

Martinis, Margaritas and more

Gin tonic, rum with coke and whiskey and ginger ale. All great drinks but very repetitive. What about an Old Fashioned, Vesper Martini or just on the rocks? Sounds much sexier. **Cocktails** are becoming a bigger trend and the quality is improving, as are the **bartenders** standing behind the bar.

So if you want to impress a date or your friends with some classy glasses and just plain **cool-looking cocktail bars**, I present you a list of some very fine venues. These venues have some **excellent bartenders** and the service is guaranteed to be great.

So stop deciding which gin you will pair with what tonic and enter the world of James Bond and Don Draper.

1. [Le Cabrera](#) in Bárbara de Braganza, 2



This is one of the best looking and coolest cocktail bars in Madrid. Unofficially also known as the **best cocktail bar in Madrid**. Opened by Diego Cabrera who hails from Quilmes, Argentina, every detail has been tended to. Although Diego has recently left the bar to open a new venue, the bar has still retained all its quality. The idea behind the bar came when Sergi Arola offered Diego, who was looking to have his own

place, to be part of his project to turn the lower half of Le Cabrera into a bar.

This cocktail bar, even for all its beauty, would be worth very little without the men and women standing behind all the bottles and fruit. The **bartenders regularly take part in WORLD CLASS**, a competition of the best bartenders in the world, going through to the finals for Spain.

To get to the **cocktail bar**, you have to go down the stairs when you arrive inside. Upstairs they have a restaurant in which I have never eaten. **All cocktails cost 11€** and are well worth it.

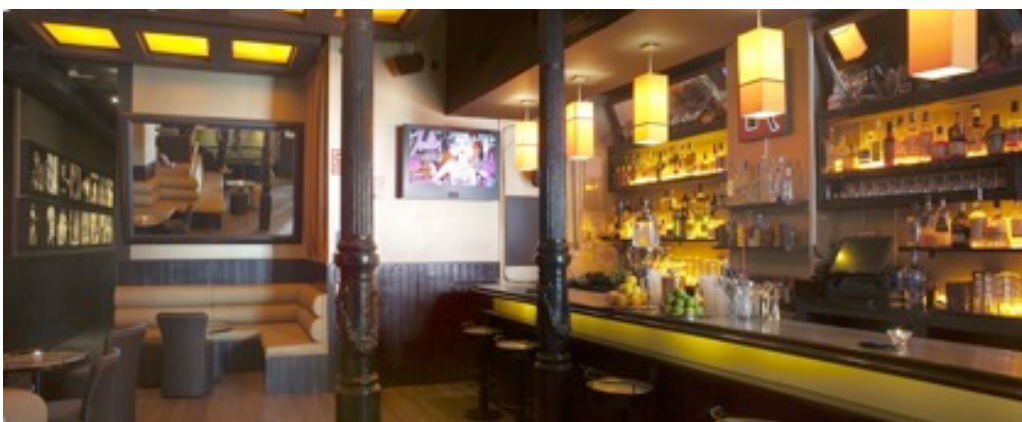
Recommended Cocktail: Old Fashioned Bourbon.

The trick with the **Old Fashioned** is to stir the ice for long enough (approx. 5 minutes) in the glass. The Bulleit Bourbon is a truly excellent one and has recently been launched in Spain.

[Facebook](#)

Metro: Chueca / Colon

2. [Costello](#) in Caballero de Gracia 10



Great cocktails and live music! I just love this combination. On the ground level you will find an excellent bar with house

bartender regularly offering you to challenge him by making up a **cocktail on the spot**. All you have to do is to tell him if you prefer it sweet, sour, etc., and if you want to have a specific ingredient. Then this wizard will create it.

Downstairs is a **basement with a stage and a further bar** (no cocktails). Regularly offering live music of **Spanish bands**, this is what makes Costello unique. One of the **best concerts** I went to in Madrid was with the front man playing the saxophone.

Very easy to find as you start to walk to the massive McDonald's on Gran Via and from there, the **bar is located in a side street**. On weekends, you will want to arrive before 22h or will have to wait a little outside.



**Recommended Cocktail: Make your own! Or choose the
Missionary's Downfall (picture above)**

[Facebook](#)

Metro: Gran Via / Sol

3. [Only You](#) – Barquillo 21



Opened less than 6 months ago, this **hotel is very chic and modern**. The reception area shows a wall of white suitcases for starters, and they have a blue room where a cup of tea or a **Martini** would not be out of place.

What also impresses is the **friendly customer service** and bright back bar lights. You can clearly see the different type of spirits on offer and nothing is hidden away or obscured.

On Thursdays, they offer an **AfterWork** with a different concept and music each week. **The cocktails cost 11€**. The menu offers a large selection of different drinks. I would recommend trying one of their 5 own creations. The menu card will also explain to you what type of flavour the different gins have.

