

La Osita, great craft beer (and big plans) in La Latina

La Osita is a newly opened bar in the heart of La Latina, created by two beer lovers from the UK, David and Patrick, who are also the founders of the Madrid-based [Oso Brew Co](#). Come pay them a visit, enjoy some refreshing beers and stay tuned, as they've got some very cool beer-related plans in the works!

How it all started



The story of La Osita started over ten years ago when David and Patrick met during Erasmus in Madrid (at an Irish pub), and they've been dreaming of coming back ever since. With David's experience in the food and beverage industry, and Patrick's experience working at one of London's leading craft breweries, [Anspach & Hobday](#), they make the perfect duo.

When they returned to Madrid a year ago, they founded Oso Brew Co. and started selling their beers at popups in [Mercado de Vallehermoso](#), a great neighborhood food market. It was the perfect place to test their brews with the locals, as patrons could pair them with foods from a myriad of stalls. And they got particularly interesting feedback from the elderly Spaniards, who had been content with their Mahous yet ventured to try something new and liked it!

Just this March, they founded their own bar, La Osita, right on one of Madrid's most beloved bar-hopping streets, Calle Cava Baja.



GINEBRAS

LA OSITA

VINOS

CAVA BAJA 10

~ PUBLIC HOUSE ~

CERVEZAS

CERVEZAS
DE GRIFO

CERVEZERO	CERVEZA	ESTILO
A + H	INTERSENER	BLANCO
A + H	BLONDE	BLANCO
A + H	EEEP	IPA
A + H	THREE MOUNTAIN	LAGER
PERANZUELA	CITRA + MANGO	DOM 100%
PERANZUELA	APRIL + QUINUA	DOM 100%
PERANZUELA	APRIL + QUINUA	DOM 100%
PERANZUELA	APRIL + QUINUA	DOM 100%



Oso Brew Co.
Madrid

LA OSITA

10+ VINOS
20+ CERVEZAS
50+ CERVEZAS
RECONOCIDAS

When you walk in you'll see their daily beer selection listed on the chalkboard. The first two options are their homemade brews – citrus cream ale and *cerveza de mesa* (table beer) – which they make at a local brewery in Alcobendas, [Cervecería Península](#).



	Cervecería	Cerveza	Estilo	Origen	ABV	34cl	50cl	1L
1	OSO BREW CO.	CERVEZA DE MESA	TABLE BEER	MADRID	3.8%	€3	€4.5	€8.5
2	OSO BREW CO.	CITRUS CREAM ALE	CREAM ALE	MADRID	4.4%	€3	€4.5	€8.5
3	A + H	THE EEEPA	IPA	U.K	6.2%	€4	€6	€11
4	A + H	THE THREE THREADS	TRAD. PORTER	U.K	6.0%	€4	€6	€11
5	PENINSULA	HAZY VIBES CITRA+MOSAIC	DDH PALE	MADRID	4.5%	€4	€6	€11
6	PENINSULA	HAZY VIBES AFRICAN QUEEN	DDH IPA	MADRID	6%	€4	€6	€11
7	AUGUSTINER	HELLES	LAGER	ALEMANIA	5.2%	€3.5	€5	€9
8	PENINSULA	GALACTIC SUNRISE	DDH IPA	MADRID	7%	€4	€6	€11

Here's what was listed on the chalkboard the day we went!

The day we went, they were also serving beer from A&H (UK) and Augustiner (Munich), as well as several types of Peninsula beers on tap – supporting and working with industry neighbors is important to them. They also offer a hand-picked selection of whiskeys, gins and wine. We didn't get to try any of them, since we were busy sampling all the great beers, so we'll have to go back!

What we had



When we went to La Osita on a Saturday afternoon, we grabbed a seat at the bar so Patrick and David could tell us about Oso Brew's story and all the beers they have on offer, as well as the exciting plans for the near future. As we were there, parties of Spaniards and foreigners alike were trickling in off La Cava Baja.

We sampled several different types of beers they had on tap that night. We started off with their home brews. My favorite was the citrus one – it was light and really refreshing, and had the perfect touch of citrus. And James' favorite was the table beer, because it was clean, balanced and "so easy to drink."



We also tried the [Galactic Sunrise](#) from Peninsula, which had an intense burst of flavor that came from “double dry hopping” (you can ask the guys what that means!). And we finished off with a delicious dark beer, [Three Threads Porter](#) from Anspach & Hobday. It had chocolate and coffee flavors that derive primarily from the malts used and how they’re roasted. Fun fact: apparently, this is a favorite among the elderly Spanish women.



The front area is small enough that you'll likely strike up a conversation with the party next to you. And that's perfectly fine. There are also a few tables in the back where you can sit down with your friends. David said it can be used for birthday parties and the like (just call ahead to book).

	Cerveceo	Cerveza	Estilo	Origen	ABV	W	U	A
1	A+H	THE PATAGONIA BEER	BEIGIAN PALE	U-K	4-1%	43	45	43
2	A+H	THE DAY HOPPED BEER	BLONDE ALE	U-K	5-2%	44	46	44
3	A+H	THE EEP	IPA	U-K	6-2%	44	46	44
4	A+H	THE THREE THROAT	TRAD. PORTER	U-K	6-0%	44	46	44
5	PENINSULA	HASIL VICE'S EXTRA Pilsener	DDH PALE	MADRID	4-5%	44	46	44
6	PENINSULA	HASIL VICE'S MEXICAN QUEEN	DDH IPA	MADRID	6%	44	46	44
7	PENINSULA	HASIL VICE'S BLUMBERG OVERLORD	DDH IPA	MADRID	7%	44	46	44
8	PENINSULA	BLUMBERG'S SUNRISE	DDH IPA	MADRID	7%	44	46	44

DESTILADO

GENERALS / Cases

- GORDON 45 - 100
- + NORD 45 - 100
- FOR 45 - 100
- SUND 45 - 100
- 100 45 - 100

WOLFF

- 100 45 - 100
- 100 45 - 100
- 100 45 - 100

+ 100 45 - 100



Although they don't currently offer a menu, they make it a point to maintain the (wonderful) tradition of offering complementary tapas with every round of drinks. And not just potato chips, but good chorizo and cheese.

