

# Lockdown diaries: David, owner of Oso Brew Co & La Osita craft beer bar in La Latina

*Just take each day as it comes – thinking about the days and weeks to come makes it a hundred times worse!*

David spent most days either at his own bar, La Osita, or going to other people's bars. Now he's at home with his poodle and fiancé, cooking more than ever, and drinking beer out on his terrace. He's compiled a list of ways we can help our favorite local spots survive and just set up his own initiative, [Craft Contra Covid](#), in which 50% of sales of certain beers will be donated to a charity helping young people out of this crisis.

David Ross has been living in Madrid (this time!) for a year and a half or so. Together with his business partner Patrick, they've set up Oso Brew Co, a brewery focused on brewing refreshing craft beers, and La Osita, a pub in La Latina. You can read all about it in this [Naked Madrid article](#).

## What was your life like just before the lockdown vs. today?

Before lockdown I spent most days either working at our bar or

out and about at other bars, brewing or in other beer-related activities... all of which is now basically off limits! So, this is by far the longest I've not been behind – or sitting at – a bar for a very long time, so it's safe to say my life has completely and utterly changed.

## **How are you coping?**

I spend a lot more time cooking than I used to. It's something I've always enjoyed – and done a lot of – but there are some things, such as marinating overnight, making cakes and using more weird and wonderful ingredients that I usually can't be bothered to do. Not a problem now! I'd recommend pushing your culinary boundaries, some recipe suggestions include [Guinness Cake](#) (substituting the black stuff for our Porter!), anything from [Sabrina Ghayour](#), Dave Chang's [Bo Ssam](#), as well as just ordering pre-cooked stuff from the guys at [Kitchen 154](#) to heat up at home!

Also, support local shops – butchers, bakers, greengrocers – they need you; the big supermarkets are going to come out the other side of this, many small shops won't.

## **What goals are you hoping to achieve as our time in lockdown continues?**

Given we're now looking at another month in quarantine, setting some goals is becoming pretty crucial! Not something I'm usually good at, but I think I've got three key aims: firstly, to make sure the bar & brewery comes out of this stronger; secondly, to read all the books I can as I usually

don't get round to it; and thirdly, to learn a new skill that I would never usually have the time and inclination to do (skill TBC).

## How has the lockdown impacted your industry?



Bars, cafes, restaurants and the wider world of food and drink is one of the industries most affected by the lockdown. The current crisis is going to have a huge impact both in the short and long term with hundreds of venues closing the shutters permanently, and many others stuck with very significant legacy financial issues.

If you want to help your favourite local spots survive, there

are some great websites where you can buy now to enjoy later – for example [Cuando Volvamos](#) and [Salvemos Nuestros Restaurantes](#). Takeaway and delivery are of course also a way in which you can keep some money flowing into the coffers of hard-stretched *hostelería* – as a shameless plug we've (literally) just launched a [web shop](#) for our beers and merchandise. We're also trying to keep the pub atmosphere alive (virtually) and are running a pub quiz every Friday night via Instagram Live ([@laositamadrid](#))!

## **What's the first thing you'll do once this lockdown is over?**

As much as Madrid is a great city to live in, it's pretty urban and lacking in greenery (particularly with the parks closed!) so the first thing I'll be doing is getting out of Madrid into the mountains. Then I'll be straight down to a/our bar to have a drink and see someone other than my fiancé and dog (no offence to them)...

## **Do you have any tips for how we can help those in need?**

As much as we're all going to find the coming weeks and months challenging, it's going to have a much more significant impact on the most vulnerable in our society. People already living day-to-day or month-to-month will be struggling even more than usual to buy food and to scrape by. Websites such as [Goteo](#) and [MiGranoDeArena](#) offer great ways to help specific projects, and there are plenty of charities that you can support directly.



We've just started our own campaign – [Craft Contra Covid](#) – which means we'll be donating 50% from the sales of certain beers to a charity that will help support young people to come out of the other side of this crisis – we've got bigger plans for the coming weeks as well with this campaign so watch this space.

**Who are you in quarantine with? Any advice for people in your similar situation?**



I'm quarantined with my fiancé Sarah and our 1-year old poodle

puppy Freya, so I'm pretty lucky to have great company and non-stop puppy entertainment. My tip in general terms would be just to take each day as it comes – thinking about the days and weeks to come makes it a hundred times worse!

## **If you could tell the government one thing right now, what would it be?**

Of course, the Government is rightly focused right now on giving every support possible to the health service to try and address the spread of this awful disease and the terrible impact it's having on people all over the country. But I think they also need to act as quickly as possible to provide more direct support to combat the devastating economic impact of the crisis – for people and for businesses. Loans, delayed tax payments and complicated support schemes are window dressing that will just paper over the cracks – they will not save many individuals and businesses from ruin.

A temporary universal basic income and a direct grant to every PYME affected would be a good start and would protect livelihoods and support families in a very direct and impactful way. Tying everyone up in reams of bureaucracy is not going to help anyone but the *gestores*!

## **What's going on in your hometown and would you like to send them a message?**

London is pretty much is the same boat as Madrid, so just keep on keeping on.

- Follow La Osita on IG: [@laositamadrid](#) and [Facebook](#)
- Check out their [website](#) where you'll also find a link to their new initiative: [Craft Contra Covid](#)

**Check out our article about La Osita when it had just opened:**

[\*La Osita, great craft beer \(and big plans\) in La Latina\*](#)

**Check out all [Madrid lockdown stories](#)**

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## **10 of the best craft beer bars in Madrid**

One of the things I miss most as an expat in Madrid is quality craft beer. While I'm grateful for Spain's cheaper beer prices, there's only so much Mahou and Estrella I can take. Coming from a city like Austin, Texas, which is full of microbreweries and tasty local beers, the light Spanish pilsners just don't really do it for me.

