

Pajarita: Having fun with your food while eating well

On Calle Apodaca, just around the corner from the Mercado Barceló, is a little restaurant called [Bar Pajarita](#). And I'm so excited to be able to do the honor of writing about it for Naked Madrid. Why, do you ask? It's been on the go-to list for quite a while, and also on mine. One of my friends, who constantly raves about it, kept saying that I needed to go. This furthered my intrigue, but as time went by, the timing wasn't right for me to get my first [Pajarita](#) experience. And then, one hot, summer night (one of many in this never-ending Madrid heat wave), I FINALLY got to see what Pajarita is all about. I was in luck as she was my partner-in-crime for the evening, helping decide which dishes to try.

We split four items, which was a perfect amount for dinner. The chef plays with a lot of different flavor profiles; this you can get a vibe for right away when you see the black napkin folded in the shape of a bow-tie (and in Spanish *pajarita* does in fact mean bow-tie) on top of your place-setting. This fusion of traditional ingredients and unique preparations is what makes it so playful, and so good. And that's the point of the experience at Pajarita; they want you to have fun eating. You can eat with your standard fork and knife, or you can take the chopsticks at hold the napkin as a bow-tie when you walk in and eat that way too (or, as they say on their website [if you dare](#)).

We first started off with the **quekas**, which are quesadillas with mushrooms. The pico de gallo and the sunflower seed pesto were placed perfectly in the middle. While quesadillas often make for a challenge, these were perfect finger-food



Quekas

The next one, which was my hands-down favorite, were the ***huevos divorciados***. Now don't let the name (divorced eggs)

fool you; the thing is that one one side that looks like potatoes is actually the egg white. As the name implies, the whites and the yolks are separated. And like a good Spaniard, you put the egg white as if it were a potato by dipping it in the yolk and mixing bites of seeds and lima beans.



Huevos divorciados- the “must-have” dish

We rounded out dinner with **bacalao** (cod) on top of a sweet potato purée and little squirts of mayonnaise..



Delicia de bacalao

...and one of my favorite meats, ***solomillo de buey*** on top of a pimientos de padrón mustard.



Coruñés 53

It definitely lived up to my friend's hype, and I can't wait to go back again and again. I also need to go back because we

didn't have dessert. I'll definitely work through as much of the menu as I can, but I will be (and still am) dreaming of the *huevos divorciados* going right into my mouth. On a quiet street in Malasaña, **Bar Pajarita** is a perfect place for dinner with great food and playful fun. It's more fun if you have someone (or a few people) to have fun eating with.

Restaurante Pajarita

[Web](#)

Address: Calle Apodaca, 20

Tel.: +34 91 591 73 10

barpajarita@gmail.com

Hours: Monday-Wednesday 1-4:30 PM/8:30 PM-Midnight; Thursday 1-4:30 PM/8:30 PM-2 AM; Friday and Saturday 1-4:30 PM/8:30 PM-3 AM; Sunday 1:30-4

Metro: Tribunal (Lines 1 and 10)

Madrid's Best Rooftop Bars – Round 4

With temperatures reaching well over 100 °F (38 °C), there are only two places you should be in Madrid right now: either in a swimming pool (in the [city](#) or the [mountains](#)) or on a rooftop bar. If you're stuck with the latter, not to worry—Madrid has plenty of rooftop bars for you to escape to. To help you find them, Naked Madrid came out with a 3-part series on [Madrid's best rooftop bars](#) last summer, and we've been meaning to come out with **part 4** ever since. And it's finally here! All the rooftop bars in this article are located in the center of Madrid, yet each one offers something completely different. Hope you enjoy them all!

Oh and you should also know that **part 5** is already on its

way... so stay tuned!

