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



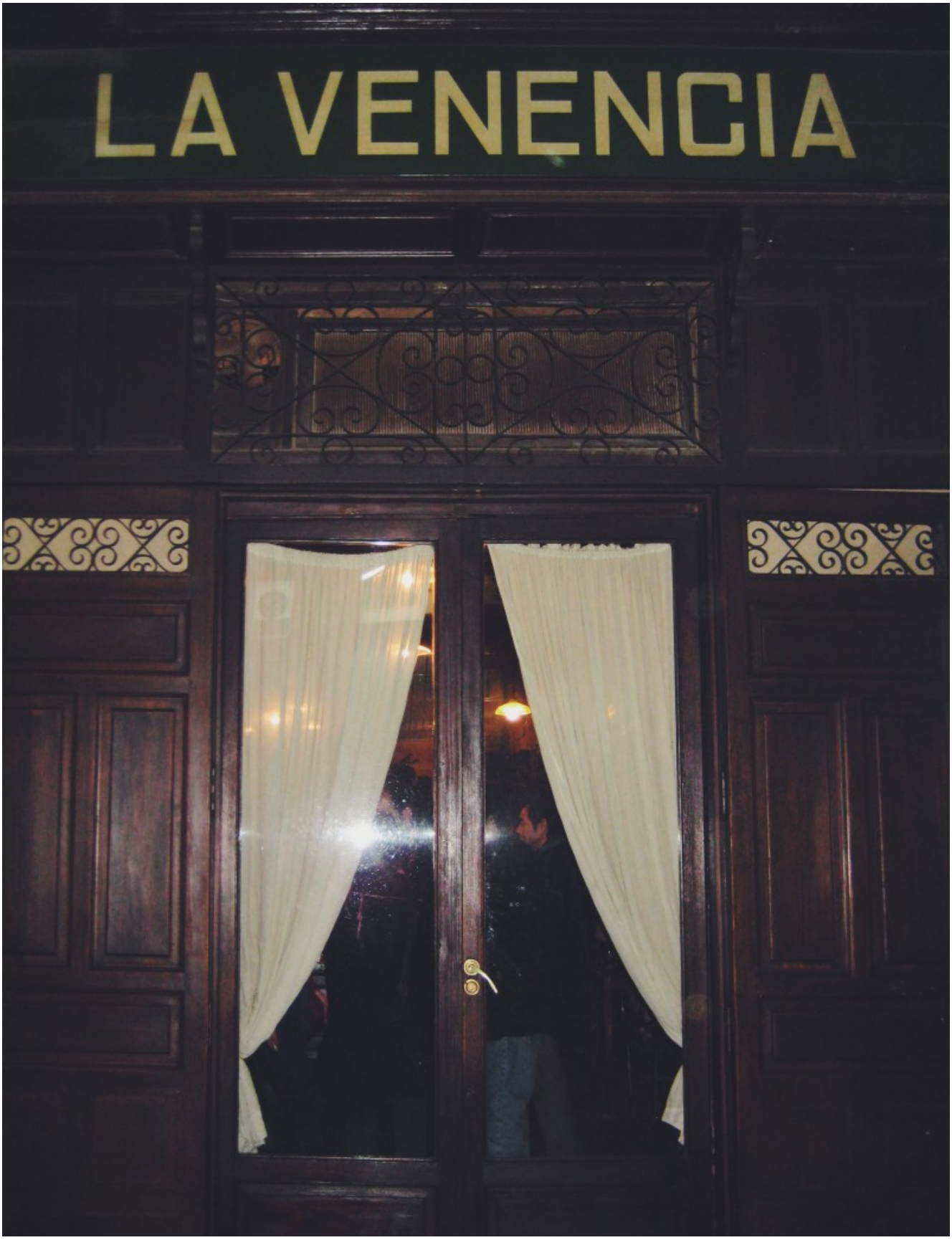
Just by the name alone, it’s clear that this bar has stood the test of time and still remains a Madrid classic.



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.

