

# Tapapiés: a guide to everyone's favorite food and culture festival in Lavapiés

It's that time of year again. The air is turning chilly, the leaves are starting to change, and the millennial obsession with all things autumn is taking over social media. But here in Madrid, there's a whole different reason to be excited. With October comes [Tapapiés](#), the annual festival that inundates the streets of the [Lavapiés neighborhood](#) with delicious food, cheap drinks, and live music.

For 11 days at the end of October (this year's 7th edition lasts from October 19–29), dozens of restaurants and bars in Lavapiés offer a very special deal. Each one develops their own **signature tapa**, and offers it to the public for just **€1.50**. For an extra euro, you can also get a *botellín* (a 250 ml bottle of beer) to wash it down. The [event](#) is sponsored by Barcelona's Estrella Damm, and at most places you can choose between a regular beer or Damm Lemon (beer and lemon soda).



A bar advertises its participation in Tapapiés with the festival's official poster.

**Lavapiés is known for its incredible cultural diversity**, with large immigrant populations from all over Africa, South America, the Middle East, and Central Asia. As a result, it's full of [international eateries](#) offering everything from [Senegalese thieboudienne](#) to Syrian sweets. A good number of these establishments participate in [Tapapiés](#), which means that in one night you can practically eat your way around the world, just by exploring the neighborhood's sloping streets.



The delicious “Crepioca” tapa from Saboor Tapioca

In other words, **this [festival](#) is every adventurous foodie’s dream come true.** There are various strategies for tackling the overwhelming amount of options (**122 tapas in total**) and chaotic crowds. You can simply wander around, dropping into whatever bars you come across and trying your luck. Each one usually advertises a photograph of their tapa with a huge poster out front, so you’ll know more or less what to expect. Don’t forget to stop by [Mercado de San Fernando](#) and Mercado Antón Martín, where several vendors also participate.





A tray of tapas at Toscanaccio Italian bakery: marinated eggplant, walnuts, goat cheese, and sun-dried tomato pesto on spelt bread

If you're (A) a picky/allergy-prone eater or (B) determined to try as many different tapas as possible, you might want to consider a more organized strategy. Ask for a brochure at any of the participating places—you'll get a **pocket-sized booklet that contains a list of every single tapa being offered**, as well as a color photograph and a detailed ingredients list for each. They're all plotted on a numbered map, so you can plan out your ideal route. Be warned, though: it's hard to stick to a set plan when there are so many tempting options around every corner.





Dishing out the special tapa at Maloka Bar Brasileiro: yuca in a coconut milk sauce with peanut pesto

My advice? Grab a group of friends who aren't afraid to elbow their way through some crowds and try as many new things as possible. This is not an activity for those who would rather settle in at a cozy restaurant for a relaxed dinner.

Expect to eat standing up while balancing a beer in one hand a a tapa in the other, and shouting at each other just to be heard. **It's messy, it's crazy, it's loud—and it's totally worth it.** The frenetic and colorful spirit of the neighborhood is never more alive than on a night of [Tapapiés](#).



“Carrillada melosa” from Maldito Querer: braised beef cheeks in a sauce of caramelized onion, garlic, herbs, and Pedro Ximénez reduction

To complete the experience, it’s essential to attend one of the [various outdoor performances](#) by local musicians, dancers, and entertainers that take place throughout the event. On Friday, Saturday, and Sunday afternoons and evenings, you can catch live music and shows at nine different designated spots (a full schedule is included in the brochure). There’s also the simultaneous **Chollopiés** festival, which **spotlights the neighborhood’s local businesses** by offering [special discounts](#) on certain products.





Maybe you live in Lavapiés and want to get to know your *barrio* better. Maybe you've never been and want to see what all the hype is about. Or maybe you're just hungry, thirsty, and low on cash. Whatever the case, [Tapapiés](#) is bound to become one of your favorite events in Madrid. If you go into it with **the right mindset, a healthy appetite, and a handful of coins**, I guarantee that come next October, there'll only be one thing on your mind. Who needs pumpkin spice lattes, anyway?