1) The Hat (Sol/Plaza Mayor)



You've never seen a hostel like this before; the word 'hipster' does not even begin to describe it. High ceilings, art-scrawled walls and an international crowd are what you'll find here. The Hat's rooftop bar is open all year round, serving up cocktails and delicious *tostas* (my favorite is with goat cheese and caramelized onions, and comes with a shot of salmorejo and potato chips), quiche, and some pretty damn good *tortilla de patata*. [Here's a full post on The Hat for more info.](#)

Web

Address: Calle Imperial 9

Metro: La Latina, Sol, Opera

Phone: 917 72 85 72

2) Mercado del San Ildefonso (Malasaña)





We all know Madrid's market culture is off the hook. We've got **Mercado de San Miguel** in Sol for the tourist crowd; **Mercado de San Antón** (whose rooftop bar we also love and [mentioned in Round 1](#)) in Chueca for the cooler and more urban crowd; and **Mercado de San Fernando** in Lavapiés for the more authentic and cultural crowd, just to name a few. And now we have **Mercado de San Ildefonso**, which takes the cake for its architecture and impressive use of space. Once an average neighborhood market, San Ildefonso now boasts three stories of gourmet food stalls and two outdoor patios sandwiched between its adjacent buildings. [Here's a full article on Mercado del San Ildefonso.](#)

[Facebook](#)

[Web](#)

Address: C/ Fuencarral, 57

Metro: Tribunal

3. [El Jardín Secreto](#) (on Calle Montera, Gran Vía)



Jardín Secreto feels like a tiny rooftop garden in somebody's private home. You wouldn't expect that it's actually situated on top of an accessories store – Salvador Bachiller – and on Calle Montera, no less. Smack in the center of the city, in between metros Gran Vía and Sol, you can enter this normal-looking store, pop up to the top floor and take in the *fresher* air with a drink and a bite to eat. It might not have any views, but it sure has a unique ambience and surprise factor that's worth experiencing. [Here's a full article on Jardín Secreto for more info.](#)

[Facebook](#)

Address: Calle Montera 37

Phone: 915 31 02 60

Metro: Gran Vía or Sol

4. Innside Madrid Suecia (near Alcalá/Plaza de Cibeles)



I haven't actually been here yet but many of my friends have raved about it. Judging by its location, the new rooftop bar at **Innside Madrid Suecia Hotel** looks a bit more upscale than the others on this list – probably best for a night out of

cocktails mixed with a killer view. It's owned by the Meliá Hotel chain, which also owns the famous "[The Roof in Plaza Santa Ana, previously mentioned in Round 3](#)", and situated on a street behind Calle Alcalá and El Círculo de Bellas Artes (with yet another stunning rooftop, "[Tartan Roof](#)", [mentioned in Round 1](#)). For now, I've taken these photos off of the Hotel's [web](#), yet I plan on replacing them as soon as I get the chance to treat myself to such an experience.

