

Goiko Grill, an awesome burger joint in Madrid



Goiko Grill is the kind of place I wish I had known about years ago. Owned and run by Venezuelans, **Goiko Grill** is a down-to-earth, young and awesome burger joint, serving, in my opinion, the **best burgers in Madrid**. Plus it has a fun vibe and good service.

And though I've never tried anything off their burger list, they're also known for their starters, especially the **nachos** and **teques** (tequeños, a popular Venezuelan finger food, similar to mozzarella sticks) as well as for their fresh salads, sandwiches and great desserts.



Teques (image from www.facebook.com/goikogrill)

All of Goiko Grill's burgers are made with 180 grams of top quality Spanish beef, the beloved **carne de buey** to be exact, and come with ridiculously good **homemade potato wedges**.

What's more, the [burger menu](#) has a number of mouth-watering combinations and quirky names to pull you in, such as the **Puchi** (*cheddar, bacon and grilled mushrooms*), **La Philly** (*190 grams of top quality, tender Spanish beef, topped with crunchy fried onions and cream cheese*) and the **Aloha** (*topped with a slice of grilled pineapple and cinnamon, and a slice of ham*).

With so many options, it's nice that the waiters are friendly and even speak English. Luís, the waiter who I met last time, is originally from Venezuela but lived in the U.S. for many years. He told me all about **Goiko Grill** and helped me choose what burger to order as he saw the indecision written on my face. **Everything is good here**, he told me, so don't be afraid to try something new.



Aita burger del norte, topped with Arzua cheese and roasted red peppers

So far, my favorite two burgers are the **M-30 Goat Cheese Burger** (9.50E) and the **Aita Northern Burger** (12.50E). The **Goat Cheese burger** comes with a thick disc of savory, crumbly goat cheese, and a warm layer of sweet caramelized onions oozing over. The **Aita del Norte** burger comes with Galician **Arzúa cheese** and roasted red peppers.

The last time I went to **Goiko Grill** I went with a friend of mine, Alondra, who has a passion for guacamole. Hence, she ordered the **Chipotle** burger which came with heaps of guacamole, chipotle sauce, and cheddar cheese. She said it more than hit the spot, and that the homemade potato wedges brought back memories of her mother bringing home a bag of potatoes, chopping them up and frying them.



Chipotle Burger with cheddar cheese, chipotle sauce and guacamole (image from www.facebook.com/goikogrill)

My husband, who's also smitten with Goiko Grill, has a slight problem—he wants to try out all the burgers but always ends up ordering his favorite: **La Pigma burger**. It comes with a fried egg, bacon, cheddar cheese and Maho Goiko sauce. Apparently, this burger is the favorite among the boys, and there's a history behind it that you'll have to ask the waiters yourself.



In addition to succulent burgers, **Goiko Grill** also has great drinks. Monday through Friday from 5pm-8pm, **Goiko Grill** has different Happy Hour deals; 2x1 on mojitos, beers, wine and other drinks depending on the day. Since it's located right across the street from **Instituto de Empresa (IE)**, Spain's most prestigious business university, the clientele is young and enjoys the casual scene.

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The Cocktail Room, Madrid's one-stop cocktail shop



Consider [The Cocktail Room](#) your one-stop shop for anything cocktail-related in Madrid, offering all the skills and tools needed for the art of mixology. Here you can delve into adventurous [workshops](#) on classic **gin & tonics** and luxurious **aphrodisiac cocktails** (better than couple's therapy!), partake in daring **sake** and **bourbon tastings**, or try a three-hour [course](#) on how to make the **10 Best Cocktails in History**. And for any aspiring star mixologists out there, [The Cocktail Master](#) course offers 51 days and 153 hours of hands-on professional training.

If that doesn't quite cut it, **The Cocktail Room** also sells a wide collection of rare liqueurs, drink-making gadgets and recipe books. They even boast a showroom, professional testing-lab and space for private events.



[The Cocktail Room](#)'s chic style blends effortlessly into its home on calle Castelló, 98, in the heart of Madrid's upscale neighborhood. Run by a dynamic and international team who share a common passion for the craft of mixing the perfect drink, **The Cocktail Room** is often called upon to host some of Madrid's most stylish events, such as **Madrid Fashion Week**. Their creative mixing talents, hip themes and extensive knowledge put **The Cocktail Room** on top of Madrid's burgeoning cocktail scene.



Check out their [Facebook](#) page or their [website](#) to see their ongoing **courses** and upcoming **events**. And keep reading to hear about my personal experience at the **Aphrodisiac Cocktail Workshop**.



I was invited to **The Cocktail Room** on Valentine's Day with my husband, James, to their first **Aphrodisiac Cocktail Workshop**, created and delivered by Max Vázquez. By the sound of it, I imagined I was going to attend a tasting, where I'd be sipping chocolate and cherry cocktails while listening to the

ingredients for how to make the perfect mood-boosting concoction. Little did I know, the theory part was going to be brief. As I entered the candy and heart-decorated room with just a handful of other couples, Max and his assistant explained what was in store for us.



We would be making elixir-like cocktails from scratch, customized for our partners who were blindfolded. **Yes, blindfolded!** There was a table filled with all the different cocktail components; aromas, citrus, syrups, liqueurs, fruits, different-sized cocktail glasses, and more. After Max gave us a 20 minute introductory example, it was time for us to jump in and start mixing.



With our blindfolded partner waiting patiently beside the bar, our job was to pick out the five ingredients we thought they'd like, have them smell each one, and guide us based on their senses. Once we decided on each component, we helped our blindfolded partner to put the cocktail ingredients into the shaker, and then shake it up and pour it successfully into the glass (which we also picked out for them), without spilling all over themselves or the person sitting next to them. We topped it off with the fruit of our choice and voilá. Then the tables were turned.



an example of how to help your blindfolded loved one to make an aphrodisiac cocktail. much better than couple's therapy...



my husband, James, tasting the white chocolate liqueur I picked out for him

Some couples got it right, some couples didn't. James got it

right. He made me a cocktail which I named **Orange Delight**. I, on the other hand, didn't fare so well. I mixed way too much sweet amaretto, with way too much sweet white chocolate liqueur, then added too much chocolate aroma, and well, let's just say it took plenty of post-attempts and tweakings to make it drinkable.



the cocktail my husband made me :)

The Cocktail Room offers a variety of different [courses](#). Since G&T's are my drink of choice, my next workshop will have to be the Gin Tonics workshop that they offer on Saturdays. Which one do you want to try?

[Web](#)

Address: c/ Castelló 98

[Courses](#)



