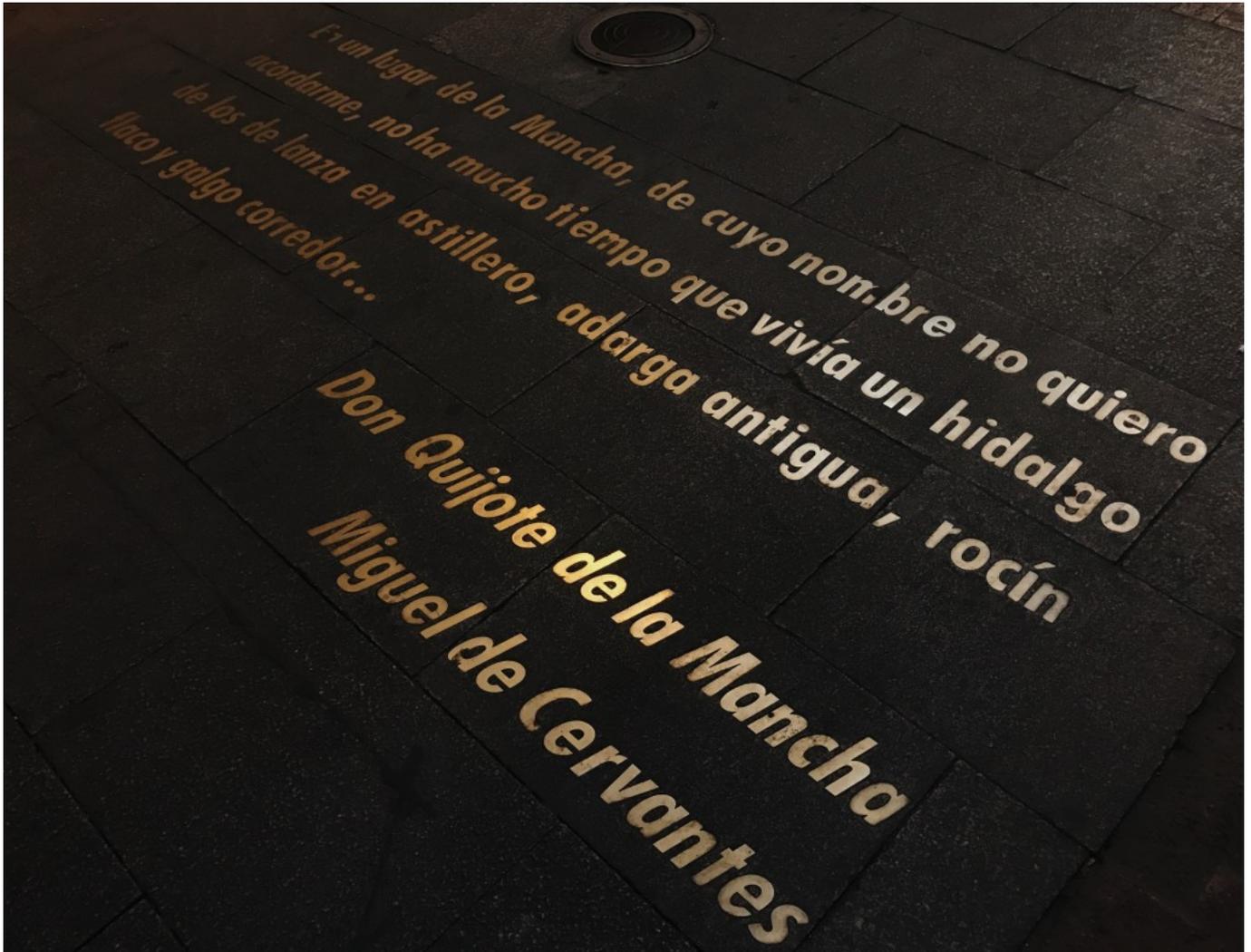
Letras

Madrid's [Barrio de las Letras](#) is a timeless neighborhood that stays true to its Spanish roots, while still giving a modern feel that leaves visitors coming back for more. With its amazing food, culture, and ambience, you can't go wrong when it comes to exploring this classic barrio.

