

Dating in Madrid for Foodies, part 3

Covered some art, some nice trees and parks but really **you are a foodie deep down inside**. If your stomach is empty you are not going anywhere except for the next all-you-can-eat buffet. The route is a collection of little restaurants to enjoy the tapas culture that exists in Madrid. Not going to beat around the bush, **this is my preferred type of date**. I love food and talking about food. It is also nearly impossible to not talk about food, what food your mother always cooked or what local delicacies freaked out your foreign friends the first time you told them the recipe.

This route is also the most flexible and varied. I have named some of **my favourite restaurants** below, which I have visited frequently and allow for some bites to eat without having to order the coffee and dessert. Go for **3 relatively different restaurants**, not only makes it more exciting for your taste buds but it will give you a lot more to talk about. Now it might seem strange to invite someone to 3 different restaurants rather than just have the 3 courses at one.

However, we don't want this to be a regular run of the mill date; this has to be more memorable and make you change from place to place. Plus it makes splitting the bill so much less awkward as you can pay the first bill, your date then gets the next and dessert will be handled by the organiser. After all, if you make it to dessert you will want to leave a good impression.

ACT ONE. The Starter. Naïf.



Image from [Naif's FB](#)

[Naif in Calle San Joaquin 16](#) <m> Tribunal

This restaurant, just like your attitude to the first date, is understated and cool; not trying too hard to impress and it has a terrace. You will want to ask the waiter to put you on the waiting list if the terrace is full. For extra brownie points you will do this 10 minutes before you expect your date to arrive so you already have a table waiting for him/her. The starters I recommend would be the **mini hamburgers** (that arrive multicoloured) as well as **the hummus**. All the starters are very nice and not too large. One quick warning—please do not order the white wine, as me and my friends have never had a positive experience. **Red wine** and **Tinto de Verano** (red wine mixed with lemonade) are both great alternatives.



Image from [Nanai's FB](#)

Alternative: [Nänai in Calle Barco 26](#) <m> Tribunal

No terrace but also has a very alternative, understated and cool interior to start your date. Have 7 dishes to share with the **tztaziki**, **cheese selection** and **hummus**, all ideal choices to start the dinner experience. This bar will be exhibiting different works of art in their restaurant during the month.

ACT TWO: The Main Course. Olé Lola or Mercado de San Anton

Honestly both options are just as great. It depends on what you want for your date, if you prefer some intimacy then choose **Olé Lola** if you prefer variety and greater stimulus of the senses choose the **Mercado** (which has a great rooftop bar).



Image from Olé Lola on [google](#)

[Olé Lola in Calle de San Mateo 28](#) <m> Tribunal & Alonso
Martínez

This restaurant/bar is a very popular place on weekends so try to arrive a little earlier than 21h. The brilliant reason to go to this restaurant is how the chefs are fusing the traditional Spanish kitchen with more contemporary elements, my favourite being the **duck breast served with a puree of pear and pistachio**. The dishes range between €6 – 14 and are not too large in size to miss out on dessert. Adding the good selection of wines on offer, this restaurant boasts many advantages. Yet this still isn't the best reason to visit. The interior of **Ole Lola** makes it very easy for couples to have a little privacy. Small tables all situated one after another means you don't have someone left or right listening in on your conversation.



[Mercado de San Anton in Calle de Augusto Figueroa 24 <m>](#)
Chueca

Here you have the hustle and bustle of a market with everyone looking for the right tapas to suit their appetite. The choice of food is enormous and if you are unsure of your date's culinary likes and dislikes, then this is the safer choice. Plus it is exciting; you can start with some sushi, move onto a **burrata** (mozzarella), head to a **salmon sandwich** and finish with **jamón**. The different stalls on the 2nd floor offer a great variety and it also induces some energy, as you have to get up off the table.

FINAL ACT. Dessert.