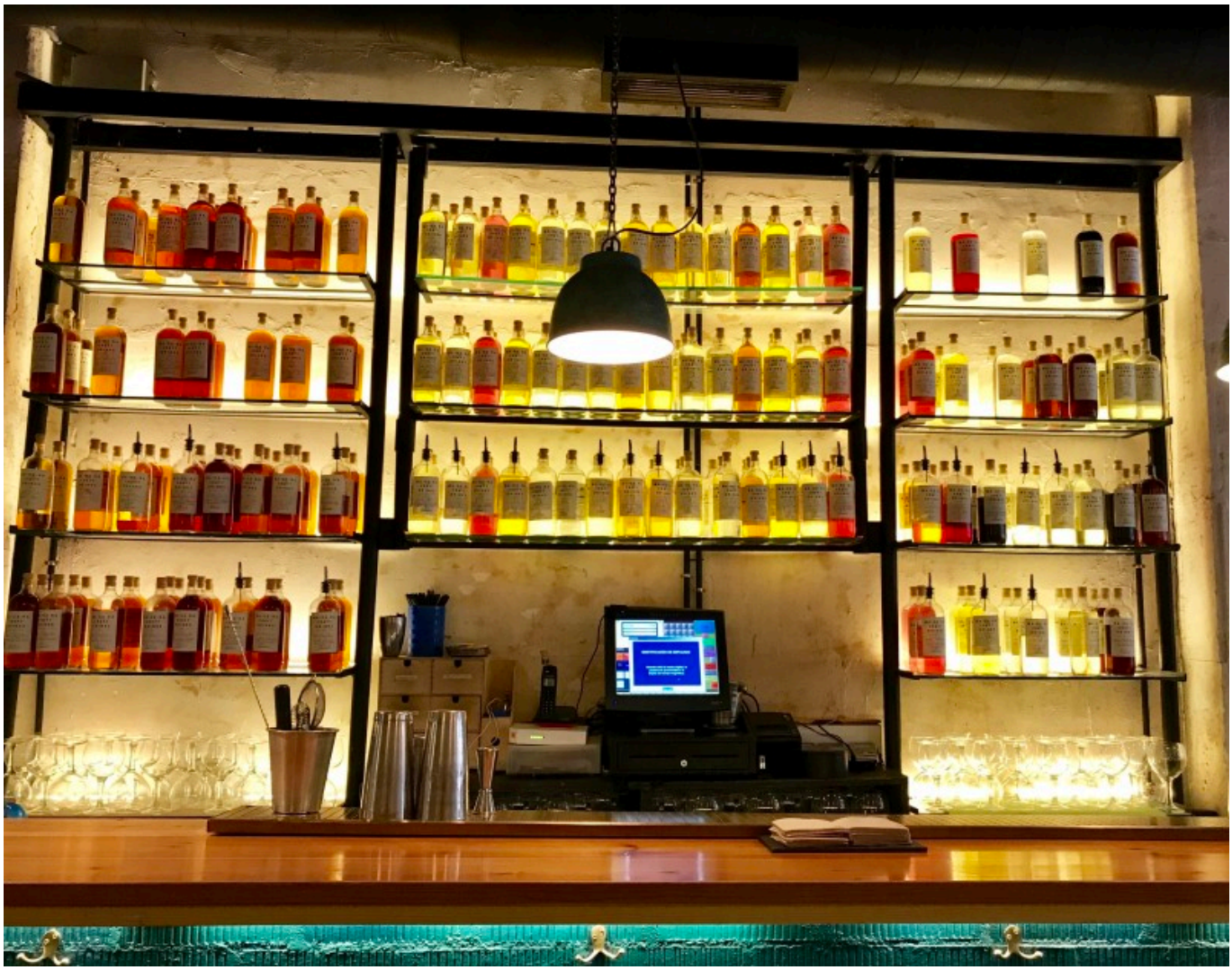
- **Web & Facebook**
- **Address:** Pasadizo de San Gines, 5
- **Metro:** Sol

- **Phone:** +34 913 65 65 46

You might also like: 5 authentic Madrid bars loved by locals

Macera TallerBar, a modern twist on an old tradition

There are handmade cocktails and then there are *handmade cocktails*. **Macera TallerBar** is a pioneer in the latter. One look inside this hip bar and you may be confused—there aren't any familiar spirits lining the simple glass shelves.



Don’t worry, though. What you’ll find is much better. Because instead of the well-known brands of gin, vodka, or rum, there’s only Macera’s own hand written labels.



