

# Yatai Market: Asian Street Food in the City Center

Move over San Miguel and San Antón—there's a new kind of market in town.

Let the buzzing neon signs and colorful lights lure you in to the latest addition to Madrid's foodie scene, the new mecca of an increasingly trendy culinary genre: Asian street food.

Located just off Plaza de Tirso de Molina, Cortezo Yatai Market unites several different vendors under one roof, letting diners sample all the greatest hits of East Asian *comida callejera*. It preserves the essence of the street food experience, with an atmosphere that's both casual and chaotic, laidback and lively. Its creative concept combines the shareable dishes, miniature portions, and social atmosphere of Spanish tapas culture with the **flavorful flair of Asian fusion cuisine**.



Various vendors are arranged around the perimeter of a large room, with high top tables and stools in the center. There's a bar in the back offering beer, wine, and cocktails—but if you want something a little more exotic, try a can of tamarind soda or coconut water.



Once you've got a drink in your hand, take a few minutes to wander around and explore your options (there are plenty). At HOTBAO you can take your pick from a variety of stuffed bao buns and several kinds of dimsum.



Right next door, Funky Chen offers pad Thai, noodles, and rice topped with everything from veggies to duck to soft-shell crab.

On the other side of the room, colorful curries tempt customers to the counter of Asia Cañi. Don't forget to try one of their rolls, with creative fillings like *ceviche de chicharrones* and *cocido madrileño* (yes, you read that right).



To the right of Asia Cañi you'll find Le Japonais, offering sushi, nigiri, maki, and poke bowls. To the left, there's Ramen Suk, with steaming noodles that are a far cry from the powdered soup you might be picturing.

Before you make any decisions, don't forget to check out Smok Mok, tucked away in the market's smaller and quieter back room. It may be set apart from the main area, but with everything from vegan options to smoked Japanese BBQ meatballs—and the only dessert on offer at the market—you definitely don't want to miss it.



The best thing about Yatai Market? **It's got something for everyone.** Whether you're looking for a hearty bowl of curry to warm the soul or you want to sample several smaller dishes, you can design your dinner (or lunch) experience to match your mood.



Pad Thai from Funky Chen

Not to mention the fact that prices are more than reasonable: you can get a roll or dimsum for as little as €1 or a bao for €4. Larger dishes range from €6 to €14. Asia Cañi even offers combo meals that include 2 rolls, curry, rice, and a drink for just €9.



## Veggie fried rice

If you're in the mood for something different than the same old neighborhood bar or quiet café, this is the place for you. With the spirit of a classic Madrid market, the hipster vibes of a Malasaña pop-up, and the exotic flavors of a faraway continent, Yatai Market should be at the top of your list.

## Info

- [Facebook](#) & [Instagram](#)
  - **Address:** Calle Doctor Cortezo, 10
  - **Metro:** Tirso de Molina and Sol
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# StreetX0 – An Eclectic Fusion of High and Low, East and West

If you're a foodie living in Madrid, then you've probably heard of [DiverX0](#), the Michelin three star gourmet restaurant born from the wild mind of Mohawk-totting creator and chef **David Muñoz**. If you haven't, watch [this video](#) first.

Muñoz has been omnipresent in gossip media ever since TV personality **Cristina Pedroche** recently confirmed rumors about their relationship on Twitter. Though, young, punkish, and charming, Muñoz is a celebrity in his own right – he even stars in his own [Mercedes ad](#), playing cheeky about his Michelin accolades.

A quick look at DiverX0's reservations online shows there are no openings till June; however, luckily for those of us who don't have reservations or who can't wait to sample Muñoz's creations, there's **StreetX0**. Originally opened in 2012, StreetX0 is Muñoz's more casual and affordable restaurant.



Recently relocated at **El Corte Ingles's Gourmet Experience** on Serrano 52, the restaurant boasts exciting decor, delicious cocktails, and intriguing food. It's no surprise that Muñoz serves up Asian-inspired dishes seeing as he cut his teeth at Nobu and Hakkasaan in London. His fare, though, is a little grittier, as the name of his new restaurant implies – the decor and the food are supposed to conjure up a wet market in Hong Kong or a food alley in Singapore (minus the cockroaches). Upturned crates serve as bar stools and neon signs line the walls.





First things first, as soon as you sit down, somebody comes and gets your cocktail order – doesn't matter if you're coming

for lunch or dinner. The cocktails are beautiful, perfumed concoctions that put you in the right mood for the feast to come.



An open kitchen sits at the heart of the restaurant breathing hot and loud as chefs wearing straight-jacket-like coats call

out the orders and stoke the coals. Definitely try to get a bar seat, you'll get dinner and a show.





When you hear '**sandwich**' called out every few minutes you know that's one thing on the menu you *have* to order. The *Sandwich Club* sounds inconspicuous and unexciting compared



to the rest of the menu, but that is where your assumptions would be wrong.



Now, does that look like any club sandwich you've ever had? I thought not. The fried egg tops a Chinese *bao* filled with succulent, melt-in-your-mouth pork. Bizarre, unlikely, and strangely good. Then there's the Korean inspired wonton lasagna dish and the Mexican mole dish with obligatory chips drizzled over tender quail.





The mole is served on a thick, waxy paper, no plate. When you're done, they just crumple the paper-plate up and take it away. If you're craving desert after, you'll have to take yourself to the frozen yogurt stand on the same floor, as StreetX0 doesn't serve sweets. But hey, who needs sweets when you have cocktails?



With the music pulsing in the background and a delicious, albeit expensive, cocktail list, it's easy to see why this spot is so hot – no matter the time of day, there's always a line. Atmosphere and energy trump food here, but the food is worth it, too, just be sure to get there very early (at least half-an-hour before opening) or very late (past nine-thirty) if you don't want to have to wait in line.

*Address: Serrano, 52*

*Times: Sun 11:00 am – 12:00 am. Mon – Sat 10:00 am – 12:00 am.*

There's also a happening [Gourmet Experience at the Corte](#)

**[Inglés at Callao](#) with an outdoor rooftop terrace. Check out our previous article on it [here](#).**