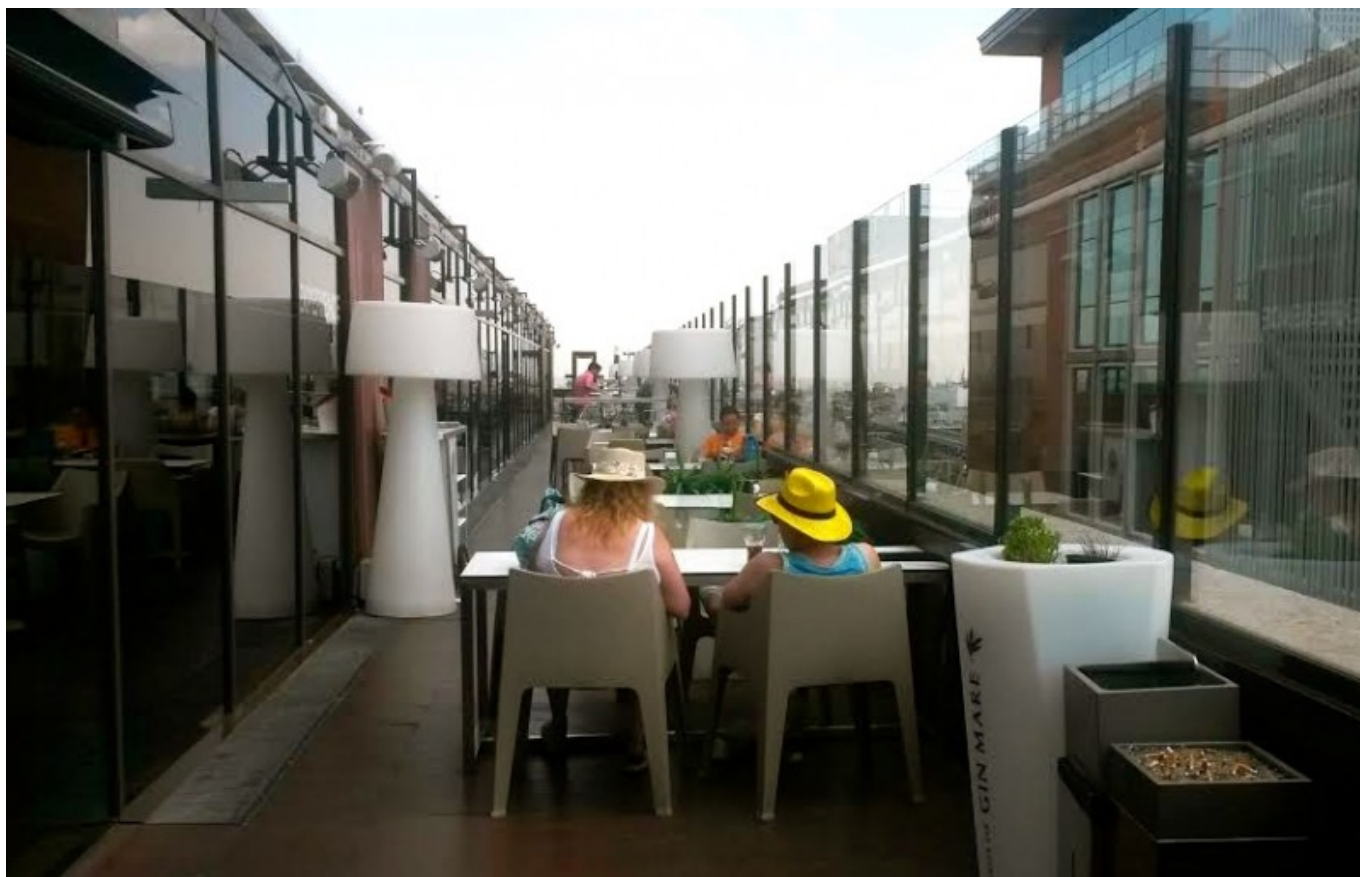
[Web](#)

Address: Calle del Marqués de Casa Riera 4

Metro: Banco de España and Sevilla

5) Gourmet Experience at El Corte Inglés (Callao)





Madrid's number one department store, **El Corte Inglés**, finally decided to give itself a much needed facelift and revamp the 9th floor of its location in Callao, turning it into 'Gourmet Experience'; and it truly is an experience. With an outdoor rooftop and dozens of food stalls, one of which is [StreetX0](#), an affordable version of Madrid's famous young Michelin-starred chef, David Muñoz's DiversoX0, you'll also find stalls serving Mexican, Italian, Spanish and Japanese food, as well as cocktails, ice-cream and much more. [Here's full article on Gourmet Experience at Callao.](#)

[Web](#)

Address: Plaza Callao 2, inside El Corté Inglés, 9th floor

Metro: Callao

We're already working on Round 5 of

Madrid's top rooftop bars. Any suggestions?

In case you haven't seen rounds 1-3, here you are:

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

Federal Café Madrid – Hipster in a Very Good Way

Not too long ago, Madrid's breakfast scene was limited to traditional croissants, toast and churros. Now, however, it's rivalling cities like New York and London. How did this happen so quickly? Don't know. But boy are we loving it... One of the [best places for brunch in Madrid](#) is [Federal Café](#), which may look like a stylish restaurant in Soho, but it's actually located in Malasaña, near [Conde Duque](#).



Last Sunday, I went for brunch with three lovely ladies – [Cat](#), Aifric and [Helen](#).



We all started with fresh smoothies. Mine had pomegranate and organic apple juice – health in a glass.