Here are a few insights into its history, [hotspots](#) and 3 restaurant recommendations!

History with a Modern Twist

Barrio de las Letras, also known as Huertas, is less than a 10-minute walk from Sol and was once home to some of the greatest Spanish writers. The streets are paved with recognizable quotes from writers such as, Miguel Cervantes and José Echegaray.



There are even plazas and streets dedicated to writers such as Plaza Jacinto Benavente and Calle Lope de Vega. The houses of some of these writers still stand today and are open to the public, such as [Casa Museo Lope de Vega](#) which offers free guided tours.



Plaza Jacinto Benavente



Calle Lope de Vega

Nowadays, this historic neighborhood has become a trendy spot for people to get together and have a drink paired with a few tapas. Calle de las Huertas is the main street where you can easily find great shops, cafes, and some of Madrid's finest eateries.





While exploring the side streets that branch off the main road, keep an eye out for the various boutiques, art galleries, bookstores, and antique shops that make this neighborhood so authentic.





Must-Sees in Barrio de las Letras

Plaza Santa Ana is a well-known hangout spot in this neighborhood. Here you can find a number of restaurants with outdoor seating areas that are perfect for enjoying the ambience with a nice wine or beer.





Plaza Santa Ana is also where you can find monuments of Calderón de la Barca, Federico García Lorca, and the Teatro Español, making it a popular spot for tourists.



Monument Calderon de La Barca



Monument Federico Garcia Lorca



Teatro Español–Madrid's oldest theater

3 Restaurants in Barrio de las Letras

This neighborhood is a hot spot for some of Madrid's oldest taverns and restaurants that serve typical Spanish dishes and tapas. Here are some of the best ones.

[Cervecería Cervantes](#) is a favorite among the locals. It's decorated with beautiful tiles that give a traditional Spanish feel. Every time I walk past this bar, it's always packed with people enjoying tapas and beer. This *cervecería* is known for its seafood that can be ordered in small portions. So stop in and try them all!



Another go-to place is [El Lacón](#) on Calle de Manuel Fernández y González. This place has been around since the 60s and has been considered a classic ever since. It's known for its drink and tapa deal, meaning that with each beer you order, the waiter will bring a small plate of tapas to your table. Not only is this restaurant famous for its incredible deal, but it's also known for its full plates such as, *cocido Madrileño* and the meat or fish *tablas* that can easily feed 3 people or more.



And if you're looking for a place that has it all, [Casa Alberto](#) is the place for you. This restaurant is hard to miss with its red exterior, antique writing, and open door which allows people to take a peek inside.



When first entering **Casa Alberto**, it's hard to get past the crowd of people drinking and ordering tapas at the bar. But once you're in the dining room, you are guaranteed a great sit-down meal. For starters, the *croquetas de jamón* are an amazing way to start your meal. Another great starter is the *gazpacho de melon* with a prawn tartar. This gazpacho gives a modern twist on the classic Spanish plate by creating a sweet but savory infusion.

Not only are their appetizers high quality, but so are their main dishes. Casa Alberto makes an incredibly flavorful and hearty *callos a la Madrileña* that's perfect for a mid-day feast. As a U.S. Midwestern girl who loves red meat, I had to second guess myself after trying the *ventresca de bonito*. This fish plate was grilled to perfection topped with quality olive oil, fresh garlic, and a side of potatoes.

Make sure to leave room for dessert because **Casa Alberto** won't disappoint. Their cream-filled crepes topped with homemade blueberry and cheese ice cream are the perfect go-to dessert. But if you're looking for something with a bit of an alcoholic twist, the apple and cider sorbet is highly recommended.



Check out [all the spots in Barrio de Las Letras](#) featured on Naked Madrid!