

Where to Take Your Mom in Madrid – Round 2

Knowing where to take your mom in Madrid can be tough, especially if she's already visited you five or six times. So here's a follow-up to my [first version](#) of this post with some fresh ideas, some favorites, and some recommendations from fellow Naked Madrid writers – and my mom, too, of course. She also helped me edit this whole piece. Thanks ma!

Not to mention these ideas are great for any out-of-town guests. Here goes:

1. Museo del Romanticismo for an intimate art experience



Madrid has several charming museums worth visiting, and if you're like me, you'll appreciate their small size. My mom and I loved [Museo de Artes Decorativas](#) and [Museo Naval](#); but we enjoyed [Museo del Romanticismo](#) the most. Something about wandering around someone's former mansion makes it unique, and each room tells a different story. Just stay on the grey carpet or the attendant will scold you, like she did my mom when she wanted to take a closer look at the 19th-century furnishings and art! Plus it has a wonderful tea room.

For more ideas, check out [Madrid's obvious and not-so-obvious museums \(and how to get in for free!\)](#)

2. Mad Improv events for fun and laughter



This was such a great discovery. My mom has been to Madrid several times over my ten years of living here, yet we never quite found the right way to spend an evening out that didn't

just involve food. [Mad Improv](#) is an English-speaking theater group that holds shows (right now on Thursdays at La Escalera de Jacob) and regular workshops and jams at [VeraContent](#) (Naked Madrid's sister company).

Jams cost 3€ and include a first drink. Anyone is welcome to get up and join in on improv games, or you can just watch if you're on the shyer side – understandably so, as you'll see some pretty impressive improvisors up there. Either way, you're going to laugh a whole lot. I promise.

Here's a [full post on Mad Improv](#) to find out more.

3. Juana la Loca for excellent Spanish food



[Juana la Loca](#) is an exceptional family-run restaurant in La Latina, serving Spanish food with lots of fusion and lots of love. Everything you eat here is exquisite, from the *pintxos*

at the bar to the main dishes. I had been several times before I finally got the chance to speak to one of the family members, the son, who explained everything on the menu with such passion. Culinary arts clearly run in the family.

**4. Bosco de Lobos and Ana la Santa for
cozy and chic dining**



I wanted to include a few more restaurants on this list so I asked for recommendations from [Cat](#), one of Naked Madrid's most active writers. With no hesitation at all, she said: "[Bosco de Lobos](#) and [Ana la Santa](#) are both mum pleasers!" Bosco de Lobos is situated in a beautiful courtyard of an architecture school in Chueca, and its casual-chic look immediately lures you in. Ana la Santa also has a great location, right in Plaza Santa Ana. Cat especially recommends going here when it's cold outside, as it's the perfect place to warm up.

Check out [Cat](#)'s articles on [Bosco de Lobos](#) and [Ana la Santa](#) – I'd definitely take her word for it.

5. Chuka for Japanese ramen and gyozas



Once you've had your taste of Spanish food, you shouldn't feel bad about going to an [international restaurant](#). Really, it's okay. Madrid's culinary scene is full of fusion cuisine from all over the world, and Madrileños love it. [Chuka](#) is one of our all-time favorites for ramen, gyozas and baos. And we just found out the owners are actually two Americans who have been living in Madrid for over a decade. Go figure!

Here's a full post on [Chuka](#). Another great restaurant nearby is [L'Artisan Furansu Kitchen](#), offering French-Japanese fusion cuisine and a *menú del día* that changes daily.