Image from [La Cocina de mi Vecina's FB](#)

[La cocina de mi vecina in Calle Corredera alta de San Pablo
15 <m> Tribunal](#)

Our final destination is specifically geared towards delicious cakes, brownies and cookies. The **carrot cake** is one of the best that I have had in Madrid and all cakes are homemade. The service is friendly and helpful to make a recommendation if you can't choose.



Image from [Greek&Shop's FB](#)

Alternative: [Greek&Shop in Calle Corredera alta de San Pablo 9 <m> Tribunal](#)

This Greek delicacy shop offers a brilliant Greek nut tart or *kataifi*, also a Greek dessert made of nuts and cream. The shop is a mix between a take away and a sit-down shop, so sitting inside is an experience in itself.

If you've missed them, here's "Madrid Best Date Ideas", the series, [part 1](#) and [part 2](#)

Chocolates are nice (but this

first date is better) Part 2



So you don't like Da Vinci or Michelangelo and don't see what the fuss is about with graffiti artists like Banksy. I love that shit but not every girl is interested in it either. Again we want to take our date to **3 different places**, it keeps momentum flowing and builds new experiences between you two in a short time. This will not turn all pumpkin dates into shining diamond-studded carriages of awesomeness but it is harder to get bored when you are going to new places.

For **part 2** we will be exploring the **scenic route of Madrid**. Madrileños are crazy about their terrazas, so we will explore the skies and sights of this beautiful capital. The great thing about this is that you let the views do the talking rather than you. Any anecdote about the buildings you see always helps. One is that **Palacio de Cibeles** with its fountain of the Greek goddess Cybele is the unofficial party spot of Real Madrid. Any cup win will see thousands of supporters descend onto the roundabout. As with all routes you will be able to walk from one to the other. This route is one for the summer, which in Madrid you have plenty of. The views however do have their price and you pay something like a terraza tax. It is a price gladly paid.

Act One: Retiro park



Palacio de Cristal

It is an easy pick but a great place to start with because you get away from the noise and hectic life of the city. You invite your date for an aperitivo to the café (on paseo Venezuela) next to the pond in the centre of the park. However you shouldn't linger too long with the drinks. After the first copa you should take your date to **Palacio de Cristal** in Retiro or show them the now abandoned zoo that used to be in Retiro. For both do a little research and make sure how to get there because you can get easily lost. My personal favourite is the rose garden located towards the side of Av. De Menendez Pelayo. It is incredibly impressive when you walk along and are met by a resident peacock. It will also take you to the restaurant. If the sun is setting though take the route to **Palacio de Cristal**.

What time: 19h-20/21h

Alternative: no just take him/her to the park.

Act Two: [La Castela](#) in Calle del Doctor Castelo, 22



This is a truly excellent restaurant. You have two options when you decide to have dinner here. You can eat at the front of the bar and join in with the crowd. Definitely my recommended option to get the adrenaline pumping after the quiet walk. Even with a minimal Spanish you will get by and be able to order the local delicacies. You can also book a table for two and will be seated at the back, which is much more quiet and intimate. The last time I went a boyfriend gave his girlfriend a necklace for their anniversary (I took the picture if you were wondering).

What time: 21-23h

Metro: Take a walk / Ibiza

Alternative: Platero & Co. A very stylish bar that is located right next to La Castela. The restaurant was designed the Catalan interior designer Inma Rull. Very nicely done.

Act Three: [Azotea](#) on top of **Circulo de Bellas Artes** in Calle de Alcalá, 42



Yes it is crowded with tourists, Spanish and everyone looking for a view but it still is an incredible view. On a first date confirmation is just as important as impressing. Further, walking by foot will give you an excuse to pass by la **Plaza de Independencia** at night down to **Palacio Cibeles** and up **Calle de Alcalá**, which is one of the most beautiful walks in Madrid once it's gone dark. Once you arrive step ahead and pay for both entry tickets (3 euros each). It is a small token of chivalry, especially if you just split the bill 50/50. Once at the top you really have two main choices depending on your comfort level. On the right going down the stairs is an area where you can sit/lie and it is easier to get closer to one another. On the left are high seats with small tables. Daring wins the game in my eyes and I choose the right. It makes your intentions clear in a subtle way.

