

# La Espumosa – a little bit of what you fancy (does you good)

Does anyone else find the run-up to Christmas just one big guilt-laden box of chocs? Surely it can't just be me? As soon as December 1st swings around, I struggle not to be reaching for the party favours and my booze intake sky rockets – well it 'tis the season. So in an attempt to not become 50% mulled wine, 50% *turrón*, I headed to La Espumosa, the new Chamberí hotspot which combines healthy grub and bubbles, of the champagne variety.



Myself and my vegetarian date (who is dragging a self-confused carnivore kicking and screaming into healthier habits) headed

out last Tuesday and found ourselves salivating over La Espumosa's menu. Juliette, the owner who coincidentally quit her day job to follow her dream of opening La Espumosa, has curated a menu that sits perfectly within the era of clean eating. These days millennials (much like myself) enjoy a tippie but then again, we also love an avo – everything in moderation is my mantra.

So to this end, the menu sounded delicious, but not dangerously calorific. We split the following offerings; sautéed veggies which provided an instant shot of virtuousness, a burrata with pesto, halloumi fingers (I could've eaten a bucketload of these) and La Espumosa's take on 'patas bravas' that was baked sweet potatoes with a vegan mayonnaise, which were less of the naughty, and a lot more of the nice.



In addition to the nutritious nosh, the cocktails were to die for (I wasn't polishing my halo the entire time, we definitely embraced the notion of 'a little bit of what you fancy does you good'). The waiter whipped us up a gin-based cocktail using my all-time favourite gin, G'vine and a yuzu-based bitter hailing from Japan which was dangerously more-ish. However, as it was a Tuesday evening and not a thirsty Thursday, we exercised a bit of self restraint. Come the

weekend though, La Espumosa is the perfect place to enjoy a hard-earned glass of champers to toast farewell to the working week.





One of the other somewhat unique aspects of La Espumosa in a city with more restaurants than you can shake a stick at, is

that the owner Juliette really wants the restaurant to become a social hub. There are already live music nights, fashion brunches and a whole host of events in the pipeline, even one of my own @littlemissmadrid mixers is pencilled in – so watch this space. And when Madrid edges its way out of its recent cold snap and people can feel their toes once again, I predict that the terraza will become quite the hotspot for Sunday morning brunches and post work cañas too.



La Espumosa looks set to to become my local, and not just for fizzy Fridays. It's hard to walk on by when a venue boasts a

menu that's going to leave you feeling great, rather than guilty. The decor, the food and indeed the concept got my corks popping \*couldn't resist a champagne pun. And to this end, we all know there's only one thing better than a glass of champagne, a bottle.



## **2020 update: monthly brunches!**

Given the healthy nature of La Espumosa, the Chamberí locale is now offering what is currently planned to be a HIIT workout followed by a healthy brunch. As La Espumosa does a great line in champagne, the combination of burpees and bubbles is sure to be an appealing one! One Sunday per month, you can workout for 30 minutes at the venue with a fully qualified UK personal trainer and then enjoy a delicious (and nutritious brunch) – ensuring that there's zero guilt about the calories. The brunch includes a healthy detox juice including green apple, cucumber, ginger and pineapple. A coffee of your choice meaning you get an endorphin and a caffeine hit. Followed by either scrambled eggs or avocado on toast. So don your leggings, grab a friend and put your Sunday to good use. Stay tuned to Naked Madrid for the date of the next one and kickstart your 2020 fitness goals.





## La Espumosa

- [Facebook](#) & IG: [@laespumosa.es](#)
- **Address:** Calle Santa Engracia 60
- **Metro:** Iglesia

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# PinsaPizza: Authentic Italian pizza with a twist in barrio Salamanca

Madrid is known for many things. **Pizza is not one of them.**

While Rome, Chicago, or New York have their signature styles of homemade 'za, the Spanish capital hasn't carved out a legacy in this realm. In fact, you'd be hard pressed to find a pie with much flavor at all, with late-night, budget chains such as Papizza and Telepizza reigning supreme over its sad, sad kingdoms.

But in recent years, things have been changing in Madrid. With globalization has come picky eaters with refined palates demanding all the hipster delicacies: [specialty coffee](#), [craft beer](#), [artisan gelato](#), and now, pizza that makes your eyes triple in size.

