

# Little Bites of Tapapies 2015

[Tapapies](#), the multicultural tapas route in barrio Lavapies, is my favorite Madrid festivity. The winding streets are even more lively than usual, filled with musical performances and happy crowds of people drinking and eating. **Local businesses within the barrio can thrive** by making themselves approachable to outsiders while simultaneously deconstructing the rampant misconception that Lavapies is unsafe.

From October 15th -25th the participating bars in Lavapies are serving a **botellín** of Estrella Damm and a unique tapa representing the cuisines of various countries & the regions of Spain. The abundance of tapa options in the pamphlet can be overwhelming, making it difficult to decide which locations to select. **Readers be warned, the portions are quite small and the bars can get incredibly crowded** so it is advised that you navigate this path strategically.

After two nights of field research, **I have compiled a list of noteworthy samples worthy for your barhopping endeavors.** This is an ongoing investigation and any leads from readers would be appreciated!

## 1. #37 La Amparito – C/ Amparo 88



The **Berenjena Ay! Amparo**, a tapa consisting of mozzarella cheese wrapped in thinly sliced aubergine with a pesto sauce. As the first tapa that I managed to sample, it set the expectations for the bars to follow very high. This cozy bar is one that I would return to under regular circumstances because I enjoyed their selection of swing music.

## 2. #44 La Fantastica de Lavapies C/Embajadores 42



***Tartar con Helado de Wasabi*** is exactly what it translates to in English, an ambitious combination of little bits of smoked salmon and wasabi ice cream.

### 3. #91 Tribuexete – C/ Tribulete 23



I've written about Tribuexete in a [previous post](#), the location that served the winning tapa during last year's festivities. I applaud their gastronomic sponge-like tapa ***Maite*** this year for its presentation, texture and combination of flavors. The origin of this tapa is Donostia, San Sebastian. I frequent this establishment and it fuels my longing to visit the Basque Country myself some day.

### 4. #74 Portomarin- C/Valencia 4 (Next to the Carrefour)



This location's tapa, *Vini-Cola*, was a sizeable portion of bull's tail with bordelaise sauce.

## 5. #12 Bierzo Alto-C/Sombrerería, 6



A small cup of shrimp and crab chowder was served at this location.

# Inside Mercado de San Fernando

The noteworthy samples below can be found at the unnumbered locations in [Mercado San Fernando](#), also written about in a [previous post](#). The Mercado is an excellent location to enjoy [Tapapies](#) due to the numerous stalls serving tapas within close proximity.

## 6. Exargia



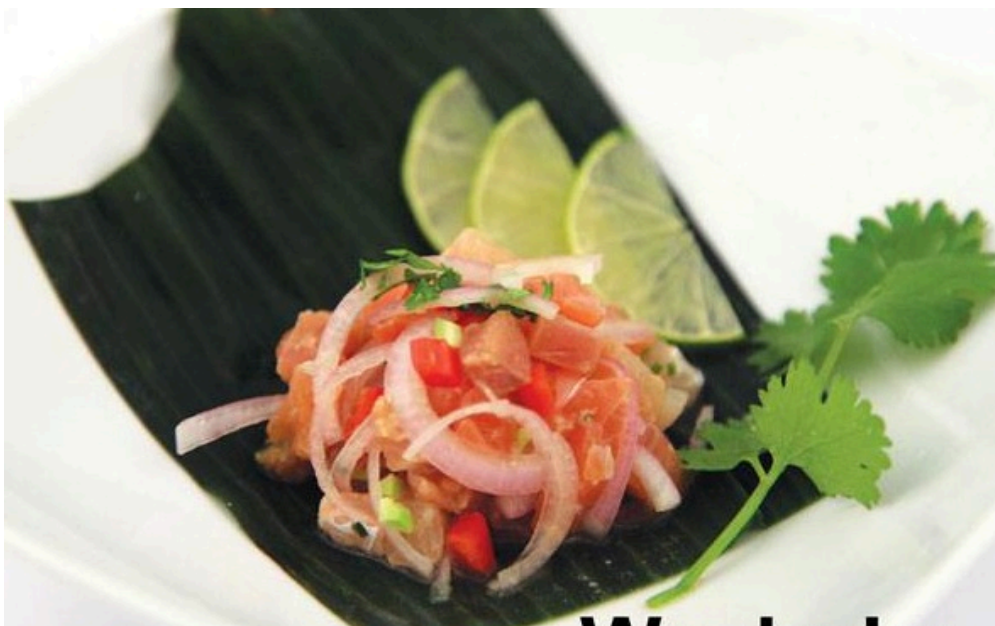
*Bekri Meze*, representing Greek cuisine, consisted of little bits of pork loin with rice, feta cheese and a white wine tomato sauce.