What time: 23h to 02h

Alternative: [Room Mate Óscar](#) in Plaza Vázquez de Mella 12



The terrace at the top of this hotel has just been renovated. Good thing too because the white plastic surface has been replaced with wooden planks. The special thing about this terrace is that it has a pool but if you fancy a dip you will need to reserve. The terrace has a nice feel due to the artificial grass spread across the ground. Also not a cheaper option as a gin tonic will cost 12 euros and a glass of wine 5 euros.

Metro: Gran Via / Banco de España

Read on...

- For more **first date ideas in Madrid**, check out **part 1** of this article, [Flowers are nice \(but the first date is better\)](#)
 - For more on **rooftop terraces in Madrid**, check out our series on [Madrid's Best Rooftop Bars](#)
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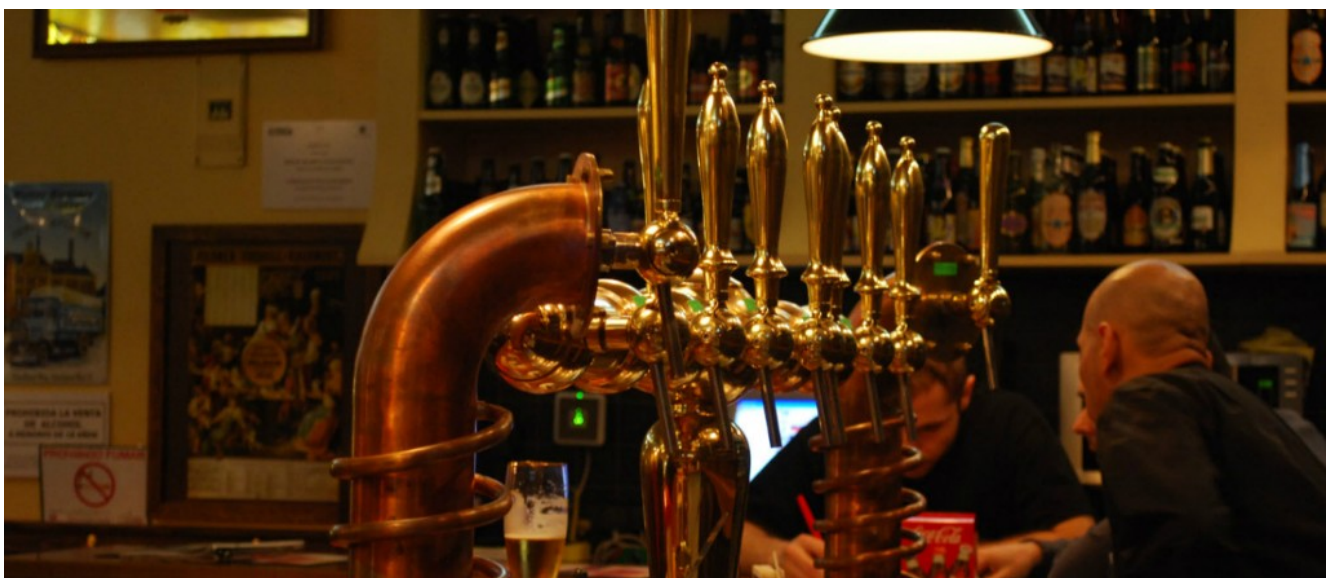
A Heightened Beer State of Mind in Madrid

Beer lovers this is for you again! You can read my [first article on craft beer bars in Madrid](#) to explore/discover more. The main idea is to go try and find your favourites'.

