

California vibes at Clima Cafecito

A little over a year before COVID hit, I bought a flat. A tiny space, but a space to call my own nonetheless. I remember flat hunting with my Mum and her telling me: 'Choose the flat, or the location—but you can't have both.' And to be fair, she was right.

So I opted for the location and plumped for a piso on Ponzano. It meant that what I sacrificed on space, I made up for through *ponzaning*—being out and about on my street felt like a permanent holiday.

However, fast forward to lockdown, I can't lie, I absolutely hated it. I questioned my choice of having purchased a bijou (read, small) flat daily. Cohabiting within 30 metres is no joke.

But as Madrid slowly starts to creep back to normality, Chamberí is well and truly back to being the barrio that I know and love. So much so, that new cafes, bars and terraces are opening up with as much regularity as Boris Johnson contradicts himself.

Discovering that [Clima Cafecito](#), a gorgeous new cafe, had appeared right around the corner, was as welcome as a caña on a hot summer's day.



Martin, the owner, hails from Argentina via California and Lisbon, and the diverse menu reflects these influences. A spot

for brunch or lunch, the menu made it nigh on impossible to decide, with everything sounding delicious.

After much deliberation, as 'indecisive' should be my middle name, I opted for the chicken parm 'comfort' sandwich, while my fella went for eggs sunny side up, with avocado and sourdough toast. Paired with a lemon cooler, great coffee and dulce de leche cookies.



We left with full tummies, but eager to come back and work our way through the remainder of the menu. Other tasty morsels on offer were ceviche, breakfast tacos (with the option to make them vegan) and a Cuban sandwich that also called my attention.

Aside from the food which couldn't be faulted, I loved the space. Not to dwell on my compact casa, but it's essentially the opposite of my abode. It's a spacious bright and light space that conjures up the feeling of being beach side in Santa Monica, or generally just somewhere by the sea.



They also boast a small terraza, which is likely to become a popular place for an afterwork beer, or a chilled glass of

wine as the temperatures creep up. Having chatted to Martin about future plans, there are also plans afoot for potential wine tastings which I've earmarked for my diary already.



Everyone loves to have places in their neighbourhood that feel like an extension of their home. The kind of place you can

rock up to solo with just a book for company, the kind of place you can swing by knowing that you'll always grab a cosy corner, and some kind of sweet treat.



I have a feeling that Clima Cafecito will become just that, a home from home for when my four walls start to feel a tad

claustrophobic. So that's where you'll find me from now on, cookie in hand, tanning on the terrace.

Clima Cafecito

- [Website](#) & IG: [@climacafecito](#)
- Calle de Alonso Cano, 51
- Metros: Alonso Cano or Ríos Rosas

Where to celebrate Thanksgiving 2020 in Madrid

Can you believe it's November already?! I don't know about you, but I still feel stuck in March. Whether we believe it or not, the holiday season is upon us and after the year we've had, I can tell this Thanksgiving is going to be even more special than ever.

Although I'm not American, I'm very familiar with the holiday and as the founder of [Eat Out Madrid](#), the conversations have started to happen as people get ready to celebrate. So I thought I'd put together a one-stop shop to help you decide where to enjoy some great food without the stress of searching yourself. But be quick—reservations are filling up!

Disclaimer: What you're about to read may (and probably will) make you very hungry, so make sure you've eaten beforehand to avoid stomach rumbling...