This small "movement" has gained traction in the past year or so with players like [Picsa](#) (Argentine-style pies) and [Massa](#) (doughy, personal pan pizzas). But I'm tempted to give the top vote to [PinsaPizza](#), an authentic Italian pizzeria with some very surprising twists.

We went on a freezing November evening to their Salamanca location near Gregorio Marañón (they have another shop up north in La Paz). We were immediately warmed up by the cozy dim lights and the smell of cheese being baked...

We started off with the burrata pesto salad, which, if you aren't very hungry, is a meal in itself.



For the main course, my date went for the **mushroom truffle pizza**. Note: even the personal pan pizzas are enough to fill you up if you've had a starter, so be prepared to ask for a to-go box.



I went for the weirdest thing on the menu (*¿qué quieres?* I'm an Aquarius): the **chicken masala pizza**, hold the chicken. The sauce was very flavorful and the cheese fresh, but I recommend adding some veggies to it, as it was pretty basic without.



And saving the best for last, as always: dessert. I ordered one of my favorite foods in the whole universe (and I would never exaggerate in a million years [yes, that's 110% a dad joke]): *tiramisu*. And they don't skimp here. The photo does it no justice—creamy, flavorful, and a portion big enough for two. **Bliss.**



All in all, the experience was fantastic, and the menu definitely had some options to come back for: diavola, tartufo di parma, flor de quesos, a veggie number with grilled asparagus on top, even a Nutella dessert pizza...

And if you're a serial killer and don't like pizza, there are also **calzones** and **enormous Italian-style salads**.



Next time I'm craving real, authentic Italian pizza, I'll be back...

## PinsaPizza

- [Website](#) & IG: [@pinsapizzaes](#)
  - Address: C/ María de Molina, 10
  - Metro: Gregorio Marañón or Rubén Darío
  - Phone: [915946723](#)
-

# 10 of the best craft beer bars in Madrid

One of the things I miss most as an expat in Madrid is quality craft beer. While I'm grateful for Spain's cheaper beer prices, there's only so much Mahou and Estrella I can take. Coming from a city like Austin, Texas, which is full of microbreweries and tasty local beers, the light Spanish pilsners just don't really do it for me.

Luckily, craft beer is on the up and up in Madrid, with more brewpubs and bars devoted to *cerveza artesanal* popping up around the city. Some feature as many as 40 beers on tap, while others combine craft beverages with pizza, tortilla or specialty cheeses.

Whether you're looking to discover more local brews, drink from a wider selection on tap, or pair good beer with good food, you can't go wrong with these craft beer bars in Madrid.

## 1. The Stuyck



This cozy bar with a rustic feel features a rotating beer list focusing on Spanish and European beers. The staff is friendly and passionate about what they do—just scope out their [craft beer blog](#) which has information from how to properly taste beer to the history of IPAs. Part bar, part restaurant, their international menu features food that pairs well with beer like burgers, wings and sandwiches.

- [Facebook](#) & [Instagram](#): [@thestyckco](#)
- *Address: Corredera Alta de San Pablo, 33*
- *Metro: Tribunal*

## 2. Mikkeller



I stumbled upon this place on a magical weeknight to find it relatively empty. The inviting, open interior lured me in, and the friendly bartender who let me sample a few of the 21 beers on tap made me stay.

I soon learned that it was one of Mikkeller's coveted outposts. The popular Danish beer brand recently graced Spain with another location of its brewpub after opening one in Barcelona. The prices are a little high by Madrid standards, but at this place it's quality over quantity.

- [Facebook](#) & [Instagram](#): [@mikkellermadrid](#)
- *Address: Calle de la Luna, 22*
- *Metro: Noviciado, Santo Domingo*

### 3. Bee Beer Craft Beers and Cheeses



If you thought wine and cheese was the perfect pair, let [Bee Bar Craft Beers and Cheeses](#) prove you wrong. Like the name says, pair a nice craft beer with a meat and cheese board, which the staff will happily recommend for you.

Even though they have a smaller selection of beers on tap than other places on this list, more than half of them are Bee Beer's own unique brews, ranging from a Pineapple IPA, to a Wasabi Lager or an Orange Honey Ale. Or you can browse through their expansive selection of bottled international beers (just be sure to ask about prices first).