There truly is a very special place just North of Metro Bilbao that I like to call the **triangle of craft beer**. It involves 3 craft beer bars that are within throwing distance of each other. It really is the perfect place to have your heart's desire of good beer satisfied without feeling trapped in the same bar the entire night. **The 3 bars are named ANIMAL, Oldenburg and Cervercería L'Europe**. What they all have in common is their huge offer of various beers from across the world. This selection of bars promises a night out where you know your next destination and be sure to arrive as well.

ANIMAL I wrote about in my [previous article](#) and you can follow the link to take a look. It is a bar that consistently offers excellent beers from all parts. Tivo, the owner, also speaks good English.

1) [Oldenburg](#), in Calle HARTZENBUSCH, 12



Famous for standing in the Guinness book of world records as the establishment that offers the greatest variety of beers per square meter. Opened some 25 years ago, this bar lets you choose among **200 varieties**. One of the very first craft beer bars in Madrid, it inspired the opening of Fabricas Maravillas and is loved by the owner of [La Buena Cerveza](#). However beware there are 2 Oldenburgs and this is the younger bar. More of an institution than an ordinary bar, the brilliant thing here is that you can order **Alt bier**. This beer is brewed according to the German "**Reinheitsgebot**" (shouting it makes the pronunciation easier) and originates from Düsseldorf. It is a dark beer that is incredibly hard to find unlike the Cologne cousin Kölsch beer. If you are familiar with the LENT beers, **Thor** is brewed after the same recipe.

Alt bier is the beer of my home city and I will always be biased to this incredible bar for stocking it. The Belgians, apart for being famous for having no one famous (name 10 famous Belgians, footballers excluded) and no government, make incredible beer. Oldenburg offers the most varieties of **Belgian beer in Madrid**. Every beer brand in Belgium has its own beer glass to drink from. The glass is designed to increase the flavour of the beer.

Metro: Bilbao

[Facebook](#)

2) [Cervercería L'Europe](#) in Calle Cardenal Cisneros 19



You enter and believe you have been transported to the German Alps to celebrate a round of après ski fun. It looks like a drinking hall with kitsch decorated around the bar so skiers are reminded there is a home away from home. Terrible decoration aside, this place does offer excellent beers on tap and even more in bottles. In fact, it claims to have the largest offer of beers on tap and in bottle, check out the website, with nearly 100. The whole menu is online. The food here is **typical German beer food on offer**. Lots of sausages, potato dishes and sandwiches to soak up the beer.

Those that like an after work delight will be happy to know that between 18 and 20h all beers on offer are half price.

Metro: Bilbao

[Facebook](#)

3) **Irreale** in Calle Manuela Malasaña 20



The other bar not included in the triangle of greatness. However this bar does feature in the same street as **La Tape**. You just have to love this city. Irreale only recently changed location to their new home a few months ago. Recently having relocated from Calle de la Ballesta 15, this place is a gem. Having taken over the space from Ave Phoenix, the bar offers 12 different beers on tap. Similar principal to **ANIMAL**, these beers will also change once the keg is empty, meaning a lot of variety. The only two beers they always serve are **La Virgen** and **Schneider Weisse**. The latter being easily one of the best wheat beers in Europe.

The real advantage with **Irreale** is that it offers you the pub feel whilst also offering food. Most, however, stick with the beer and if you prefer the smell of hops and alcohol to chorizo and tortilla I recommend you take a visit. However let's think bigger better more exciting! Media pinta beats caña, pinta beats media pinta, but the king will always be the keg. You need a place for a birthday party or a friend's leaving due, **Irreale** will let you rent the **cellar of the bar**

for free. All you need are thirsty friends and yourself if you order one keg (20 litres) and the room is yours free of charge. They will also give you a 10% discount on the keg you order. Price will range with beer type so just go in and have a quick chat. English fluency is minimal here.

