Mazál Bagels – authentic New York bagels in Madrid, finally

Whenever I would visit my home to New York my primary mission would be to devour as many real bagels as possible with a strong sense of urgency knowing that I would not be able to find them in my regular day-to-day life in Madrid. That has been the case until now.

I learned of **Mazál Bagels** via word of mouth, this new establishment opened in Mid-January. I jumped at the opportunity to interview its founder, Tamara Cohen from Philadelphia, to showcase her inspiring pivot from English Teaching to baking and entrepreneurship.



Tamara originally arrived in Madrid as many of us do, to teach English via the *Auxiliar de Conversacion* program back in 2015.

Upon realizing that Madrid was lacking in the area of authentic pumpkin pies at Thanksgiving, Tamara filled this niche by selling homemade pumpkin pies and other baked goods to the international community, taking orders at first via social media and later a website devoted to her craft called Bruja’s Bakery.



After the Thanksgiving influx of demand came to an end, Tamara contemplated other products that she could bake that would appeal to her audience year-round. With her creative spark ignited, she became a self-taught bagel baker, selling bagels made at home three at a time in the toaster of her tiny Madrid apartment. Tamara thrived in the digital space, releasing bagel-themed content to social media to garner visibility. Demand for her bagels skyrocketed and her small-scale operation quickly became a full-time job. This permitted Tamara to step away from the teaching sector to focus on her passion for gastronomy.



As an American Jew of Sephardic origins, Tamara was eligible for and proceeded to obtain Spanish nationality via the Law of Return after a complex three-year legal process. Now a citizen of her adopted country, Tamara set forth to expand her baking operations by opening Mazál Bagels in Madrid’s Chamberí neighborhood. Her storefront is equipped with a proper commercial kitchen, enabling the production of bagels in larger batches to satiate the masses with comfort food.



The origin of the name Mazál is that Tamara wanted her business to have a name that was easy to pronounce in both languages while holding cultural significance. “Mazel” is the Hebrew word for “luck” and mazál (spelled with the accent) is the Sephardic pronunciation of the word.

Tamara wants to make it very clear that true bagels have a long fermentation period and are then boiled and baked. “Bread with a hole in it is not a bagel.” As an ambassador of Jewish gastronomy, Tamara’s bagels are crafted with love, and the sandwiches she prepares are built with precision, with their presentation in mind.



I sampled an everything bagel, served with lox, capers, onions, and plain cream cheese. This bagel’s texture and flavor lived up to my expectations, outshining any competitors whose works that I’ve sampled here in Madrid or during my time in Paris.



Mazál offers the following cream cheeses: Herbal with dill and parsley, salmon, chive, and honey cinnamon nut. Her bagel selection includes sesame, poppy seed, plain, everything, and cinnamon raisin with daily special bagels such as jalapeño cheddar, onion, garlic, pumpkin, gingerbread, and blueberry.

> *There's a learning curve as Spanish people have heard of this product, but are yet to try it themselves and don't know how to properly eat it. Recently I had a customer come in and for a pan con tomate on a bagel. I wasn't offering this but it sounded like a good idea. I would like to find creative ways to blend the bagel with Spanish gastronomy.*

As I sat in the freshly opened shop, many joyous anglophones entered, thrilled to savor Tamara's culinary gems and Spanish people passing by would peer in to see what all of the commotions were about. Tamara would charismatically explain to curious locals what this niche foreign product is, in a flawless Spanish accent, which can be attributed to her

Madrileño partner who played an instrumental role in navigating the red-tape of opening a business.

What became clear was that at Mazál Bagels, Americans, local Spaniards, and the international community can gather in an environment where they can feel at home.


mazál
bagels & café
www.mazalmadrid.com
calle alonso cano, 30, madrid
910 549 566

Mazál Bagels

- **Website**, **Facebook**, IG: **@mazalbagels**
- **Address:** Calle Alonso Cano, 30
- **Metro:** Alonso Cano / Ríos Rosas

Madrid Artist Showcase: Local Composer and Violinist Santiago Vokram

Madrid's vibrant music scene is full of gems and untold stories. Despite winter taking hold, there are many upcoming gigs with emerging artists and performers. For each of these, there is an untold story waiting to be showcased. **Santiago Vokram** is a local performing artist who wields a violin to serenade his audiences. I have had the good fortune to witness him in action and interview him about his life and creative journey.