- [Facebook](#) & [Instagram](#): [@beebeermadrid](#)

- *Address: Calle de Augusto Figueroa, 30*
- *Metro: Chueca*

## 4. **Fábrica Maravillas**



This tried and true Malasaña favorite was one of the OG craft beer bars in Madrid before the trend took off. On one of the neighborhood's quieter streets, this place is small but packs a punch. Unlike some of the other food-heavy bars on this list, this microbrewery focuses on beer and beer only, offering a small menu of bar snacks like olives and nuts. Beer counts as a meal, right?

- [Facebook](#) & [Instagram: @fabricamaravillas](#)
- *Address: Calle de Valverde, 29*
- *Metro: Chueca, Tribunal*

## 5. Taproom Madrid



[Taproom Madrid](#) has one of the largest beer selections in the city. With 40 beers on tap, it's great for experimental beer lovers as well as novices; both are bound to find a brew they like. What's more, you can pop by Tierra—arguably the best burrito place in Madrid—next door and bring food back with you.

- [Facebook](#) & [Instagram](#): [@taproommadrid](#)
- *Address: Calle de Guzmán el Bueno, 52*
- *Metro: Moncloa*

## 6. El Callejón de La Virgen



A couple of years ago local craft beer La Virgen was hard to come by, but now—much to my delight—their logo is popping up at more and more bars around the city. While the La Virgen brewery in Las Rozas is worth the trip, you can now enjoy a full selection of its brews in the center of Madrid.

El Callejón de La Virgen, one of the brewery's official pubs in the trendy Conde Duque neighborhood, features favorites like their Trigo Limpio (Hefeweizen), Jamonera (Amber Ale) and classic Madrid Lager. Pair that with a juicy burger and you've got a solid weeknight plan.

- [Facebook](#) & [Instagram](#): [@cervezalavirgen](#)
- *Address: Calle Acuerdo, N°3*
- *Metro: Noviciado*

## 7. Chinaski



This cozy and colorful beer bar in Lavapiés is the perfect spot for a lowkey night with friends.

With 18 rotating taps from around the world and “meet the brewer” events, it’s a beer nerd’s paradise. If someone in your group isn’t a fan of beer, they also have a good selection of spirits from absinthe to bourbon.

- [Facebook](#) & [Instagram](#): [@chinaskilavapiés](#)
- Address: Calle Salitre, 38
- Metro: Lavapiés

## 8. Pez Tortilla



Pez Tortilla has everything you could ever want in a bar: tortilla, croquetas and craft beer. It's simple enough, but what Pez does, it does well.

Try tortilla by the slice from truffle and brie to chicken curry. Mix and match croquetas ranging from classic ham to dessert croquetas like oreo—yes, you read that right. Order a flight to sample from their revolving list of craft beers, which often includes a decent selection of lesser-known Spanish beers.

You'll often find the uber-popular tapas bar at standing-room only, but it just opened its third location in Sol (the other two are in Malasaña and Lavapiés). And with a motto like "el buen rollo," it's impossible not to have a good time there.

- [Facebook](#) & [Instagram](#): [@peztortilla](#)
- *Address 1: Calle del Pez, 36 (metro: Noviciado)*

- Address 2: Calle de la Cava Baja, 42 (metro: La Latina)
- Address 3: Calle de Espoz y Mina, 32 (metro: Sol, Antón Martín, Tirso de Molina)

## 9. Brew Wild Pizza Bar



What's not to like about beer and pizza? Brew Wild Pizza Bar has perfected both, with mouthwatering pizzas made by a Sicilian *pizzaiolo* and more than 100 beers to choose from between bottle and tap. Sample from a mix of house, local and

international brews and prepare to make your Instagram followers very jealous.

- [Facebook](#) & Instagram: [@brewwildpizzabar](#)
- Address: Calle de Echegaray, 23
- Metro: Sol, Antón Martín, Sevilla

## 10. Beerhouse



Beerhouse is the perfect combination of a traditional Spanish bar and an Irish pub: a laidback, no frills sports bar. Grab a pint from a large selection of beers and pair with traditional bar food like nachos, burgers and hotdogs. As one Google reviewer so aptly put it: “Humorous sports bar-meets-craft-connoisseur clash but the resulting vibe is fun and very unpretentious.” Sounds like my kind of place.

- [Facebook](#) & [Instagram](#): [@beerhousemadrid](#)
- *Address: Calle del Cardenal Cisneros, 16*
- *Metro: Bilbao*

*\*All images are from each bar's respective social media accounts.*

**By Alex Vickery (IG: [@alex\\_vickery](#), [LinkedIn](#) & [Website](#))**

A lifestyle writer and content creator who has left pieces of her heart around the world, from Austin to Rio de Janeiro. She's always on the hunt for good Tex-Mex outside of Texas (but has yet to find it).