Recommended Cocktail: Barquillo Boyz

[Facebook](#)

Metro: Chueca

4. [Bon Vivant](#) in Calle San Gregorio, 8



Another **Gastrobar** that recently opened in Madrid. It does concentrate more on being a restaurant but the cocktails have a great flair about them. If you order the **Piña Colada** it will be presented to you in a pineapple—a very real, very big and delicious pineapple.

The **cocktail bar** is located at the back with bright back bar lights. Take a seat at the bar and watch the **bartender create the cocktail** in front of your eyes. There is **a lot of action**; the crushed ice is made by hacking a large block of ice with a pick to pieces. Goggles are not included in the experience.



Recommended Cocktail: Pisco Sour

[Facebook](#)

[Web](#)

Metro: Chueca

If you're more of a **beer** person than a cocktail person, check out our posts on **Madrid's rising beer scene**:

- [A Beer State of Mind in Madrid](#), *the best places to get craft beers in the city*
- [La Buena Cerveza](#), *a shop in Chueca where you can find all types of imported and craft beers, as well as do tastings and workshops*

Or check out our **favorite Madrid rooftops** where you can have both!

- [Madrid's Best Rooftops, round 1](#)
- [Madrid's Best Rooftops, round 2](#)

The Cocktail Room, Madrid's one-stop cocktail shop



Consider [The Cocktail Room](#) your one-stop shop for anything cocktail-related in Madrid, offering all the skills and tools needed for the art of mixology. Here you can delve into adventurous [workshops](#) on classic **gin & tonics** and luxurious **aphrodisiac cocktails** (better than couple's therapy!), partake in daring **sake** and **bourbon tastings**, or try a three-hour [course](#) on how to make the **10 Best Cocktails in History**. And for any aspiring star mixologists out there, [The Cocktail Master](#) course offers 51 days and 153 hours of hands-on professional training.

If that doesn't quite cut it, **The Cocktail Room** also sells a wide collection of rare liqueurs, drink-making gadgets and

recipe books. They even boast a showroom, professional testing-lab and space for private events.



[The Cocktail Room](#)'s chic style blends effortlessly into its home on calle Castelló, 98, in the heart of Madrid's upscale neighborhood. Run by a dynamic and international team who share a common passion for the craft of mixing the perfect drink, **The Cocktail Room** is often called upon to host some of Madrid's most stylish events, such as **Madrid Fashion Week**. Their creative mixing talents, hip themes and extensive knowledge put **The Cocktail Room** on top of Madrid's burgeoning cocktail scene.



Check out their [Facebook](#) page or their [website](#) to see their ongoing **courses** and upcoming **events**. And keep reading to hear about my personal experience at the **Aphrodisiac Cocktail Workshop**.



I was invited to **The Cocktail Room** on Valentine's Day with my husband, James, to their first **Aphrodisiac Cocktail Workshop**, created and delivered by Max Vázquez. By the sound of it, I imagined I was going to attend a tasting, where I'd be sipping chocolate and cherry cocktails while listening to the

ingredients for how to make the perfect mood-boosting concoction. Little did I know, the theory part was going to be brief. As I entered the candy and heart-decorated room with just a handful of other couples, Max and his assistant explained what was in store for us.



We would be making elixir-like cocktails from scratch, customized for our partners who were blindfolded. **Yes, blindfolded!** There was a table filled with all the different cocktail components; aromas, citrus, syrups, liqueurs, fruits, different-sized cocktail glasses, and more. After Max gave us a 20 minute introductory example, it was time for us to jump in and start mixing.



With our blindfolded partner waiting patiently beside the bar, our job was to pick out the five ingredients we thought they'd like, have them smell each one, and guide us based on their senses. Once we decided on each component, we helped our blindfolded partner to put the cocktail ingredients into the shaker, and then shake it up and pour it successfully into the glass (which we also picked out for them), without spilling all over themselves or the person sitting next to them. We topped it off with the fruit of our choice and voilà. Then the tables were turned.



an example of how to help your blindfolded loved one to make an aphrodisiac cocktail. much better than couple's therapy...



my husband, James, tasting the white chocolate liqueur I
picked out for him

Some couples got it right, some couples didn't. James got it

right. He made me a cocktail which I named ***Orange Delight***. I, on the other hand, didn't fare so well. I mixed way too much sweet amaretto, with way too much sweet white chocolate liqueur, then added too much chocolate aroma, and well, let's just say it took plenty of post-attempts and tweakings to make it drinkable.



the cocktail my husband made me :)

The Cocktail Room offers a variety of different [courses](#). Since G&T's are my drink of choice, my next workshop will have to be the Gin Tonics workshop that they offer on Saturdays. Which one do you want to try?

[Web](#)

Address: c/ Castelló 98

[Courses](#)