My first impression of him was that his attire and unique sense of style reflected that **he is a person who breathes in creative energy.** He can take the sound to areas I didn't think violins were capable.

So without further ado, here's his story and upcoming dates so you, too, can experience his music.

Santiago Vokram’s musical story and style

Hailing from Mexico City, Santiago began his career as a musician there in Rock-Celtic fusion band *La Agonia de Leonara at* 13. He devoted himself fully to practicing the violin, and growing as a performer, citing it as an escape from the empty spaces of life. He would go on to study music at Mexico’s elite *Escuela Nacional de Musica.*

Santi reminisced on how in his youth he was inspired by the Spanish band *Mago de Oz* and when he learned that the group had split, he relocated to Madrid to join José Andrëa & *Uróoboros*, the next project of original *Mago de Oz* members.

Santi remained modest when describing his ascension to **dreaming of meeting his heroes and then having the opportunity to create alongside them** in his newly adopted country. He became deeply embedded in Madrid’s thriving creative scene and began performing alongside other revered local artists such as ***Ataca Paca***, and on the international circuit with renowned Gypsy musician **Robby Lakatos**.

Where he is now



Santi’s current band, which reflects his personal expression, is *La Sonrisa de Cibeles.* This trio seeks to create something unprecedented as a cross-over fusion of world-classical and pop music. Its members are **Santi on Violin, Benja Bravo on Double Bass and Germán Nuñez on Guitar.** Their goal is to help a younger audience expand their perception of “classical” music and to disrupt the local music scene by introducing sounds with less precedent.

Santi’s style as a performer ranges from classical to unconventional. The violin is an essential part of traditional mariachi groups and can be weaved into classical jazz, rock, folk and other improvisational contexts. In addition to his solo-acts and collaboration with other artists, Santi performs at upscale events and in luxury hotels seeking to provide a stylized ambiance. Notably, **Netflix has utilized Santiago as a creative asset** in the mariachi ensemble featured in *Narcos Mexico.*

Our connection

What Santiago and I share is that both of us have collaborated on creative projects with the versatile public relations strategist, programmer, event planner, and art instructor Vesta Rounsaville. Vesta manages Santi's social media presence and coordinates his routine concerts in Madrid's venues. With her help, he has managed to expand his circle of collaborators to Madrid's international community of musicians, comedians, and actors. Additionally, his concerts have raised funds for **Madrid for Refugees**, a prominent volunteer group.

Santi confided in me that as his visibility increased, he became exposed to uglier elements of the music scene noting that "adoration can become insanity or envy." He went on to say that **"If you have a vision, you need to improve it little by little."**

Despite a lack of a conventional road map to follow, coupled with at times a lack of financial security, **Santi never wavered in his pursuits** despite sometimes deeply missing his parents in Mexico, or his loved ones whenever he'd tour for prolonged periods.

Upcoming shows

You can be captivated by Santiago's stage personality and violin prowess at Teatro-Bar Hipócritas (La Latina) this Saturday the 23rd at 22:00 where La Sonrisa de Cibeles will enchant their audience.

You can also catch them at **Microteatro Por Dinero**'s mini-concert festival Microsound in December (Malasaña/Gran Vía). Tickets for the concert in Teatro-Bar Hipócritas can be purchased via **Entradium**.


Santiago Vokram
y
La Sonrisa de Cibeles
POP jazz fusión Latina clásica
3 + 10 + 17 diciembre
microteatro

Contact

If you would like for Santiago Vokram to perform at an event, or to utilize his work for branded content, contact **Vesta Rounsaville.**

If you know of any other Madrid-based artists that you'd like to showcase on Naked Madrid, don't hesitate to get in touch with us to submit a post.

