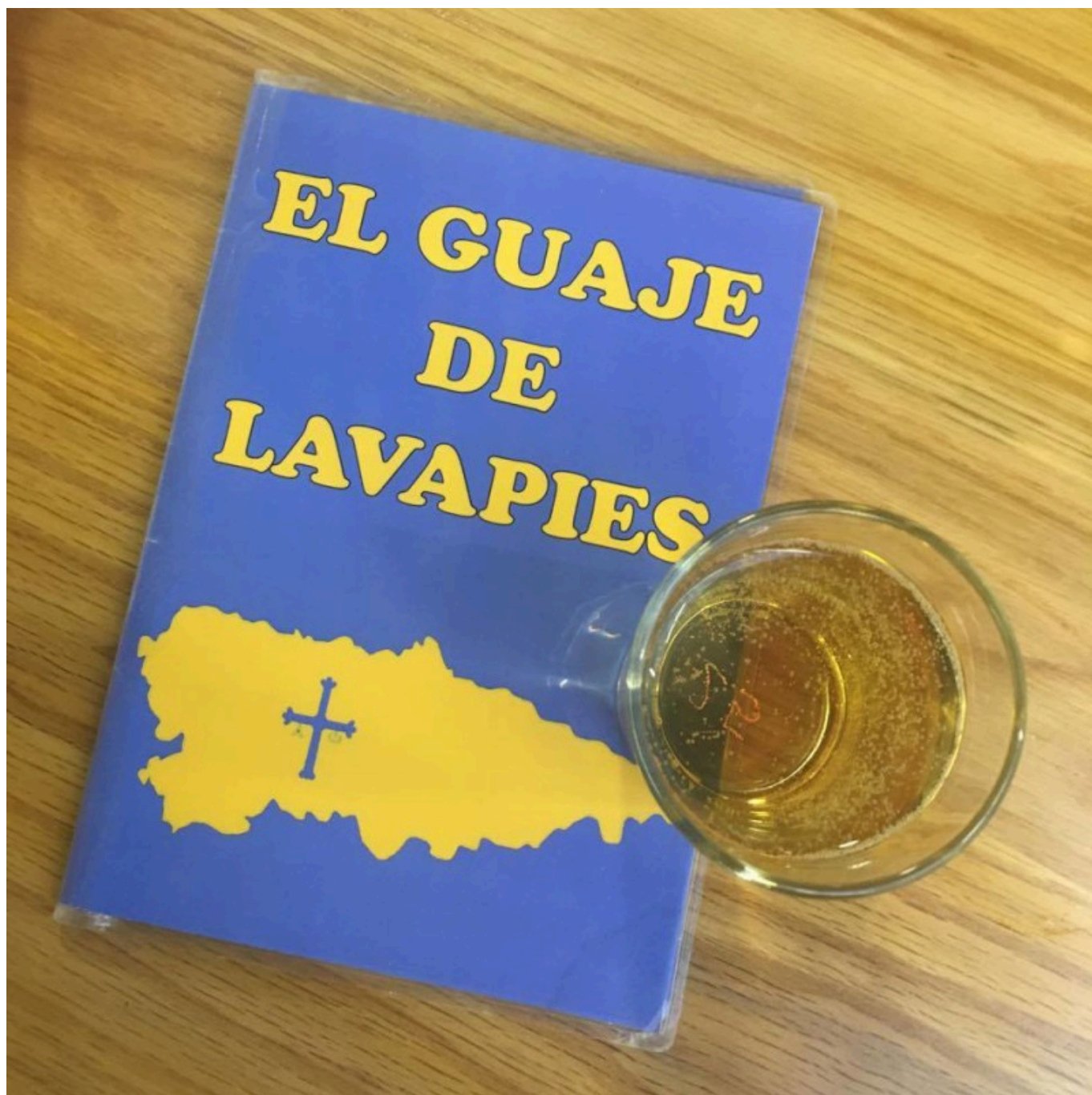


El Guaje de Lavapiés, an Authentic Asturian Oasis

Tucked into the [Mercado de San Fernando](#) is a tiny piece of Asturias. From the *queso gamoneu* to the blue-and-yellow flags marking their territory on every spare inch of the bar, you'll feel like you're really there.

[El Guaje de Lavapiés](#) is a *sidrería* that offers some of the most high-quality Asturian ciders, cheeses, and cured meats Madrid has to offer.



Rafael, the owner, is known around town as “[El Guaje](#),” a term used to refer to someone younger than you in Asturias. El Guaje opened up shop 10 months ago, and is happy with his success, although his dream is to open a full-size restaurant.



Is the space enormous? No. Does it have wifi? Also no. But what it does have it much better: delicious food, good prices, and no big chain of production and distribution—everything comes straight from our northern neighbors and is grown and made naturally.

Here you see El Guaje's *tosta con membrillo y cabrales*—toast with quince paste and blue cheese produced by rural dairy farmers and cured in natural caves (€3.50).



Of course, you can also buy these products in bulk to take home and enjoy later.



But if you're like me, and nothing hits the spot like a good craft beer, El Guaje's got you covered, with a selection from Caleyá of pale ales, IPAs, ambers, etc., as well as your trusty Estrella and Mahou.



If you're lucky, you'll arrive in time for the show—there's an open space at the center of the market, which happens to be right in front of this bar, where they put on dancing shows, plays, and other cultural events.

iPuxa Asturias!

Information

- [Facebook](#)
- Address: C/ Embajadores, 41 inside [Mercado de San Fernando](#)
- Hours: Vary by the day, but typical market hours. Most business on weekends!

PS: Right in front of El Guaje is another one of our favorite stands, [Mercado de Lisboa](#). Check it out!