

Espacio Cervecerero, Mini Mahou Brewery in Madrid

Mentally bookmarked for more than a couple months, we finally stepped into Espacio Cervecerero Mahou in Alonso Martínez and were not let down. Having no expectations allowed us to be surprised at every turn in this small but compact venue. **It's a little bit brewery and tasting space, a little bit restaurant, a bit gift shop and a bit urban art showroom.**

It's perfect if you've got family or friends visiting or no plans on any given evening. You'll certainly be surprised by this unusual center of Madrid find. **Did you know Mahou is a family-run business? Or that they made a Stout? And an APA (American Pale Ale)?**



At [Espacio Cervecerero](#) each is served on an individually descriptive coaster for each beer but your “beersommelier” will tell you all about it anyway. These little details are what makes this place unique. It feels small in square meters but packs a lot.



There are few beers on tap but this allows for more information to be revealed regarding each one. Before you leave, you'll be asked to evaluate what you've tried on one of a few iPads set opposite the bar.



If you go through the graffiti and mirror covered hallway, you'll reach the restaurant. Like myself, you may be distracted by the exposed industrial decor but don't forget to grab a board game to play at your table on your way in if you like.



You'll find that the menu is limited but gourmet and ideal for tasting a few different plates. Our waitress suggested we try the *ensaladilla rusa* (potato salad) which we did and she was right; it was definitely an elevated take on the typical bar food.



There are events at the bar which you can join like a guided “micro brewery” tour, a beer tasting for newbies and one for more seasoned beer drinkers – an international workshop in which beers are brought in from Belgium, Central Europe and Great Britain for tasting and learning.

And though there isn't much information on it, there also appears to be a cooking class using, you guessed it, Mahou! However, it isn't clear whether you watch or actually cook.

In the end, we saw Mahou's classier side and we'd definitely go back.

By Caitlin English

Espacio Cervecerero

- [Website](#)
- **Address:** Calle de Génova, 5
- **Metro:** Alonso Martinez, Colon
- **Hours:** Open everyday from 12pm-midnight (closed on Sundays)

You may also like:

- [La Virgen Brewery, worth the trip out to Las Rozas](#)
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Exquisite and inspired fusion at Fismuler

In the middle of Madrid's Chamberí neighborhood, surrounded by offices and trendy cafés, lies a not-so-well-kept secret. It's called **Fismuler**, and from the outside it doesn't look like much. Austere gray walls and windows barred by steel disguise what lies within. A minimalist sign quietly announces its name. If you didn't know what you were looking for, you might not notice it at all.

Of course, plenty of people are already in the know; those with good taste and a penchant for fine dining have been flocking to Fismuler for months now. But it's much more than just a trendy hotspot enjoying a fleeting moment in the spotlight. Beyond the deceptive facade and the impeccable interior, **this place has something special that sets it apart from the rest.**

Where culinary ingenuity meets quality ingredients

It may seem trite to say that a restaurant's menu should be its main attraction. But in a world where culinary success increasingly depends on Instagram followers and online reputation, sometimes the actual food gets lost in the shuffle. Not here.

Chefs Nino Reduello and Patxi Zumárraga have created a **fantastic fusion of flavors, with classic Spanish ingredients at its heart**. Seafood figures prominently, as do fresh veggies and strong spices. The flavors are intense and the combinations daring, while maintaining a delicacy that matches the careful presentation. It's rich, but not heavy. Creative, but not inaccessible. Familiar, but unlike anything you've ever tasted before.



I'm a big believer in the theory that a restaurant's quality

can be revealed by what they bring you to snack on. Be it bread, olives, or potato chips, the first thing brought to the table is often a telling sign of what's to come. At Fismuler, you're greeted by warm fresh bread and a hunk of unpasteurized, salted butter—**some of the best butter I've ever had**, in fact. Before I even examined the menu, the bar was already set high.