Best Thanksgiving meals in Madrid 2020

[The Grazing Berry](#)

A grazing box that you can order to eat in or pick up for €35–€75, including:

- Charcuterie, cheese, crackers, fruit, pickles, olives & nuts
- Vegan cheese, crackers, vegetables, fruit, pickles, olives, & nuts (V)

You can also enjoy some bar nibbles (no pre-ordering necessary):

- Corona charcuterie cone €8
- Vegan corona Cone (V) €8
- Vegan pumpkin hummus with apples and crackers (V) €10
- Turkey, cheese, cranberry sauce & arugula sliders €12
- Mini cone box €15 (pre-ordering advised)
- Mini Thanksgiving box €25 (pre-ordering advised)

Dates: Friday 20th & Saturday 21st from 7pm–10pm

Pre-order boxes: [Instagram](#) or email thegrazingberry@gmail.com (by Wednesday 18th November)

Address: Calle de San Vicente Ferrer, 57



[The Grazing Berry](#) is offering a gourmet grazing box for Thanksgiving

Mazal Bagels

Stop by for a slice of pumpkin pie, apple pie, cranberry pumpkin bread, apple crumble or pumpkin cheesecake (desserts change daily and prices vary).

Pre-order a [whole pumpkin pie to take out](#) for €21

Dates: Now through December 2020

Address: Calle de Alonso Cano, 30



Order a ridiculously good pumpkin pie from [Mazal Bagels](#)

[Carmencita Bar](#), [La Gringa](#) & [Bodegas Rivas Madrid](#)

Three-course menu for €35, served at all three restaurants, including:

- Thanksgiving spreads or pumpkin soup topped with goat's cheese
- Oven-roasted turkey with gravy & stuffing, mashed potatoes, sweet potatoes topped with toasted marshmallows, creamy bacon Brussel sprouts, roasted corn on the cob, cranberry sauce, mixed bread basket

- Pumpkin pie topped with whipped cream or apple pie
- Cranberry Bellini, red or white wine or beer

You can also pre-order the turkey and trimmings for takeout.

Dates: Thursday 26th & Friday 27th, lunch from 1pm and dinner from 7pm; Saturday 28th, dinner from 7pm.

Reservations required: +34 679 183 399

Locations:

- [Carmencita Bar](#): Calle de San Vicente Ferrer, 51
- [La Gringa](#): Calle de San Vicente Ferrer, 57
- [Bodegas Rivas](#): Calle de la Palma, 61



Enjoy a traditional Thanksgiving meal at Carmencita Bar, La Gringa and Bodegas Rivas

[The Irish Rover](#)

3-course menu (excluding drinks) €22, including:

- Brazilian beef salad with pineapple chutney
- Roast turkey with potato puree, gravy, cranberry sauce and roasted vegetables
- Dark chocolate brownie
- Tea or coffee

Dates: Thursday 26th, dinner from 7pm

Reservations required: email almudena.ortiz@grupomoby.com or

phone +34 61 000 7831

Address: Av. de Brasil, 7

[Trikki Cuisine](#)

Three-course meal for €26, including:

- Pumpkin cream soup
- Roasted turkey with gravy, green bean casserole, mashed potatoes, baked pumpkin, New Orleans dirty style rice, side of sweet bread
- Pumpkin pie
- 1 beer, wine or soft drink

You can also pre-order the turkey and trimmings for takeout.

Dates: Thursday 26th, lunch from 1pm and dinner from 7pm

Reservations required: [Website](#), [Instagram](#) or phone +34 91 110 5815

Address: Calle de Sta Engracia, 109

Read our full [article on Trikki Cuisine](#)

James Joyce Irish Pub

Three-course meal for €25, including:

- Goat's cheese salad with roasted cranberries in red wine, walnuts and citric vinaigrette or salmon & cod fish cakes, rocket (arugula) and green chilli salsa or pumpkin soup, cheddar cheese and apple garnish
- Roast turkey, stuffing and cranberry sauce or roasted pumpkin, mozzarella and caramelized onion (V) or roast beef with horseradish and Yorkshire pudding. *All mains served with traditional seasonal vegetables*
- Pumpkin pie with bourbon chantilly cream or chocolate coulant with vanilla ice-cream and warm chocolate sauce

Dates: Thursday 26th, dinner at 5.30pm or 8pm

Reservations required: [Website](#) (€10 non-refundable deposit required & pre-order meal choice before Monday 23rd November 2020)