To eat, I ordered toast with avocado, poppyseed and lemon.



Aifric got the same, although with poached eggs (smart choice).



Helen had a veggie burger with freshly squeezed orange juice.



Then there's Cat, who wins first prize by a landslide with her full-on plate of poached eggs, bacon, potatoes, sausage and toast. Damn.



The first time I went to [Federal](#) was actually over a year ago

with my friend, Nina (who's sitting in the window looking at the little kid). We stumbled upon [Federal](#) while strolling around and were instantly lured in by the comfy window seats that allowed us to dangle our legs onto the sidewalk.



We started with a coffee.



That ended quickly. The menu featured such a wide variety of dishes that were chock full of local, organic and fresh ingredients – we just couldn't help but order something to eat. I got a sandwich with feta cheese, spinach and olive tapenade. Nina had a burger. Simple but so good!





So if you're looking for a hip place with healthy food in the center of Madrid, I think you've found it!



Info

[Web](#)

[Facebook](#)

Address: [Pl. de las Comendadoras 9](#)

Metro: Noviciado

You may also like:

[Best Brunch on a Budget in Madrid](#)

[Little Big Café – my little big pick-me-up](#)

[Toma Café – Fuel Up, Feel Hip](#)

[Mamá Campo – a Restaurant/Market of Organic Delights in Plaza Olavide](#)

Maya, a cozy Taqueria & Mexican product store in Huertas

[Maya](#) is a new Mexican establishment, situated on C/Echegaray in Huertas. The owner & chef, Jose Manuel, hails from Mexico City. Jose previously worked in [the hidden burrito shop in Lavapiés](#), notably wearing a customized chef's hat. We met during his tenure there and became fast friends due to his approachable nature. After having not seen him in several months, I was taking a stroll through Huertas with a friend and we both noticed a Taqueria. She and I pondered whether it was new or had always been there. Jose surfaced and summoned us to the bar, inviting us to a drink in order to catch up and

show us his new business endeavor. Jose's grand ambition is to make **quality Mexican products** more accessible to consumers in Madrid.







Knowing that Americans are always on the prowl for new places to satisfy their taco cravings, I took it upon myself to do my community a service and sample a handful of Jose's creations in order to share my findings.

First I sampled the *taco de pastor*, cilantro and onion with green lime.



The second specimen was *Cochinita de Pibil* with achiote.



The last taco was *Fajitas Alambre de ternera*



All of these treats were followed by a Tamale served on a plantain leaf.



They were all yummy, my favorite being the *taco de pastor*. I found everything about the establishment quite familiar. Their regular, a pipe-smoking elderly writer, took pride in presenting me with a poetry anthology that had his face on the back cover. This location is young, and thus the experience is quite personalized. For those of you who are seeking a venue for your taco Tuesdays, or a place to find unique Mexican ingredients to be used in your culinary endeavors at home, I strongly recommend this establishment.

Info

[Facebook](#)

Where: Calle Echegaray 29

Metro: Anton Martin

Contact: 600 68 73 51

Also check out:

[Best Mexican Joints in Madrid](#)

[Perdizione – a hidden hole-in-the-wall burrito bar in Lavapiés](#)

Tuk Tuk – An Asian-Inspired Street Food Restaurant in Madrid

Opened by two British men, Alan and Rick, [Tuk Tuk](#) is a low-key restaurant with two locations near Bilbao and Chueca. All their dishes are based on Asian street food recipes, particularly from Bangkok, Hong Kong and Saigon. With an international wait staff (many of whom are native English speakers) and a range of flavor-packed dishes (plentiful and affordable to boot), it's no wonder why [Tuk Tuk](#) has become so popular among the city's expat community and Madrileños alike.



Tuk Tuk's [menu](#) features noodles, rice bowls, soups, curries and barbecued meat platters. Chock full of different types of vegetables and spices, your tastebuds get a mix of tangy, spicy, coconuty and sweet ingredients in every bite. Tuk Tuk can please any palate. And it's vegetarian friendly, too.