Luckily, craft beer is on the up and up in Madrid, with more brewpubs and bars devoted to *cerveza artesanal* popping up around the city. Some feature as many as 40 beers on tap, while others combine craft beverages with pizza, tortilla or specialty cheeses.



Whether you're looking to discover more local brews, drink from a wider selection on tap, or pair good beer with good food, you can't go wrong with these craft beer bars in Madrid.

## 1. The Stuyck



This cozy bar with a rustic feel features a rotating beer list focusing on Spanish and European beers. The staff is friendly and passionate about what they do—just scope out their [craft beer blog](#) which has information from how to properly taste beer to the history of IPAs. Part bar, part restaurant, their international menu features food that pairs well with beer like burgers, wings and sandwiches.

- [Facebook](#) & [Instagram](#): [@thestuyckco](#)
- *Address: Corredera Alta de San Pablo, 33*
- *Metro: Tribunal*

## 2. Mikkeller



I stumbled upon this place on a magical weeknight to find it relatively empty. The inviting, open interior lured me in, and the friendly bartender who let me sample a few of the 21 beers on tap made me stay.

I soon learned that it was one of Mikkeller's coveted outposts. The popular Danish beer brand recently graced Spain with another location of its brewpub after opening one in



Barcelona. The prices are a little high by Madrid standards, but at this place it's quality over quantity.

- [Facebook](#) & [Instagram](#): [@mikkellermadrid](#)
- *Address: Calle de la Luna, 22*
- *Metro: Noviciado, Santo Domingo*

### 3. Bee Beer Craft Beers and Cheeses



If you thought wine and cheese was the perfect pair, let [Bee Bar Craft Beers and Cheeses](#) prove you wrong. Like the name says, pair a nice craft beer with a meat and cheese board, which the staff will happily recommend for you.

Even though they have a smaller selection of beers on tap than other places on this list, more than half of them are Bee Beer's own unique brews, ranging from a Pineapple IPA, to a Wasabi Lager or an Orange Honey Ale. Or you can browse through their expansive selection of bottled international beers (just

be sure to ask about prices first).

- [Facebook](#) & [Instagram](#): [@beebeermadrid](#)
- *Address: Calle de Augusto Figueroa, 30*
- *Metro: Chueca*

## 4. **Fábrica Maravillas**



This tried and true Malasaña favorite was one of the OG craft beer bars in Madrid before the trend took off. On one of the neighborhood's quieter streets, this place is small but packs a punch. Unlike some of the other food-heavy bars on this list, this microbrewery focuses on beer and beer only, offering a small menu of bar snacks like olives and nuts. Beer counts as a meal, right?

- [Facebook](#) & [Instagram](#): [@fabricamaravillas](#)



- *Address: Calle de Valverde, 29*
- *Metro: Chueca, Tribunal*

## 5. Taproom Madrid



[Taproom Madrid](#) has one of the largest beer selections in the city. With 40 beers on tap, it's great for experimental beer lovers as well as novices; both are bound to find a brew they like. What's more, you can pop by Tierra—arguably the best burrito place in Madrid—next door and bring food back with you.

- *Facebook & Instagram: [@taproommadrid](#)*
- *Address: Calle de Guzmán el Bueno, 52*
- *Metro: Moncloa*

## 6. El Callejón de La Virgen



A couple of years ago local craft beer La Virgen was hard to come by, but now—much to my delight—their logo is popping up at more and more bars around the city. While the La Virgen brewery in Las Rozas is worth the trip, you can now enjoy a full selection of its brews in the center of Madrid.

El Callejón de La Virgen, one of the brewery's official pubs in the trendy Conde Duque neighborhood, features favorites like their Trigo Limpio (Hefeweizen), Jamonera (Amber Ale) and classic Madrid Lager. Pair that with a juicy burger and you've got a solid weeknight plan.

- [Facebook](#) & [Instagram](#): [@cervezalavirgen](#)
- *Address: Calle Acuerdo, N°3*
- *Metro: Noviciado*



## 7. Chinaski



This cozy and colorful beer bar in Lavapiés is the perfect spot for a lowkey night with friends.

With 18 rotating taps from around the world and “meet the brewer” events, it’s a beer nerd’s paradise. If someone in your group isn’t a fan of beer, they also have a good selection of spirits from absinthe to bourbon.

- [Facebook](#) & [Instagram](#): [@chinaskilavapiés](#)
- *Address: Calle Salitre, 38*
- *Metro: Lavapiés*

## 8. Pez Tortilla



Pez Tortilla has everything you could ever want in a bar: tortilla, croquetas and craft beer. It's simple enough, but what Pez does, it does well.

Try tortilla by the slice from truffle and brie to chicken curry. Mix and match croquetas ranging from classic ham to dessert croquetas like oreo—yes, you read that right. Order a flight to sample from their revolving list of craft beers, which often includes a decent selection of lesser-known Spanish beers.

You'll often find the uber-popular tapas bar at standing-room only, but it just opened its third location in Sol (the other two are in Malasaña and Lavapiés). And with a motto like “el buen rollo,” it's impossible not to have a good time there.