**Did we miss any other of the best craft beer bars in Madrid? Let us know!**

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## **Bar Toboggan – best new terrace in Madrid's Arganzuela district**

Bar Toboggan is one of the best new additions to the area of Arganzuela, located just around the corner from El Matadero. This lovely little restaurant is nestled between a courtyard and playground, so it's away from the cars and you feel like you've left the city – almost as if you were at the beach!





The outdoor seating area is spacious, and family- and pet-friendly. The restaurant itself is also very open, with high windows, and modern, colorful decor. The servers are young and friendly. As for the [menu](#), you'll find a great selection of options from small dishes to mains.



The last time we went, our drinks arrived with an extremely fresh and gooey *tortilla de patata* – a nice change from the potato chips and industrial olives that we're so used to these days.



We decided to order an array of small dishes to share: *patatas bravas* Toboggan, *croquetas de jamón*, *salmorejo*, and a *pepito palentino* – a filet of meat, a slice of brie cheese and sautéed green bell pepper on a baguette.





We were completely full by the end of the meal. In total, we had ordered four small dishes along with two drinks each, and our bill came out to less than 30€. A bargain in this city nowadays!



The first time we went, we ordered the Toboggan-style burger with brie, caramelized onions, bacon and mustard; and the tuna tartar with shrimp and avocado. But we didn't take pictures that day. Sorry! I definitely recommend them though.

Food aside, what stands out most about Bar Toboggan is the welcoming atmosphere and unbeatable terrace. Seriously, it might just be my favorite *terraza* in Madrid.

## Bar Toboggan

- [Website](#), [Facebook](#) & Instagram: [@bar\\_toboggan](#)
- **Address:** Plaza Rutilio Gacis, 2
- **Metro:** Legazpi

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# 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

VINOS

# LA OSITA

CAVA BAJA 10

~ PUBLIC HOUSE ~

CERVEZAS

**CERVEZAS DE GRIFO**

| CERVECERO | CERVEZA        | ESTILO         |
|-----------|----------------|----------------|
| A + H     | INTENSIVIA     | Belgian Golden |
| A + H     | BLONDE         | Blonde         |
| A + H     | ELEPA          | IPA            |
| A + H     | THREE MOUNTAIN | LAGER          |
| Península | CITRA + MUSA   | DDH IPA        |
| Península | AFRICA + QUINA | DDH IPA        |
| Península | OSO + QUINA    | DDH IPA        |
| Península | OSO + QUINA    | DDH IPA        |



**LA OSITA**

10+ VINOS REFRIGERADOS

20+ RESTAURADOS VINOS

50+ CERVEZAS RECONOCIDAS

OSO BROW CO. @LADOSITA



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 EE IPA                | 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).



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](http://pelliclemag.com) & [totalales.co.uk](http://totalales.co.uk))

## La Osita

- [Website](#), [Facebook](#) & Instagram:  
[@laositamadrid](#) & [@osobrewco](#)
- **Address:** Cava Baja 10
- **Metro:** La Latina

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## 9 Low-key rooftop bars in Madrid to enjoy year round

This city may be landlocked, but the sky's the limit when it comes to rooftop bars in Madrid. From fancy restaurant-hotels like [Picalagartos](#) and [Hotel Óscar](#), to emblematic buildings like [Palacio de Cibeles](#) and the picture-perfect [Tartan Roof](#) at Círculo de Bellas Artes, the options seem endless. And if you're in the mood for something a little more casual, we've got you covered.

**Here are our top picks for rooftop bars in Madrid that are low key and winter**

friendly.

## 1. The Hat



Photo from [The Hat Madrid](#)

This popular rooftop bar is located atop one of the city's coolest hostels, right off Plaza Mayor. It provides a great escape from Madrid's crowded center. Pop up for a few drinks with friends or a full meal, whatever you fancy.

- [Website](#), [Facebook](#) & [Instagram](#)
- **Address:** Calle Imperial 9
- **Metros:** Sol and Tirso de Molina

Check out our full post on [The Hat Madrid](#)

## 2. Mercado de San Antón



Photo from [Mercado de San Antón](#)

This is a perfect place to start your evening with friends. As you enter Chueca's beloved food market, Mercado de San Antón, first you'll walk through various food stalls and tapas stands. Then make your way up to the fourth floor for a drink any time of day, any time of year.