Address: Calle de Alcalá, 59



Book a three-course Thanksgiving dinner at [James Joyce](#)

[Dog & Fox Urban Kitchen](#)

Three-course menu for €28, including:

- Jalapeño peppers with guacamole
- Sweetcorn & cheddar cream soup with a pork belly topping

- Oven-roasted turkey with cranberry sauce, mashed potatoes, sweet carrots with “Dog & Fox” special sauce & gravy
- Dessert: Tiramisu or Tres Leches
- 1 glass of wine or beer

Dates: Thursday 26th, lunch from 12.30pm and dinner from 8pm

Reservations required: [Instagram](#), WhatsApp +34 63 968 5009 or phone +34 91 2659 765

Address: Calle de Rodríguez San Pedro, 64, local 1

[J&J Books & Coffee](#)

In addition to their regular brunch items, J&J's will also be offering a special bagel brunch, including:

- Cranberry bagel with turkey (or vegan sausage), potatoes, stuffing & gravy

Dates: Saturday 28th & Sunday 29th, brunch from 11am

Reservations: [Website](#)

Address: Calle del Espíritu Santo, 47

Harveys Cocktail Bar

Three-course menu for €29 with a drink or €34 with a cocktail, including:

- Pumpkin cream soup with corn bread
- Roast turkey, cranberry sauce, gravy, chestnut cream and violet potatoes
- Pumpkin pie or apple crumble

Dates: Thursday, November 26th, from 8pm

Reservations: +34 91 0817 825

Address: Calle de Fuencarral, 70

Oliver Nicols

Two-course menu for €12, including:

- Roast turkey with mashed potato, gravy, green beans casserole and cranberry sauce
- Pumpkin pie with cream

Dates: Thursday, November 26th & Friday 27th

Reservation: +34 91 081 3747

Address: Calle de la Santísima Trinidad, 6

[Roll Madrid](#)

Three-course menu for €35, including:

- Pumpkin cream soup
- Roast turkey with bread filling, mashed potato, sweet potato, creamed corn, brussels sprouts, cranberry sauce, bread
- Assorted desserts
- Welcome glass of cava

You can also pre-order the turkey and trimmings for takeout and delivery

Dates: Thursday 26th, Friday 27th & Saturday 28th

Reservations: [Website](#)

Address: Calle de Amanuel, 23

Read more about [Roll Madrid](#) in our previous article.

NuBel

Three-course menu and choir performance by Gospel Society with drinks for €40, including:

- Boston-style clam chowder with mussels, artichokes with cheese and ham, roasted pumpkin with goat's cheese and tempura fried seeds, salmon carpaccio with pickles and a winter salad
- Truffled turkey roulade, served with Brussel sprouts, mashed potato, sweet potato, miso roasted carrots and cranberry Sauce
- Apple pie with cinnamon ice cream
- Beer, wine, soft drinks

Dates: Thursday 26th, 8pm

Reservations: [Website](#)

Address: Reina Sofía Museum, Calle de Argumosa, 43

Read more about [Nubel – the Reina Sofía Museum's stunning restaurant](#)

Eat My Trip

Special Thanksgiving brunch dishes, including:

- Turkey waffles
- Pumpkin Pie

Dates: Thursday 26th – Sunday 30th, 2020

Reservations: not accepted.

Address: Calle de la Moreria, 11

Happy Thanksgiving 2020!

By [Valentina Ruffoni](#), founder of the [Eat Out Madrid](#) Facebook community. Make sure to join and find out about more great food spots around the city.

Also read Valentina's previous articles:

- [Eat Out Madrid's top 5 places for takeout and delivery right now](#)
 - [Lockdown Diaries: Valentina, bringing communities of people together through food and keeping spirits high](#)
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Bo Coffee: Wake up and smell the café in Chamberí

For the few of us left in Madrid, we've still gotta eat. Sniffing out a decent brunch is always high up on my to-do list because *and please don't hate me* I don't particularly rate a Spanish breakfast. I enjoy a good *tortilla de patata* as much as the next person, but my favourite breakfasts have always been devoured with gusto whilst on holidays in the US. Pancakes, waffles, eggs... that's what I'm after. And if that floats your boat, Bo Coffee is where you need to get yourself down to.