Light, fresh, and flavorful

To begin, the burrata salad is an absolute must: juicy fresh figs and incredibly light burrata with greens, sunflower seeds, and crispy seaweed. If you're feeling adventurous, go for the *erizo del Cantábrico* (sea urchin). Served on a bed of river stones (or wild plants, pictured below), **it's just as surprising on the palette as it is on the eyes**. The urchin is drowned in a soft and creamy sauce with an entirely unique taste.



For something a bit lighter, try the semi-cured *dorada* (sea bream). It's served in impossibly thin, translucent slices, topped by red grapes, Marcona almonds, onions, herbs, olive oil, and surprisingly potent spices. All of these assertive flavors combine to create a dish that's **both delicate and intense**.



A whole new kind of comfort food

The heartier dishes are equally interesting. Highlights include the *tortilla de ortiguillas*, an omelet filled with sea anemone and sweet and sour sauce. **Sound weird? It is.** The anemone has a crunchy texture and a distinctive taste that you might not think would pair well with the other ingredients—but somehow it works perfectly.



Chef Nino Reduello himself told us the rice with clams comes **straight from his mother's kitchen**, so how could we resist? It arrived in a greenish broth, with crispy fried artichokes and abundant garlic. Although rice, clams, and artichokes are staples of Spanish cuisine, I'd never seen them combined quite like this. It did indeed taste like something your mom might cook up—if your mom were a world-class chef, that is.



From the list of main dishes, we tried the grilled *corvina* (sea bass) with cole crops, which came with a **delightfully spicy orange sauce**. The fish itself was perfectly cooked, tender and flavorful without being overpowering. The soft and smoky vegetables were the ideal companion.



Fismuler's grand finale

You simply cannot leave Fismuler without trying their cheesecake. I don't care if you think you're too full for another bite; make room. It's nothing like New York cheesecake, nor the gelatinous concoction you'll often find in Spain. Light and custardy, it has an **unmistakeably cheesy flavor**. The cookie crust is crumbly and buttery, just like it should be. Yet another perfectly balanced creation.



Finally, it has to be said that the drink selection here is also top-notch. A carefully selected wine list is complemented by house-infused spirits and pitchers of fruity cocktails. And if you're not in the mood for alcohol, order a glass of **homemade lemonade**: refreshing and herbal, slightly fizzy and not too sweet.

An unbeatable ambience

The restaurant's incredible menu is complemented by a **Nordic aesthetic of exposed brick and wood**. It's industrial and minimalist, yet simultaneously rustic and warm. Despite the fact that it's below street level, the whole place is well-lit and open. And as if that weren't enough, they've got a great playlist.



Fismuler is committed to sustainability and organic ingredients, so the cuisine is good for your conscience, too. Other guiding principles include **creativity, simplicity, and respect for the food itself**. All of this is reflected not only

on the menu, but in the sensation the whole experience imparts. It's a place to relax, take your time, and savor each bite.

Although the prices are a bit higher than average, you get what you pay for—and here you get amazing quality, a lovely atmosphere, and **an overall experience that's simply unmatched**. In fact, after just one lunch, this place has already won a spot among my favorite restaurants in Madrid. If you're looking for the perfect place to bring visitors, celebrate something special, or just treat yourself to a good meal, Fismuler delivers. And then some.

Info

- **[Website](#), [Facebook](#) & [Instagram](#)**
 - **Address:** Calle de Sagasta, 29
 - **Metro:** Alonso Martínez and Bilbao
 - **Phone:** 91 827 75 81
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Restaurante Lúa, authentic Galician cuisine with a Michelin-starred touch

Galician chef Manuel Domínguez took a big risk when he decided to open a restaurant offering an exclusively fixed menu 14 years ago in Madrid. The concept was almost unheard of at the time. But today, that bet has paid off.