You'll find my favorite dish in the photo below: **Babi Panggang** (barbecued pork with a caramel-like glaze and thick soy sauce). It came on the **Pat Pong Party Platter (€30)**, a great starter for a big group. Just look at the **four dishes** it includes:





I also like the mango and cucumber salad as an appetizer to share. As for main dishes, so far I've tried a soup, rice bowl and Thai curry. Although I don't remember their names, I'd happily eat all of them again. **My advice:** just go in, run your finger down the menu and choose whatever you land on. You can't go wrong!



Info

[Facebook](#)

[Web](#)

Menu if you feel you need to prepare beforehand

Average price per person: €15-20

Tuk Tuk has two locations now, one near Bilbao and the other, Chueca:

<M> Bilbao: Calle del Cardenal Cisneros 6 |
Reservations: 914 45 91 80

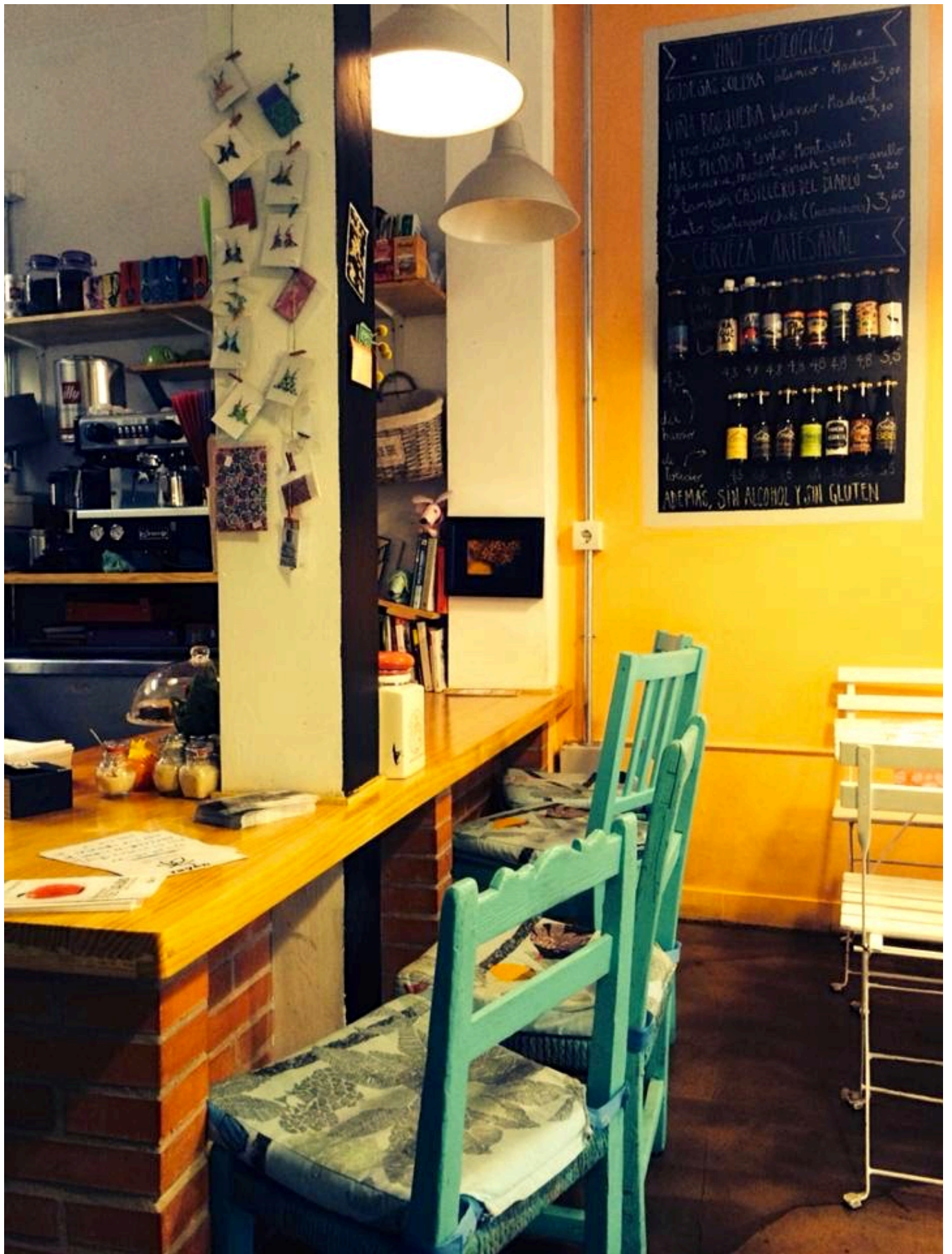
<M> Chueca: Calle del Barquillo 26 | Reservations:
915 23 25 56

