

Martina Cocina: Cosy Coffee Shop in La Latina

A few years ago breakfast in Madrid rarely consisted of more than a cafe con leche in one of the more traditional tapas bars. **Nowadays the coffee shop scene has really taken off**, and it's becoming more and more common to see quirky little cafes offering brunch, iced coffees and other less traditional options.



[Martina Cocina](#) fits perfectly into this category. It's situated in the **La Latina/Tirso de Molina** area, where you can find a whole host of cute coffee shops. My friend Elefteria and I went on a Thursday morning, hoping for brunch and a good place to catch up.



The cafe is dotted with people working on their computers (**they have wifi**), reading, or having breakfast with a friend. The ambience is fairly calm and quiet, and you can choose to

sit on the communal bench in the middle of the room, or to tuck yourself away at the back on the cushioned sofa. I guess **Martina Cocina** has gone for the “shabby chic” look, with bulbs hanging from the ceiling from rope and an eclectic mix of distressed wood furnishings. The look works, and the vibe reminds me of somewhere I would find in my hometown of Brighton.



The cafe only serves brunch on Saturdays, but we still managed to have a great make-shift brunch, as the cafe has a fairly wide range of breakfast options. Each day they make a selection of different **quiches and empanadas**, and we ordered one of each as well as the more traditional pan con tomate and some yoghurt and fruit. Elefteria is a **vegetarian** and there were plenty of options for her to choose from. All of the food was good, and **we would especially recommend trying the cheese**

and onion empanada. Our waitress was really friendly and warm, which made us feel comfortable enough to sit for a while and work.



The cafe specialises in teas (they literally have a whole menu just for tea) and they also serve coffee from all over the world. I should probably also mention the **amazing looking cakes** displayed by the counter – seriously regretting not ordering one!



The cafe isn't just a breakfast spot; at night they dim the lights and serve beer and wine, making it the perfect place for a relaxed dinner with a friend. It also got pretty busy

around lunchtime, and **their menú del día is a good price, at 10,60 euros for three courses and a drink.**

In short, Martina Cocina offers great service, a comfortable setting and great homemade food in one of the most up-and-coming barrios of Madrid.

Info

- **Adress:** Plaza Cascorro 11 28005, Madrid
- **Email:** info@martinacocina.es
- [Website](#)
- [Facebook](#)

Article by Laura Blaskett

Photos by Elefteria Garos

You'll also like these spots:

- [La China Mandarina, a flashy new bistro in Plaza Cascorro](#)
 - [Lamiak, Basque pintxo bar in La Latina](#)
 - [Cosy Wine Bars in La Latina \(with gluten-free options!\)](#)
 - [El Cafelito, a trendy spot for coffee lovers in Lavapiés](#)
-

La Falda, a cheeky new wine bar and restaurant in Lavapiés

When a restaurant welcomes me with a wine list featuring labels like 'The Madman's Inn' and 'The Perfect Boyfriend', I'm intrigued. When they accompany it with a quality Thai-Spanish tapa and Motown, I'm hooked.



A deliciously smooth glass of Delito Garnacha

[La Falda de Lavapiés](#) is just the kind of tongue-in-cheek tavern that the neighborhood needs, offering quirky bites and a one-of-a-kind wine list to the wide variety of patrons that Calle Miguel Servet attracts. I've stopped in for a bite a few times since it opened in early October, and each time the menu, which only features about ten dishes, has been edited to

include the week's freshest ingredients. Aside from the ever-evolving menu, they also feature a distinctive [menú del día](#) plus daily specials that range from ramen to *callos*, highlighting the kind of international versatility that is all too often hard to find in Madrid.

On my most recent visit, we were offered *secreto ibérico* in sweet and sour sauce as our free *aperitivo* as we browsed the menu. The Thai flavors and fantastic cut of Spanish pork paired nicely with the Delito Garnacha wine we had chosen, and by the time we waved down the waitress to order, our appetites were more than piqued.

We chose four small plates to share between the two of us, testing La Falda's version of the Spanish classics of jamón croquettes and cured beef, or *cecina*, and their ability to **fuse Castillian products with Asian flair** in their pork spring rolls and octopus sandwich.