His award-winning [Restaurante Lúa](#) continues to offer Galician-inspired dishes with truly innovative touches. The quality and creativity of his cuisine has even earned him a Michelin star

– Lúa is the only Galician restaurant outside Galicia to hold one.



Lúa, which means “the moon” in Galician, is Manuel’s personal project that he’s been dedicated to for well over a decade with a signature culinary style and unique tasting menu. He bases his cuisine off traditional Galician recipes made with seasonal, fresh and local ingredients.

His success led him to move from the original location to a larger space on Calle Eduardo Dato with a dining room, a bar area with high tables and a terrace that opens up in summer.



There's even a private room that can be booked for special occasions.



Manuel's personal passion for design is reflected in all the decor, from the furniture to the art.



The restaurant's main attraction is the Menú Lúa tasting menu (€68) consisting of three *aperitivos*, two starters, two main dishes (meat and fish), a pre-dessert and a dessert. Oenophiles can order this same menu along with a wine pairing, Menú Lúa Chea (€90). If you're not in the mood for a tasting menu, not to worry – you're also welcome to order off the regular menu, which features half- and full-size portions of Galician-inspired dishes with a twist.

What's more, [Lúa](#) has over 150 wine labels on offer and a short list of champagnes from small producers. We shared two bottles of the restaurant's very own red and white: "A Tiro Fijo." Both are made exclusively for Lúa and with local ingredients from the Coto de Gomariz bodega in Orense. The wine's flavor was truly unique, with a hint of Albariño which is my favorite.



The star of the menu is Galician-style octopus prepared in two ways: the classic *pulpo a feira*, the authentic recipe from the owner's hometown of Carballiño; and the oven-baked octopus accompanied by potato purée and garlic sauce. We tried the first and for anyone who's ever been to Galicia, you'll know it's the real deal.

We sampled several other small portions of their most popular menu items, such as the foie micuit over pear empanada and caramelized San Simón cheese which was a burst of so many different flavors in just one bite.



We also had the *patatas bravas* made of shrimp – a deliciously deceiving *trompe-l'œil*. The list goes on but I'd rather you experience it first-hand for yourselves.



For dessert we grabbed a seat out on the terrace and ordered the cheese cream with violet soup. The cheese itself was outstanding, and the “violet soup” was inspired by traditional Spanish *Violeta* candies. We rounded off our meal with some *licor de café*, straight from Galicia of course.

This was my first Michelin-starred dining experience and now I

do understand what all the fuss is about. I won't give away too many more details about Lúa, but let's just say that if you appreciate the art of gastronomy and have a love for good food, it's well worth a visit.

Restaurante Lúa

- [Website](#) & [Facebook](#)
 - **Address:** Pº Eduardo Dato, 5
 - **Phone:** 91 395 28 53
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Fratelli Figurato – two Neapolitan brothers bring pizza passion and innovation to Madrid

Fratelli Figurato is a newly opened pizzeria in Madrid's Chamberí neighborhood, brought to us by two brothers hailing from Naples who share a strong passion for pizza and innovation.

Before founding [Fratelli Figurato](#), Riccardo and Vittorio had both worked in marketing and lived in different parts of the world. It wasn't until December of last year that they decided to give it all up to pursue their true calling: reinventing the Neapolitan pizza.



The mastermind behind the kitchen is Riccardo, who's been a pizza-making aficionado for years, creating his own methods and putting spins on Italian culinary tradition. You'll always spot him sporting a blue New York Yankees hat.

Vittorio is in charge of marketing and communication, and designed the restaurant's image and personality. He's the crazier one of the two, although he shares the same passion for gastronomy and creativity as his brother.



Together, the Italian duo has made their dream come true with [Fratelli Figurato](#). Lucky for us, we now get to delight in their welcoming, family-run restaurant serving delicious Naples-style pizzas featuring innovative techniques, elaborate processes and special ingredients.