- [Facebook](#) & [Instagram](#): [@peztortilla](#)
- *Address 1: Calle del Pez, 36 (metro: Noviciado)*
- *Address 2: Calle de la Cava Baja, 42 (metro: La Latina)*
- *Address 3: Calle de Espoz y Mina, 32 (metro: Sol, Antón Martín, Tirso de Molina)*

## 9. Brew Wild Pizza Bar



What's not to like about beer and pizza? Brew Wild Pizza Bar has perfected both, with mouthwatering pizzas made by a

Sicilian *pizzaiolo* and more than 100 beers to choose from between bottle and tap. Sample from a mix of house, local and international brews and prepare to make your Instagram followers very jealous.

- [Facebook](#) & [Instagram](#): [@brewwildpizzabar](#)
- *Address: Calle de Echegaray, 23*
- *Metro: Sol, Antón Martín, Sevilla*

## 10. Beerhouse



Beerhouse is the perfect combination of a traditional Spanish bar and an Irish pub: a laidback, no frills sports bar. Grab a pint from a large selection of beers and pair with traditional bar food like nachos, burgers and hotdogs. As one Google reviewer so aptly put it: “Humorous sports bar-meets-craft-

connoisseur clash but the resulting vibe is fun and very unpretentious.” Sounds like my kind of place.

- [Facebook](#) & Instagram: [@beerhousemadrid](#)
- Address: Calle del Cardenal Cisneros, 16
- Metro: Bilbao

*\*All images are from each bar's respective social media accounts.*

**By Alex Vickery (IG: [@alex\\_vickery](#), [LinkedIn](#) & [Website](#))**

A lifestyle writer and content creator who has left pieces of her heart around the world, from Austin to Rio de Janeiro. She's always on the hunt for good Tex-Mex outside of Texas (but has yet to find it).

**Did we miss any other of the best craft beer bars in Madrid? Let us know!**

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## **La Osita, great craft beer (and big plans) in La Latina**

La Osita is a newly opened bar in the heart of La Latina, created by two beer lovers from the UK, David and Patrick, who are also the founders of the Madrid-based [Oso Brew Co](#). Come pay them a visit, enjoy some refreshing beers and stay tuned, as they've got some very cool beer-related plans in the works!



# How it all started



The story of La Osita started over ten years ago when David and Patrick met during Erasmus in Madrid (at an Irish pub), and they've been dreaming of coming back ever since. With David's experience in the food and beverage industry, and Patrick's experience working at one of London's leading craft breweries, [Anspach & Hobday](#), they make the perfect duo.

When they returned to Madrid a year ago, they founded Oso Brew Co. and started selling their beers at popups in [Mercado de Vallehermoso](#), a great neighborhood food market. It was the perfect place to test their brews with the locals, as patrons could pair them with foods from a myriad of stalls. And they got particularly interesting feedback from the elderly Spaniards, who had been content with their Mahous yet ventured to try something new and liked it!

Just this March, they founded their own bar, La Osita, right

on one of Madrid's most beloved bar-hopping streets, Calle Cava Baja.



GINEBRAS

VINOS

# LA OSITA

CAVA BAJA 10

~ PUBLIC HOUSE ~

CERVEZAS

**CERVEZAS DE GRIFO**

CERVEZERO	CERVEZA	ESTILO
A + H	INTENSIVIA	Belgian Golden
A + H	BLONDE	Blonde
A + H	ELEPA	IPA
A + H	THREE MOUNTAIN	LAGER
Península	CITRA + MUSA	DDH IPA
Península	AFRICA + QUINA	DDH IPA
Península	OSO + QUINA	DDH IPA
Península	OSO + QUINA	DDH IPA



Oso Brew Co.  
Madrid

**LA OSITA**

10+ VINOS REFRIGERADOS

20+ RESTAURADOS VINOS

50+ CERVEZAS RECONOCIDAS

OSO BREW CO. @OSOBREW





When you walk in you'll see their daily beer selection listed on the chalkboard. The first two options are their homemade brews – citrus cream ale and *cerveza de mesa* (table beer) – which they make at a local brewery in Alcobendas, [Cervecería Península](#).

	Cervecería	Cerveza	Estilo	Origen	ABV	34cl	50cl	1L
1	OSO BREW CO.	CERVEZA DE MESA	TABLE BEER	MADRID	3.8%	€3	€4.5	€8.5
2	OSO BREW CO.	CITRUS CREAM ALE	CREAM ALE	MADRID	4.4%	€3	€4.5	€8.5
3	A + H	THE EE IPA	IPA	U-K	6.2%	€4	€6	€11
4	A + H	THE THREE THREADS	TRAD. PORTER	U-K	6.0%	€4	€6	€11
5	PENINSULA	HAZY VIBES CITRA + MOSAIC	DDH PALE	MADRID	4.5%	€4	€6	€11
6	PENINSULA	HAZY VIBES AFRICAN QUEEN	DDH IPA	MADRID	6%	€4	€6	€11
7	AUGUSTINER	HELLES	LAGER	ALEMANIA	5.2%	€3.5	€5	€9
8	PENINSULA	GALACTIC SUNRISE	DDH IPA	MADRID	7%	€4	€6	€11

Here's what was listed on the chalkboard the day we went!

The day we went, they were also serving beer from A&H (UK) and Augustiner (Munich), as well as several types of Peninsula beers on tap – supporting and working with industry neighbors is important to them. They also offer a hand-picked selection of whiskeys, gins and wine. We didn't get to try any of them, since we were busy sampling all the great beers, so we'll have to go back!

## What we had



When we went to La Osita on a Saturday afternoon, we grabbed a seat at the bar so Patrick and David could tell us about Oso Brew's story and all the beers they have on offer, as well as the exciting plans for the near future. As we were there, parties of Spaniards and foreigners alike were trickling in off La Cava Baja.