Metro: San Bernardo / Bilbao

[Facebook](#)

For more articles related to Madrid's drinking culture, check out:

- [A Beer State of Mind in Madrid](#), on the city's best craft beer bars
- [Martinis, Margaritas & More](#), on Madrid's best cocktails
- [La Buena Cerveza](#), an international beer shop offering a huge variety plus tastings and more

Flowers are nice (but this First Date is better) Part 1



The moment: Check your phone or ditch all together

I get nervous and will probably continue to get nervous when planning a first date. It's not easy. It can even be daunting. You might have just met the girl/boy on a drunken Saturday night and you find yourself trying to come up with a way to entertain, show off, and come across as interesting and intelligent all at once. So I'm back to getting nervous and with little idea of what might or might now work.

Topics of interest can be hard to find but I believe that the location of the date should tie into the conversation. So rather than the usual routine of restaurant then drinks, this is a bit more dynamic and Madrileño (known for going to lots of places on one night).

The idea behind my method is to take your date to at least 3 different places on a given night. Each place will compliment each other and yet offer a very different component of the night. I have included a route order to help. All the places will be in walking distance from each other.

Part 1 is taking the arts and culture route. Not the Prado and its thousands of archangels, but more modern and contemporary offerings. Something more quirky to get the conversation flowing.

This in no way will guarantee you get laid on the first night. Too many factors depend on that result. However, it should reduce those awkward silent moments because you're grasping for a common topic. Quick tip for the awkward moment, just kiss him/her. There is no perfect moment. Only the courage to move your head forward 5 inches.

Act One: [Fundacion Telefonica](#) in Calle Fuencarral 3



Fundación Telefonica

We start in the Fundacion Telefonica on Fuencarral. This gallery is always free and almost always open, except Mondays. It regularly changes the collections and usually has photography showing. I am no art student but when you are confronted with space geese and watching a video of their training to fly to the moon, it makes you smile and realise we live in a great place (Moon Goose Analogue, 2011-1012, Agnes Meyer-Brandis). So quickly check out the website and see

what's on, the stranger the better as you don't need to be knowledgeable. Only a sense of humour is required.

Best time: 18-20h

Metro: Gran Via

Act Two: [Aio](#) in Corredera Baja de San Pablo, 25 (mentioned in a [previous article](#))



Now that we have started down the cultural road, we cannot go too formal with the restaurant. It needs to fit the setting but shouldn't cost too much. Aio is an Italian restaurant that offers aperitivo for dinner. Aperitivo means you just buy

drinks at a slightly higher price and are able to eat from the buffet at your heart's content. The food is typical Italian with pizza, pasta and salads on offer. Aperitivo is incredibly popular in Italy since the crisis hit, as a way to entice consumers to leave their homes. You cannot reserve a table but there's always a positive atmosphere.

Best time: 20-22h

Alternative: la Mucca is an excellent restaurant. You can make reservations and also sit outside on the terrace. It is the more high quality and expensive option.

Metro: Tribunal/Gran Via/Callao

[Facebook](#)

Act Three: [Microteatro](#) por dinero in Calle de Loreto Prado y Enrique Chicote, 9



What surprise will await?

You then continue the night by going to Micro Teatro, a bar where you can watch a small theatrical performance for only €4. You can enjoy drinks upstairs and then when your number is

called out, you will descend the stairs into the basement and go into the designated room. All groups are at most 15 people and you come face to face with the actors in the small room. Each little play lasts around 15 minutes, which is good because not all are great. It never fails to create another conversation and even if you only understand 50%, it will still be entertaining.

Best time: 22-24h

Alternative: [Bar Lambuzo](#): an Andalusian tavern offering Micro Teatro every Thursday night from 9pm-11pm in their downstairs wine cellar (21h-23h if you will J!), with sessions every half hour for 4€ (more information in a [previous article](#))

Metro: Tribunal/Gran Via/Callao

The Final Act: [El Perro de la parte de atras del coche](#) (or just el Perro) in Calle de La Puebla, 15,



Once you still have energy and need a club, I recommend El

Perro, which is around the corner. This club is free entry before 24h, otherwise entry is €10. The music varies a lot. Not a huge dancing room means even if it is not packed will have you feeling like enough people are present.

