

# 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](#): [@thestyckco](#)
- *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<sup>o</sup>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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## **Context Tavernas and Tapas, a culinary tour through the bars of Huertas**

If you've done any traveling lately, you might have noticed that **food tours are rapidly becoming a global trend**. Companies around the world now offer guided visits to restaurants, bars, and markets, promising to let you in on culinary secrets or show you how to eat like a local. Madrid is no exception. In fact, this city has more than its share of options, thanks to



its vibrant dining scene and world-famous cuisine.

I recently had the chance to participate in a food tour for the very first time, thanks to [Context Travel](#). The company offers “**tours for the intellectually curious**” in cities across the world, including several in the Spanish capital. Many are focused on history or art, but this one was especially intriguing: [Savoring Madrid: Tavernas and Tapas](#).

According to the Context website, the goal of this culinary tour is to define the concept of tapas through tastings at *tavernas* in the city center. Like all of their [Madrid tours](#), it’s meant to offer an in-depth look at local culture, customs, and in this case, cuisine. But considering the dozens of bars, restaurants, and specialty dishes that are scattered throughout the city, how could it be possible to cover such a broad topic in just 3 hours? That’s what I intended to find out.





Intricate mosaics decorate the exterior of one of the many historic bars in Huertas.

## Hungry for history

The tour began at 7pm outside the Westin Palace hotel, close to many of Madrid's main tourist attractions. Context limits the size of their tours to create a personalized experience—this one consisted only of me and a couple who were on vacation.

Our guide was Tessy Carrada, a culinary journalist of Mexican origin who moved to Madrid a few years ago. She started off by explaining the basics, with the help of maps and diagrams: **what are tapas, where did they come from, and how are they eaten?** What makes Spain's cuisine unique? What can you expect when you go out for tapas in Madrid?

Next she told us how the tour would work. We'd visit three or four places, all in the Huertas neighborhood (also known as [Barrio de las Letras](#)). The idea was to show us non-touristy spots, the kinds of places locals go, where we'd get a **true taste of the local culture**. At each place, she would order a few tapas to share, taking into account our preferences, interests, and appetites. With the ground rules laid out, we set off into the city.

## Cervecería Cervantes



First up was a true classic, a place that was packed with customers even at the early hour of 7:30pm. We ordered drinks, and Tessy explained the particularities of Spanish brewing as we admired the collection of beer cans displayed on the restaurant's walls. The waiter brought out a plate of giant olives and mussels, exemplifying the tradition of providing something to snack on along with every drink.







Tessy then ordered several *raciones* to share: **ham croquetas with padrón peppers, manchego cheese, and jamón ibérico.** As we ate, she offered insight on each and every item: how to make *croquetas*, what makes Spanish ham so special, and how to distinguish true *manchego* from imitations.



I've lived in Spain for a while, and I've eaten (more than) my share of all of these classic tapas, but I'm not exaggerating when I say this might've been the best ham and cheese of my life. It took a lot of self-discipline to restrain myself and save room for the next destination...



# La Fábrica



As soon as we entered this colorful, crowded locale we were welcomed with the sights and smells of seafood. We gathered around an old barrel-turned-table and ordered **albariño** wine to accompany the **salpicón** (a kind of seafood salad) and **boquerones** (marinated anchovies) that Tessy suggested. I was quickly reminded of one of the most pleasant discoveries I've made in Madrid: despite my preconceived notions about slimy, stinky seafood, here it's a true delicacy.





The *salpicón* consisted of shrimp, mussels, and octopus swimming in olive oil with tomatoes, peppers, and onions. It was fresh, light, and incredibly delicious. A loaf of crusty bread was brought to the table, and Tessy encouraged us to break off pieces and soak them in the flavorful oil.



The *boquerones* were perfectly seasoned and accompanied by olives and crispy potato chips. We were also served a small plate of cheese and chorizo—but it couldn't compete with the perfection we'd already experienced at Cervantes. The star here was most certainly the seafood.

## La Vinoteca

Although we attempted to find a spot at the renowned Casa Alberto, at 9pm on a Saturday night it proved difficult. Instead we went to La Vinoteca, which had a much more **modern and upscale atmosphere** than the previous bars. We ordered wine and cava from an impressively long and detailed list.