The idea behind Macera's name is also what makes its bar shelves so unique. Founder Narciso Bermejo took inspiration from *paxtaran*, a Basque liqueur made by soaking crushed sloe fruits (a blackish berry) in liquor. This traditional technique, called maceration, infuses the host liquor with the color and flavor of whatever ingredient is added.



Wanting to put a modern twist on a piece of Spanish heritage, Bermejo began experimenting with liquors and their complimentary flavors. The result is the many unique spirits that make up Macera’s menu today. Think rum infused with cinnamon and orange, gin with rosemary and thyme or red fruit, and whiskey with cherries.

The cocktail menu starts with a list of classics, which are then personalized with your choice of flavor infusion. Turn the page to find the spirits categorized by type with a list of all the different varieties of macerated flavor. If you prefer, you can simply pick one of these and a mixer of choice. No matter which combination you choose, all drinks are accessibly priced at 7€.



Macera’s interior is modern and clean with an industrial vibe. In front, a handful of wrought iron tables face glass doors that slide open on nice days. The openness makes you feel like there’s always room for one more, a good thing since this

place gets packed in the evenings. When you visit make sure to take a look towards the back, where lit shelves showcase the spirits on deck, all full of spices, herbs, and fruits working their magic.



If it’s too early for a tipple, Macera is also an excellent workspace. To keep you going, there are green juices, natural sodas, and coffee, as well as a small selection of toasted sandwiches and homemade desserts. It goes without saying that all of these are made with the same care as their cocktails.

Info

- **Website & Facebook**
- **Address:** Calle San Mateo, 21

- **Metro:** Tribunal or Alonso Martínez
- **Phone:** 910 11 58 10

By Danielle Owens

A former Oregonian, Californian, and Bogotana, Danielle is (for now!) settled in Madrid. Since 2014, she's chronicled her experiences living abroad on her blog, **No Longer Native** (**Website** & **Facebook**)

Salmon Guru, seriously fun spirits near Plaza Santa Ana

The terms *craft cocktails* and *celebrity mixologist* can make eyeballs roll faster than you can say Vesper Martini. Because with all the clapping of mint leaves and fancy garnishes, it's easy for a place to take itself too seriously.

And while the folks behind **Salmon Guru** do have some serious credentials (proprietor is mixology mastermind Diego Cabrera), you won't find any stern-faced barmen shaming your request for vodka here. The only thing serious at this spot is the bartenders' love for well-made drinks.



The dark, unassuming exterior on Calle Echegaray does little to reveal the neon lights and quirky decor inside. The front room is all 50s-era bungalow, with a bar and palm-print swivel chairs to one side and low seating against dark wood paneling on the other.

But don’t stop there. Follow the neon glow toward the back room and you’ll find yourself in the middle of a pop-art light extravaganza, with neon lightning bolts on the ceiling and familiar comic book faces on the walls.



As soon as you sit down you'll have a menu and glass of water plunked in front of you. If you've lived in Madrid for any

length of time, you know how rare it is to find a spot who’ll bring you a free glass (let alone keep it filled).

Just like the decor, the menu is an eclectic mix. You’ll find perfectly executed classics listed alongside their in-house inventions. If you’re not sure where to start, don’t be shy!

The bartenders are more than happy to recommend a drink based on what you like. Even better is to simply ask about their favorites, which I how I found myself sipping a Laphroaig-infused old-fashioned that isn’t on the menu.



Pasión, a blend of rum, coconut milk and passion fruit



Vesper Martini & classic Manhattan

Need one more reason to check out Salmon Guru? **The place is a must for whiskey lovers.** If you don’t see your favorite amongst the extensive selection of American bourbon and rye on the shelves, ask to see their secret whiskey menu.

All in all, if you're looking sip impeccably made drinks somewhere that's hip while being unpretentious, definitely check out Salmon Guru.