Their pizzas stand out in particular for the light dough – Figurato’s trademark recipe created by Riccardo. It’s fermented for an impressive 36 hours and made with top-quality ingredients. With each pie you order, you get to choose from three dough options: traditional, wheat and five-grain.

After greeting the two brothers and hearing all about the restaurant's story and mission, here's what went down at the table:



We each ordered a glass of Italian wine: a white *Casal di Serra*, and a red *Lacryma Christi*. To whet our appetites we were given slices of Tuscan-style salami. A perfect and simple appetizer.

You can't go wrong with any of the pizzas listed on the menu, but seeing as it was our first time, we asked to try the most standout options – mortadella and pistachio, and squash and pancetta.



The first is made with a cream of ricotta and pesto, and provolone cheese. After leaving the oven, it's topped with thin slices of mortadella from Bologna, bits of toasted pistachios and basil. We had it prepared on traditional dough.



The latter is made with cream of roasted squash, provolone and crispy pancetta. It's topped with walnuts and basil. We ordered it on five-grain dough.

The mix of ingredients and flavors was so unexpected and delicious. Not to mention the dough was outstanding and very light.



To round it all off, we ordered their most in-demand dessert, the Sicilian-style cannoli. Divine.

All the star dishes certainly have a signature Figurato flair. We'll definitely be going back to try everything else on the menu!

Fratelli Figurato:

- [Facebook](#), [Website](#)
- **Instagram:** @fratellifigurato
- **Address:** Calle de Alonso Cano, 37
- **Metro:** Alonso Cano
- **Phone:** 914 85 79 93

Neon Nirvana at Kamikaze

They say a change is as good as a rest and that's exactly what I discovered on my visit to the recently opened [Kamikaze](#). Located where Dray Martina used to be found, it's now a tribute to all things awesome and Asian. So if like me, you can't get enough of gyoza, and edamame is your everything, this is the locale for you.

Like all my favourite Friday night dinners we kicked off proceedings with a cocktail. A mix of gin, mango syrup and rose-flavoured tonic, it was downright delicious and packed a punch thanks to the additional cayenne pepper kick.



Our aperitivo came complete with a flaming dragon (I was told that I needed to squeeze his tummy three times for good luck)

which I duly did even though I felt quite lucky at this point with my gluttonously gorgeous bowl of prawn crackers.

So onto the menu. Essentially there was nothing that I didn't fancy, which meant that we ordered a lot – partly due to the excellent host that was Giuseppe who was able to tip us off regarding some of his faves.



We sampled spicy edamame (and these really did leave your tongue tingling), curried mussels, steak tartare on teeny, tiny tacos, gyoza (natch), chicken wings, spring rolls and just to really ensure that a loose-fitting dress has been a wise choice, a prawn Pad Thai. Everything was ooh and aaaah

inducing and incredibly more-ish.



I had high hopes for the food, given that Kamikaze comes from the tour de force that is Grupo Larrumba and as such, the decor is second to none (we sat next to a Japanese cherry blossom tree that frankly I'd have liked to take home for my patio). There's plenty of neon (perfect for Insta) and plate porn if like me, crockery is your 30-something fetish.



As we were wrapping up with our post-dinner coffees, a monkey appeared wielding a ghetto blaster with tunes blaring; leaving us in no doubt that Kamikaze is definitely a place to get your weekend party started.

Choc-a-bloc with pretty looking peeps, as equally easy on the eye as the food was, this was aesthetically pleasing Asian at its best. I recommend booking for a Friday or Saturday if you like your gyoza hot and your cocktails cold.

Kamikaze

- [Website](#), [Facebook](#)
 - **Instagram:** @kamikazemadrid
 - **Address:** Calle Argensola 7
 - **Metro:** Colon or Alonso Martínez
 - **Phone:** 910810056
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The Circle Food, tasty food for staying trim

When I lived in London it was soooo easy not to have to cook (if you didn't have the time, energy or inclination). First of all you had Mark's and Spencer's, purveyors of all things tasty and all available on the go – I take down all of their chicken and bacon sandwiches on brown upon my return to Blighty.