## 7. El Saja



*Agasaja* – two small crackers with **homemade jams** & Picón Bejes-Tresviso, a blue cheese typical of Cantabria.

## 8. Washoku



*Cerviche Nikkei* – the Japanese stall in the Mercado served a Ceviche of salmon & whitefish.

# Which Tapapies tapa is your favorite?

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## Lavapiés and its Market: the real food emporium!

Grab a round of imported **German beers** at wholesale price, share a bottle of **local Spanish wine** for as little as 2€ (bottled and corked right before your eyes), and all the while, snack on **kalamata olives**, **manchego cheese** or even **sushi**. How nice does that sound?

Madrid's [Mercado de San Fernando](#), or “el mercado de Lavapiés”, as it is more commonly known, is a vibrant indoor market where bars selling imported German beers, local Spanish wines, Italian breads, sushi, homemade Greek food, oysters and much, much more are nestled in right alongside the cobbler, grocer and butcher.





Local Spanish wines for less than 5E , bottled and corked right before your eyes. Makes for a perfect gift.



Greek Kalamata Olives, my favorite

As in all big cities, neighborhoods go in and out of style as fast as Zara's storefronts. Madrid is no exception. Once considered a dodgier side of town, **Lavapies is fast becoming**



**the city's newest nightlife destination**, attracting Madrid's trendiest young hipster crowds. Great restaurants and bars, from urban chic to authentic Moroccan, are interspersed within the demographic makeup of the neighborhood. And the prices are still modest in comparison to other hotspots like Malasaña and Chueca.



Colorful handmade leather goods

All neighborhoods of Madrid have their local markets. Many, especially in the more upscale areas, have been refurbished and turned into fashionable displays of Spain's haute cuisine, such as Mercado de San Miguel and Mercado de San Anton. But in 2012, [Mercado de San Fernando](#) – el mercado de Lavapiés – decided to reinvent itself making it more reflective of the eclectic tastes of its host neighborhood. Unlike the others, **Lavapiés' market** has managed to embrace the new while maintaining its laid-back, local and traditional essence.



the old-fashioned Bar Barroso isn't going anywhere!



the "ecological" fruit seller

The streets of Lavapiés are lined with **Indian restaurants**, hipster cafés and independent boutiques, and its market is just as diverse as all the small alleys and plazuelas surrounding it. Here you will find a wonderful mix of



traditional Spanish shops and foreign options. The fruit-seller and the good old Bar Barroso blend happily together with the higher-end oyster/wine bar, Bond 40, and the stylish leather handbag maker.



Cocktails and oysters



oyster bar and butcher shop sit side by side

When I first went to [Mercado de San Fernando](#), it was by chance. I was walking up Calle Embajadores and stumbled upon a rather austere building with a grey facade. Little did I know that I was about to slip through the market's winding aisles to discover stands selling quiches and empanadas, as well as full bars crowded with patrons from all walks of life—families with children, the older generation, groups of hipsters, foreigners and locals alike.



Homemade food from quiche to meatballs





Sushi!

I like to start off by browsing through the market's many stands, and graze a bit before I settle down at the German bar for an imported beer. Then I head over to the Greek's for dinner—moussaka, **kalamata olives**, feta cheese and spinach pie. It just doesn't get any better than that. For me, that is. For you, who knows?





irresistible Greek food

Though the possibilities are endless when it comes to food, here you can expect, above all, a great ambience. Judging from the live music and boisterous company I experienced the last time I went, it's safe to say that the word is out.



Oysters, clams and pimientos de padron





bread and empanadas... mmmm



the quintessential Spanish butcher

While I think the monthly [Mercado de Motores](#) is Madrid's "coolest" market, **Mercado de San Fernando** is much different. This one's open every day and it's totally unexpected!





Spanish-style treats and snacks



Mercado de San Fernando/Lavapiés' facade on calle Embajadores, 41

Plus, on **Sundays** they throw different events, such as **Swing Dancing** and **Salsa Lessons** (free...)!

## Information:

[Facebook](#)

**Metro:** Embajadores/Lavapiés (yellow line 3)

**Address:** C/ Embajadores, 41

**Email:** [mercadosanfernandomadrid@gmail.com](mailto:mercadosanfernandomadrid@gmail.com)

## Schedule:

- *Mon: Fri: 10:00 am – 2:00 pm, 5:00 pm – 9:00 pm*
- *Sat: 10:00 am – 5:00 pm*
- *Sun: 11:00 am – 5:00 pm*