Best time: after 24h

Alternative: Wind down with a cocktail instead of some dance moves at [1862 Dry Bar](#) in Calle Pez 27, which is open to 1.30am and until 2am on weekends. The martini like many of their cocktails is thoroughly worth it.

Metro: Tribunal/Gran Via/Callao



For other great date ideas in Madrid, check out these off-the-beaten-path cultural centres, restaurants and bars!

- [El Matadero](#), a slaughterhouse turned cultural hub
 - [Bar Lambuzo](#), a family-run Andalusian tavern in the centre of Madrid offering activities in their wine cellar, from wine tastings to microteatro!
 - [La Paca](#), the perfect Malasaña bar & café offering movie nights, art, markets, music and Chema!
 - [Mercado de Motores](#), Madrid's coolest vintage & food market that takes over the city's old train museum once a month!
 - [La Buena Cerveza](#), an international and imported beer shop in Madrid offering beer tastings, workshops and more...
 - [Beer State of Mind](#), go on a route to discover Madrid's best craft beer bars, you'll love them all ☐
 - [Martinis, Margaritas and More](#), where to get the best cocktails in Madrid...
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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.

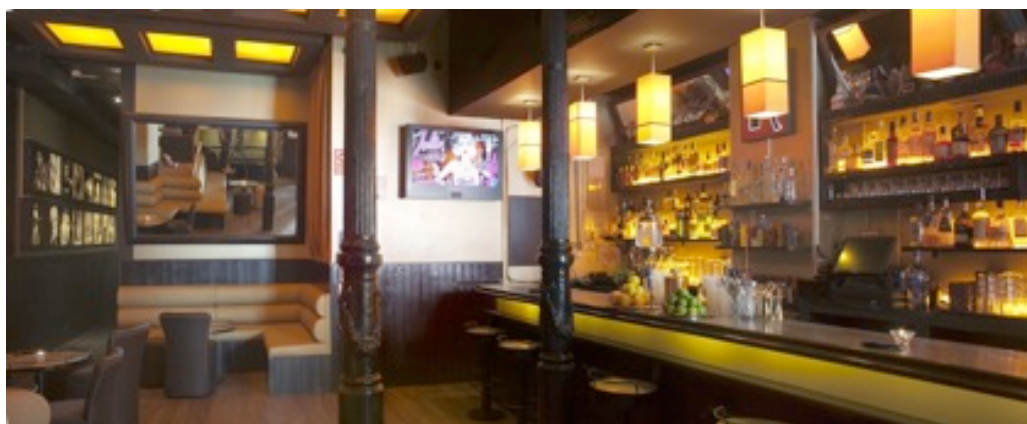
Recommended Cocktail: Old Fashioned Bourbon.

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](#)

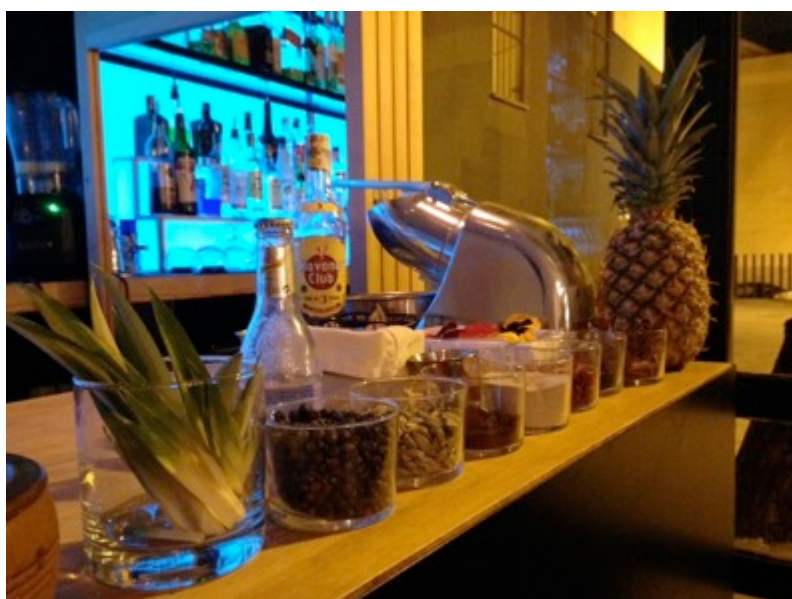
Metro: Chueca

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](#)