Mouth-wateringly marbled cecina



Vietnamese pork spring rolls

The *cecina* was some of the best I've tried in Madrid, and I consider myself something of a cured beef expert, ordering it any time I spot it on a menu. While all of the flavors were impeccable, the winner had to be the octopus sandwich with its mixture of Thai herbs and Spanish paprika.



Thai-style octopus sandwich

We only stopped ooh-ing and ah-ing over each bite to sing along with the Motown greats that enveloped the room, and reluctantly put our forks down to watch in awe as the couple next to us jumped up to ballroom dance to James Brown's "It's a Man's World."

La Falda is the perfect example of what makes Lavapiés so special: it puts quality at the forefront and serves its food with a wink, but recognizes that in the end, it's only a space for the vibrant community to enjoy life, and does everything it can to facilitate that. Go for a drink or go for a date. Go, eat, watch the people and leave content in mind, body and soul.

Info

- [Facebook](#)
- **Address:** Calle Miguel Servet 4 (Metro Lavapies or Embajadores)

▪ Phone: 911 688 096

La Hummuseria – a social kind of thing

Today I'm sharing a secret discovery. I considered keeping it to myself both out of selfishness and to preserve its charm, however I've decided that [La Hummuseria](#) deserves to be experienced by anyone who appreciates healthy, wholesome food and a familiar, friendly atmosphere; or indeed anyone with a penchant for hummus. Even if you don't, it's hard not to fall in love with it because it's so damn tasty and healthy.



La Hummuseria is the dream child of newlyweds Lotem and Shai, two young psychologists from Israel who visited Madrid on holiday and for all the obvious reasons fell in love with the city.

They pondered what the city was missing, namely: hummus and this being their passion Lotem and Shai dreamt up *La Hummeseria*. In February 2015 they moved to Madrid and in October 2015 *La Hummuseria* was born. Simple.



Hummus is a traditional Middle Eastern dish made from garbanzos/chickpeas, Tahini and lemon. It is served warm with a touch of olive oil, warm chickpeas and one of their special toppings.

Traditionally, hummus is eaten as a meal in itself so one portion could be enjoyed individually without anything other than fresh pitta. However, to keep the hummus company (Hummus is a social kind of thing, says Lotem) you will find freshly cut salads made from the best vegetables in the market, lemon and herbs.

The hero is obviously the hummus. **There are five varieties of hummus**; the base is freshly made every day using the Lotem and Shai's tradition and secret technique and toppings include mushrooms, lemon and almonds.

To accompany **El Ambiguo**: hummus with tahíni verde, we ordered the oven baked cauliflower with almonds. A crisp and simple tapas sized dish of oven lightly baked cauliflower seasoned with lemon, parsley and chives and coated in roasted almond shards.

The **Ensalada fresca-fresquísima** arrived as a generous mix of cucumber, tomato, chickpeas, carrot and a fresh herb, lemon and oil dressing.



We drank iced tea with fresh mint and felt so gloriously healthy that we almost declined Shai's insistence that we try the **Malabi for dessert**. I am more than glad that we conceded.

Made from Middle East cream scented flowers, peanuts and coconut, this dessert is as fresh and wholesome as everything else and totally delicious.

Hidden off Fuencarral, *La Hummuseria* is the ideal spot for a lazy weekend lunch; reclining in comfortable art deco chairs on the mezzanine level or to grab a quick snack as a break from combing the Malasana shops.

The service is impeccable, you can see Lotem and Shai preparing their food from the open kitchen and they are more than happy to stop and talk to you while you are there. **After all, hummus is a social thing.**

Finally, in case you were wondering, yes they do offer take aways.

Info:

- [Facebook](#)
- **Address:** Calle Hernán Cortes 8
- **Metro:** Tribunal, Chueca

By Alice Josselyn

Also check out [Falafeleria by the same owners!](#)

Lambuzo, Authentic Andalusian Flavour in Madrid

[Lambuzo](#) is a family-run Andalusian restaurant with two locations in Madrid: Calle de las Conchas 9 (metro Opera) and Calle Ponzano 8 (metro Iglesia), as well as a stand in [Mercado de Chamberí](#). Both restaurant locations have a special charm that transports you straight to Andalucía from the moment you step foot inside. The staff is also very friendly and makes you feel at home.