In addition to this, clean eating had really taken off and it required minimal effort to get something delivered (or picked up) that wasn't a heart attack on a plate.

I've always struggled with the concept of convenient food in

Spain, mainly because it seems to culturally evade them. Food isn't meant to be 'grabbed' – and if you want to eat quickly and healthily it's nigh on impossible.



This is why locales like [The Circle Food](#) are to be welcomed with a fanfare by people like me. Combining ease with eating well, it's showing the clean eating movement is slowly gathering pace in the city.



Now I love tortilla and the like as much as the next person, but from time to time (usually post gym when even the thought of showering feels insurmountable) I want to grab and go. Look no further.



Embracing the trend of organic bowls, [The Circle Food](#) is the ideal place to pick up something nutritious (and delicious) or indeed, a place to eat in with a friend. As I veer towards fussiness in the food stakes, I built my own bowl – you pick your base, I opted for quinoa and wild red rice.



Next up you select your toppings and salsa as you please. It's always a nice feeling for me to chase up a spin class with something containing the colour green. But it isn't all virtuous – it's actually really tasty, with the added bonus that you're doing your bod some good.



They have a fixed menu should you wish to streamline the decision making process and just trust in their food pairings. Aside from savory stuff, there's also breakfast on offer and Illy coffee which is always enough to get me through the door.



The space is light, bright and airy. A place to eat and co-work. Having thrown an opening bash last weekend and setting their stall out as being something that little bit different, The Circle Food is garnering attention for all the right reasons.

I'll see you there, I'll be the one in the post gym leggings ordering extra falafel.

The Circle Food

- [Website](#), [Facebook](#)
- **Address:** Calle de Santa Engracia, 76
- **Metro:** Iglesia or Alonso Cano
- **Phone:** 910 01 04 12

You may also like: [Honest Greens, feel-good food that tastes good too](#)

Grosso Napoletano – I 'adoughed' you.

Being a full time teacher means that I'm lucky enough to get some pretty major teacher perks, aka, a lot of holiday days – which let's be real, is something that money can't buy. So this week I found myself with a blissful 9 days off and aside from the on-going trauma that is '*buying a house*' in Spain (that's a whole other blog post that trust me no one wants to read) I basically found myself at a loose end.

The upside of this being that I had time to become a lady who lunches – so having managed to persuade a friend to extend her lunch break, I sought out somewhere tasty looking near her office that wouldn't break the bank – my pennies are now being directed towards furniture sadly, and not food.



Fast forward to [Grosso Napoletano](#), a lovely little Italian spot serving up some of the best pizzas in the city. Located on C/Santa Engracia, it's neighbours with a whole host of hip and happening foodie outposts that are emerging weekly in Chamberi.



The beauty of [Grosso Napoletano](#) in my opinion was the simplicity of the menu – a few salads are on offer to share (we plumped for chicken and avo to get the tastebuds going) followed by diavola and a quattro formaggi pizzas respectively.



The cavernous wood burning oven cooked them to absolute perfection – the base was light but not doughy, the toppings charred but not burnt. I ate every last crumb and my friend took her leftovers back to work – much to the envy of her colleagues.



As the nervous energy that comes with the quest to becoming a homeowner appears to be burning some of my calorie intake, I plumped by a matcha tea tiramisu to round things off nicely. It was a quirky twist on an Italian classic and every bite as delicious as the pizza.





Pizza places are essentially ten a penny, but decent ones are not. Grosso serves up authentic Italian eats at prices that, let's face it, are far more purse friendly than a return flight to Rome to sample the same.

So if you fancy living La Dolce Vita but the budget won't stretch quite as far as Sardinia, Grosso Napoletano is no poor substitute. Both the service and the décor were spot on and if a simple lunch spot is what you're after, then that's what you'll get. With two locations in the city (the other one on C/Hermosilla) it's easy to grab a 'pizza' the action.