## Info

- [Facebook](#)
- [Website](#)
- [Instagram](#)



Check out our roundup of [Tapapiés' offerings last year!](#)

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## Cubanismo, a tropical escape in Malasaña

In the warmer months, Madrid becomes inundated with talk of rooftop terraces: which one is the coolest, where's the best view, who has the best drinks? There are the perennial favorites, the ones that always crop up on tourism sites and lists of local secrets. **And then there's Cubanismo.**

On the third floor of the massive concept store and multipurpose complex that is [El Paracaidista](#), **this Cuban-inspired cocktail bar** offers a hidden escape from the busy streets of Malasaña. To enter the building, you'll need to sign in at the front desk, and then journey through displays of chic clothing and artsy accessories to reach the bar itself. It may not actually be on the building's roof... but it makes up for this technicality with an incredible atmosphere.



Once you arrive, you'll be instantly transported back to 20th-century Cuba, or at least a romanticized idea of it. A small indoor area features sofas, mirrors, and old wooden furniture, plus a marble bartop staffed by white-shirted waiters.



The terrace is roomy but still small enough to feel intimate. It features wooden chairs with brightly colored cushions, red umbrellas, and a view of the surrounding rooftops. This isn't the place to go for a panoramic view of the city, but it's cozy and charming in its own way. At night, flickering candles make it especially romantic.





**The drink menu is creative and complete**, with something for everyone. For the full experience it's essential to order a mojito, which comes in a tall glass with crushed ice, fresh mint leaves, a preserved lime slice, and a touch of Angostura bitters. Other drinks include aperitivos that put an original twist on classics like the Negroni and Bloody Mary. The menu offers various rum drinks, among them the intriguing *Cavalibre* (rum, lime juice, cava, cola syrup, and Angostura) and the *Made in Cuba*, with hints of cucumber and absinthe.

Gin lovers will also find several tempting options, flavored with things like **blackberry liqueur, apricot brandy, and passion fruit purée**. While cocktails are definitely the specialty here, they also offer wine, beer, sangría, and even non-alcoholic takes on classic drinks. If you're hungry, order a snack like guacamole, hummus, *jamón ibérico*, a cheese board, or ice cream for dessert.



Although the prices are slightly above average, they're by no means unreasonable. And **for the entire month of October, 2017, all cocktails and mixed drinks are 2 for 1 during happy hour** (5:00 to 8:00 pm, Tuesday through Friday). This deal also applies to Parq, the full-service restaurant on the floor above—but if I were you, I'd skip the pricey entrées and stick to Cubanismo's drinks and snacks. After spending a couple of hours here, you might never want to leave.

## Info

- [Facebook](#), [Instagram](#) & [website](#)
- **Phone:** 914 45 19 13
- **Address:** Calle de la Palma, 10
- **Metro:** Tribunal

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# 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](#)

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## Mercadillo Lisboa: A fun Portuguese snack bar in Mercado San Fernando

Brand-new Portuguese eatery Mercadillo Lisboa was waiting for the right moment to join the *mercado* scene until, six weeks ago, just in time for Tapapiés, it finally opened up in the best spot in [Mercado San Fernando](#). Enter through the main doors, head straight to the middle and turn right – they're there next to the fun bar Sondelata, which sells blue wine and carrot cava.



Mercadillo Lisboa is owned and run by three pals – two from Lisbon and one from the Canary Islands. Only two of them are in this photo because the other is camera-shy – he hid around the corner.

This is a great place to get authentic Portuguese food, from a variety of quiches and the classic *Pastéis de Belém*, to *empanadas*, *arancini* and everything *bacalao*. Here are a few photos of their snack food, very proudly displayed by the jolliest of the three musketeers:



Vegetarian spinach quiche



There are lots of quiches here



Empanadas and cod croquettes





Arancini





Strawberry cheesecake (wow)

You can also buy a selection of Portuguese beers and wines (including *vinho verde*), plus an almond liqueur (*licor de amêndoa*) specially driven over from Portugal by the guy on the right. I bought their last bottle a couple of weeks ago and with it came this story – suddenly €12 seemed like an absolute steal. You'll be glad to know that they've since been back to Portugal and brought another few bottles for us, but get it while you can – or I will!



Lots of Portuguese wines and liqueurs





A selection of Portuguese beers

Pull up a chair at Mercadillo Lisboa or mingle in its sphere of influence with a *vinho verde* and a *bocadillo de bacalao*. And just so you know, you'll probably bump into me.