What's in store: a restaurant and brew pub!



They have a kitchen downstairs where they're planning on inviting up-and-coming chefs to work for three to four months at a time. They're also planning on opening a "brew pub" in the near future (a hybrid between a brewery and a pub). There's no set location yet but they want it to be within the "M-30."

So for now, come check out La Osita on Cava Baja and grab yourself a drink (or two, or three). If you're not sure what kind of beer to order, Patrick and David will be happy to tell

you all about the different options and even let you taste them before you make your final decision. And if you're not in the mood for beer, they'll fix you a G&T, a glass of whiskey, or a *copa de vino*. Cheers!

Photography by Matthew Curtis
(pelliclemag.com & totalales.co.uk)

La Osita

- [Website](#), [Facebook](#) & Instagram:
[@laositamadrid](#) & [@osobrewco](#)
 - **Address:** Cava Baja 10
 - **Metro:** La Latina
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Espacio Cerveceros, Mini Mahou Brewery in Madrid

Mentally bookmarked for more than a couple months, we finally stepped into Espacio Cerveceros Mahou in Alonso Martínez and were not let down. Having no expectations allowed us to be surprised at every turn in this small but compact venue. **It's a little bit brewery and tasting space, a little bit restaurant, a bit gift shop and a bit urban art showroom.**

It's perfect if you've got family or friends visiting or no plans on any given evening. You'll certainly be surprised by this unusual center of Madrid find. **Did you know Mahou is a family-run business? Or that they made a Stout? And an APA (American Pale Ale)?**



At [Espacio Cervecero](#) each is served on an individually descriptive coaster for each beer but your “beersommelier” will tell you all about it anyway. These little details are what makes this place unique. It feels small in square meters but packs a lot.



There are few beers on tap but this allows for more information to be revealed regarding each one. Before you leave, you'll be asked to evaluate what you've tried on one of a few iPads set opposite the bar.



If you go through the graffiti and mirror covered hallway, you'll reach the restaurant. Like myself, you may be distracted by the exposed industrial decor but don't forget to grab a board game to play at your table on your way in if you like.



You'll find that the menu is limited but gourmet and ideal for tasting a few different plates. Our waitress suggested we try the *ensaladilla rusa* (potato salad) which we did and she was right; it was definitely an elevated take on the typical bar food.



There are events at the bar which you can join like a guided “micro brewery” tour, a beer tasting for newbies and one for more seasoned beer drinkers – an international workshop in which beers are brought in from Belgium, Central Europe and Great Britain for tasting and learning.

And though there isn't much information on it, there also appears to be a cooking class using, you guessed it, Mahou! However, it isn't clear whether you watch or actually cook.

In the end, we saw Mahou's classier side and we'd definitely go back.

By Caitlin English

Espacio Cervecerero

- [Website](#)
- **Address:** Calle de Génova, 5
- **Metro:** Alonso Martinez, Colon
- **Hours:** Open everyday from 12pm-midnight (closed on Sundays)

You may also like:

- [La Virgen Brewery, worth the trip out to Las Rozas](#)
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La Virgen brewery – worth the trip out to Las Rozas

As you might imagine, dragging myself out of bed and going to work on a Saturday morning is not really my idea of a good time, especially when it involves getting on a bus and schlepping all the way to Las Rozas. Ok, so it's not really THAT far (about 20 minutes on the bus from Moncloa) but since I was making the effort to get out there, why not *aprovechar* and visit [Cervezas La Virgen](#) brewery and tap room afterwards?



I'm sure most of you have tried one of the delicious artisan beers made by La Virgen, or at least seen them around at events like MadrEat. At their brewery in Las Rozas they offer [tours](#) (on Wednesdays only), tastings and, most importantly, a tap room where you can sample all of their tasty beverages. After I was done with work on Saturday, I toddled off to meet my friends there for some lunch and a few beers in the sunshine.



The brewery is located on an estate called Európolis, which perhaps isn't the most picturesque corner of Madrid, although there was a nice yard full of cherry pickers across the road, plus the shop next door was called Bebópolis (sadly just full of baby stuff, not another place to drink at).



We tried the Madrid 360 beer and a tasty IPA called Esperanza (they'd run out of the Veraniega) and both were excellent.



They also serve a variety of bar food, including burgers, hotdogs and plates to share such as potato wedges and *pinchos morunos*. Again, all very tasty.



It's a popular spot for a Saturday afternoon, so all of the long tables inside were heaving with punters eating, drinking and making merry. We managed to grab a table outside on the terrace, which was very pleasant in the sunshine and afforded us the excellent view of the aforementioned cherry pickers. The whole place really had the feel of an American brew pub about it.



La Virgen isn't exactly in the most convenient of spots, so the easiest way to get there is probably by car. However, if the car isn't an option or no one fancies being the designated driver, there are plenty of buses from Moncloa to Las Rozas, and it's a short(ish) walk to the brewery from there. The tap room is open every day from 12:30-16:30 and from 18:30-00:00, except for Sunday afternoons and Mondays. And for those of you who just can't get enough, they also do beer to take away!



Info

Where: Parque Európolis nave A, Calle Turín, 13, 28232 Las Rozas, Madrid

Phone: +34 910 804 742

[Website](#), [Facebook](#) and [Twitter](#)

Book tour [here](#)