Info

- **Facebook**
- **Address:** Calle Echegaray, 21
- **Metro:** Sevilla or Anton Martin
- **Phone:** 91 000 61 85

By Danielle Owens, Website & Facebook

A former Oregonian, Californian and Bogotana, Danielle is (for now!) settled in Madrid. Since 2014, she's chronicled her experiences living abroad on her blog, ***No Longer Native****.*

Arts Club Madrid – Binge, don't purge

I pride myself on revelling in all things indulgent. My mantra is generally something along the lines *'Money – well you can't take it with you'* – which come rent day can be a problem. However, if there are treats to be had/bought/sniffed out, then I'm the girl to find them. Upon recently discovering the **Arts Club**, I quickly realized that it was the kind of place where I'd happily blow my monthly food budget and then spend the remainder of the month wistfully eating beans on toast.

It is glam.



We’re talking full on ‘feels like you’re on Sex and the City/channelling your inner Carrie Bradshaw’ glam – which is a bit of a rare find in a city that prides itself on a lack of pretentions. In fact, walk into the **Arts Club** and it feels as though Carrie Bradshaw’s name is written all over it – not literally, but you know what I mean. It’s the kind of place that you need to pop your heels on for, unless you fancy looking like the proverbial fish out of water.

The food

The menu is a super tempting mix of Asian fusion (a cliché sounding genre I know but the food was anything but lame).

Date night



The Arts Club is coincidently how to do a date night. This luxurious spot boasts an impressive beer, wine, and cocktail list; the chicest interior design *and* should someone else be paying (and can therefore stretch to the most sumptuous experience they have to offer) you can bag yourself a table/area for when the dinner part stops and the dancing part kicks in.

Being nestled in the heart of Barrio Salamanca helps it to retain its air of exclusivity but its laidback luxury is coincidently part of its charm. Whilst it may be swish and swanky it's not intimidatingly so. I suggest, scarp that, I *insist* that you don your gladrags and spend an evening with the pretty peeps of Madrid.

Photo credit: **Arts Club – Madrid**

Info

- **Website** & **Facebook**
- **Address:** Calle de Velázquez, 96
- **Metro:** Núñez de Balboa
- **Phone:** 648 96 58 39

Ana La Santa… Baby it's cold outside

Being an expat in Madrid seems to equate to a couple of things; you're highly likely to favour drinking a caña over a coffee (it honestly works out cheaper), most of your wardrobe will consist of Zara purchases (although that *may* just be me) and I'm pretty sure that come Autumn time, you start to long for Sunday afternoons curled up in a pub with a fire and a glass of red for company. Whilst Madrid can offer a visitor many things (often wall to wall sunshine), it doesn't really pack a punch on the pub front…

However, Ana La Santa has been become my default option for when I'm craving cosiness, and there's good reason why.



Situated in what is undoubtedly one of the most beautiful plazas in all of Madrid, Ana La Santa, the bar and restaurant that occupies the **ground floor of the hard to miss Hotel ME**, is without doubt the chicest (and next best thing) that’s akin to a Gastropub that you might find back in Blighty. Picture a roaring fire, squidgy sofas, easy on the eye staff and the kind of simple style that is more often found in Scandi-land and you’d be on the right page.



This season’s buzz word for urbanites is hygge.

Pronounced *hoo-ga*, this Danish word defies literal translation. **In essence it means enjoying life’s small but soothing moments** – perhaps nibbling some *croquetas de jamón* with one hand, whilst sipping a perfectly mixed Gin and Tonic in the other…

It’s about investing in emotional well-being through the

simple and homespun. That's exactly what I managed to achieve there on a bitingly cold Tuesday evening. I left feeling with a slightly larger waistline and feeling that **our host (the wonderful Alba) was a new friend – the service was THAT good**.

When Spain's not sunny (and trust me it happens) I urge you to bunker down amid soft cushions, flickering candles and bask in the warmth of Ana La Santa. All that's left on your part is to find yourself a Spaniard to snuggle with.

All photos from Ana la Santa

Ana la Santa

- **Facebook & Instagram: @analasantamadrid**
- **Address: Plaza Sta. Ana, 14**
- **Metro: Sol/Sevilla**
- **Phone: 917 01 60 13**

Café Barbieri: A 114-year-old Art Noveau café in Lavapiés

Café Barbieri first brought modernist charm to Madrid's working class district, Lavapiés, in 1902, and although the *barrio* has evolved dramatically over the last 114 years, the interior of this elegant bar hasn't changed one bit.

Some things have changed though – Café Barbieri is owned by a charismatic chap from New Delhi and staffed with bilingual youngthings. It also now has a small terrace, but this is not why you'd come here – its appeal is truly the interior.