To round out the night, Tessy ordered **patatas bravas** (fried potatoes smothered in slightly spicy sauce) and two **pinchos** (small toasts): one topped with spinach, goat cheese, and caramelized onions, and another with potato cake and duck magret.

Although the ambience here was lovely and the wine exceptional, I have to admit that the tapas weren't quite as impressive as their successors. That being said, they were still delicious, and certainly provided a well-rounded sampling of some of Spain's most famous specialties.





For the last course of the evening, Tessy chose a **layered trifle of chocolate and cream**, as well as a sort of **mini apple pie** topped with vanilla ice cream. Although these were pretty standard sweets that didn't exactly scream "Spain," it's hard to complain when there's chocolate involved. After devouring dessert, we parted ways for the night with full bellies, satisfied palates, and a whole lot of newfound knowledge.

## **An interesting aftertaste**

For me the best part of this tour, surprisingly, was not the food itself (although of course it was incredible). As a resident of Madrid, I can get authentic tapas whenever I want, on nearly every street corner. What this experience offered me was the chance to engage with the food I was eating on an intellectual level: to learn why tapas are called tapas, what distinguishes *jamón ibérico* from *jamón serrano*, and so much

more. **It was a lesson in being conscious of what I eat and the history and culture it reflects.**

For travelers who only have a few days to sample the best of local cuisine, who don't speak Spanish, or who simply don't know where to begin, Context provides an ideal solution. **Tessy's insider knowledge and impeccable taste made for an interesting, entertaining, and thoroughly authentic journey through the taverns of Huertas.**

Whether you're a tourist who wants to experience the tapas culture firsthand, or a seasoned local who wants to learn more about the city you love, you'll find what you're looking for in the Context Tavernas and Tapas tour.

**To learn more about Context or book a tour, click [here](#).**

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## **María Pandora, a dark and artistic champagne bar in La Latina**

If you've ever spent an evening watching the sunset with a liter of Mahou in Parque Las Vistillas (and if you haven't, get on that ASAP), you may have spotted this beautiful, borderline-creepy cocktail bar, María Pandora.







Cryptic, dripping golden letters read MARÍA PANDORA, and the sound of a dramatic poetry reading demand the curiosity of



passersby not yet in the know.



Once inside, you'll already be hooked: every inch of the walls is covered with sinister sketches, the tables are adorned with misshapen melted candles, and vintage furniture adds the finishing touch to make you feel like you're in a haunted mansion.





But despite the ghoulish vibe, the servers here are cheery and chatty. When we ordered champagne and white wine, our server plopped a frozen raspberry in our glass, assuring it would add a little somethin'-somethin'.

Oh, and the tapas here are my kind of food: mounds of candy and fruit.







But the best is yet to come. A meeting point for lovers of art, the bar also functions as a stage for poetry readings,



*microteatro*, and literary chats several nights of the week. The wall of antique books are for sale (but the century-old portraits of the owner's family are not).



Sign up for an event, order a glass of bubbly, and if you get there early enough, grab a window seat. María Pandora does not disappoint.

*\*Just note that their opening hours can be a little funky – they tend to open at 7pm except on Mondays, although sometimes they throw private events. So it's best to call ahead to make sure they're open!*

## Info

- [Website](#) & [Facebook](#)
- **Phone:** +34 910 42 82 13



- **Address:** Plaza de Gabriel Miró, 1
  - **Metro:** La Latina or Ópera
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# A Year of Menus Del Día in Madrid

Tapas get all the fame in Spain. Drinking wine, nibbling chorizo, sharing little bites late into the night—the tapa is romantic. Never mind that the definition is slippery and the quality unpredictable, or that an evening of tapa-hopping can cost you more in the end than sitting down for a proper meal.

But I'd like to take a moment to celebrate a lesser-known Spanish food tradition, one that's equally praiseworthy but seldom mentioned: the *menu del día*. These three magic words will get you a three-course meal, with bread and wine included, at an incredible fixed price.