Photos from instagram @grosso_napoletano

Grosso Napoletano

- [Website](#), [Facebook](#), [Instagram](#)
- **Address:** Currently they have [8 locations](#)
- **Phone:** 911 70 46 53

Satisfaction Guaranteed at Santo Pecado

Among my friends it's no secret that in the summer you can't keep me in. I'm more than happy to play the part of being a social butterfly and my flat is rarely where you'll find me between the months of May to September. But as the temps start to drop and the dark nights draw in, it becomes harder and harder to prise me off the sofa and to step away from the cocoon of scented candles, red wine and of course, Netflix.

But you know, a girl's gotta eat. So when I heard about a new burger place that was literally a mere hop, skip and a jump from where I reside, I switched my pyjamas for a playsuit and headed out on the town.



The place in question was [Santo Pecado](#). At first glance it could easily be dismissed as just another place to grab a burger, but appearances can be deceptive and [Santo Pecado](#) is not your average burger joint. First things first, the owners are serious about the good stuff, aka – the meat. The beef hails from a farm in Toledo and there is nothing remotely McDonalds-esque here about what's between the buns.



All organic and responsibly sourced, the taste of the meat (having been cooked over carbon) was most definitely worth leaving the toasty confines of my casa. Next came the burger toppings. If you're indecisive (quite possibly one of my worst afflictions), trying to decide what was going to delicately rest upon my beaut of a burger was not an easy choice. Along with all your standard options, cheese, bacon and the like – there was foie gras on offer – meaning that you could quite literally pimp your dins so to speak.



Aside from the Toledo hailing beef, Santo Pecado boasts having Wagyu beef on the menu – see, I told you this was pretty far removed from Maccies. My friend assured me that the Wagyu option melted in the mouth and was essentially accountable for us not having room for dessert (although that could also be partly due to us indulging in both nachos and chicken fingers to start – both of which were equally delicious).



The restaurant loving folks of Madrid can be a tough crowd. In these post crisis days (of which we're all grateful for), you really need to have something that little bit special to cut it in an increasingly crowded market place. There are literally more restaurants popping up on a weekly basis in Madders, than Elizabeth Taylor had diamonds. So if you don't have that USP nailed – you'll struggle to survive. The fact that Santo Pecado has taken the humble hamburger and elevated it to gourmet status, suggests to me that they have what it takes.

Again, located in the ever increasingly popular barriro of Chamberí, there's no shortage of nearby bars, making it the ideal place to line your tum before a night of drinking, dancing and debauchery. If good meat equals good times in your language, halt that Netflix binge momentarily and binge on a burger instead.

Santo Pecado

- [Facebook](#) & [Instagram](#)
 - **Address:** Glorieta de Quevedo, 4
 - **Metro:** Quevedo
 - **Phone:** 91 057 13 66
-

Trikki, homemade New Orleans cuisine with family recipes

Trikki restaurant was opened in Chamberí about a year ago by owners Yuliet McQuitty (New Orleans) and Rodolfo Rodriguez (Venezuela), and together they've brought the spirit of New Orleans to the neighborhood. As soon as you walk in, you'll feel a refreshingly down-to-earth ambience and lots of jazz-inspired decor, from drum-shaped lamp shades to drawings of musicians and trumpets on the walls.



Yuliet will graciously greet you and walk you through the whole menu; while each dish will be prepared from scratch by Rodolfo, a.k.a. "the kitchen commander." Everything at Trikki is made from traditional home recipes and select ingredients to bring the authentic flavors of New Orleans to your table.



The menu features all the city's classics: **fried green tomatoes, gumbo, jambalaya, po' boys** and the famous **bananas foster dessert**. You'll also find a few Venezuelan items sprinkled in there. Since it was our first time trying New Orleans cuisine, Yuliet suggested we order their signature

dishes – all packed with flavor and spices.

