

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 EEE 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 & totalales.co.uk)

La Osita

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

Espacio Cervecerero, Mini Mahou Brewery in Madrid

Mentally bookmarked for more than a couple months, we finally stepped into Espacio Cervecerero Mahou in Alonso Martínez and were not let down. Having no expectations allowed us to be surprised at every turn in this small but compact venue. **It's a little bit brewery and tasting space, a little bit restaurant, a bit gift shop and a bit urban art showroom.**

It's perfect if you've got family or friends visiting or no plans on any given evening. You'll certainly be surprised by this unusual center of Madrid find. **Did you know Mahou is a family-run business? Or that they made a Stout? And an APA (American Pale Ale)?**



At [Espacio Cervecerero](#) each is served on an individually descriptive coaster for each beer but your “beersommelier” will tell you all about it anyway. These little details are what makes this place unique. It feels small in square meters but packs a lot.



There are few beers on tap but this allows for more information to be revealed regarding each one. Before you leave, you'll be asked to evaluate what you've tried on one of a few iPads set opposite the bar.



If you go through the graffiti and mirror covered hallway, you'll reach the restaurant. Like myself, you may be distracted by the exposed industrial decor but don't forget to grab a board game to play at your table on your way in if you like.



You'll find that the menu is limited but gourmet and ideal for tasting a few different plates. Our waitress suggested we try the *ensaladilla rusa* (potato salad) which we did and she was right; it was definitely an elevated take on the typical bar food.



There are events at the bar which you can join like a guided “micro brewery” tour, a beer tasting for newbies and one for more seasoned beer drinkers – an international workshop in which beers are brought in from Belgium, Central Europe and Great Britain for tasting and learning.

And though there isn't much information on it, there also appears to be a cooking class using, you guessed it, Mahou! However, it isn't clear whether you watch or actually cook.

In the end, we saw Mahou's classier side and we'd definitely go back.

By Caitlin English

Espacio Cervecerero

- [Website](#)
- **Address:** Calle de Génova, 5
- **Metro:** Alonso Martinez, Colon
- **Hours:** Open everyday from 12pm-midnight (closed on Sundays)

You may also like:

- [La Virgen Brewery, worth the trip out to Las Rozas](#)
-

Tapapiés: a guide to everyone's favorite food and culture festival in Lavapiés

It's that time of year again. The air is turning chilly, the leaves are starting to change, and the millennial obsession with all things autumn is taking over social media. But here in Madrid, there's a whole different reason to be excited. With October comes [Tapapiés](#), the annual festival that inundates the streets of the [Lavapiés neighborhood](#) with delicious food, cheap drinks, and live music.

For 11 days at the end of October (this year's 7th edition lasts from October 19–29), dozens of restaurants and bars in Lavapiés offer a very special deal. Each one develops their own **signature tapa**, and offers it to the public for just **€1.50**. For an extra euro, you can also get a *botellín* (a 250 ml bottle of beer) to wash it down. The [event](#) is sponsored by

Barcelona's Estrella Damm, and at most places you can choose between a regular beer or Damm Lemon (beer and lemon soda).



A bar advertises its participation in Tapapiés with the festival's official poster.

Lavapiés is known for its incredible cultural diversity, with large immigrant populations from all over Africa, South America, the Middle East, and Central Asia. As a result, it's full of [international eateries](#) offering everything from [Senegalese thieboudienne](#) to Syrian sweets. A good number of these establishments participate in [Tapapiés](#), which means that in one night you can practically eat your way around the world, just by exploring the neighborhood's sloping streets.



The delicious “Crepioca” tapa from Saboor Tapioca

In other words, **this [festival](#) is every adventurous foodie’s dream come true.** There are various strategies for tackling the overwhelming amount of options (**122 tapas in total**) and chaotic crowds. You can simply wander around, dropping into whatever bars you come across and trying your luck. Each one usually advertises a photograph of their tapa with a huge poster out front, so you’ll know more or less what to expect. Don’t forget to stop by **[Mercado de San Fernando](#)** and Mercado Antón Martín, where several vendors also participate.