- [Website](#), [Facebook](#) & [Instagram](#)
- **Address:** Calle de Augusto Figueroa, 24
- **Metro:** Chueca

### 3. El Viajero





This plant-laden rooftop bar has been a staple in La Latina for years. Situated atop El Viajero restaurant, it offers a laidback atmosphere, plus a full bar and food options. It's a great place to spend a winter evening with friends.

- [Facebook](#) & [Instagram](#)
- Address: Plaza de la Cebada 11
- Metro: La Latina

## 4. Gymage



Photo from [Gymage](#)

Gymage is a multi-level recreation center located in Plaza de la Luna, just off Gran Vía. Inside you'll find everything from a full-on gym to a health food store. But the best part is the two-level rooftop lounge with a bar, restaurant, and pool! Although you don't get to take a dip in winter, you still get to take in that chill Ibiza vibe and enjoy those gorgeous Madrid sunsets.

- [Website](#), [Facebook](#) & [Instagram](#)
- Address: Calle de la Luna, 2
- Metro: Callao

## 5. Forus Barceló



This spacious rooftop restaurant is a green oasis in the middle of Chueca and Malasaña. Situated atop the Barceló food market, here you can enjoy creative and healthy cuisine, in a friendly urban garden environment. It's also open every day of the week.

- [Website](#), [Facebook](#) & Instagram: @azoteaforus
- **Address:** Calle Barceló 6
- **Metro:** Tribunal and Alonso Martínez

## 6. Doña Luz



This is one of the newest rooftop bars in Madrid, situated right in the heart of Sol, on Calle Montera. The street-level entrance is tiny, so it's easy to miss. But once you enter the Doña Luz Hotel, squeeze through the door and take the elevator to the top floor. There you'll find plenty of room to enjoy a nice break on the roof. There's an indoor and outdoor area, plus a full restaurant and bar.

- [Website](#), [Facebook](#) & [Instagram](#)
- Address: Calle Montera 10-12
- Metro: Sol