Try the banh mi sandwiches from a hole-in-the-wall Vietnamese shop in Madrid

When people ask me what it is that I miss the most about living in Paris, my surprising answer is always this: its Vietnamese food. The banh mi sandwich was the base of my diet when I was a broke student and NGO intern, due to its budget-friendly and savory nature.

Banh mi sandwiches are a product of French colonialism introducing the Vietnamese people to the baguette, who then proceeded to stuff it with **julienned daikon radish and carrots, cucumber, pate, cilantro, mayonnaise, sriracha, and, of course, chicken or pork belly** with the latter option being the most traditional version.



Hand model: James Stiles

These gems are served at hole-in-the-wall establishments that I noticed would **often go unnamed and without any branding**. For the longest time, the monopoly over my beloved sandwich in Madrid was controlled by a sleek and modern hipster eatery in Malasaña called the Big Banh, which has since closed its doors. The Big Banh prioritized the presentation of its product to justify it being costly. After they shut down operations, there was a baguette-shaped void in my heart until one day when walking to La Latina from Lavapies I walked by what looked like a normal Asian-owned *alimentación* and *panadería* that caught my attention for a sticker on its windows that said: “**Traditional Banh Mi Here.**”



Juan assembling banh mi for hungry consumers

I investigated the next day with high hopes and was not disappointed. The owner and sandwich artist is a long-term resident of Madrid who has adopted the name Juan during his 40 years of living here. Juan hails from **Hoi-Ann, Vietnam** and opened this shop in July 2019 and is excited to introduce Madrid to Vietnam's flavorful *bocadillo.*

He offers the chicken and pork belly varieties of the **sandwich for €3.** I sampled the pork belly sandwich and a **€1 shrimp spring roll** and was full and incredibly content with this discovery and decided to share it with my community in order to empower this new business. **It is important to note that this shop is cash-only.**



Noteworthy for its absence of branding, this unassuming bakery situated at **Calle San Milan 6**, near La Latina metro station, should not be overlooked! I want to see this business thrive and stay open, and I can see it appealing to Madrid's community of English teachers who search for cheap and filling eats in the summer.