A tray of tapas at Toscanaccio Italian bakery: marinated eggplant, walnuts, goat cheese, and sun-dried tomato pesto on spelt bread

If you're (A) a picky/allergy-prone eater or (B) determined to try as many different tapas as possible, you might want to consider a more organized strategy. Ask for a brochure at any of the participating places—you'll get a **pocket-sized booklet that contains a list of every single tapa being offered**, as well as a color photograph and a detailed ingredients list for each. They're all plotted on a numbered map, so you can plan out your ideal route. Be warned, though: it's hard to stick to a set plan when there are so many tempting options around every corner.



Dishing out the special tapa at Maloka Bar Brasileiro: yuca in a coconut milk sauce with peanut pesto

My advice? Grab a group of friends who aren't afraid to elbow their way through some crowds and try as many new things as possible. This is not an activity for those who would rather settle in at a cozy restaurant for a relaxed dinner.

Expect to eat standing up while balancing a beer in one hand a a tapa in the other, and shouting at each other just to be heard. **It's messy, it's crazy, it's loud—and it's totally worth it.** The frenetic and colorful spirit of the neighborhood is never more alive than on a night of [Tapapiés](#).



“Carrillada melosa” from Maldito Querer: braised beef cheeks in a sauce of caramelized onion, garlic, herbs, and Pedro Ximénez reduction

To complete the experience, it’s essential to attend one of the [various outdoor performances](#) by local musicians, dancers, and entertainers that take place throughout the event. On Friday, Saturday, and Sunday afternoons and evenings, you can catch live music and shows at nine different designated spots (a full schedule is included in the brochure). There’s also the simultaneous **Chollopiés** festival, which **spotlights the neighborhood’s local businesses** by offering [special discounts](#) on certain products.



Maybe you live in Lavapiés and want to get to know your *barrio* better. Maybe you've never been and want to see what all the hype is about. Or maybe you're just hungry, thirsty, and low on cash. Whatever the case, [Tapapiés](#) is bound to become one of your favorite events in Madrid. If you go into it with **the right mindset, a healthy appetite, and a handful of coins**, I guarantee that come next October, there'll only be one thing on your mind. Who needs pumpkin spice lattes, anyway?

Info

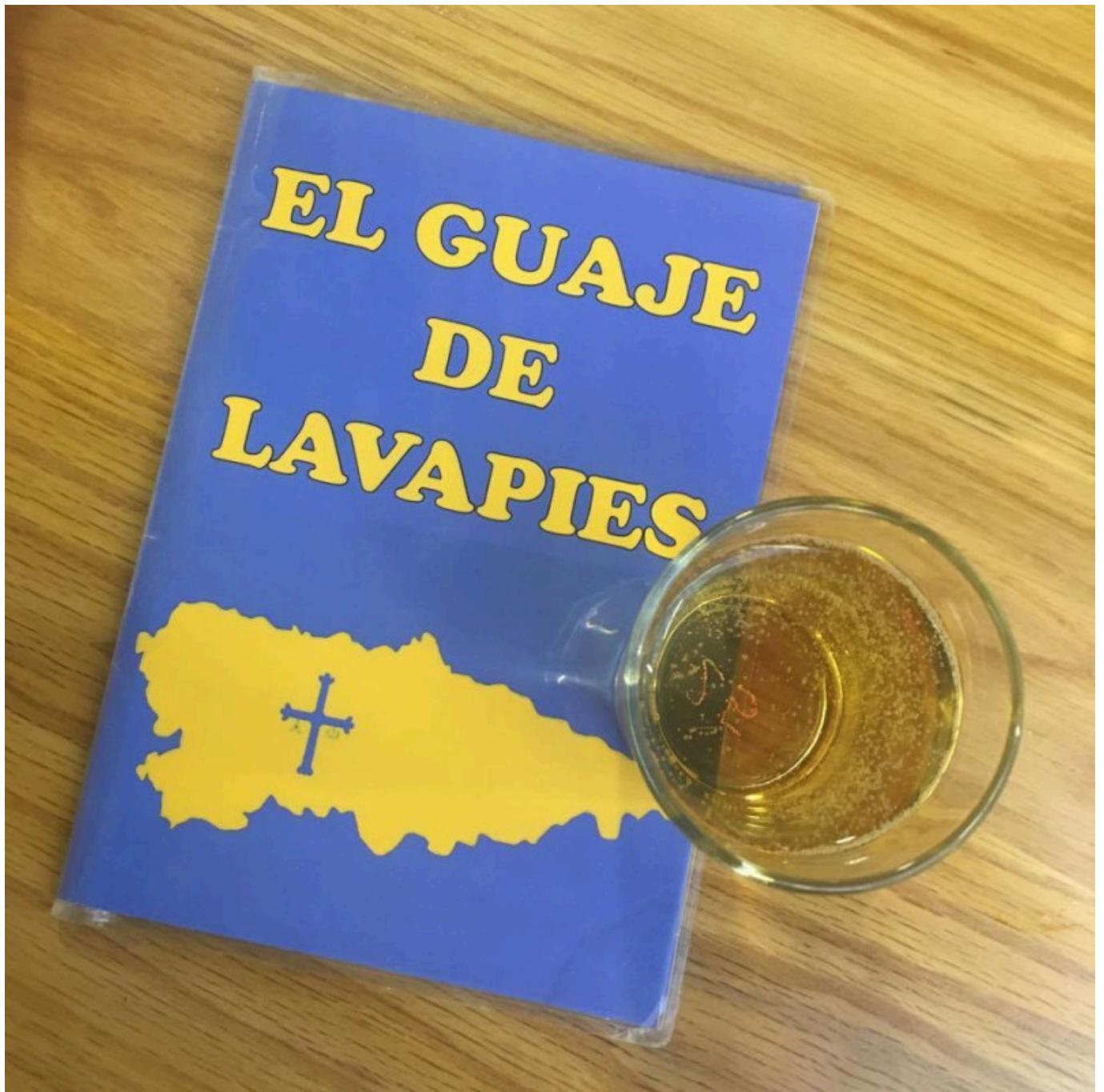
- [Facebook](#)
- [Website](#)
- [Instagram](#)