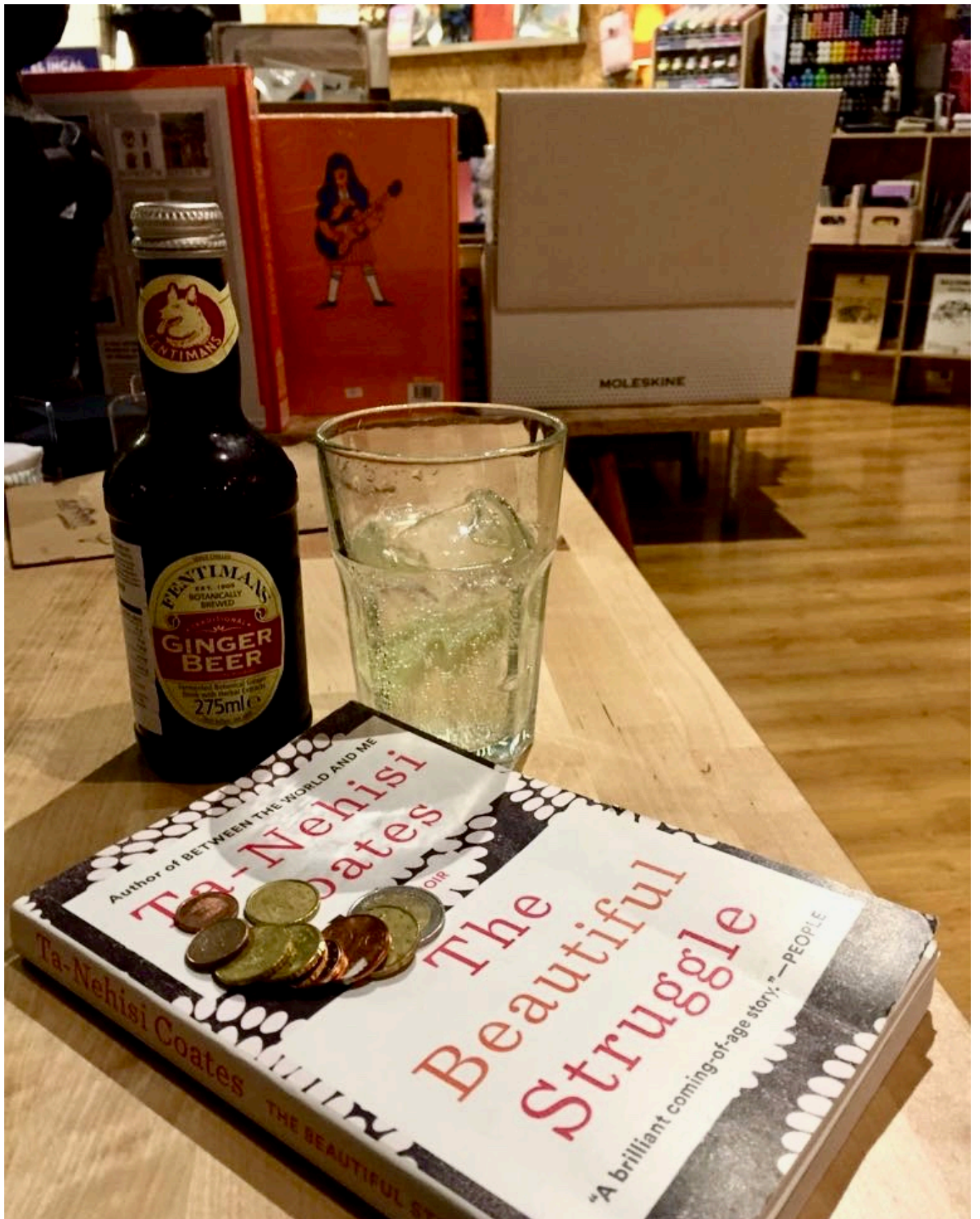
6. Salmon Guru for fun cocktails



Before going into Chuka we had a half hour to kill so we walked down the street and got a drink at [Salmon Guru](#). This funky bar has a great cocktail selection and truly unique decor. If we'd stayed a little longer and sampled another round, my mom thinks we might have solved the mystery of what "Salmon Guru" actually means.

Read our full post on [Salmon Guru here](#).

7. Swinton & Grant for when you're working



Coffee shops are always great places to park your mom while you're working (or napping). If she hasn't brought her own book with her, she'll surely find something to read at [Swinton & Grant](#) – a café that sells art books and also has a

downstairs gallery – while enjoying a *cortado*, a spicy ginger soda, or a beer.

Another one of my mom's favorites, mentioned in the [previous article](#), is [Café La Libre](#), right by the Reina Sofia museum. She couldn't resist going back twice on her most recent visit. And we always make a pit-stop at [Desperate Literature](#) to check out their international book selection and delightful event calendar.

8. Templo de Debod for stunning views



This beautiful ancient Egyptian temple is perched on a hill providing breathtaking views of the city, making it the perfect spot to watch the sunset or have a picnic. [Templo de Debod](#) is also a great place to walk to after a visit to the Royal Palace or the [Cerralbo Museum](#) which are both a hop skip away. You'll find a free-entrance museum inside the temple – one of [Mad Improv](#)'s organizers, Summer, said her parents loved

it.

9. Casa Pueblo for another cocktail



I've been going to this bar since my first year in Madrid. You can bring anyone here – a date, a friend, a colleague. There's something warm and special about [Casa Pueblo](#) that makes me keep coming back. And my mom couldn't agree more. There's also a small stage in the back where they regularly put on live music.

10. The Rastro for a Sunday flea market experience



pic from [Madrid No Frills](#)

When I asked for a recommendation from [Leah](#), she said: “My mum absolutely loves the Rastro, of course. She wants to buy everything but can’t fit it in her suitcase, but she always manages to squeeze something in like a spoon!”

Leah has been writing about and capturing the Rastro for years on her awesome blog, [Madrid No Frills](#), and instagram accounts [@rastrolife](#) and [@portaitofmadrid](#). Here’s her latest Rastro-inspired post: [Seven eccentric museum-worthy collections found only in the Rastro](#)

11. Shopping day in Malasaña – and a mandatory drink afterwards



Mojitos at Cubanismo, a rooftop bar in Malasaña

When it comes to shopping, I like getting it over with in one shot on Calle Fuencarral (which merges with Gran Vía if you want to hit all the big stores like Zara and H&M). Afterwards, there's beer and tapas waiting for you at some of our favorite spots. I recommend going into one of the happening food markets in the area – [Mercado de San Ildefonso](#) or [Mercado de San Anton](#) – both with great outdoor seating areas.