[Lambuzo](#) has already been featured on [Naked Madrid](#) a number of times; it was one of the blog's very first [articles](#) and has since been included in [Where to Take Your Mom in Madrid](#) and [An Insider's Guide to Sol](#). Their Opera location has a downstairs wine cellar where they hold events such as wine tastings and micro theatre, which we always feature on our [events page](#) – be sure to go next time they have one! So as you can see, Lambuzo is already one of Naked's favorite places and I, too, wanted to share my experience with you all.



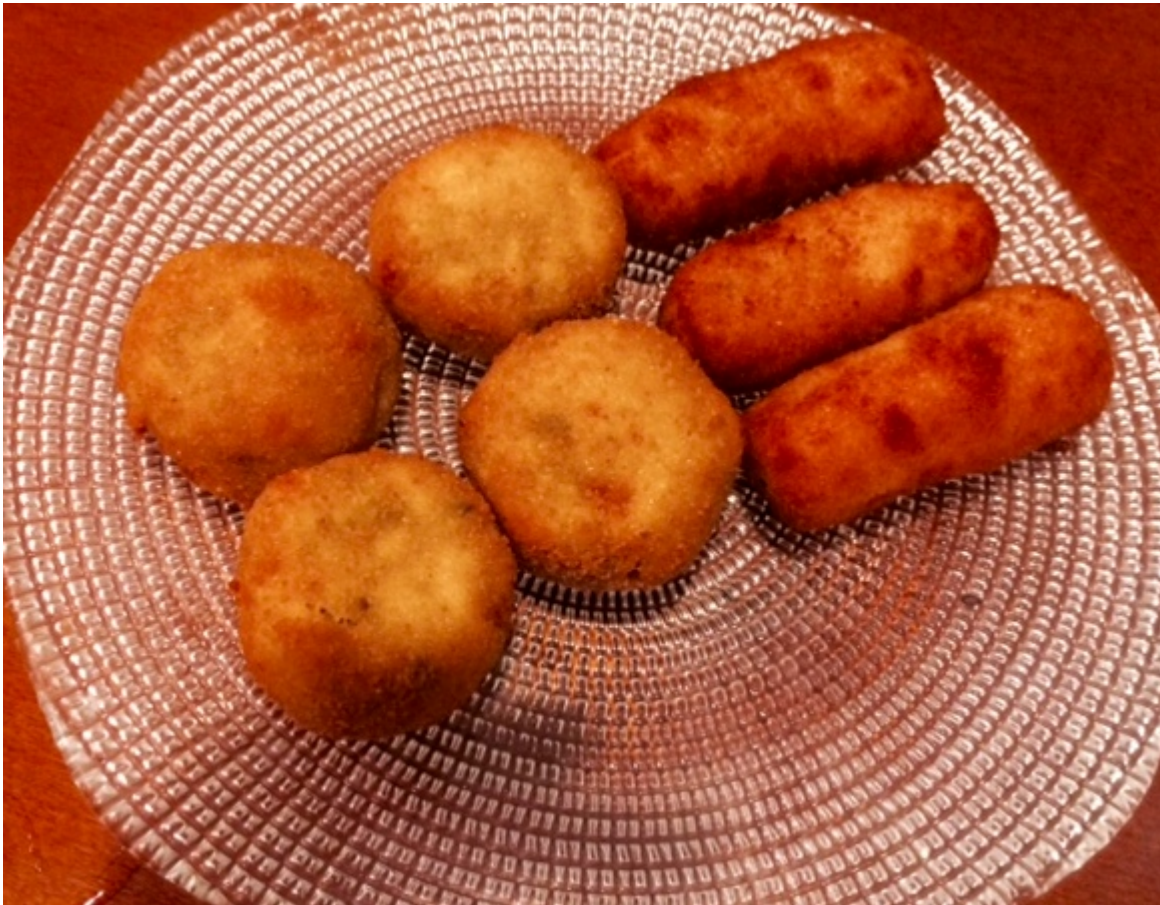
I recently went with three friends and we decided to get a bottle of wine to accompany our meal. The waiter helped us order a **special wine called *Señorío de Heliche***.



The restaurant's dishes are great for sharing so I recommend ordering a bunch of different plates with friends and tasting as many as possible. It's the best way to try new dishes! The first starter we chose was "***Ensaladilla con atún de Barbate***" because it is a house speciality. The flavour was very tasty and the texture of the ingredients was very smooth, ready for the palate!