Located just off Calle Ponzano on the same street as new hipster fave [MO de Movimiento](#), Bo is a complete newbie in the

area – it had been open a mere four days when I stumbled across it. Hard to miss with its pocket-sized terrace, it's a gem in an area which lacks many places to get a great cup of Joe.



We ordered two savoury dishes followed by a a generous stack of pancakes. My boyfriend is a veggie, and he often struggles to find menus with plenty of options. But Bo had loads. He opted for shakshuka that was spicy, rich and came with a mound of feta which, in my opinion, makes everything better.



I had a Croque Monsieur which was nestled against brown butter – something that I'd never known I needed in my life. It tasted almost fudge like and was the perfect accompaniment against salty ham and melted cheese. However, we saved the best for last: a tower of light fluffy pancakes piled high with spiced apple, roasted pistachios, coconut crumble and rose petals. I'm salivating as I type, they were epic. To that end, they all but caused a fight between me and the fella as we rushed to inhale them.



Laura, the chef hailing from Venezuela (but having spent time working in both Chicago and Miami) knows good food. She explained that the food is locally sourced and that they've strived to come up with a crowd pleasing menu that will change seasonally. For instance, the pancake toppings will be mixed up and I am here for working my way through whatever's next.



Cute and cosy, warm and welcoming, I can't wait to make Bo my Saturday morning go-to post-bootcamp spot. It just means I savour every delicious morsel relatively guilt free.

Bo Coffee

- [Facebook](#) & IG: [@bocoffeemadrid](#)
- **Address:** Calle de Espronceda, 16
- **Metro:** Ríos Rosas or Alonso Cano

By Cat Powell ([@littlemissmadrid](#))

Also check out Cat's other new favorite:

[MO de Movimiento: the sustainable star of Madrid's restaurant scene](#)

La Desayunería: American diner food wonderland in Madrid

There aren't many things I miss about America, but of the things I do, almost all are food-related. Nothing beats the artery-clogging indulgence of comfort food, and the queen of comfort lies in American diner food.

Diner food hasn't historically been a thing in Madrid. But with the influx of *guiris* in the last decade or so, the city has welcomed some very Yankee trends: craft beer, artisanal donuts, burger and hotdog joints, you name it. But although flavored lattes and eggs benedict have been prancing the *calles* of the capital for a few years now, it wasn't until July 2020 that true American diner food arrived.

La Desayunería was born in Barcelona—and soon after, opened a second location in the same city. Having seen such success in Madrid's sister city, the owner decided to replicate the concept here. And we are not upset about it.

The menu at La Desayunería leaves nothing to be desired: from specialty pancakes, to full American breakfast platters, French toast, bagels, chicken & waffles, omelettes... and that's just the breakfast menu. Go for lunch if you have a hankerin' for sirloin, salads, chicken parm, juicy burgers, fried chicken, buffalo wings, mac n' cheese, and pretty much any other classic American grub you can think of.



Chicken & waffles with fried eggs

To wet your whistle, choose from flavored lattes (they make their very own maple syrup which you can buy bottled), chai iced tea, fresh fruit smoothies, golden mylk, and more. Pick your favorite milk for coffee: dairy, oat, rice, soy, or almond.

The backdrop for this greasy diner food wonderland is appropriate: kitschy Southern decor in a cozy spot nestled in the heart of Chueca. From the quirky dog painting at the entrance, to the neon sign that reads “Pancake House,” you’ll feel like you never left the cursed motherland.