Beginning as a government-mandated measure during the Franco years, this practical lunch tradition was designed to provide affordable meals to day laborers during the workweek. While no longer required by law, restaurants have carried the tradition full-force into the 21st Century, with even high-end establishments kneeling down to offer those of us on tighter budgets delicious lunches at bargain prices. **It's not as sexy or unique as the tapa, but the *menu del día* forms an integral part of the Spanish food culture and is perhaps one of Spain's best-kept secrets.**



## The Club.

Over the last year some friends and I decided to take advantage of the *menus* around Madrid. I wouldn't call us a club (ignore that I just did) but rather a shifting group of buddies hanging out over a different meal every Friday. We would fluctuate between two and ten people, though it was always anchored by a couple die-hard members, myself included.

I recommend that anyone with the opportunity start their own tradition as well. It's a great way to try new food, see new corners of the city, and hang out with all the other no-goodnik three-day weekenders over something other than a bar stool.

**We had only four rules. All menus had to be:**

1. In one of the central barrios.
2. Less than 15 euros per person.
3. Good quality food.
4. Good quality people.

## The Rankings.

This list is limited to our *menu del día* meet-ups over the past calendar year. I included both food and atmosphere in my decisions, though the process was by no means meticulous; I'm going off little more than my general impressions of each place. I also recognize this list skews toward trendy restaurants, which is partly because we liked to use the meet-up as an opportunity to get into otherwise busy spots (Friday lunch was normally little hassle), but also as a much-needed break from the every-day Spanish fare. It's worth noting that sometimes little Spanish joints in the outer barrios do the best *menus* of all!

### 1. [Bacira](#) (Chamberí, 14 euros)





It's pretty astounding that a restaurant with a waitlist of more than a month offers a 14-euro fixed-price meal. If that's not a testament to the spirit of the *menú del día*, I don't know what is. Make a reservation, wait it out, and go here. The food is a fresh take on the Mediterranean-Asian fusion that's the rage in Spain these days (thanks, David Muñoz) and the dining room is bright and welcoming with all the touchstones of modern aesthetics (dangling bulbs, faded wood, dark blues and whites) without feeling hackneyed. The food is fresh, creative and delicious. We felt like sexy young business people at English teacher prices.

## 2. [Gabriel](#). (Conde Duque, 14 euros)



You know you've chosen your restaurant well when you find

yourself eating next to Javier Bardem. The rich and famous have good taste, much better than Joe Nobodies like us, but this place stands on its own. The cuisine consists of modern takes on Spanish classics though there are the occasional Asian influences (again, all the rage), and the desserts are incredible. It also has the nicest bathroom in Madrid—shit's straight out of a William Sonoma catalog. Atmosphere is cozy, intimate, and occasionally Bardem-ridden.

### 3. [Momo](#) (Chueca, 11.50 euros)

Unlike other restaurants that include maybe two or three options for a first and second course, Momo offers the entire menu for the *menu del día*. The food is delicious and varied (again, some Mediterranean-Asian fusion going on—I'm spotting a trend). The dishes can sometimes be a bit sauce-heavy (or maybe my tastes are becoming more Spanish) but choose wisely and you'll love your meal. This is one of my go-to *menus del día* when I have visitors because of the wide selection. They also have a menu de noche for a reasonable 18 euros (same as the day menu), but if you're going to be in the area for a reasonably-priced dinner, I'd suggest **Baco y Beto**.

### 4. [Badila](#) (Lavapiés, 13.50 euros)





This restaurant is intimate and classic (the chef himself sometimes takes the orders) with faded white wood walls and a chalkboard listing the daily specials. The food is classic Spanish with a touch of 'lo moderno,' and everything is fresh and seasonal. It's still the best *crema de verduras* I've had in Madrid (had seasonal squash with a couple slices of intense chorizo), which says a lot in a city obsessed with creaming vegetables. Here's a [previous post on Badila](#).

**5. [La casa dei Pazzi](#) (chueca, 11.50 euros)**



Casa dei Pazza

Just to switch things up here, let's focus on quantity. Casa dei Pazzi offers a substantial salad as a starter and then a whole Italian-style pizza for your main course. There's also wine, bread and dessert. You'll wonder how you got away with paying only 11 euros, half-expecting to look over your shoulder as you leave and see an angry Italian chef charging



after you with a pizza paddle.