Banh Mi sandwiches with no name

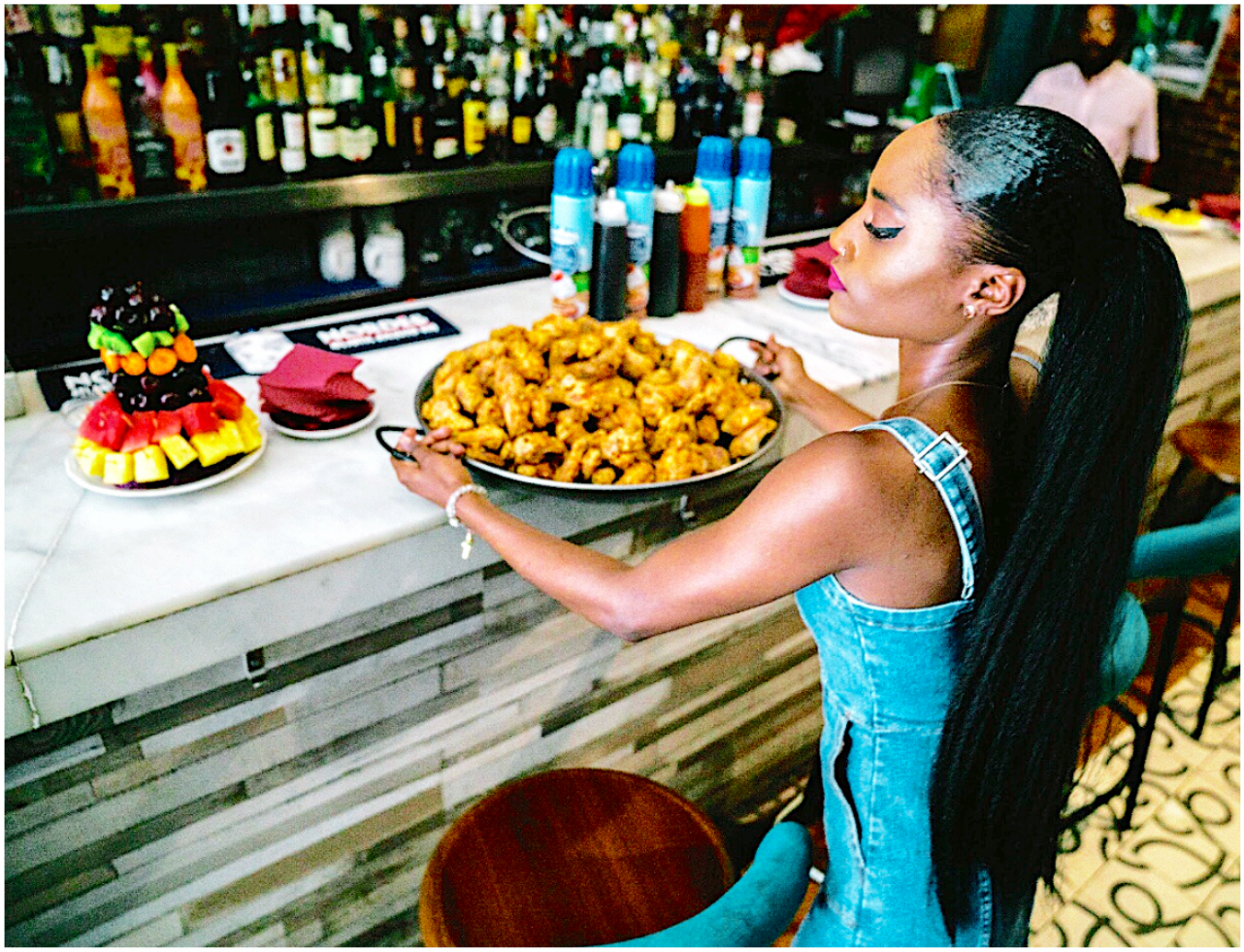
- **Location:** Calle San Milan 6
- **Metro:** La Latina
- **Cash only**

Atlast Alitas – a chef from Atlanta introduces Madrid to Chicken & Waffles, Wings, and more!

Atlanta native Tara Brown was teaching English in Madrid for three years and noticed an essential piece of American culture was missing from the rapidly globalizing Spanish capital: the classic Southern-style brunch. And that's why she created Atlast Alitas, her very own pop-up feasts in the heart of Madrid.

Recognizing this vacuum prompted Tara to give notice and resign from the school where she was teaching in order to pursue her passion: cooking and creating a community around food. Tara used the popular hospitality platform **Workaway** to volunteer and train in the culinary arts in Haifa, Israel and brought the knowledge gained during this stay back to Madrid.

In collaboration with **La Pasa Gin Bar**, Tara hosts pop-up "Wing & Beats Nights" that are DJ'd by local artist **Profesoul** on Friday nights. On select weekend days you can come to her pop-up all-you can eat "Chicken & Waffles Brunch."



This mouth-watering feast is the real deal, and can offer the American abroad a taste of home. Alternatively, to people from outside of the United States who have never before experienced the blend of **sweet and savory that is chicken and waffles**, Tara offers a heartfelt window into the gastronomy of the southern United States. Tara creates her own sauces from scratch: **Lemon Pepper, Jack Daniels BBQ, Honey Sriracha and Buffalo Hot**.

Tara's culinary ambitions do not end there as she seeks to expand to catering events and to eventually open her own restaurant in Madrid. The pursuit of an international experience in the culinary world was what brought Tara to Haifa, Israel. There she studied under the chef Koby Carolla, co-founder of the social vegan restaurant **Robin Food**, whose team rescues discarded fruit and vegetables from Haifa's central market every day at 6am. The rescued produce are

adapted into various dishes in an ever-changing daily menu. Patrons here pay as they please, deciding for themselves the value of their meal.

Chef Carolla taught Tara how to lead by example in the kitchen and how to be spontaneous and innovative with whatever ingredients are available. After three months of cooking with and living alongside an **international team of Workaway volunteers**, Tara returned to Madrid from Israel, empowered to begin her project.