Beer State of Mind in Madrid

A bucket of Heineken for 5€, a pint of Mahou for 1,50€ and a can of whatever offered for 1€ by the smiling street vendor. Cheap is easy, cheap is good. **Madrid** is littered with examples of how to drink to your heart's content for under a tenner. Taste, well it all tastes the same, doesn't it? The beer sold in more than 95% of bars in this city does taste similar. The name changes but it doesn't matter. The aftertaste vanishes as quickly as the first round of drinks.

Price is king and we all know it. Signs of the large distributors are all around us in the areas of **Malasaña** and **Chueca**. What furthers this dominance is their implied demand that a very high percentage of a bar's income has to be made through their products, unless the owner wants to see a rise in price per litre. This restricts to a large extent the amount of freedom given to owners under contract with the big beer companies.

Luckily, more and more bars are coming to life in this area that are looking to rediscover flavour and verve. So don't just impress your taste buds but dive into a different and less corporate world with the below bars. *Salud*.

1) [La Bodega de la Ardosa](#) in Calle Colon 13



This precious place was one of the very **first Irish pubs in Madrid**, opened in 1892. At the bar, you're likely to meet Antonio or Victor, both friendly faces who've been at La Bodega for years. It feels like an Irish pub when you enter, yet with the unmistakable smell of tortilla in the air. This pub only serves alcoholic beers from the tap and currently serves 4 in total. It's one of the very first pubs in Spain to import **Czech beer**, with its main beer being **Pilsener Urquell** from the city of Pilsener in Czech Republic, the birthplace of pilsner beer.

Another option is **König Ludwig**, a **Bavarian wheat beer** which is excellent for the summer time as the yeast gives it a fruity beer flavour. It won the **World Beer Award** for best wheat beer in 2008. Usually available from the bottle in Madrid, La

Bodega offers this fine brew straight from the keg.



Also on offer is **PUNK IPA** from Brew Dog. **Indian pale ale (IPA)** that packs an even fruitier punch but never becomes sweet and retains its bitter finish. The last beer on offer is **Guinness**. When you enter the pub you have to turn around and face the entrance. Above the door, you'll find a **Guinness** leader board. At the top you'll find a Sebastian from Germany who drank 14 pints in under 4 hours. You would receive free pints once you had surpassed the previous top score. The competition was stopped in 1990 due to health and safety regulations.

If the front bar is too crowded, he or another waiter will offer you to climb under the bar through to the other side, which tends to be more quiet and intimate. Also, it handily places you closer to the toilets, which are at the back of the bar.

La Bodega is also renowned for having some of the best **Vermouth in Madrid**, an option for all the non-beer lovers. If you become a little peckish (hungry), order the **tortilla** or **salmorejo** which are both incredibly good. Each beer is offered

in either pints or half pints, akin to England, and will cost you between 3.50€ to 5.50€.

Metro: Chueca / Tribunal

2) [Las Fabricas Maravillas](#) in Calle Valverde 29



An American from Chicago and a Frenchman from Bretagne created this bar. Living in Madrid, these longtime friends were frustrated that the only decent bar they knew offering **craft beer** was la Cervercería Oldenburg. So approximately one and a half years ago they opened Fabricas Maravillas. Each has a master in beer brewing and all the beer is produced in the same bar you enter. You can see the fermentation tanks through the glass behind the bar.

You can choose from several varieties, some named after different areas in Madrid such as **Malasaña and Valverde**. They brew ales, stouts and pilsners. If you're unsure of your selection, just ask to have a try of the beer you fancy. The

staff speaks and understands **English**.