## 6. Los Chuchis (Lavapies, 11 euros)



Maybe the most charming atmosphere in the list, it feels a bit like an old diner, with a few tables around a large bar and counter in the middle, the hustle and bustle of the waiters running around and the steady chatter of regulars. The food's great too. We showed up at 1:30 and it was fine, but it filled up quickly. Check out our [previous post on Los Chuchis](#).

## 7. Bar Galleta (Malasaña, 11.50 euros)





This trendy restaurant in Malasaña has a similar feel to Maricastaña (see below), with both doing modern takes on classic Spanish food, though Galleta's menu skews a bit more French. They're also on the same street, so if you don't like the look of one *menu*, try the other. I prefer the atmosphere here though—the warm gold lighting, the wide French doors to the street, the wood and brick interior with wild flowers in vases around the restaurant. When we went the food was classic Spanish but good (crema starter, *entrecot*, a fruit desert) but *the menu del día* seems to change frequently and dramatically, so you can probably catch it on a great day.



## 8. Maricastaña (Malasaña, 11.50 euros)



The food is classic *menu del día* –your typical *crema de*

verduras starter (or hummus or a salad) with a protein-focused second (*lomo, entrecot, meluza*)—but what they do, they do well. It has a bit of that same late-2000s trendy look to it—exposed brick, sanded wood shelves, dangling lightbulbs and fading white paint—but they manage to pull it off. Galleta wins by a hair, but they’re both nice dining experiences.

## 9. La Candelita (Alonso Martinez, 12 euros)



We all enjoyed this place. They describe their cuisine as “Latin Criollo” (though it leaned more Spanish than Latin American) with a warm Latin-inspired atmosphere. They publish examples of their *menú del día* right on the website <http://lacandelita.es/carta/menu-del-dia/> so you don’t have to take my word for it!



## 10. TukTuk (Chamberí or Chueca, 10.50 euros)



TukTuk doesn't even need mentioning on an English-language Madrid blog. They do a nice variety of Southeast Asian dishes and have great quantity and quality menu for the price, so it's always a popular suggestion in the expat community. If you've lived here for over a year, you've definitely heard the typical "let's all go TuckTak! Takatuk! TACKATACKATUKKA!" They're pronouncing it wrong, though—it's "tuktuk." Read our [full post on Tuk Tuk](#).

## 11. La Tragantúa (Huertas, 12 euros)



(photo credit Carlos Olmo Minube.com)

This place was consistently called the best menú del día in Madrid on TripAdvisor last year, and it might still have that reputation, but the second time I went, the quality and presentation seemed to have slipped. Who knows, it may have been an off day. I don't know how you would characterize their food—it's a bit of a Spanish-and-everything fusion. I would sum it up as "rich." Be careful to mix up the starter and second course, otherwise you'll be like "why'd I order fried cheese in blueberry sauce as an appetizer for pesto-smothered pork?"

## **12. My Veg (Malasaña, 15 euros)**





I bumped My Veg down a couple notches because they didn't include a drink with the *menu del día*, which is an insult to the very tradition! The final cost was closer to 18 euros, making it the most expensive *menu* we had all year. In terms of quality, it would be closer to the top. All the food was market fresh (they pride themselves on "tomatoes that taste like tomatoes") and the presentation modern and meticulous. It's a much fancier place than the outside suggests. Just ignore the terrible name.

### **13. El Apartamento (Huertas, 12 euros)**



I came here after a particularly intense bike ride and without showering, so my memory is one of me hunching over my plate apologetically avoiding eye contact with all the well-dressed businessmen eating around us. The food was delicious though, Spanish food with a modern twist. I managed to take this blurry photo before losing all control and smashing my face into my plate in a black-out feeding frenzy.