The Marie Antoinette

When my girlfriend and I arrived, we were greeted with smiles and an offer to explain the (very comprehensive) menu. We

landed on a stack of cinnamon roll pancakes, the “Manchito’s tail” platter, and a maple latte and americano to drink.



We got the “Manchito’s tail” platter

Everything we ordered was delicious and authentic. In fact, I couldn’t tell you which part was my favorite. But I will say that I’ll be back as soon as possible to try the red velvet flapjacks. Or perhaps to cave and buy a bottle of maple.

La Desayunería

- IG: [@la_desayuneria_madrid](#)
 - Address: Calle de Barbieri, 4
 - Metro: Chueca
 - Phone: [915 93 08 93](#)
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The best places for breakfast and brunch in Madrid

Madrid is better known for never-ending, three-course lunches and late-night tapas than breakfast. The Spanish are famous for staying up late. So, maybe it's not surprising that the first meal of the day doesn't seem to get as much attention.

But the humble Spanish breakfast has a lot going for it. Firstly, it's common to have two breakfasts, one first thing in the morning and one between 10-11am to tide you over until lunch. What breakfast lover would say no to a second opportunity to enjoy your favourite meal of the day? During the working week, the second breakfast is also a great chance to have a quick break from work and chat with your colleagues. Secondly, eating cake for breakfast is perfectly normal. Yes, cake for breakfast. I'm already won over. Finally, pretty much every bar and cafe in Madrid serves my all-time-favourite breakfast: toasted bread, drizzled with oil and topped with crushed, fresh tomato (and some *jamón ibérico* for an extra treat).

Brunch has become more and more popular in recent years and with all of the international food in Madrid, your options

aren't limited to a traditional Spanish breakfast. Here's a list of my favourite places for breakfast in the capital.

1. Little Big Cafe



Tucked away in a side street off Calle Guzman El Bueno, [Little Big Cafe](#) is one of the best spots in Madrid for breakfast, brunch and sweet treats. If you're looking for a light breakfast, they have toast topped with everything from the traditional tomato and oil to more adventurous ricotta,

cinnamon, nuts and honey. If you order toast, it comes with free tea or coffee, making a good value breakfast.

From the brunch menu, you can choose one sweet and one savoury dish, which come with fruit or scones and your choice of drinks. The brunch is big for one person! So, unless you want to be stuffed for the rest of the day, I always prefer to share one between two. You can always order a slice of one of their delicious homemade cakes if you're still hungry.

- [Website](#), [Facebook](#) & IG: [@thelittlebigcafe](#)
- Address: c/ Fernández de los Ríos 61
- Metro: Moncloa, Quevedo or Islas Filipinas

2. The Toast Café



[The Toast Café](#) is a place for fellow bread lovers. As you would expect from the name, the toast here (whole grain rye or white sourdough) is pretty good. It's not far from Little Big Cafe and serves a similar breakfast and brunch menu. Like at Little Big Cafe, you can choose two dishes to make a substantial brunch. And you can add one of their brunch cocktails for an extra €4! This place gets much busier on weekends, so it's best to book a table for brunch.

- [Website](#), [Facebook](#) & IG: [@thetoastcafe](#)
- Address: Calle Fernando el Católico 50
- Metro: Moncloa, Quevedo, Arguelles

3. Cafetería HD



Cafetería HD has kept its 60s decor and retro style, even after being taken over by La Musa group a few years ago. A neighbourhood favourite, it gets packed on weekends so get down early! The menu is inspired by American diners, but you'll still find some Spanish favourites.

The best thing about the breakfast here is you customise everything just how you like it. Choose from eggs, toast or "something sweet" then select how you want the eggs cooked, the type of bread, and add toppings. For brunch, they have an American, Swedish or veggie version. Unlike in some places, it's a good (filling) portion for one. So, there's no need to share if you don't want to!