The bar doesn't serve food, only a few crisps (chips for those in America) and olives. It isn't a big bar and if you want to sit you'll have to go early or stand up on weekends because of the amount of people that enter. The bar enjoys a healthy mix of Spanish and **expats**.

If you find it too crowded, you can also find Fabricas' beer at [Bar Martinez](#) (Calle Barco 4), a 3 minute walk away, which is less known and much more likely to have a seat.

Metro: Tribunal

3) [EL ANIMAL](#) in Calle Hartzzenbusch 9



With 12 different beers on tap and many more in bottles in the fridges, this bar offers a **multitude of different beers** with flavour. Tivo, one of the owners of **ANIMAL**, changes the beers on tap when the keg is empty, replacing it with another of the many craft beers he has in storage. He tastes all the beers

himself before serving them to his customers, ensuring their quality is up to his standards. If you can't get enough of discovering new craft beers, this is an ideal place to visit. ANIMAL tends to offer more **Danish, English and Irish beers**, in particular offering a wide selection of ales.



In September, ANIMAL will turn 2 years old. The bar is situated on the same street as the same La Cervercería Oldenburg that the two creators of Fabricas Maravillas used to frequent. **Tivo speaks English** and encourages it with his “we speak English” sticker on the front glass door.



He'll serve you a small portion of food with each beer you order. Tivo knows his beers and can explain to you in detail each taste profile and how the production affected this.

Not a large bar, **ANIMAL** has several tables for you to sit down and eat. It doesn't have a typical pub atmosphere due to the variety of food on offer and seating area. The food is supposed to be excellent and the smell alone made me hungry.

[Facebook](#)

Metro: Bilbao / Quevedo

4) [La Tape](#) in Calle San Bernardo 88



A craft beer bar which feels more like a restaurant than any other bar on this list. This bar offers **7 different craft beers on tap** and the best thing to do if you are entertaining visiting friends is to try the **beer tasting**. You're offered to try 4 different beers on tap for 10€. They change the beers on

a weekly basis except for the first or second. The first is La Virgen, a Spanish craft beer that is very light. The second is a German wheat beer that is both fruity and a bit bitter.

The true treasure, however, is their **huge selection of bottled beer**. They have a menu solely dedicated to beers from across the world. Be sure to look at the very back of the menu where the temporary bottled beers are displayed. They're off the menu as soon as the last one is sold.

Two Madrileños created La Tape a little over a year ago. Having travelled across several countries and continents, they both noticed the lack of different beers on offer, and continue to travel in search of new beers to stock in their bar.

My friends have told me the food is excellent. A restaurant is situated above the bar, serving mainly Spanish dishes and offering a large selection of desserts. A pint of beer will cost between 4-6€.

[Website](#)

Metro: San Bernardo

**5) [REVOLTOSA](#) on Plaza del Rey 4
(bar under contract with one of the
big guys)**



As summer time is approaching fast and we want to enjoy the sun, I mention this place as an alternative. This bar has a large terrace area outside with tables and umbrellas. They offer **Konig Ludwig** and **Grimbergen** (a Belgian beer) in bottles. It is a good place to try the more popular Spanish craft beers. Their **5 Spanish craft beers** on offer are **Cibeles**, **Aoora**, **La Virgen**, **Sagra Premium** and **Burron de Sancho Rojo**. Going early to **REVOLTOSA** has its advantages, as all beers will be 50 cents cheaper during the day. The night prices start from 21.00 onwards.

[Facebook](#)

[Web](#)

Metro: Banco de España / Chueca

Also check out [Round 2, A Heightened Beer State of Mind in](#)

Madrid!

And...

- [La Buena Cerveza](#), an international beer shop in Chueca offering a huge selection of beers, tastings and workshops
- [Cervezas La Virgen](#), a microbrewery in the outskirts of Madrid offering tours, tastings and hot-dogs & sandwiches