We sampled several different types of beers they had on tap that night. We started off with their home brews. My favorite was the citrus one – it was light and really refreshing, and had the perfect touch of citrus. And James' favorite was the table beer, because it was clean, balanced and “so easy to drink.”





We also tried the [Galactic Sunrise](#) from Peninsula, which had an intense burst of flavor that came from “double dry hopping” (you can ask the guys what that means!). And we finished off with a delicious dark beer, [Three Threads Porter](#) from Anspach & Hobday. It had chocolate and coffee flavors that derive primarily from the malts used and how they’re roasted. Fun fact: apparently, this is a favorite among the elderly Spanish women.



The front area is small enough that you'll likely strike up a conversation with the party next to you. And that's perfectly fine. There are also a few tables in the back where you can sit down with your friends. David said it can be used for birthday parties and the like (just call ahead to book).





Although they don't currently offer a menu, they make it a point to maintain the (wonderful) tradition of offering complementary tapas with every round of drinks. And not just potato chips, but good chorizo and cheese.

## **What's in store: a restaurant and brew pub!**



They have a kitchen downstairs where they're planning on inviting up-and-coming chefs to work for three to four months at a time. They're also planning on opening a "brew pub" in the near future (a hybrid between a brewery and a pub). There's no set location yet but they want it to be within the "M-30."

So for now, come check out La Osita on Cava Baja and grab yourself a drink (or two, or three). If you're not sure what kind of beer to order, Patrick and David will be happy to tell



you all about the different options and even let you taste them before you make your final decision. And if you're not in the mood for beer, they'll fix you a G&T, a glass of whiskey, or a *copa de vino*. Cheers!

**Photography by Matthew Curtis**  
([pelliclemag.com](http://pelliclemag.com) & [totalales.co.uk](http://totalales.co.uk))

## La Osita

- [Website](#), [Facebook](#) & Instagram:  
[@laositamadrid](#) & [@osobrewco](#)
- **Address:** Cava Baja 10
- **Metro:** La Latina

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## Café Viralata – craft beer, delicious sandwiches, and live music

Jay (Dominican) and Selvi (Italian) are a music-loving couple who decided to put their passion for art and craft beer to good use: in June 2018, they opened Café Viralata in Lavapiés.

While it may be a new bar (with killer decor), it has nothing to do with the wave of pricey hipster joints that has flooded the neighborhood in recent years. No, señor, this place has some very simple *raison d'être*: **good music, good food, and good vibes** at more-than-reasonable prices.

The facade piques the interest of passersby with some sassy

paintings of doggos (thanks to [@ramon\\_amoros\\_ilustrador](#)) and a blackboard announcing the bar's upcoming events (more on that later).



Once inside, we start with what's important: beer! You've got everything **from your classic Estrella Galicia to impressive local IPAs**. They've been working closely with the local brewer community, specifically the guys at Abeerzing, to learn more about "el mundo cervecero." So the beer list is constantly growing and changing.

Café Viralata is also the first bar in Madrid to serve Beertag, a brand new beer from La Rioja brewed by Slezia Albino, one of Jay's oldest friends in Madrid from film school.



As for wine, they of course offer Rioja, Ribera del Duero, Verdejo, and Albariño, but they also recommend wines from Madrid, Alicante, Catalunya, Portugal, and Italy, and **their “tinto de verano” is actually made with an Australian wine.** As Jay says, if you’re a purist, you’ve really gotta keep an open mind here.

Once you’ve got your drink, you’ll probably want something to snack on (if you give a mouse a cookie...). Café Viralata goes way beyond your typical tortilla and olives.



Get started with appetizers like the hummus plate and the avocado toast, and if you're looking for something more substantial, go for one of their sandwiches, **which are made with love on fresh sourdough bread** from the folks at bakery [Madre Hizo Pan](#).

A house favorite is "La Piernotta," a Dominican-Italian version of the typical Dominican "*sandwich de pierna*" with *porchetta* (Italian, roasted, oven-baked pork) with smoked *scamorza* cheese, green peppers, and red onions.

And yes, **they also have fabulous vegetarian and vegan options.**

Lastly, if you have a sweet tooth like me, you can't leave without trying the homemade tiramisu, lovingly crafted by [@lacucinadicarlo](#) (who also provide their pastrami).





Once you've got your food and drink sorted, head to the back of the bar to check out what makes this place truly special: an intimate venue, complete with a piano (that Selvi's mom sent them from Italy!), guitars, a projector, two rows of chairs (I said intimate!), and lots of vinyl records to thumb through.

This space offers anything from **live acoustic concerts** to independent film screenings, theater, micro-theater, poetry readings, spoken word, stand-up comedy, magic shows...





**It just doesn't get much better than that.**

Oh, and if you're wondering what "viralata" means, this is what Jay had to say about it:

*In the Dominican Republic, and also in Portuguese-speaking countries such as Brazil, a 'VIRALATA' is what a stray dog and/or any animal or person of mixed race is called. 'VIRAR' means 'TO TURN' and 'LATA' means 'CAN', a reference to the way that strays 'turn cans' while searching for food; in our café, though, we're strippin' away any negative aspect that surviving and struggling through life may have in our modern society. The struggle is real and it makes us better people! So turn cans, dear viralatas, turn those freakin' cans!*

Me apunto.



PS: Stay tuned for Café Viralata's grand opening party...