The whole place is lined with mirrors which back then were a symbol of wealth. These mirrors are now aging well, stained a smoky bronze colour with dots of grey rust creeping in from the edges. The ceiling is framed with grids of ornate girders that are connected to decorative cast-iron beams, typical of older buildings in Lavapiés. Although never on, there are ceiling fans too – something increasingly rare in Madrid.

At the back of the bar is a grand piano on a small raised stage. Almost every evening there's a live music session often featuring the piano, and this place does food too – typical Spanish stuff but with an edge.

The worn white marble table tops and red velvet seating lining the dining area mark this place out as opulent, but that's really not the vibe – it's chilled and cosy and attracts a spectrum of people, from the intrepid tourist who's braved it down the hill, to the unassuming local who fancies a read of one of the papers on offer.



Café Barbieri by day



Café Barbieri’s beautiful ornate ceiling



The grand piano taking centre stage, and look at all those beautiful mirrors



Look at that original tiled floor!



The bar has a great selection of spirits & vermouth on tap



Café Barbieri by night

Café Barbieri is also on the same street as the Greek foodie place, Egeo, so there you have it, your night is planned!

Info

- C/Ave María 45
- Metro: Lavapiés
- **Website** **Facebook**

1862 Dry Bar, staggeringly chic cocktail bar on Calle Pez

They say that Madrid has more bars per square mile than any other Spanish city (some even go as far as to boast, in Europe). Whilst I'm not sure of the exact bar tally, not that I'm all that concerned, what I do know is that you only need to step foot out of your house to see that Madrid is certainly not lacking in places to get a drink. If there's one thing that Spaniards enjoy (aside from the stereotypical siesta) it's a tipple or two.

However, bars in Madrid tend to generally fall into one of two distinct camps; the ones with the unmissable glow of strip lighting and scattered napkins, that generally tend to be frequented by a more aging population. And those that cater to fans of an exposed brick interior, shabby chic furniture and a drink served in a jam jar. This is what makes **1862 Dry Bar** so unique. It falls into neither category and I'm all the more pleased for it. A staggeringly chic cocktail bar perched on the perennially popular Calle Pez, it may look discreet from the roadside, but upon stepping inside, you could quite easily be transported into the prohibition-era bars that are more likely to be found stateside, than in Spain.



The affable owner, Alberto, is a fountain of knowledge on the cocktail front, in other words, what he doesn’t know about all things shaken or stirred isn’t worth knowing. The building (an old hardware store I believe) manages to effortlessly straddle being airy and cosy simultaneously. The downstairs is particularly sumptuous, with plenty of nooks for a clandestine date or an intimate chat, whilst sipping on your expertly made pisco sour.



What I

particularly loved about 1862 Dry Bar, was the clearly knowledgeable and creative bar staff. The menu has all the classics in place, but also offers up some truly unique cocktails made by guest mixologists ranging from Trailer Happiness (hailing from Hoxton), with another one being from The Ritz Madrid.

The furniture, the staff and ultimately the delectable drinks, make Dry Bar 1862 the perfect watering hole for a date night or a glamorous venue for a gaggle of friends. The cocktails are potent and pack a punch, however, the jewel in the crown is Alberto, whose passion for a decent drink prevails in a city that is often lacking.

Info

- **Facebook**
- **Address: Calle del Pez, 27**
- **Metro: Noviciado**
- **Phone: 609 53 11 51**

New Cucos, a family-style restaurant in Arturo Soria

Sometimes when I go out to have lunch or dinner I can't help but think that an important part of customer service is missing. So when I had dinner at New Cucos with my friend, when we went outside afterwards, we could only say how well we were treated and what a wonderful dinner we had.

New Cucos is a family-style restaurant in the neighborhood of Arturo Soria. This closeness and warmth can be seen in the way

Juan (the owner) treats everyone who works there, as well as all the customers who are having dinner or lunch.

The restaurant is located on the quiet street of Arturo Soria. It is a large space with a perfect covered terrace for more intimate dinners or larger celebrations. The terrace provides a very cozy place where you can talk quietly without being bothered by the next table, and then there’s also a smaller and equally cozy interior. The first day we decided to sit in inside, as Real Madrid was playing and we wanted to see the match. The second day we sat in the covered terrace, great decision.