## 7. Jardín Secreto



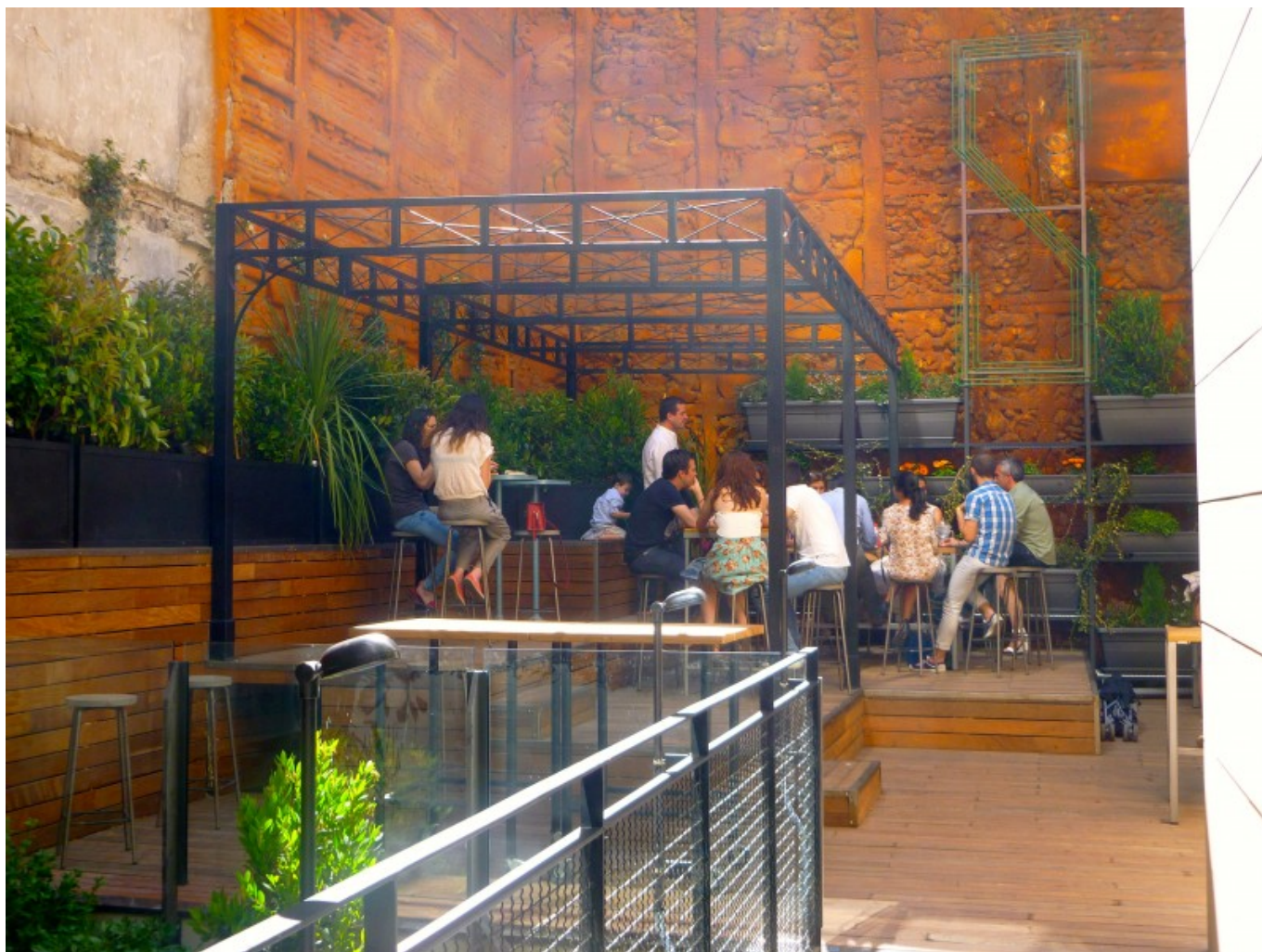




This rooftop is also situated on Calle Montera, and it's called Jardín Secreto (although it's not that much of a secret anymore). Step inside the accessories store, Salvador Bachiller, and take the elevator up to the top floor to discover a small yet charming rooftop absolutely covered in plants and flowers. Although you won't find much of a view, you will discover a nice change of scenery from the busy city center.

- [Website](#) & [Facebook](#)
- Address: Calle Montera 37
- Metro: Gran Vía or Sol

## 8. Mercado de San Ildefonso



This isn't exactly a rooftop bar, but it still deserves a spot on our list. This outdoor terrace is located inside an ultra modern food market in Malasaña, [Mercado de San Ildefonso](#), right on Calle Fuencarral. So once you grab a drink and a bite to eat from the array of food stalls, find a seat in this fun patio area.

- [Website](#), [Facebook](#) & [Instagram](#)
- Address: C/ Fuencarral, 57
- Metros: Tribunal

## 9. Casa de Granada



In Tirso de Molina, you'll find Casa Granada situated on the top floor of an unassuming residential building. This rather old-school restaurant has been around for ages and is definitely the least "chic" option on the list. The menu features traditional Spanish dishes, from *croquetas* to *patatas bravas*. It's well insulated during the chillier months of the year and when the awnings are up, you get great views of the heart of the city.

- [Website](#), [Facebook](#)
- Address: Calle del Doctor Cortezo, 17
- Metro: Tirso de Molina

**Did we miss any other low-key rooftop bars in Madrid open year round? Let us**

know and we'll add them to the list!

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## **Espacio Cervecerero, Mini Mahou Brewery in Madrid**

Mentally bookmarked for more than a couple months, we finally stepped into Espacio Cervecerero 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 Cervecerero](#) 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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## Discover Madrid's passionate poetry community

When I landed in Madrid nearly three years ago now, one of my first orders of business was to figure out where the city's poetry community hung out. And I have to admit, it wasn't as easy as I had expected, given Madrid's reputation as a romantic and literary city.

But with time, I found some incredible little corners of the capital that attract talented and passionate poets from around the globe. Here are some of my favorite spots.