## Info

- [Instagram](#) & [Facebook](#)
  - **Address:** Calle Olivar, 17
  - **Metro:** Tirso de Molina, Antón Martín, or Lavapiés
  - **Phone:** +34 912 96 88 26
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## Slow down at Slow Mex Madrid

Julie Andrews once sang about *these are a few of my favorite things* and if I were to pen some similar lyrics they would read along the lines of: *margaritas, tacos and anything with a bit of spice.*

In light of this, a long Saturday lunch spent at [Slow Mex](#) wasn't exactly a hardship. **A low key Mexican joint on Calle San Vicente Ferrer, that does a very nice sideline in craft beers** is the ideal place to bunker down for the afternoon now that coat season is well and truly upon us in Madrid.



Slow Mex has a big open space that feels slightly reminiscent to a pub back in Blighty (again, this could be thanks to the array of beers on tap). It feels like an unpretentious neighbour who invites you over and makes you feel instantly at home.

As it's essentially a mecca for all things Mexican, all the standard offerings are present on the menu. **Tacos, nachos, burritos** – they're all there. However, the homemade grub does offer a couple of **fun twists** on the to-be-expected tortilla based treats.



We tried a fairly unusual starter. It was sort of similar to a kind of chowder but with a kick and studded with spicy prawns; it brought me back to life after a particularly boozy evening the night before. We rounded off the leisurely lunch with a brownie.

Again, it was a slightly pimped up version of an old favorite as this pud offered up sugar and spice – as it had just touch of chilli in it. It was downright delicious and had us reaching for one last margarita for the road.





**Special mention has to go to the Maitre D, Mark.** He towed the line between clearly knowing his stuff (and wanting to share it with us) and being attentive enough without us feeling like we had a third person dining with us, which can sometimes be the case. He also pointed out that they have a happy hour. Am I the only one who views winter as the perfect excuse for day drinking? Surely not.

Either way, **we left Slow Mex giggling and gloriously full.** Thanks to the crispy duck tacos that I'm still thinking about, the diet can always wait until tomorrow. I'm just thinking of my winter insulation and working on my extra layer in the meantime.

**by @littlemissmadrid**

## Slow Mex Madrid

- [Facebook](#), [Website](#) & [Instagram](#)
  - **Address:** Calle de San Vicente Ferrer 33
  - **Metro:** Tribunal or Noviciado
  - **Phone:** 915 326 791
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## Brunch at Roll Madrid – Gotta Roll With It

We've all had those Sunday (or indeed Saturday mornings) when you wake up, well, how should I phrase this – praying for death? Your mouth's dryer than the Sahara, there's nothing in the fridge to quell your sickness and it feels as though someone's taken a teeny, tiny jackhammer to your head. In situations such as the aforementioned (which happen far more frequently than I'd care to admit), **the only solution for me is a boozy brunch.**



When you just can't face waves of nausea coupled with beer fear, there's nothing for it in my view except for hair of the dog. If this sounds familiar, **let me introduce to to the perfect spot to cure your hangover; or perhaps indeed to just top up – [Roll](#)**. My friend and I pitched up a few Sundays ago, starved and in need of **Bloody Mary's**.





Luckily due to the ongoing Indian Summer, we were able to take advantage of the cute little terrace outside and enjoy some fresh air along with with our food. **Roll takes the business of brunch seriously.** The menu is akin to many that I've seen Stateside with plenty of choices that made deciding what to opt for quite the quandary.





In the end we plumped for **fried green tomatoes** (they were un-believable and I'm a girl who rarely gets her 5 a day), **southern fried chicken** (with mac 'n cheese) and a **cheeseburger teamed with sweet potato fries** – I think you could've spotted our hangovers from 50 paces but the combo of carbs and cava sorted us right out.



I'm not saying that [Roll](#) is just a remedy for when you're feeling rough. Far from it. They do a roaring trade on the **craft beer** front and plenty of **tasty tacos** to boot.







Meaning that there really is something for everything menu wise. The staff were happy to make suggestions given our slightly fragile state but recommendations or not, I have no doubt that everything would've been lip-smackingly good.

If you're an American in the city I anticipate Roll alleviating some of your homesickness. However, yank or not, if you like good food and find yourself enjoying one too many canãs at the weekend, when you've enjoyed the rock side of things, head to Roll.

*For more Madrid tidbits check out [@littlemissmadrid](#) on Instagram.*

## Info

- [Facebook](#) & [Website](#)
- Address: Calle Amainel, 23
- Metro: San Bernardo / Noviciado



- Phone: 918 057 930

## You might also like:

- [Lady Madonna, because Sundays are made for brunching](#)
  - [Plenti, a great new coffee & brunch spot in Barrio de las Letras](#)
  - [Best brunch on a budget in Madrid](#)
  - [Federal Café Madrid – hipster in a very good way](#)
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# Street spotlight: Calle Ruda, a tiny portal between La Latina and Embajadores

It goes without saying that there's no shortage of things to do in Madrid. In fact, sometimes there's so much, you don't know where to start. On those days when the sun's shining and you're itching to get out of the house, **sometimes it's best to just walk to a cool part of town and let the city do its thing.** We're here to give you some inspiration.

## Calle de la Ruda

La Latina and Embajadores—bustling multicultural hubs—are connected by a string of tiny streets full of surprises. One of them is **Calle Ruda**, which takes you straight from Mercado La Cebada to Plaza Cascorro, and makes the very short walk well worth it.

## Onis, for old-school charm





If you enter the street from Calle Toledo, you're greeted by the classic corner bar, Onis.