## Info

- [Facebook](#) & [Instagram](#)
- **Address:** C/ Embajadores, 41
- **Metro:** Lavapiés/Embajadores

## Opening hours:

- *Mon: Fri: 10:00 am – 2:00 pm, 5:00 pm – midnight*
- *Sat: 10:00 am – 5:00 pm*
- *Sun: 11:00 am – 5:00 pm*



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# Café Barbieri: A 114-year-old Art Nouveau 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](#)
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# 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.*
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## De María: Fabulous Argentinian Restaurant

I discovered this fabulous restaurant not too long ago, called [De María](#), as two people recommended it to me on separate occasions. Since then it has become one of my go-to spots in Madrid. [De María](#) is one of those restaurants that always leaves a good impression on everyone who dines there; the food is great, portions are generous and the price is fantastic.

[De María](#) is popular to say the least; photographs of famous patrons line the walls: athletes like Beckham and actors like Javier Bardem are just some of the familiar faces who have enjoyed this wonderful restaurant.



**De María** has several locations. So far I've tried three of them and none was disappointing.

The menu is varied and contains good-quality ingredients. You can choose from a variety of mouth-watering starters, such as "chorizo criollo", or vegetable dishes, pastas and salads and, of course, the traditional Argentine beef. The last time I dined here we weren't very hungry so we opted for a lighter menu. Something that stands out to me about **De María** is that

you always get tasty snacks to nibble on while you wait for your food to arrive.



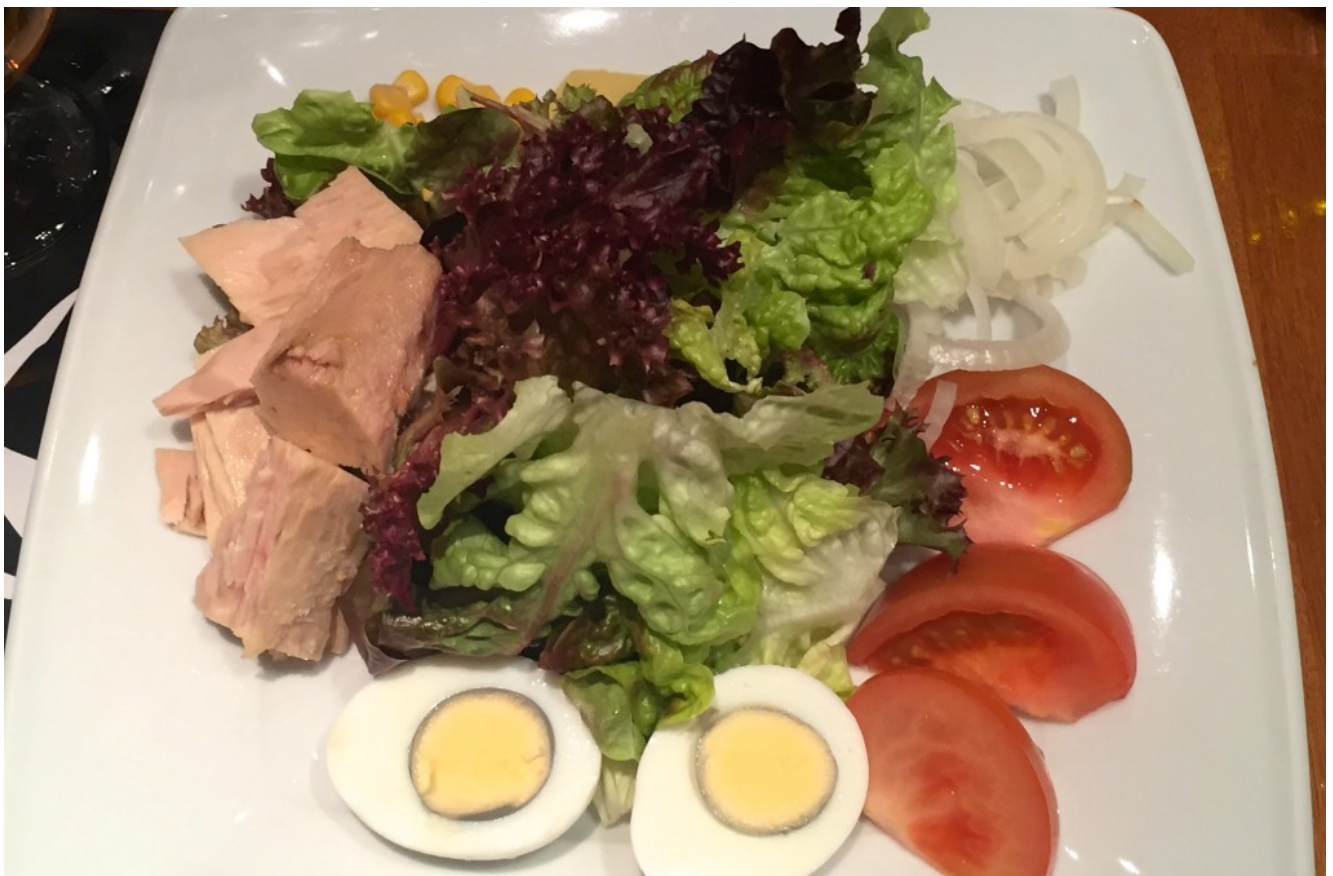
The **chimichurri** and **pepper sauces** are a must, as is the **cream cheese spread**. During the summer they usually bring a glass of gazpacho or salmorejo. When it's cold out, they tend to bring you a creamy vegetable soup – in our case, we got a delicious pumpkin soup.