The owner of La Pasa Gin Bar, Adolfo Lorenzo, agreed to collaborate with Tara without much convincing. In addition to granting her access to the kitchen and space of their two locations on Calle San Bernardo and Calle Huertas, he has been sponsoring the costs of the events, which has allowed Tara to reduce risk as she grows her brand.

Tara was the first to introduce the combination of fried Chicken and Waffles to some of her international patrons in

Madrid and Haifa, who had never before fathomed such a combination. **Tara's expert opinion on the best way to actually eat this meal is to use your hands to make sure both the sweet and savory flavors are equally represented in each bite.**



Atlast Alitas

You can stay up-to-date via her Facebook page at **Tara Brown** and her instagram: **@brownskin_mochadiva** and be sure to come to her next pop-up brunch party at **La Pasa Gin Bar**!

If you would like Tara to cater your next party she can be contacted at **Tara.brown93@yahoo.com**.

Photography by **Joel Potter**

Pum Pum Cafe, a new Lavapiés coffeeshop and weekend brunch spot

Situated on C/ Tribulete, 6 is the new establishment **Pum Pum Cafe**. It was brought to my attention by the charismatic Jordan, well known by the coffee-lover community for his tenure as a barista at the popular **Toma Cafe** in Malasaña. The tastefully exposed brick pattern of the wall is a remnant of the conversion process from the butcher shop that previously occupied the space. I'm always keen on discovering new cafes to perch with my laptop. One can easily foresee this business becoming another thriving watering hole in the barrio.



Pum Pum stands out amongst the competition for its breakfast/brunch offerings: a splendid eggs benedict and avocado tostada, an assortment of healthy juices, baked goods and organic products. **Their mission is to offer breakfast at all hours of the day as to not discriminate against those who wake up at 5pm after a rowdy night.** Aficionados of coffee will be as thrilled as I was to see that Pum Pum is equipped to prepare V60 and chemex filter coffees.



The owner Papo is from Argentina, his brother Dam operates the kitchen, barista Jordan hails from Australia and the cafe manager Ira is from Ukraine. Papo has an adorable and well behaved infant son who can be seen on site at the weekend. Their hours during the week are 9am-9pm and their weekend brunch hours are 10am-9pm. This location is strongly recommended to any lovers of coffee and breakfast.



Photo: Steff Gutovska

Info

- Facebook
- Instagram
- **Adress:** Calle Tribulete 6
- **Metro:** Lavapiés

You may also like:

- Toma Café, Fuel up, feel hip
- El Cafelito, for coffee lovers in Lavapiés
- Best brunch on a budget in Madrid
- Swinton & Grant, art, books and coffee in Lavapiés

Breaking it to your parents that you’re not going home (yet)

This is the time of year when many of us are forced to ask ourselves daunting questions such as: *Who am I? Where am I going? What am I doing with my life? Should I stay or should I go? Can I be this happy anywhere else? Am I happy now? Should I continue my education? Should I start my career? Should I be closer to my family?*

More often than not, we opt to *mañana mañana* these questions until this time next year by renewing our contracts as teaching assistants, switching Auxiliar programs, or continuing to hustle however we hustle and upholding the status quo of tapas, terrazas, low rent, and budget-friendly hedonism.



It is often difficult to break the news of your decision to stay abroad to your parents, especially if they believe with conviction that the *American Dream* is not only feasible, but that the pursuit of it is the only respectable way to live.

What your parents might expect of you:

While success is subjective across generations and cultures, for many American parents the epitome of success for their offspring can entail any of the following:

- Acquiring a fancy masters degree and/or PhD
- Commitment to an uphill career path, working 65-80 hours per week
- Marriage to another real adult with ambition and drive

so that you can be a power couple
- Owning a house and a fondue set for entertaining guests
- Being able to do your own taxes and paperwork
- Assorted antiquated concepts of normalcy that you are critical of after growing accustomed to a simpler life that is lived on your own terms.