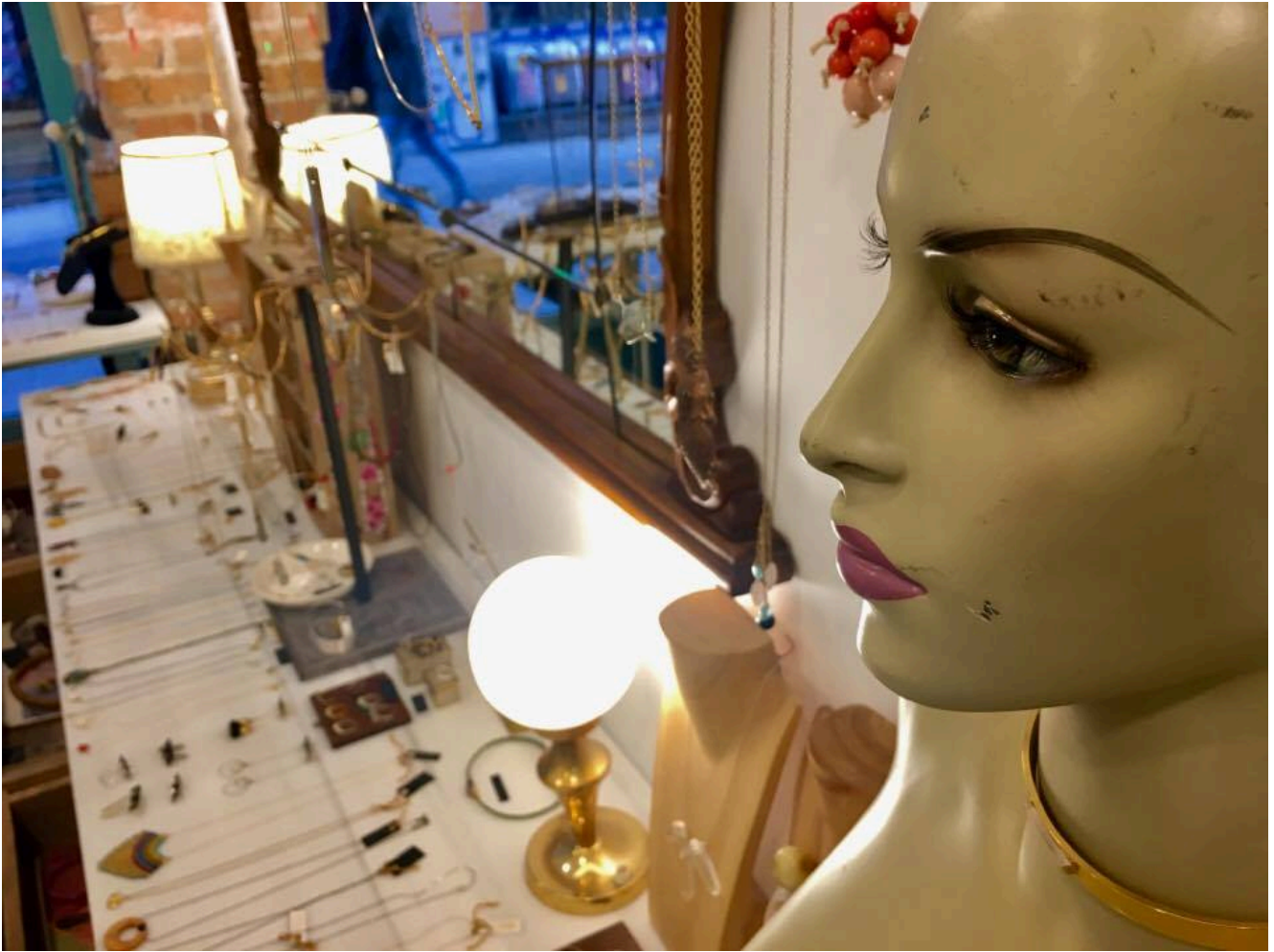
This place is the definition of *castizo*. Tapas in the glass display case, tobacco machines, weird arcade games, and a grumpy server who has probably been here since the place opened (which was 1976, I've learned).

**Ruda Café, for coffee**



Looking for something more modern? We got you. Keep heading down Ruda and you'll come across [Ruda Café](#), a new (opened last year) coffeeshop that's riding the wave of java experts that has hit Madrid in recent years. We're not mad about this trend. And yes, they have wifi. They also sell packaged artisanal coffee and tea, jam, art, and coffeemakers.

**De Piedra, for handmade jewelry**



But there's only so much coffee you can drink (unfortunate, I know). So now that you're fueled up, you're ready to browse the cute little shops of this gem of a street. If you're a fan of jewelry and creepy mannequins, pay a visit to **De Piedra**, an artisanal jewelry shop at C/ Ruda 19. They haven't been at this location long, but the store has been open for some 15 years.

**Molar, for records, books and cassette tapes**





Next you'll come across my personal favorite place on the street, **Molar**. Think record store meets bookshop. They even sell cassette tapes, which is not something you see every day in Mad City.

**Mamá Elba, for something sweet**



Got a sweet tooth? [Mamá Elba](#) has been open a mere 3 weeks, and is already drawing a loyal customer base. Their selection of ice cream (including vegan and gluten-free), cakes, and coffee will leave you overwhelmed by heavenly choices.

**Erre Catorce (R14), for art and design**





[R14](#) is another **brand new spot** on the street, just open for a month. It's a modern interior design shop, with local art, restored vintage furniture pieces (from around the world, namely Scandinavia and the US), apparel, and lots of cool home decor.