We also ordered "**Lambuceo de croquetas**" which consist of different types of **croquetas**, such as **al ajillo** (with garlic) and **camarones** (shrimp), that tasted just like the ones our mothers make!



For me, "***Cigarritos de langostinos con Albahaca***" was the most amazing surprise on the menu. Their name translates into English as "***Prawn cigars with basil***". Their careful presentation and distinct flavor make me want to go back right now and order them again.



“Chocos de Huelva” is one of the most popular fried fish dishes in Andalucía, and of course we ordered them to complete our dinner. They are prepared in batter and normally come with a special homemade sauce to dip them in. Delicious!



To sum up, I highly recommend going to [Lambuzo](#) with friends and family – it's an opportunity to get to know a little more about Andalucía, right in the heart of Madrid!

Info

[Website](#)

Address: Calle de Ponzano, 8. Madrid

Phone: +34 915 13 80 59

Reservations advised.

La Jefa Home Bar, a Chic Restaurant near Recoletos

Located near Paseo de Recoletos and Retiro, [La Jefa](#) is a restaurant that makes you feel at home. With a chic and Colonial-style décor, La Jefa serves Mediterranean and fusion cuisine, with a kitchen that opens all day long, offering breakfast, lunch, snacks and dinner menus.



Photo from [La Jefa FB page](#)

On my most recent visit to [La Jefa](#), my friend and I found it difficult to order from **all the delicious options** we had to choose from! For starters, we ordered “**Papitas canarias con ajo cristal**” (Canarian-style potatoes with garlic) “**huevos rotos la jefa**” (La Jefa-style eggs), and “**gambones wanton**” (wonton prawns).







For the main course, I chose “**Solomillo de ternera**” (**veal tenderloin**) and it tasted absolutely amazing! It had a mix of different flavors, enhanced with pepper and a special sauce; plus the meat was cooked to perfection.



My friend chose **“pez mantequilla con tabulé”** (butter fish with **tabbouleh**) with an extraordinary adobo spice, mixed with garlic quinoa tabbouleh. It was so soft that it melted in my mouth.



As far as I'm concerned, wine is absolutely essential for any dinner or lunch. At La Jefa, we decided to enjoy our meal with **a special wine label, named "Juan Gil"**. We made a great choice; it was the perfect compliment to our meal.

All in all, I highly recommend this restaurant for a wonderful meal at a good price, no less. The ambience, food and neighborhood make it a great choice for any occasion!

Info

- [Web](#) & [Facebook](#)
- Address: Calle de Recoletos 14. Madrid
- Phone: +34 916 217 674
- Reservations advised.

Cafés Guayacán, an artisanal coffee roaster in Chamberí

Nestled in the heart of Chamberí is Madrid's latest gem, an artisanal coffee roaster offering a wide variety of specialty beans roasted in-house.

As a former barista and bona fide coffee addict, I was excited to see [Cafes Guayacán](#) open up in my *barrio*. My first visit, I was welcomed by owner, roaster and third generation Madrileño, Enrique, who was eager to share his passion for coffee. Guayacán is not a café but a space dedicated to coffee, with tastings, brewing equipment and, of course, coffee beans.







Boasting a wide range of single origin coffee in 125 and 250 gram take home packs Guayacán grinds your beans according to

preparation method whether you're using filter, Italiana, French Press or Espresso.



The best thing about **Cafés Guayacán** is tasting their coffees and talking with Enrique about the ensuing aromas. In house, you can try Enrique's delicately prepared coffees, brewed using the filtration method without milk. With coffee in hand you can talk about favourite tastes, methods and styles. Even if your Spanish level is low, like mine, fear not, Enrique is patient and eager to instill his knowledge and to find out your opinion.



[Cafés Guayacán](#) also offers personalised blends, which would make a perfect present for someone serious about coffee. Talk

with Enrique about your dream coffee taste then leave it to the maestro to blend and roast away creating a one of a kind taste named after you or your caffeine crazed sweetheart.





It's certainly the best way to get the most out of your home coffee. If you're looking to get started up at home with a

coffee maker, **Cafes Guayacán** also sells a host of accessories from French Press, Filtration systems and Moka Pots (Italiana).