Some families want to have, or feel that they deserve, a say in the decision-making process of their progeny to steer them away from a life of permanent squalor. Understandably their patience for the *mañana mañana* mindset will inevitably run thin. With each additional year that their beloved child spends teaching abroad, earning a wage that would be considered below poverty-level in the United States, parents will inevitably go through the stages of grief for their child's futures as they were once envisioned.

Disclaimer: I'm well aware that there is no one-size-fits-all relationship between parents and kin. Just as there are parents who do not attempt to sway their offspring in any direction, there are kin who do not care whether or not their parents approve of their lifestyle.

What your parents might say and how to respond:

Below are some predicted comments from your parents that will indicate what stage of grief they are in, accompanied by an advisable response to help them manage their expectations.

Denial: “This is just a phase, you’ll outgrow it.”

- With Hemingway-esque detail, explain in depth your passion for your adopted city
- Perhaps Madrid stimulates you creatively in a way that is unmatched anywhere else
- Maybe your heart was stolen by a person, or the cuisine
- Teaching English is fulfilling (or at least more tolerable than any alternative)
- Once you leave, the neighboring European countries will never again be this accessible

Anger: “You’re out of touch with reality. TEFLing is not a Real Job™.”

- You are constantly learning via exposure to other languages, cultures and ways of life
- You have either achieved bilingual status or are making progress towards it
- Your overworked friends back home often send you envious messages
- You are still nurturing valuable resume skills in your teaching jobs:
    - the ability to speak publicly, projecting your voice without fear
    - generating clients and operating your own brand with *clases particulares*
    - often adapting to changing circumstances

- Ask them to elaborate on what a real job entails and why having one is so important, seeing as it is common for elderly folks on their deathbeds to voice regretting the amount of time that they spent at the office
- Side effects of chasing the American dream include delusion, anxiety, and alienation



Bargaining: “You can live at home with us while you get back on your feet, use the car and eat our food. We’ll keep the kitchen stocked with bagels.”

- Express gratitude but don’t waver in the face of temptation



Depression: “We had such high hopes for you.”

- When faced with their disappointment, remind them that you have your own hopes and dreams, albeit unconventional ones.
- Reiterate that you love and appreciate them despite not seeing eye-to-eye on these matters
- Stress that while their approval is important to you, it would be a necessary sacrifice if weighed against the life abroad that you have created

Acceptance: “Ok, make your own choices. We trust your judgment.”

- At this stage thank them for their council throughout your decision-making process.

Although I’m certain that we collectively do not want Donald Trump to rise to the presidency, it would at least make a non-issue of the *Should I stay or Should I go* debate. Please feel free to share your own experiences breaking the news to your

parents in the comment section!

You may also like:

- **Where to take your mom in Madrid**
- **The quest for good bagels in Madrid**
- **A window into the life of a Senegalese migrant in Lavapiés**
- **Jewish culture in Madrid**

Marisqueria las Chalanas, Asturian Cider and Seafood in Plaza España

Despite its absence of an ocean, delicious and affordable seafood can be found in Madrid for those who seek it. My friend Jacqui brought the existence of **Marisquería las Chalanas** to my attention, praising it for its attentive staff and the quality of the portions. With my interest piqued, Jacqui brought myself and our companion Nanor to this location on a **Saturday night in order to nibble on sea critters and drink Asturian cider**.

We arrived early and perched ourselves at a table in the bar area and later received lingering glances from standing patrons keen to usurp it from us. For this reason **it's pivotal to arrive before the crowd**; deshelling shrimp and crabs without an adequate surface to rest the plate is an uphill battle.

The bar area offers specials where **generous *raciones* of seafood cost 5€ with 6 glasses of cider included**. We ordered

two of these, the first being **1/4 kilo of cold shrimp** and the second being a dignified **king crab**, to share between the three of us.





Our alert server kept our cider glasses full and was empathetic to Jacqui’s needs as a **celiac**; he was proactive and double-checked with the chef that none of our plates were exposed to gluten. In addition to these portions we also ordered **garlic prawns** and **Mussels a la marinara** off of the restaurant menu.