Here's how it went down:



We started with a **half-portion of fried green tomatoes**, a delicious introduction to what followed.



Next up was the **gumbo, a hearty New Orleans stew** filled with rice, chicken, sausage, langoustine and so many other delicious ingredients. What stood out to me the most was the okra – I don't think I've ever had okra in Madrid.



Then we had the ultimate **jambalaya**. This rice dish is on the spicy side, so Yuliet recommends people try it on their second visit to Trikki, unless you like a little kick to your meal. It turned out to be James' favorite dish of the night.



Yuliet also said a true New Orleans experience wouldn't be complete without trying one of the Po' boys, which are essentially gigantic sandwiches. We ordered the one with soft-shell crab, lettuce, tomato and a special sauce. So good.



Needless to say, we had a full-on feast! So when we got to the homemade dessert section, we ordered what seemed like the lightest option: *quesillo*, a typical Venezuelan dessert that's similar to flan with a hint of lime.

On our next visit we'll save room for the New Orleans classic: bananas foster, served on a dish that they flambé right in front of you. We did get the chance to watch the pyrotechnics at the table next to us, however, and it looked amazing!

Here's a pic of the bananas foster from Trikki's [instagram](#) so you get the idea.



So when it comes down to it, Trikki's concept is rather simple: home recipes, traditional ingredients and Southern hospitality, which makes for a great combination. Just make sure to go with a good appetite and friends who like to try new dishes and flavors.

Trikki

- [Facebook](#), [Website](#) & [Instagram](#)
- **Address:** Calle Santa Engracia 109
- **Metro:** Alonso Cano

Navare Bar – The Secret’s Out

You always feel quite smug when you stumble across somewhere that feels yet to be discovered. I was mooching around Chamberi on my way to an appointment, when I mindlessly spotted [Navare Bar](#) – and it piqued my interest.



Inside there were groups of friends chatting animatedly, enjoying a late afternoon merienda. But upon closer look, there was also a downright delicious evening menu. I papped the name of the restaurant on my phone and made a mental note to return with a friend in tow.



Fast forward a week and I found myself to be one of the locals enjoying this new neighbourhood hotspot. [Navare Bar](#) is somewhat impossible to be shoehorned into any set category. You want your breakfast? They serve it. A leisurely lunch with colleagues? You've got it. Dinner with your nearest and dearest. They offer it. It's basically your one-stop shop for all your culinary needs.



Now to be all things to all people is no mean feat. However, after meeting (and chatting with the owner) it's clear that the vision for Navare Bar is to be a local place for local people; somewhere that no matter the time of day, you can grab a coffee or indeed a copa with friends.

I was a fan of this concept from the get go. Coming from the UK, I'm used to eating when I want – whether or not that ties in with siesta culture is of little importance. If I'm hungry I want options that will keep my renowned (within my social circle) 'hanger' at bay. It also didn't hurt that the décor was a delight and the plates satiated my fetish for all things chintzy when it came to crockery.



So the food. In a nutshell it was lip smackingly good. After a full-on week at work I was in need of all the treats. We split **prawn croquetas** (you get eight, I could've quite easily refused to share). This was swiftly followed by **grilled vegetables** that conjured up the feeling of summer barbecues (and made me feel slightly virtuous after the deep fried delight that was the first tapa).

But **the jewel in the crown was undoubtedly the solomillo** that came with crushed new potatoes and some kind of sauce that I could've quite happily guzzled as though it were a G&T. To surmise, the food is heavenly and I left eager to return for breakfast, lunch **AND** dinner.

I have no doubt that Navare bar will be a success. The passion of the owner coupled with the zest for life that the local peeps possess, makes it an inevitable recipe for success.

Info

- [Facebook](#) & [Instagram](#)
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- **Metro:** Iglesia & Rubén Darío
- **Phone:** 910 26 87 57