As a starter, we went for the **grilled Provolone cheese**. It was simply exquisite and even more when covered with one of their tasty sauces. "**Chorizo criollo**" is another must.





After the cheese plate, my friend and I ordered salads; she ordered a **mixed salad** and I had a **caprese salad** – light, fresh, and deliciously paired with a beer and a glass of white wine.





We decided to skip dessert because we weren't too hungry, but the waiter didn't seem to care: he brought us each a **glass of tangerine sorbet** and a **yogurt and mango sauce** (on the house!), along with their traditional shots.







**De María's prices are very reasonable.** We paid about €21 each. So if you want to enjoy Argentinian cuisine and a friendly atmosphere, this is your place. It also has the advantage of having several locations so finding a table will not be a problem.

The locations I've visited are:

- *De María: Calle Hortaleza, 81, 28004, Madrid*
- *De María: Calle Preciados 32, 28013, Madrid*
- *De María: Calle Correo 2, 28012, Madrid*

You can find all the locations listed on their [web](#)

If you want to enjoy more Argentinian restaurants in Madrid, then check out our article on [Casa Federica](#).

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# La Latina's 'seafood party' in Mercado de La Cebada: The place to see and be seen!

Mercados are the heart and soul of any Spanish city. If you want to get under the skin of the place you're visiting, make a beeline for the city's biggest food market. Wander around each section (meat, vegetables, fish, etc.) and you will instantly see what the region's all about. Then make your way to the *mercado's* busiest bar, order what everyone else is drinking and demand your rightful complimentary *tapa*. If it's something you've never clapped eyes on, even better.



La Latina's [Mercado de la Cebada](#) is no exception. The place encapsulates Spanish culture to almost cliché levels: **the heart and soul of Madrid is right here.**





Every weekday, [Mercado de la Cebada](#) will sell you fresh produce from all over Spain. There's also a good selection of local bars in the labyrinth of alleys both upstairs and downstairs, and even a few clothes stalls, toyshops and cobblers for some of the market's more devout punters.





But then, every Saturday at lunchtime, [Mercado de la Cebada](#) transforms into what I will describe as nothing less than a **seafood party**.







The atmosphere is electric; iced molluscs and pulpo are flowing, and groups of friends doing what they do best:

sharing food and belly-laughing, plastic cup of valdepeñas in one hand, half-eaten shrimp in the other.







Grab a few friends and get there **no later than 2:30pm**. Find one of the aproned chaps hovering in front of his stall, affectionately touching everyone with his fishy hands, and place your order per *ración* or by weight.



Before you take your polystyrene plates to the nearest paper-covered stack of crates, don't forget to pick up your **complimentary bottle of wine or cans of beer. Yeah... COMPLIMENTARY!** Due to licensing rules, these shops can't sell drinks. I imagine there's a slight markup on the prices of seafood but, having said that, **the prices are some of the lowest I've seen in Madrid, and the quality is some of the best.**

There are cups, serviettes, toothpicks and mussel 'spives' (spoon-knives) strategically strewn around the stalls – a seafood spectacular with no frills, and all the better for it.

## Info

[Web](#) – [Facebook](#)



**Address:** Plaza de la Cebada, La Latina, 28005

**Metro:** La Latina (right outside)

**Opening hours:** Mon – Fri 9am-2pm / 5-8:30pm; Sat 9am-3pm

**Another soulful neighbourhood market, not too far away, is [Mercado de San Fernando in Lavapiés](#)**

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## **Banibanoo, an Iranian Market-style Restaurant in the Center of Madrid!**

I have to admit that when I was first invited to try a new Persian food restaurant in Madrid, I had my doubts. Until then my knowledge of Persian food was very limited. But if there is something that I love it is trying new things. So of course, I accepted.