By the end of our meal we were indulgently full and content, all of the food pictured here cost 34€ in total. As we adjusted our coats and scarves to leave, the vultures pounced to claim our little table as their own. I recommend this establishment for celebratory occasions, **parent visits** or for **private rendezvous** for those entangled illicit trysts because the likelihood of crossing paths with anyone you know here is low.

Info

- **Facebook**
- **Website**
- **Metro:** Plaza de España
- **Address:** C/San Leonardo 12

Courage on the corner: a window into the life of a Senegalese migrant and Baye Fall culture

Barrio Lavapiés can be personified by its many smells: the Indian curries and scents escaping from the ethnic restaurants and the grit of the infrequently cleaned streets. Least subtle of all is the lingering scent of weed and hash smoked by entrepreneurial gentlemen on the corner, who actively solicit the business of passersby. People of all ages congregate and *botellón* when the weather allows it. There is a strong sense of community here among the international and local residents. **In recent years the neighborhood of Lavapiés has become trendy and has been slowly undergoing the inevitable gentrification process**.



I was moved by a *Vice* documentary titled **"Storming Spain's Razor-Wire Fence"** that depicts the odyssey undertaken by many **African migrants in their attempts to enter mainland Spain** via the border shared between Morocco & Ceuta y Melilla. The documentary provided a brutal window into their journeys but didn't go into any detail as to how those who had succeeded would go on to assimilate. My curiosity was piqued as to **potential stories that could be shared by my neighbors in Lavapies** if they were granted an adequate platform to do so.



My close friend Kam “El Profesoul” accompanied me as my barrio ambassador; together we scoured the block, my notebook in hand as we searched for subjects to interview. As an active musician and long-term resident of the neighborhood, Kam has befriended many members of the African community. One such friend of Kam’s was responsive to my interview request and invited us to join him and his crew on the smoky stairs where they were strategically perched. **Moha**, a bearded African with dignified posture, kept his eyes hidden behind yellow plastic sunglasses. In the background was **Zikr music** from Senegal playing softly. **Moha and his companions identify themselves as *Baye Falls*, a sub-group of the Mouride Brotherhood that is prominent in Senegal**. The ensuing conversation took place in Spanish with my notes taken in English.

My interview with Moha



Where are you from? Do you feel at home here?

I am from Senegal and I am grateful to be a documented resident of Spain for five years. My family moved here before I did and I was fortunately granted permission to join them. Many of my friends were separated from their families during their journeys or after arriving here because without legal papers they cannot leave Spain. Every resource of value was taken from our Africa and we come here to have a better life. We've made this barrio our home. We bring our music, our food our culture and our love.

What do you want members of my community

to know about yours?

Baye Fall culture is about respect, love and valor. We don't steal. We love our neighbors. If we see one of our own misbehave, we confront them and put them on the right path. (During our conversation one of Moha's peers catcalled a passerby and was swiftly berated by the group, exemplifying these principles.) We believe in nonviolence and love. We're open to outsiders. See him? My white friend below, we're teaching him *Baye Fall.* We don't fight, when we do it's not with the world but within ourselves. "Su lucha es suya misma"

What is a typical day like on the corner? What qualities have helped you survive here?

"Si no trapicheos, no comes" – *If we don't hustle, we can't eat.*

Many are obligated to stay in the game, whether or not it's what we want. We meet a lot of people this way. On a typical day we can work the corners and do our parts in peace and there is no problem. Sometimes we are confronted by the police. I have seen many friends detained and disappeared for not having their legal documents. Without my documents I would not have the freedom and peace that I am blessed with now. To avoid police, it helps to change our clothes several times throughout the day. Without papers, one must find alternatives to contracted work. Many of us have mastered a trade or art form. **We're painters, drummers, singers, sculptors, woodworkers**. We are many things. We gather on Sundays to teach our skills to each other and anyone else who seeks it.



The police interrogating my African neighbors in a previous Lavapies apartment

What can be done to improve the assimilation process in the future?