#### **14. [Siam](#) (Conde Duque, 11.61 euros)**

I'm a sucker for Thai food and this place does a decent job for the (oddly specific) price. They include tom yum soup or pad thai as a starter, then a stirfry or curry as a second. The atmosphere is a bit odd, it feels a bit like a theme restaurant. While we're on the topic of thai food, I actually prefer the menú del día at **Maia Thai (Plaza de España)**, though it doesn't rotate much, and sometimes the new **BambuBox (Chueca)** has Tom Kha as a starter, which is nice. I



haven't included either of those on the list because they weren't done as a menu with the group. Also: **Krachai (Alonso Martinez)** has very high quality food and some Michelin nods, though the menu is expensive, doesn't include soup, and doesn't rotate much.

## **15. Taberna DNorte (Sol, 10 euros)**



So this place has a surprisingly nice interior and the food wasn't bad (a decent-sized burger, a pisto starter for me, someone got a salad) but it's located in an exceptionally ugly plaza between Sol and Gran Via and attached to a drab little hotel. It's the kind of place you'd expect to see a man in a disheveled suit drinking a mid-morning cocktail and nervously waiting to meet his mistress.

## **16. Vietnam 24 (Chueca, 11 euros)**



The menu food isn't bad, but it's not particularly noteworthy. We all had some type of chicken or beef stir-fry but they seemed to lack those bright fundamental vietnamese tastes (mint, lime, basil). I also would've liked to see pho as a menu option, but that's wishful thinking. I prefer **La Petit Hanoi** in malasaña.

**17. EL b\_US (Sol, 10 euros)**





Everyone else loved this place (including TripAdvisor, where it has some pretty outstanding rankings). It has a unique design concept I guess, but I was not blown away by the food. I also have no idea how we're supposed to pronounce it. "El bus?" "El beh- OOS?" I end up saying it like I'm hesitant to recommend it, which I guess I am: "El b'us."

**18. [Vivares](#) (chueca, 9.90 euro / 12 euros veg option)**



This restaurant is popular for lunch in Chueca, but I can't figure out why, exactly. We experienced so-so food in a chaotic environment, nothing extraordinary, and the menu felt a bit too long for them to focus on any type of seasonal speciality. My strongest memory is that it was too loud. "Alright, gramps" you're probably thinking, but the sensation was like being in an adult Chuck-E-Cheese without any of the cool robot puppets.

## **19. [La Mucca](#) (Malasaña, 10 euros)**





I enjoy La Mucca for dinner. They have a good boletus pizza and some quality appetizers, and it's lively and fun in the evening. For lunch, this place disappointed. It was the first *menu del día* where someone had to set aside a dish—a greasy open-faced sandwich with an odd flavor. We were also sitting on the slanting terraza with the harsh mid-afternoon February sunlight blinding our eyes and giving the greasy *Tosta* an even more washed-out, dreary look. The highlight was this salad, but even that can be made easily at home for much cheaper. We sat there dreaming of all the better places on this list, knowing that next week was a fresh start.

## Final Thoughts:

You might have noticed almost none of these get awful reviews, but that's simply because none of these places were awful. Maybe it's a testament to our rigorous selection process, or maybe we just enjoyed ourselves everywhere. If a place were awful, I would have said so.

I think of Homer the food critic: "I'm giving this my worst review ever: seven thumbs up."

I have more recommendations for *menús* around Madrid that were not included in this list because we did not go there in our Friday group. I had to set a limit for the list somewhere. **Please add your suggestions below or on Facebook and we can compile another post.**

## Gallery

(all photos were snapped on scene with an iPhone, unless otherwise indicated)





Asian-fusion ceviche at Bacira



Duck confit at Gabriel





Bacira dessert



Stew as the main course at Bacira





Bacira appetizer



Vivares Salad





Vietnam 24



Del Norte





Casa dei Pazza



Badila





Badila crema de calabacín



TukTuk





El Apartamento



La Candelita





Bar Galleta



Bar Galleta





Bar Galleta crema



Bar Galleta





Greek salad starter at La Mucca, Malasaña



Gabriel





Gabriel crema



Gabriel Menú



trufa y espinacas escalfadas

- Ensalada de calabaza con pollo confitado
- Humus de lentejas con pan sarda

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Solomillo ibérico con salsa de mostaza & crujiente de plátano

- Atún a la plancha con reducción de Pedro Ximénez y verduras

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Maricastaña





Gabriel dessert



Gabriel dessert



Maricastaña