Also check out their delicious artisanal selection of **chocolate** for sale from Jaen, perfect with an afternoon cuppa

Joe. My personal favourite is *chocolate con sal de guerande*.



Take home packs of ground coffee range from 4-7 euros depending on size and variety. To try a cup of Guayacán coffee without purchasing a take home pack costs 2 euros.

By Sean McKenzie

Info:

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

Address: Calle Fernández de los Ríos, 26

Metro: Quevedo, Canal

Phone: 910 01 36 14

Hours: Monday – Friday: 10am – 2pm, 5pm – 8:30pm. Saturday:

10am – 2pm

Other Madrid cafes we like:

Coziest cafés in Chamberí

Monkee Coffee, an amazing coffee shop next to Canal Isabel II

The Little Big Café, my big little pick me up

Pepe Botella, a coffee shop where you can think

Toma Café, fuel up, feel hip

Cafelito, a trendy spot for coffee lovers in Lavapiés

Rayen Vegano – A Vegan Gem You Can't Miss Out On

This was the first vegan restaurant I've visited in Madrid and to this day it remains my favourite. Whilst the food is moderately priced, it's certainly unique. And you absolutely have to try the sharing plate of vegan cheeses!



[Rayen Vegano](#) can get surprisingly busy, so make sure you come during early lunch hours if you haven't made a reservation.

Their menu changes daily and they offer homemade bread, cakes and, of course, fresh food.



Even their food changes daily – I’ve ordered ‘Brunchito’ twice and both times the plating was completely different, which is something I’ve never seen before, but it’s welcoming. The waitress speaks English (you can even get the English version of their menu) and the restaurant is extremely passionate about vegan ethics – it shows even through their wifi password.



Everything is cute here, from the little decorative touches on each table to the 'Happy hour para perros' sign outside with a dog bowl full of water and their mission statement – “Change the world, become a vegan.”



And the best part? All vegan and vegetarian restaurants in the area support each other. In front of [Rayen Vegano](#) you'll be able to find a bunch of business cards from other restaurants and shops along with information about meditation and yoga classes.

Info:

[Facebook](#)

Address: Calle Lope de Vega 7

Phone: 675382072

By Mandy Lutman

El Jardín Secreto de Salvador Bachiller – A Secret Rooftop Paradise on Calle Montero

Among the constant crowds along Calle Montero, there is a hidden little paradise nestled atop the rooftop of an accessories shop: [El Jardín Secreto de Salvador Bachiller](#). Access to this magical new [rooftop bar](#) is still a secret, so enjoy it before the word gets out.

At night, the shop is empty and the security guard invites you to take the elevator, which makes you feel just like you're in a James Bond movie. As you walk in, you no longer feel as though you were in the city centre but rather, in a lush and soothing garden. The place offers a romantic atmosphere with flowers everywhere and dim lighting.



The cocktail menu offers creative drinks, ranging from a **Mango Margarita** to a **Berry Mojito**, which sets them apart from more traditional bars in the area. Also, candies are served with your cocktails and a bowl of nuts with your wine.



Image from [FB](#)

As for the food, it's healthy and served with multi-grain bread. Perfect for breakfast or a *merienda* (afternoon snack). And for dessert, I highly recommend the exquisite *Coulant de Chocolate* with passion fruit.



Image from [FB](#)

The prices are rather high but the experience is unique and worth it. A terrace tax of 20% will be added to orders.

Info

- [Facebook](#)
- **Address:** Calle Montero 37
- **Phone:** 915 31 02 60

Also check out:

- [Discover the Hat's Secret Rooftop Bar. You're welcome.](#)

- [Madrid's Best Rooftop Bars, Round 1](#)
 - [Madrid's Best Rooftop Bars, Round 2](#)
 - [Madrid's Best Rooftop Bars, Round 3](#)
-

Pasta Mito, an Italian Eatery in Mercado de Chamartín – a gem!

In [Mercado Chamartin](#), in the central aisle on the lower floor, you'll find a brand new, chic little Italian eatery called [Pasta Mito](#). All food is freshly prepared in the on-site kitchen, and the owners definitely know what they're doing. Also, the brilliant thing about eateries in neighborhood markets is that the ingredients they cook with tend to come directly from the market's food stalls, so at the same time as being **top-quality stuff**, eating there is great for local businesses too.