We must be reminded that we are all equal. That we can forget our differences. **Opportunities that we create ourselves cannot be taken away from us.** We must not fall weak and be foolish. We must be able to ask for help when we need it and then give it back.

What is your happiest memory in the barrio?

There is a yearly grand party of *Baye Falls.* The exact date depends on the lunar cycle; this past year it was in November.

People come from all over to celebrate and dance in the streets. It is beautiful.

How do you feel that Lavapiés is now becoming a “trendy” neighborhood? Are you concerned that it will become gentrified and lose its charm and essence?

The Spanish youth that live in the barrio are not affecting it in a negative way. The students and artists are innovative and have many ideas that could work. They have clear hearts and have *Baye Fall* in them even if they don’t know it. **Lavapiés is the heart of Madrid, let’s not forget that.**



Please share any comments you may have, and stay tuned – Dan will be providing us with more special

articles like this one over the coming months.

You may also like:

- **Baobab, an authentic Senegalese restaurant in Lavapiés**

Egeo, delicious Greek cuisine in Lavapiés

New bars and restaurants seem to open up constantly in the diverse neighborhood of Lavapiés. Among these additions is Egeo, a Greek *souvlakeria* situated on the corner of C/ Ave Maria and C/ San Carlos. Here you'll find several Greek-style street food dishes, including pita sandwich options (€3-4), as well as salads and skewers (€5-7).



Egeo has quickly become my go-to place for take-away in the barrio, due to the quality of their ingredients. Zanas, the proprietor of the restaurant, is from Greece and is pleased that his establishment has been so well received by residents of the neighborhood.



The Greek salad is served with a very generous portion of feta cheese and warm slices of pita bread.



The souvlaki and skewers are hearty and filling. The one pictured here is the “hamburger” gyro – it has both veal and lamb meat, plus a fried egg! There are more traditional gyros on the menu as well, such as pork with tomato, onion and tzatziki. Also worth noting is their vegetarian option, a delicious pumpkin souvlaki.



Sometimes they introduce new menu items, like grilled Haloumi cheese (made from a mix of goat’s and sheep’s milk).



Most of the main dishes come with homemade fries and tzatziki. Otherwise you can order them as sides, as we did. Tip: order the potatoes with feta cheese on top. Amazing.



And what better way to end your Greek meal than with baklava? Plus you have the option of adding vanilla ice cream to it. Can’t say no to that…



**This article was updated in February, 2019*

Info

- **Website**, **Facebook**
- **Address:** C/ San Carlos nº 17 (on the corner of C/Ave María)
- **Metro:** Lavapiés
- **Phone:** 918 26 46 44 –

Fogg Bar, Spanish Craft Beer and Artisanal Cheese in Huertas

Madrid's craft beer scene has been flourishing in recent years with several bars and vendors popping up to meet an increasing demand. **Fogg Bar**, a new establishment situated on C/ Moratin in Huertas, stands out for **serving exclusively Spanish-made artisanal beer on tap** along with delicious cheeses.



My friend Diana and I ventured in on a quiet Tuesday night and perched ourselves at the bar. We were able to chat with the charming proprietor, Marisol, who helped us decide which beers to sample. She and her husband opened this bar in September.



They take a lot of pride in **collaborating with smaller breweries and cheese distributors**, often hosting tastings and gatherings where attendees can meet the brewers.



First I sipped #5, the Columbus Goes North, an IPA from La Quince, a brewery in Madrid. This was followed up by #6, the Sweet Milk Stout from Four Lions, a distributor in León.



I was impressed with the presentation of the tapas that accompanied each drink, as well as the **butifarra, a typical Catalan sausage.** I was quite taken by this establishment and recommend it to all craft beer aficionados looking to taste Spanish-made beers.

Info

- **Facebook**
- **Website**
- **Address:** C/Moratin 5
- **Metro:** Anton Martin

For more on Madrid craft beer, check out:

- Beer State of Mind in Madrid
- Heightened Beer State of Mind in Madrid
- La Buena Cerveza, all things beer in Madrid