[Banibanoo](#) describes itself as a restaurant offering Persian market cuisine. It is owned by a young woman named Banafsheh who, after working six years in marketing, decided to pursue her dream of becoming a chef and restaurant owner. One day she left her job and went to London to study in Le Cordon Bleu School. Upon returning to Madrid, she discovered that Iranian food was little known in the Spanish capital. So she decided to open her very own restaurant where people could enjoy these



wonderful dishes.

The name of the restaurant is also very personal: *Bani* is short for her full name Banafsheh and *Banoo* means Miss. So Banibanoo means *Miss Bani*.



Banibanoo's owner Banafsheh



The restaurant is small and cozy, perfect for a fantastic meal with friends or with your partner. Apart from the food, what I love the most about Banibanoo is how bright it is and that the food is on display at the bar. That way, you can see all the food they serve before you order. It also has an intimate and familiar feeling, as if you were entering a market and wanted to eat something from a particular stand.





Banibanoo.



Fresh ingredients and beautiful homemade dishes are all the decorations you need





Banibanoo

According to Banafsheh, Iranian shares a lot in common with Mediterranean cuisine; the ingredients are all very similar. But

for me, each dish at [Banibanoo](#) tastes unique and exotic, for the mixture of flavors and variety of ingredients on each plate.



Food on display





Food on display

## ***The food***

[Banibanoo](#) offers a simple menu, consisting of traditional and original dishes, all made with fresh ingredients and a lot of love. If you're the kind of person who struggles when it comes to ordering, no problem. At Banibanoo you have the option of choosing a menu with three different dishes on one plate. Banafsheh likes to change up the menu every two weeks, offering different recipes along with the old ones. [Banibanoo](#) also offers wonderful breakfasts. On Saturday and Sunday, for example, she offers a very special breakfast that will be the highlight of your weekend: a "burnt" brioche bun with cream cheese and jam.

When I went for lunch with two friends, Banafsheh suggested we

try out different dishes so we could all share. I have to say that was a fantastic idea. The first three dishes we tried were: *broccoli with roasted cherry tomato in a yogurt sauce and tahini*; *beetroot hummus with feta cheese and hazelnuts*; and *gourmet purple potatoes with yogurt sauce, cherry tomatoes and cardamum*.



## Menu 1

For the second place, we ordered: *sweet potato with red onions, yogurt sauce, almonds and pomegranate seeds*; *couscous with cheese, mint sauce, cilantro and parsley*; and *Kuku Kadoo: zucchini 'frittata' with mint and cheese*.





## Menu 2

Our last plate included: *roasted beets with cherry tomatoes, feta cheese and a pomegranate and Sumac sauce; Shirin Polo, Persian rice, saffron, orange zest, carrot and pistachio (this was one my favorite, amazing!); and Kuku Sabzi: similar to a 'frittata' with herbs, walnuts and cockles.*



### Menu 3

For dessert we had an incredible carrot cake (really, please try it!) and a brownie-like chocolate cake. Also delicious.





Carrot cake



Guinness Chocolate cake

All this feast of food could only be accompanied by a typical ***Iranian drink, infused with cucumber, flowers and other refreshing ingredients.*** How can you describe something that tastes so good? They now have two different drinks based on this one: One is call ***Tejebin:*** The same drink but with tea and ***Cafejebin:*** The same but with coffee.





Banibanoo drink

What can I say? If you want to enjoy healthy and traditional food with an exotic taste, this is your place! Fantastic Recommendation – thank you Jose and María for taking me to this wonderful place.

## ***INFO***

**Address:** Calle Martires Concepcionistas 19, Madrid

**Price:** *€12.95, 3-dish menu plus coffee and drink during the week; €13.95 During the weekend, without drinks; Breakfast goes from €2.50 with coffee or tea to €5.50.*

**[Facebook](#)**

[Instagram](#) (@banibanoomadrid)

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## El Plaza Jazz Club, Free Latin Jazz & Swing Jam

[El Plaza Jazz Club](#) is a cozy bar located in the center of Madrid (near metro Plaza de España) where you can have a drink as you listen to live jazz, latin and swing music. So check out their free jam session this Sunday night!

Photo from their [Facebook page](#)