- [Website](#), [Facebook](#) & IG: [@cafeteriahd](#)
- Address: Calle Calle Guzman el Bueno, 67
- Metro: Moncloa, Islas Filipinas

4. La Infinito



With quirky but comfortable decor and mismatched furniture, [La Infinito](#) is a lovely spot to relax with friends or read a book. There's even a lending shelf, where you can swap books you've read for new ones. They serve light breakfasts and brunches, including vegan options, accompanied by excellent coffee and a good selection of teas. Everyone has their own personal preference as to how they like the classic *pan con tomate*. Still, La Infinito does my personal favourite: smooth but flavourful tomato pulp with lots of oil on artisan bread. On weekends, they also host live music and comedy brunches.

- [Website](#), [Facebook](#) & IG: [@lainfinito](#)
- Address: C/ Tres Peces, 22
- Metro: Antón Martín or Lavapiés

5. La Colectiva Café



Whether you're vegan or not, you'll love the selection of cakes, pastries and light bites, all free from animal products, at [La Colectiva Café](#). They also serve some of the best coffee in Madrid and don't charge extra for plant-based

milk. But don't worry, you still have the option to order cow's milk if you prefer.

My favourite breakfast here is toast with cashew nut butter and sugar-free fig jam. They also have lots of gluten-free options for coeliacs. If you want to bring your laptop, they have a workspace on the lower floor, although it can get a bit cramped on weekends.

- [Website](#), [Facebook](#) & IG: [@lacolectivacafe](#)
- Address: Calle Francisco de Rojas 9
- Metro: Bilbao

6. Toma Café



If you're more of a coffee and go person than a leisurely bruncher, [Toma Café](#) has you covered. Probably one of the best-

known coffee places in Madrid, the beans are good quality, roasted in house, and the coffee is never burnt. Their cold brew is perfect for the unbearably hot Madrid summers. As well as coffee, there are lots of different teas, juices and even spicy hot chocolate.

- [Website](#), [Facebook](#) & IG: [@tomacafe](#)
- Address 1: Calle La Palma 49 (Metro: Noviciado, San Bernardo)
- Address 2: Santa Feliciana 5 (Metro: Iglesia, Quevedo)

7. Cafelito



[Cafelito](#) (little coffee in English) is a tiny cafe with a simple menu. Choose from their list of signature coffees, including unusual flavours like cardamom or lemon rind, and try one of their delicious homemade cakes. The staff are always friendly, and there's a trendy vibe without being

pretentious. Make sure you check out the weird collection of second-hand knick-knacks (including a typewriter) in the toilets!

- [Facebook](#) & IG: [@cafelitomadrid](#)
- Address: Calle Sombrerete 20
- Metro: Lavapiés

8. Restaurante Botillo

Like most Spanish bars, Botillo is open from the early morning all the way through to night time. When I worked in the area, it was always my favourite spot for a mid-morning *pincho de tortilla*. It's a very generous slice of runny *tortilla*, served with a hunk of bread to soak everything up.

- [Website](#)
- Address: Calle López de Hoyos, 10
- Metro: Gregorio Marañón

9. Federal



First things first, [Federal](#) definitely does not serve a traditional Spanish breakfast. The Australian-inspired cafe started in Barcelona and then opened up in Madrid a few years ago. With filled croissants, “morning” burgers, French toast, bruschetta and more... Federal has a hearty but (relatively) healthy breakfast menu. They serve fresh juices, smoothies and cocktails as well as the usual tea and coffee, including the iconic Australian flat white. Vegetarians and vegans will also find they have plenty of options.

- [Website](#), [Facebook](#) & IG: [@thefederalcafe](#)
- Address 1: Plaza de las Comendadoras, 9 (Metro: Noviciado)
- Address 2: Plaza del Conde de Barajas, 3 (Metro: Tirso de Molina, Sol)

**All images are from each restaurant's respective social media*

accounts. Feature image belongs to The Toast Café.

By Ellen Fouweather (IG: [@efouwee](#))

Also read Ellen's article: [10 great vintage and second-hand shops in Madrid](#)