More Asian restaurants featured on Naked Madrid:

- [Ramen Kagura, Madrid's \(almost\) perfect ramen bar](#)
- [Kintaro – Oy Vey](#)
- [Sumo – This Japanese restaurant's name says it all](#)
- [Chuka Ramen Bar – Madrid's hottest ramen restaurant](#)
- [Hattori Hanzo – Japanese food, straight up. No sushi.](#)
- [Nippon 2 – top quality yet affordable sushi, finally!](#)
- [Soy Kitchen – a fusion of Asian flavors](#)
- [Karachai – A cozy and elegant Thai restaurant in Alonso Martínez](#)

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

The Quest for Bagels in Madrid: 5 Locations Offering the Elusive Comfort Food

Bagels were a staple of my life back home in the outskirts of New York City—the **inaccessible status of bagels was the only demerit against Spain** in an earlier draft of my “Should I Move to Spain” pros & cons list. I’ve craved them badly during my time abroad, to the point where I have even asked my closest friend from home, Jake, to allow me to witness his consumption of authentic bagels via Skype. Bagels are a foreign concept here—whenever I’m describing them to Spanish folks, they can’t visualize the distinction from a donut or *roscon de reyes*.

However, due to **Madrid’s growing American expat population**, I held out hope that opportunist business owners would step up and fill the circular void. The ensuing investigation had me scouring the city, running down every lead and pressing on every underworld connection. These are my findings: I strongly advise purists to **manage their expectations** when sampling imitations of such an esteemed snack from the old country.

So here, my friends, is a list of

Madrid's bagel joints. In true form, I've saved the best bite for last...

1) Restaurante Olsen – Calle del Prado 15 (CLOSED DOWN)

The pursuit began with a rocky start for me and my friend Julie. Although the servers at Restaurante Olsen, a Scandinavian restaurant near the Prado, were kind enough to give us their leftover “bagels” for free, they weren't at all what we were hoping for—in fact I would go as far as to call these circular bread sticks **an abomination of nature**. This restaurant, which has since closed down, established the precedent low standard to which the ensuing specimens were held.



2) La Bicicleta Cafe – Plaza San Ildefonso, 9

This popular hipster cafe in Malasaña has a few bagel sandwiches under the display case by the bar. They're **a bit too dry** (and expensive) for my liking. Served with arugula and *jamon*, **this sandwich might as well be served on any other type of bread.**



3) La Libre – Calle de Argumosa, 39

This [cafe/bookshop](#) in Lavapiés offers a broad variety of *tostadas*, one of which is called “El Larson.” The bagels are imported from England and kept frozen, served to diners with cream cheese and lox and little bits of avocado. Due to its status as the bagel most accessible to me within my *barrio*, this is my default when the craving overwhelms me. Although not as crisp as I would like, it does the job adequately. The

added sesame seeds are indeed a pleasant touch.



4) Mür – Plaza Cristino Martos, 2

A large and comfortable brunch spot, Mür offers an 8.50€ euro “American” breakfast entailing a toasted bagel sandwich with cream cheese & lox, steak fries, and a cup of coffee. This location earns points for its product’s toasty crispness and presentation but loses points for its small size. The first bite is accompanied by the **familiar crunch sound**.