Check out our roundup of [Tapapiés' offerings last year!](#)

El Guaje de Lavapiés, an Authentic Asturian Oasis

Tucked into the [Mercado de San Fernando](#) is a tiny piece of Asturias. From the *queso gamoneu* to the blue-and-yellow flags marking their territory on every spare inch of the bar, you'll feel like you're really there.

[El Guaje de Lavapiés](#) is a *sidrería* that offers some of the most high-quality Asturian ciders, cheeses, and cured meats Madrid has to offer.



Rafael, the owner, is known around town as "[El Guaje](#)," a term used to refer to someone younger than you in Asturias. El Guaje opened up shop 10 months ago, and is happy with his success, although his dream is to open a full-size restaurant.



Is the space enormous? No. Does it have wifi? Also no. But what it does have it much better: delicious food, good prices, and no big chain of production and distribution—everything comes straight from our northern neighbors and is grown and made naturally.

Here you see El Guaje's *tosta con membrillo y cabrales*—toast with quince paste and blue cheese produced by rural dairy farmers and cured in natural caves (€3.50).



Of course, you can also buy these products in bulk to take home and enjoy later.



But if you're like me, and nothing hits the spot like a good craft beer, El Guaje's got you covered, with a selection from Caleyá of pale ales, IPAs, ambers, etc., as well as your trusty Estrella and Mahou.



If you're lucky, you'll arrive in time for the show—there's an open space at the center of the market, which happens to be right in front of this bar, where they put on dancing shows, plays, and other cultural events.

iPuxa Asturias!

Information

- [Facebook](#)
- Address: C/ Embajadores, 41 inside [Mercado de San Fernando](#)
- Hours: Vary by the day, but typical market hours. Most business on weekends!

PS: Right in front of El Guaje is another one of our favorite stands, [Mercado de Lisboa](#). Check it out!

Beer Festival in Palacio Vistalegre!

With an array of brews, this [Beer Festival](#) in Palacio Vistalegre February 25-26 and March 3-6 will blow you away! Designed to be family friendly and accompanied by live music, a global variety of meat and a playground for the kids, this festival is open to all. All people and all ale from Irish reds to Belgian blondes, Mexican pales and more. Though limited, admission is free and all children under the age of 18 must be accompanied by an adult and abstain from consuming alcohol, other options will be available.

The festival is open from 7:30pm – 12am on Thursdays and Fridays, 12pm – 5pm on Saturdays and 12pm – 10pm on Sundays.

Located in Palacio Vistalegre Arena on Calle Matilde Hernández, the nearest metro station is Vistalegre

Like their [Facebook](#) page