

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!](#)

Little Bites of Tapapiés 2015

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

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

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

1. #37 La Amparito – C/ Amparo 88



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

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



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

3. #91 Tribuexete – C/ Tribulete 23



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

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



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

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



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

Inside Mercado de San Fernando

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

6. Exargia



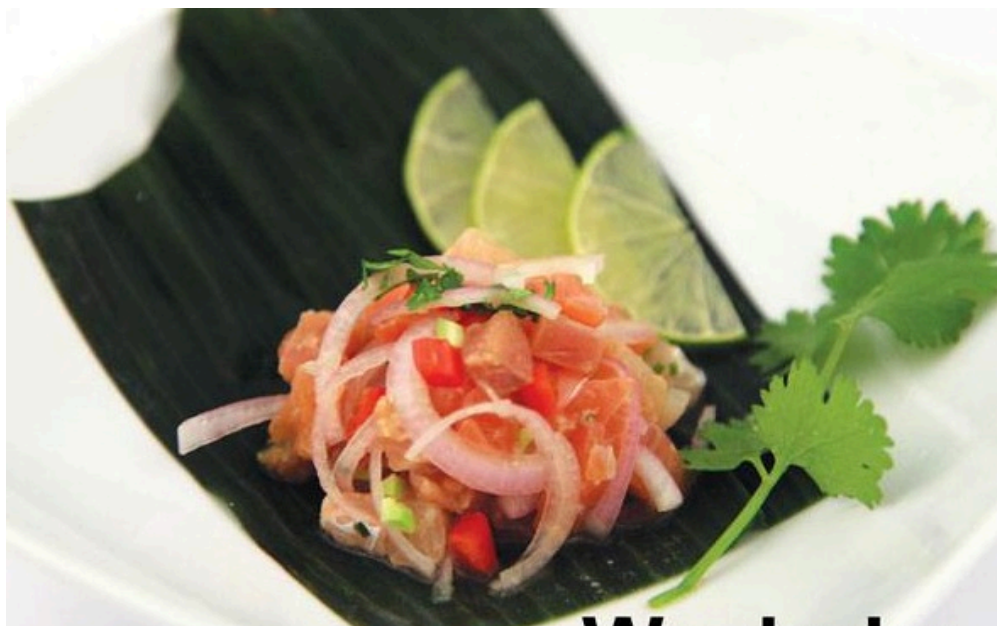
Bekri Meze, representing Greek cuisine, consisted of little bits of pork loin with rice, feta cheese and a white wine tomato sauce.

7. El Saja



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

8. Washoku



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

Which Tapapiés tapa is your favorite?

Tapapiés, one-week tapas and music festival in Lavapiés!

From Oct. 15th-25th, the already vibrant neighborhood of **Lavapiés** will be hosting its fifth edition of [#Tapapiés](#) – *la ruta multicultural de la tapa y la música* – a one-week celebration where you can enjoy delicious bites from around the world and enjoy **music and theater performances!** A tapa plus an Estrella Damm beer (mini-bottle or caña) will cost you just **2.50€**. As you walk around the neighborhood, you'll be able to easily spot the poster and which bars are taking part in the event.