The Food

New Cucos has a simple and traditional menu with very good quality ingredients. **The portions are generous, in fact, the most popular dishes on the menu are large sharing platters;** these can be great among a group of friends, or even just for two.

First we went for the warm burrata salad with cherry tomatoes. It was simply delicious. Great quality, never tried the burrata and I have to say I totally loved it.



Burrata Salad

Then we decided to try the spring rolls with vegetables and prawns – a highly recommended and delicious dish as well.



Spring rolls

By the time we had to eat our third dish, we were already full, but how can you say no to a plate of ravioli? These were filled with pumpkin and cheese sauce – simply spectacular and very rich. In fact the second time we went we couldn’t help but order them again.



Ravioli

The second day we also ordered a delicious mixed salad. For me, nothing beats a well-prepared mixed salad.



Salad

As for the rest of the menu, in addition to the dishes to share, they have a small selection of fish and meat dishes. I have to say the South African ostrich burger looks delicious.

Prices are very reasonable. The first day we had three dishes, three glasses of wine and two beers for 47 euros. The second day our bill came out to 33 euros.

I'd also like to highlight once again that we received fantastic service both times we went; the staff was attentive, asking if everything was fine, and very importantly, without putting any pressure on us to leave. That sort of thing is very noticeable and makes your dinner even better.

Nothing else to add, **New Cucos** points out on Twitter: "*eat and drink in an oasis*" And I couldn't agree more.

So, "*Mucha mierda*" (or "break a leg") to Juan and the rest of his family. I'm sure we'll see each other again soon!

Info

- ***Where: Calle Arturo Soria 84***
- ***Metro: Arturo Soria***
- ***Tf: 913774039***
- ***Twitter***
- ***Monday to saturday 11 to 1.***

Forasteros, a Madrid-based swing, gypsy-jazz and folk band

As a hub for artists and creative are types from all over the world, Madrid's local live-music scene is energetic and diverse. As always, your friends at Naked Madrid are here to provide you with the best options as how to maximize the potential of your nights out. **The first local musicians to be featured in this series are the swing, gypsy-jazz, folk group Forasteros**.



They have an interesting backstory because their members had all met by chance. The band was formed when its founder, lyricist and guitarist, **Tom Buzz Cox** from London, crossed paths with **Tara** during a Vaughan System teacher training course. Swing instructor **Julia Hampson**, also from London, was brought onboard as the violinist after an encounter busking the streets in Lavapies.

Tom recruited **Hinata Myojin**, a bassist from Japan, through another band in the community. Clarinettist **Ricardo Vasquez** from Texas/Mexico was discovered upon his response to an advertisement. They are unclear on how drummer **Fernando Iglesias** from Madrid entered the fold, strongly implying that he materialized out of thin air.



They write in Spanish, English, French and even Japanese. Ricardo and Julia have a classical background and are well-versed in swing and Jazz. Overall the group combines aspects of **gypsy-jazz, folk and swing** while also being open to anything that takes their fancy: twisted Latin rhythms, funk, DnB hints.

Their ambition is to make people laugh, dance and feel while also “talking about difficult shit.” says **Tara Lowe**, their singer and lyricist, who I have known for the greater part of the year as two of my close friends were her flatmates. Lowe, a long-term expat from Cardiff enjoys writing songs about everyday life that are “**cheeky, honest and indulgent.”**



Forasteros' songs have addressed some of the more **relatable aspects of living in Madrid** with their songs "Landlord from Hell, title self-explanatory, as well as "Banks of June" which focuses on lust and broken hearts. Their track "Springtime Shuffle" centers on opportune new beginnings while "Cuando" is just about dancing.

Forasteros performs a lot in Lavapies in the venues of Gato Verde, Taberna Alabanda, La Tortuga, La Tabacalera and Centro de Creacion y Investigation. Their First EP, "Hello you!" was recorded at The Treehouse Madrid Studios on the label of Vestizo Azul Records. **It is available free on Bandcamp.** Check out their video of "**Devil in the Trees**" from their new EP.