5) J&Js Books and Coffee – Calle del Espíritu Santo, 47

This popular expat [bar/English language bookstore](#) swiftly cornered the market with their vast selection of homemade bagels. **The only known establishment that manufactures bagels from scratch**, it is apparent that they have a concise understanding of both the product and the expectations held by the consumer. Their offerings are flavorful, especially when served fresh during their weekend brunch. The pictures below document the process in which their bagels are produced.







Have I missed anything in my investigation? Feel free to share the details of any other Bagel providers in the comments section!

Also check out our series on Madrid's best cafe-bookstores!

Round 1

Round 2

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 Blumental, 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!**](#)

Los Porfiados, an inviting Argentine bistro in Lavapies

I routinely walk by [Los Porfiados](#) and have always been intrigued by what I could glimpse from the outside. I was thrilled when I finally had the opportunity to enter and scratch it off of my shortlist. An Argentine bistro situated on **Calle Buenavista**, this establishment radiates elegance and class. The decor and lighting are cozy and inspire diners with

a sense of comfort. **Reservations are necessary in order to be seated due to its popularity.** I saw many people enter and then be turned away due to this spot being so trendy.



The staff all hail from Buenos Aires, sans one who is from Barcelona. I was told that the location is only a year and a half old, swiftly ascending to local fame. Upon being seated, the attentive waiter relayed to me my options from their **vast menu**. It was difficult to choose from their selection—they offer **Argentine empanadas** and **gourmet pizzas**, fillets of meat and a many **fresh salads**. To start I had a smooth **cream of broccoli soup**, accompanied by a glass of *vino tinto*.





The main course was a ***solomillo de cerdo*** with **sweet potato chips**. Absolutely excellent, the meat was savory and cooked to perfection. After using *eenie meanie minie mo* to make a decision of which of their assortment of desserts to consume, I was presented with a delicious chocolate cake. The check was slightly steeper than most of the other locations I've written about, coming out to **19€**. Keep in mind that this is a cash only business. I recommend this location to anyone who wants to be classy for a night, whether to impress a date or to celebrate a personal achievement, or to merely hone the skill of pretending to be classy.



Info

[Website](#)

[Facebook](#)

Address: Calle Buenavista 18

Metro: Anton Martin or Lavapiés

Contact: 910842945

Other restaurants we love in Lavapiés:

[Los Chuchis Bar, downright good food in Lavapiés](#)

[Tribuetxe, a Basque Pintxo bar in Lavapiés](#)

[Restaurante Badila – you need this restaurant in your life](#)

Krachai, a Cozy & Elegant Thai Restaurant in Chueca

Krachai is yet another seemingly upscale establishment that was first introduced to me by my Dad's friend, Rafael. This fantastic Thai restaurant, situated near metro Alonso Martinez, offers a satisfying 13€ *menu del dia*. My friend Diana and I have eaten here on a handful of special occasions; somehow each time it slips my mind to reserve a table. This is strongly advised due to the location's popularity, otherwise diners are condemned to wait in line. The wait was worth it today. This spot is cozy, dimly lit, and has two floors. The ambiance is calming and the servers are highly attentive and efficient.



Diana and I were well aware of what we would be ordering off of their *menu del dia* by the time we were seated. We both got the mixed appetizers which consists of the **chicken and peanut sauce skewer**, a spring roll, and a crispy shrimp dumpling. Diana followed this up with the spicy **red curry with chicken strips**, vegetables and jasmine rice. My main course was a **yellow curry with prawns** and vegetables. I am a huge fan of shrimp in all of their various forms.







I voiced that all of my life decisions were validated due to their preceding the moment where this **indulgent feast** was in front of me. By the time the rice expanded in our stomachs, our desserts arrived. I had a scoop of strawberry ice cream, and Diana a small flan, in order to end our experience on a sweet note. I strongly recommend this location and its *menu del dia* when you have a craving for Thai cuisine.

[Facebook](#)

[Website](#)

Address: C/ Fernando VI, 11

Metro: Alonso Martinez

Contact: 91 833 65 56

More Asian restaurants featured on Naked Madrid:

▪ *Ramen Kagura, Madrid's (almost) perfect ramen bar*

- Kintaro – Oy Vey
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