Soon they'll be putting on events to promote and discuss interior design and art, so keep your eyes peeled and follow them on [Facebook](#).

**La Tienda de Cerveza, for craft beer**



Next up: craft beer. Okay, I lied before, THIS place is my favorite. [La Tienda de Cerveza](#) is a must in La Latina (and in the city, really). The shelves are lined with hundreds of bottled or canned craft beers and ciders from both Madrid and around the world. They have a few tables in the back, and they hold tasting events often. An absolute must for *cervecerxs*.

## **Tienda Biológica, for something healthy**

Something I love about Madrid is that **you can eat healthy without going bankrupt**. Tienda Biológica is living proof of this. This small organic food shop sells health products at reasonable prices, and it's run by the sweetest lady.

## **La China Mandarina, for a great meal in a modern space**





And last but not least (and not even covering half of the street's spots), for a great meal and a laidback ambience, visit [La China Mandarin](#) at the end of Calle Ruda (closest to Plaza Cascorro). It's one of those places that masters the art of offering both very traditional and very modern cuisine on the same menu. So if you're craving a *tortilla de patatas* but your friend has a hankering for a vegan burger, there's something for everyone.

They have great wifi and won't roll their eyes if you work on your laptop all morning (I know from experience).

There's also a mushroom-themed restaurant called El Brote! Check out Leah's article about it here:

[\*El Brote: a brand-new mushroom restaurant in the heart of El Rastro\*](#)

Calle Ruda is just one of a plethora of tiny goldmines in Madrid. If none of these spots call your attention (tough crowd!), we suggest you still come to the area on a beautiful day and just get lost. You can't go wrong.

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## **Taproom Madrid: the craft beer bar we were all waiting for**

If you're anything like me, you've been patiently awaiting a bar with a great selection of quality craft beer.

Over the past few years, there have been a few contenders. In fact, just in the past year, several new *cervecerías artesanales* have popped up around the city center, especially in the Malasaña and Lavapiés neighborhoods.

But with relatively small selections, these bars have left the diehard fans much to desire.

That is, until [Taproom Madrid](#) came onto the scene.





Tucked into the up-and-coming university neighborhood of Moncloa, Taproom Madrid offers 40+ delicious craft beers on tap, from IPAs to porters, pale ales, stouts, amber ales and everything in between.

Taproom is one of those place where there's something for everyone. Not sure which beer to order? **You can do a tasting of four different cañas for 10€.** Or you can always ask the friendly and beer-savvy bartenders, who recommended me the Founders' Porter (spoiler alert: it's the stuff dreams are made of).



If you come hungry, Tierra Burrito (the work of the same owners) is right next door, and you can bring your burrito to the bar while you sip a cold one.

**Beer + burritos + good music... what more can you ask for?**



As if that weren't enough, if you're a soccer fan, there's an added bonus: the space's enormous projector screens always have a game on.

Although the space is gigantic by Spanish standards—with two



seating areas plus a patio—the place still gets full to the brim by 8pm. Go early (they open at 6pm) to score a seat.



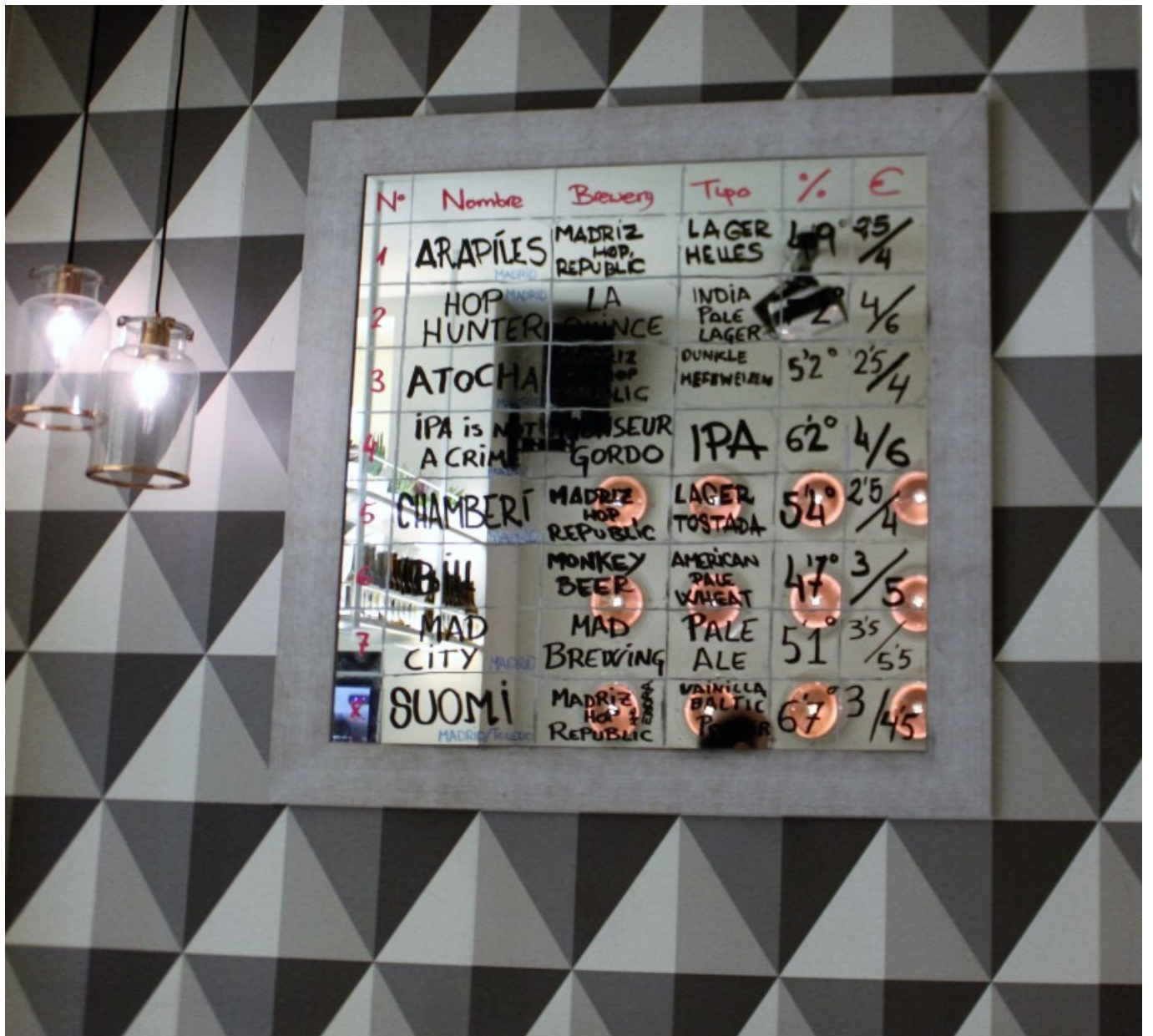
## Info:

- [Facebook](#)
  - **Address:** Guzmán El Bueno, 52
  - **Metro:** Moncloa / Argüelles
  - **Phone:** 915 50 05 85
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# Cervezas Madriz: Craft beer with Vietnamese treats in Chamberí

There is no doubt that Madrid has a long-standing relationship with beer, but the city's newly thriving craft beer scene is revitalizing the bars of its diverse neighborhoods. [Cervezas Madriz Hop Republic](#) attracts those in search of a damn good craft beer and does not disappoint. Each week, their eight taps rotate to include their own artisanal beers as well as a selection of other local and craft beers.





[Cervezas Madriz](#) exemplifies the balance-and-blend authenticity of Madrid from the heart of Chamberí on Calle Cardenal Cisneros. The chic bar draws inspiration from the city itself by naming its craft beers after barrios (including their very own Chamberí) while adding a unique spin to the menu by featuring Vietnamese-inspired tapas. The cat, symbol of Madrid residents, can be seen throughout the bar on every label and menu.



It was Thursday night; my friend Annette and I were seated on the last pair of bar stools except for those in the back corner. The lively atmosphere was amplified by the sounds of chatter and laughter while the bartender, Javi, gave us an overview of the beer list and suggested we try a tasting flight of some of the most popular.

And so we did.





Bar-goers are invited to educate themselves while they enjoy themselves at [Cervezas Madriz](#). The menus feature profiles on selected brews and enumerate the proper way to taste beer.



Following the steps, Annette and I tried the four beers on our flights. While my favorite was the Chamberí and hers was the blonde Arapíles, they all were perfectly paired with our tapas of dumplings and spring rolls.

Find your new favorite artisanal brew? Not to worry, Cervezas Madriz can bottle it for you take bring home.

Madriz offers a fresh, new atmosphere where craft beer connoisseurs can taste the spirit of Madrid.



# Info

[Facebook](#) & [Web](#)

**Address:** Calle Cardinal Cisneros 21

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## La Virgen brewery – worth the trip out to Las Rozas

As you might imagine, dragging myself out of bed and going to work on a Saturday morning is not really my idea of a good time, especially when it involves getting on a bus and schlepping all the way to Las Rozas. Ok, so it's not really THAT far (about 20 minutes on the bus from Moncloa) but since I was making the effort to get out there, why not *aprovechar* and visit [Cervezas La Virgen](#) brewery and tap room afterwards?



I'm sure most of you have tried one of the delicious artisan beers made by La Virgen, or at least seen them around at events like MadrEat. At their brewery in Las Rozas they offer [tours](#) (on Wednesdays only), tastings and, most importantly, a tap room where you can sample all of their tasty beverages. After I was done with work on Saturday, I toddled off to meet my friends there for some lunch and a few beers in the sunshine.





The brewery is located on an estate called Európolis, which perhaps isn't the most picturesque corner of Madrid, although there was a nice yard full of cherry pickers across the road, plus the shop next door was called Bebópolis (sadly just full of baby stuff, not another place to drink at).



We tried the Madrid 360 beer and a tasty IPA called Esperanza (they'd run out of the Veraniega) and both were excellent.





They also serve a variety of bar food, including burgers, hotdogs and plates to share such as potato wedges and *pinchos morunos*. Again, all very tasty.



It's a popular spot for a Saturday afternoon, so all of the long tables inside were heaving with punters eating, drinking and making merry. We managed to grab a table outside on the terrace, which was very pleasant in the sunshine and afforded us the excellent view of the aforementioned cherry pickers. The whole place really had the feel of an American brew pub about it.



La Virgen isn't exactly in the most convenient of spots, so the easiest way to get there is probably by car. However, if the car isn't an option or no one fancies being the designated driver, there are plenty of buses from Moncloa to Las Rozas, and it's a short(ish) walk to the brewery from there. The tap room is open every day from 12:30-16:30 and from 18:30-00:00, except for Sunday afternoons and Mondays. And for those of you who just can't get enough, they also do beer to take away!





## Info

Where: Parque Európolis nave A, Calle Turín, 13, 28232 Las Rozas, Madrid

Phone: +34 910 804 742

[Website](#), [Facebook](#) and [Twitter](#)

Book tour [here](#)