## Desperate Literature



Photo courtesy of Desperate Literature

Desperate Literature is one of those cozy little bookshops that make you feel instantly at home. But they offer more than just books (in Spanish, English, and French)—they put on events like poetry readings, chess nights, intimate concerts, and meet-the-author nights. Poets of all walks of life gather in this tiny space to connect, exchange ideas, and perhaps enjoy a cheeky glass of whiskey. **Check out our full-length post about Desperate Literature [here](#).**

- *Address: Calle de Campomanes, 13*
- *Metro: Ópera or Santo Domingo*
- [Facebook](#) & [Instagram](#)
- *Phone: 911 88 80 89*

# El Intruso



Photo courtesy of Poetry Slam Madrid

Just off Gran Vía, this venue is spacious with a unique layout: designed in an L shape, one area is lined with couches and the other, the stage and dance floor—unlike other poetry hotspots in the city, Intruso Bar is first and foremost a place to cut a rug under the neon lights ‘til the sun comes up. On Mondays they have jam sessions (that usually lean towards jazz and R&B) and on weekends they have scheduled concerts, comedy shows, and you guessed it, poetry readings.

The first Wednesday of each month, El Intruso lends its stage to [Poetry Slam Madrid](#), where 12 poets give 3-minute performances. It’s just 6 euros and includes a drink, and anyone can sign up here (first come, first

serve): [participarslam@gmail.com](mailto:participarslam@gmail.com). It's a buzzing community of young, international artists that you don't want to miss.

- *Address: Calle de Augusto Figueroa, 3*
- *Metro: Gran Vía, Chueca, or Tribunal*
- [Facebook](#) & [website](#)

## Vergüenza Ajena



Photo credit: [camareroportunmeunverso.blogspot.com](http://camareroportunmeunverso.blogspot.com)

Any time I see a place that calls itself a “bar-librería,” I’m already sold. Vergüenza Ajena does it all: delicious homemade food, well-priced drinks, a laidback atmosphere with friendly service, and events that lure in the poetry community (namely readings). If you go on a night where there’s no event planned, there are hundreds of books to keep you occupied. I also hear the salmorejo is the best in town.

- *Address: Calle de Galileo, 56*
- *Metro: Quevedo or Moncloa*
- [Facebook](#)
- *Phone: 912 97 70 34*

## Café Libertad 8



Photo credit: [lanocheenvivo.com](http://lanocheenvivo.com)

You'd be hard-pressed to find anything else like Libertad 8 in the capital. It's a traditional, no-frills bar where primarily Spanish artists gather to do nothing more than share their love of music, poetry, painting, storytelling, photography, and more. It's neither hipster nor pricey, despite its prime location in the buzzing Chueca neighborhood. Skip the tourist crowd, grab a glass of cava, and meet the passionate poets of Madrid.

- *Address: Calle Libertad, 8*
- *Metro: Chueca or Banco de España*

- [Facebook](#) & [Instagram](#)
- Phone: 915 32 11 50

## María Pandora



This gorgeous, borderline-creepy bar is dedicated to two things: champagne and poetry. Inside, you'll feel like you're in a haunted mansion: every inch of the walls is covered with sinister sketches, the tables are adorned with misshapen melted candles, and each piece of vintage furniture is unique.

The space functions as a stage (albeit a small one) for poetry readings, *microteatro*, and literary chats several nights of the week. Sign up for an event, order a glass of bubbly, and if you get there early enough, grab a window seat. Oh, and don't forget to begin or end your night of poetry with a visit

to the park just in front, Parque de las Vistillas. **Check out our full post on María Pandora [here](#).**

- *Address: Plaza de Gabriel Miró, 1*
- *Metro: La Latina*
- [Facebook](#) & [Instagram](#)
- *Phone: 680 37 31 08*

In addition to frequenting these amazing spaces, you can also connect with Madrid's poetry community by joining Facebook groups such as [Poetas en Madrid](#), following pages like [Poetry Slam Madrid](#), and staying in the loop on all things culture on Madrid's official [website](#) for cultural events in the city.

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## **Gracias Padre, a new Mexican restaurant you'll be very thankful for**

They say that practicing an attitude of gratitude is the key to a calm and content life. I'm never quite sure who "they" are when I make reference to them in this sort of context. I guess what I'm trying to say is that gratitude continues to be a buzz word for 2018, along with self care and *lagom*. Trust me, look 'em up.

Anyways, I digress. What I'm attempting to explain is that gratitude simply means pausing and appreciating what you have and giving thanks. To this end, there's no place easier to feel grateful for than [Gracias Padre](#); an almost box-fresh Mexican restaurant that just graced Calle Ortega y Gasset with its presence a mere month ago.



It's impossible to miss. A riot of colour that wouldn't be out of place on a Holi run, the decor packs a similar punch to the frozen margaritas that are on offer. I dined on a Friday night and it was heaving. So much so that word of mouth is clearly taking hold for GP quicker than you can say "tequila, it makes me happy."