FORASTEROS
PRESENTACION PRIMER MINI DISCO
"HELLO YOU!"
JUEVES 12 de NOV. 21H
GYPSY JAZZ FOLK
INVITADO ESPECIAL:
TAIACORE
INTRUSO
FACEBOOK.COM/
FORASTEROS
MADRID
AUGUSTO FIGUEROA 3
PUNTO DE VENTA:
GIGLON.COM

Info

Follow them on **Facebook** & **their Bandcamp page** and be sure to see them perform live! Their EP *Hello You* launches **on the 12th November at Intruso Bar** – with supporting artist **Taiacore**. Tickets can be purchased at **Giglon**. The first 50 people to arrive will get a free EP and poster.

Gin O'Clock – Time to Enjoy Madrid's Finest G&T's

In my youth (to be said in granny-esque tones) I had many love affairs, with many different tipples. You name it; I'd tried it (and more than likely I would have had the hangover to show for it). Malibu and Pineapple, Archers and Lemonade, Amaretto and Coke followed by a brief dalliance with Vodka and Cranberry. They'd all been enjoyed (or endured) until I finally met my drink soulmate; **the G&T**.

Being a Brit, it's fair to say that they'd had always been on my radar, but upon moving to Madrid my unabashed obsession with them reached fever pitch. Clearly encouraged by the sheer abundance of gin bars that positively litter the *calles* of pretty much every *barrio*. To this end I'm going to share my gin aficionado tips on **where to grab the best G'Vine in the city**.

La Prudencia



Situated on one of my favourite streets in Madrid, this small but perfectly formed bar is ideal for a romantic rendezvous due to its gorgeous low lighting and shabby chic decor, as well as being the perfect place for a few pre-club copas. It was here where I first sampled a **Brockman's gin** (one of my current faves in case you're curious) but should you fancy a gin that's served exactly as it should be then put **La Prudencia** on your list. The bar is piled high with fruits, herbs and even rose petals which the expert bar staff use with flair. They explain why certain flavour combinations have been matched and don't make you feel like a numpty for asking. Most gins start at around **10 euros** which (given that they're the size of your head) is in my opinion, money well spent.

Facebook
Where: *Calle del Espíritu Santo, 41*
Phone: *915 22 30 97*
Metro: *Noviciado or Tribunal*

The Gin Room



Now here's a bar that is slightly out of my comfort zone (and by that I mean it's not in Malasaña) but if you're looking for reason to get out of your skinny jeans and into an LBD whilst sipping on a gin, this place is it. Extremely slick and stylish, **The Gin Room** has a gin list quite literally as long as my arm. Whilst the atmosphere there was slightly lacking on my last trip, the gins certainly packed a punch. By default I always tend to revert back to **G'Vine** (it's French and fabulous). Here it came served with grapes which complimented the delicate floral flavour of **G'Vine** perfectly. Before the night was through I'd managed to blitz about 70 euros on six gins (not all for me might I add) so this is definitely not the place to visit when there's too much month left at the end of your money. Saying that, as a payday treat it's a great place to enjoy a glamorous gin o'clock.

Facebook

Where: *Calle de la Academia, 7*
Phone: *699 75 59 88*
Metro: *Atocha or Banco de España*

Shuzo’s



Shuzo, Shuzo, Shuzo, it almost pains me to share this hidden gem for fear that I’ll never be able to perch on a bar stool there again. First things first, it is tiny (we’re talking the size of a wardrobe) and secondly the array of gins that they stock is a gin lovers delight – I think I genuinely clapped and whooped on arrival, admittedly it doesn’t take much! This bar has the old classics such as **Hendricks**, **Bombay** and the like as well, as some very quirky brands such as **Monkey 47**, an unusual (yet potent) gin hailing from the Black Forest in Germany. The atmosphere here is laid back but rest assured you definitely feel as though you are ‘someone in the know’ upon

entering into this wee Aladdin's cave.

> ***Facebook***
> ***Where:*** *Calle de Jorge Juan, 52*
> ***Phone:*** *914 35 91 71*
> ***Metro:*** *Príncipe de Vergara*

So folks, there's three to get you started and remember – it's always gin o'clock somewhere in the world…so bottoms up!

Looking for more on Madrid's best cocktail bars? Check out:

- **1862 Dry Bar – perfection served in a glass!**
- **Madrid's best cocktail bars – Martinis, Cosmopolitans and more…**