My fella and I sat in the cosy 3-tabled dining area and, based on enthusiastic recommendations by the owner, we had... (ima write a list):

- *Glass of the house white each*
- *Complimentary and HUGE antipasto appetiser*
- *Burrata Caprese with fine green pesto*
- *Truffle ravioli with only butter sauce and fresh parmesan sprinkled on top*
- *Tiramisu in a cup*
- *All accompanied by a fresh basket of focaccia*



The food was absolutely incredible and plenty between us – we're glad we shared! The bill came to **€26** exactly, which felt

very reasonable for the quality of food and wine and friendly service.

Whilst we were sat there, we saw lots of people ordering to take away. Great idea too, but the dining experience was way more fun.



The owners are a husband and wife duo. She's Italian, he's Spanish and speaks fluent English. We got chatting and he told us that he spent 4 years cooking under Heston Blumenthal, then worked in one of the UK's top restaurants for a few more years before coming back to Madrid.

I asked him about future plans and he said that next month, they're expanding into the veg stall just opposite, which will mean **an extra 6 or so tables**. Having only opened in September

'14, they'll be staying put in [Mercado Chamartín](#) for now as the business is going well and they seem to love what they have.

[Pasta Mito](#) is by far the best Italian food we've had in Madrid yet – **it's really quite a gem.**

By Leah Pattem

Info

Mercado de Chamartín: [Facebook](#) & [Web](#) (*calle Bolivia 9 <m>Chamartín*)

Pasta Mito: [Facebook](#) (*inside the Mercado de Chamartín, central aisle, lower floor*)

Another market we recommend:

[Mercado de San Fernando in Lavapiés – the real food emporium!](#)

The 4 Coziest Cafés in Chamberí

The district of Chamberí is the heart of Madrid's university life. During the week, the neighborhoods of Moncloa, Islas Filipinas, and Guzman El Bueno are bustling with students. It only makes sense that some of Madrid's best cafes are located in this area. After all, university students need their caffeine! The following is a short list of my personal

favorites. These four cafes are all perfect for that much needed study break!

1. La Rollerie





I discovered this adorable cafe about a year ago and fell absolutely in love with it. And I'm not the only one! Any day of the week you can find La Rollerie filled with people, especially during lunchtime. What I love most about this cafe, besides its friendly staff, is its extensive menu. La Rollerie is the perfect place for a coffee break (a delicious cappuccino) or a full meal (try their beef burger or their salad with goat cheese).

Contact Info:

[Facebook](#)

Guzmán el Bueno 105, 28003

Phone: +34 91 399 2193

Metro: Islas Filipinas

2. Chocolate y Nata





What's really nice about this cafe is how small and quiet it is. Never very noisy, Chocolate y Nata provides a cozy and authentic atmosphere. Enjoy their mixed croissant or any of their succulent cakes! As its name would suggest, this cafe offers some of the best chocolate pastries in the area.

Contact Info:

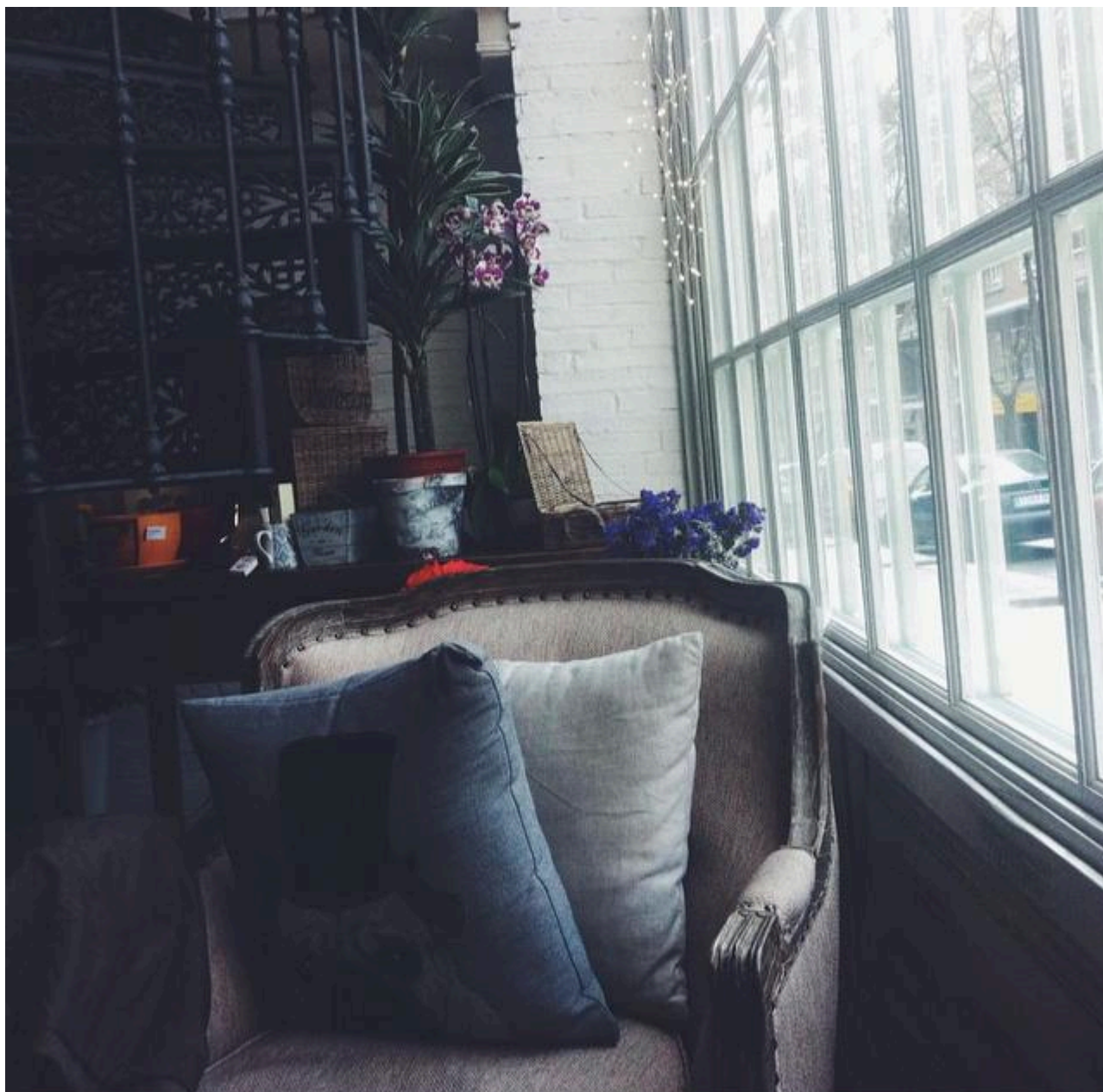
[Faceook](#)

Paseo de San Francisco de Sales, 21, 28003

Phone: +34 915 44 73 64

Metro: Guzman el Bueno, Islas Filipinas

3. Salon des Fleurs



Out of the four cafes on this list, Salon des Fleurs has been open the shortest amount of time. Still, it has created the biggest buzz! Customers are eager to enter into the unique experience that results from the fusion of a cafe and a flower shop. The flowery decor paired with a delicious selection of teas, coffee, and pastries sets Salon des Fleurs apart. You can also check out a previous article on Salon des Fleurs [here](#).

Contact Info:

[Facebook](#)

Calle Guzman el Bueno 106, 28003

Phone: +34 91 535 23 48

4. Miga



Miga is a popular choice for students of Saint Louis University Madrid and CEU because of its convenient location, delicious coffee, and young (good-looking) staff. Often you will find Miga packed with customers but in the afternoon the cafe proves a perfect environment for unwinding and conversation. Miga provides a warm and friendly atmosphere definitely worth checking out. Try their delicious chocolate

muffins!

Contact Info:

[Facebook](#)

Calle Julian Romea, 8, 28047

Phone: +34 917 52 46 35

Metro: Guzman el Bueno

*Photos provided by Charlotte Geier, instagram:
@charlotte_geier*

You may also like:

La Paca, the perfect Malasaña café

Pepe Botella, a coffee place where you can think

Toma Café, Fuel up, Feel hip

El Cafelito, a trendy spot for cafe lovers in Lavapiés

Madrid's best cafe-bookshops, round 1

Madrid's best cafe-bookshops, round 2