Now I love Mexican food. Like, full blown love it. I love Indian food, I love Italian food, heck, I'm even genuinely starting to like Japanese food (I can't drop the L word just yet, it's still early days). But my full-blown love affair with decent Mexican food started in Tulum three years ago and upon my return, I've spent time, money and energy on dinners where I've wound up bitterly disappointed when I've been served up a plate of a beige-looking stodge.



There's no such issue at [Gracias Padre](#) where the food was light, clean and fresh, not your typical description of Mexican fare, yet everything I ate was delicious and not overtly calorific. *\*Slight disclaimer, I did try a corn on the cob that was dipped in butter (and mayo) then rolled in parmesan.*

Every sublime mouthful was well worth the need for my Saturday spin class. The fish tacos had the perfect amount of crunch and flaky softness, while the *tinga de pollo* melted in your mouth.



Mexican food isn't hard to find in Madrid, with chains popping up everywhere, you can't miss an opportunity for a burrito, much like it's hard to miss a bearded bloke in Malasaña. What deserves praise however, is authentic Mexican food, cooked with love. The type of tacos that take you back to that beach in Tulum and remind you why you'd give your right arm for a

decent marg after a tough working week.



Much like online dating, finding a true gem of a place to eat is often a numbers game. You've gotta rack up the dates and sift through the duds. Fret not, no need for you to conduct your own research. In this instance I've done the hard work for you. [Gracias Padre](#) is hands down the best Mexican food I've had on this side of the pond – and I've tried a lot of tacos.

## Gracias Padre

- [Facebook](#), [Website](#) & Instagram: [@gracias.padre](#)
- **Address:** Calle de José Ortega y Gasset, 55
- **Phone:** 910 66 00 85
- **Metro:** Lista

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# Varsovia Bar – Cocktail o'clock in the run-up to Christmas

It's safe to say that bars in Malasaña are pretty much ten a penny. There's possibly more bars than beards, and that's saying something. What's not so common though, is to find a bar that looks super appealing from the street, yet for one reason or another you're yet to make it inside.

This had been the case with [Varsovia](#) for literally, months. I'd strolled past it almost daily either on the way to work or the gym, however, I'd never actually been. So feeling high on hump day vibes last Wednesday, I decided to suggest it to a friend for a long overdue catch up, and to see if what was on the inside was as engaging as the exterior.



It was rammed. This might be partly due to Madrileños being on a countdown to Christmas and therefore not really needing to have their arm twisted when it comes to a post work *copa*. But even at 8pm (a slightly weird time to be boozing here) – not quite after work, definitely not post dinner – but the atmosphere was buzzing.

We quickly discovered that it was one of the waitresses' birthdays so a chorus of *Cumpleaños Feliz* rang out as we entered, and a cake appeared from nowhere – which the lovely Virginia even offered to share. First impressions count and the immediate feeling was one of friendliness and very much that it was a local bar, for local people.

The cocktail list is extensive but we thought we'd pace ourselves and start with a gin. Virginia kindly recommended that we sample a Nordes (one of my faves hailing from the North West of Spain) which even came with a little tapa of manchego cheese.



I'm always beyond thrilled when you're offered a food freebie in Madrid, as whilst it remains commonplace in the south of Spain, it's a lot less common in the capital unless you're offered some bog standard olives. Manchego cheese has become a cheese of choice for me and for this reason alone I was delighted.

Gins slurped, we thought we'd then sample some of the hard stuff. A gin cocktail that was nameless (we explained that it was our spirit soulmate) and we were promptly presented with a concoction that was gin based but laced with juicy apple flavours.

Cocktails in hand, we were able to chat whilst appreciating the background tunes which weren't offensively loud , as can

so often be the case. I was told that come weekends, DJs frequently take to the decks and kick-out doesn't happen until 3am – leaving you plenty of time to get the party started.



Varsovia seemed to offer something for everyone. Cocktails for those looking for some for weekday (or weekend) glamour. As well as vermouth for those who like their tipples to be a little more traditional.

Don't make my mistake of walking on by. Stick your head in and give it a try (apologies for the terrible rhyme, clearly there's a frustrated poet in me itching to get out).

## Varsovia Info

- [Facebook](#)
- **Address:** Calle San Andrés 33
- **Metro:** Bilbao