Another amazing place for a post-shopping drink is El Paracaídas. This multi-story and multi-purpose concept store actually has two rooftops – our favorite is [Cubanismo, a tropical rooftop escape!](#)

12. Food tour for insight into Spanish

bar culture and cuisine



Another Naked Madrid writer, Melissa, recently went on the [Context Tavernas and Tapas Tour](#) in Barrio de las Letras. Melissa is a true foodie, and works as a full-time writer and translator at [VeraContent](#), where she researches Spanish food on a daily basis. She said the culinary tour was truly insightful, and a wonderful way to better understand the history and nuances behind Spain's delicious cuisine as you enjoy every bite.

Read Melissa's full article on the [Context Travel Tours](#) here.

Don't forget to read round one of [Where to Take Your Mom in Madrid](#) for more ideas!

You might also like: [Take a Peek Inside 5 Historical Madrid Bars](#)

Of course Madrid is full of more options that mothers will love, so please feel free to share in the comments!

La Hummuseria – a social kind of thing

Today I'm sharing a secret discovery. I considered keeping it to myself both out of selfishness and to preserve its charm, however I've decided that [La Hummuseria](#) deserves to be experienced by anyone who appreciates healthy, wholesome food and a familiar, friendly atmosphere; or indeed anyone with a penchant for hummus. Even if you don't, it's hard not to fall in love with it because it's so damn tasty and healthy.



La Hummuseria is the dream child of newlyweds Lotem and Shai, two young psychologists from Israel who visited Madrid on holiday and for all the obvious reasons fell in love with the city.

They pondered what the city was missing, namely: hummus and this being their passion Lotem and Shai dreamt up *La Hummuseria*. In February 2015 they moved to Madrid and in October 2015 *La Hummuseria* was born. Simple.



Hummus is a traditional Middle Eastern dish made from garbanzos/chickpeas, Tahini and lemon. It is served warm with a touch of olive oil, warm chickpeas and one of their special toppings.

Traditionally, hummus is eaten as a meal in itself so one portion could be enjoyed individually without anything other than fresh pitta. However, to keep the hummus company (Hummus is a social kind of thing, says Lotem) you will find freshly cut salads made from the best vegetables in the market, lemon and herbs.

The hero is obviously the hummus. **There are five varieties of hummus**; the base is freshly made every day using the Lotem and Shai's tradition and secret technique and toppings include mushrooms, lemon and almonds.

To accompany **El Ambiguo**: hummus with tahíni verde, we ordered the oven baked cauliflower with almonds. A crisp and simple tapas sized dish of oven lightly baked cauliflower seasoned with lemon, parsley and chives and coated in roasted almond shards.

The **Ensalada fresca-fresquísima** arrived as a generous mix of cucumber, tomato, chickpeas, carrot and a fresh herb, lemon and oil dressing.



We drank iced tea with fresh mint and felt so gloriously healthy that we almost declined Shai's insistence that we try the **Malabi for dessert**. I am more than glad that we conceded.

Made from Middle East cream scented flowers, peanuts and coconut, this dessert is as fresh and wholesome as everything else and totally delicious.

Hidden off Fuencarral, *La Hummuseria* is the ideal spot for a lazy weekend lunch; reclining in comfortable art deco chairs on the mezzanine level or to grab a quick snack as a break from combing the Malasana shops.

The service is impeccable, you can see Lotem and Shai preparing their food from the open kitchen and they are more than happy to stop and talk to you while you are there. **After all, hummus is a social thing.**

Finally, in case you were wondering, yes they do offer take aways.

Info:

- [Facebook](#)
- **Address:** Calle Hernán Cortes 8
- **Metro:** Tribunal, Chueca

By Alice Josselyn

Also check out [Falafeleria by the same owners!](#)

Of Moths and Stars plays an Acoustic Gig in Tribunal

Come enjoy rock'n'roll music Thursday evening at [Club Maravillas](#) and check out [Of Moths and Stars'](#) acoustic gig. Expect it to be raw and uncut – this time with a full support of a rock'n'roll band, so this is sure to be electric.

5€ or 9€ entry with 2 drinks.

Listen to their latest demos [here](#).

Gin O'Clock – Time to Enjoy Madrid's Finest G&T's

In my youth (to be said in granny-esque tones) I had many love affairs, with many different tipples. You name it; I'd tried it (and more than likely I would have had the hangover to show for it). Malibu and Pineapple, Archers and Lemonade, Amaretto and Coke followed by a brief dalliance with Vodka and Cranberry. They'd all been enjoyed (or endured) until I finally met my drink soulmate; **the G&T**.

Being a Brit, it's fair to say that they'd had always been on my radar, but upon moving to Madrid my unabashed obsession with them reached fever pitch. Clearly encouraged by the sheer abundance of gin bars that positively litter the *calles* of pretty much every *barrio*. To this end I'm going to share my gin aficionado tips on **where to grab the best G'Vine in the city**.

La Prudencia



Situated on one of my favourite streets in Madrid, this small but perfectly formed bar is ideal for a romantic rendezvous due to its gorgeous low lighting and shabby chic decor, as well as being the perfect place for a few pre-club copas. It was here where I first sampled a **Brockman's gin** (one of my current faves in case you're curious) but should you fancy a gin that's served exactly as it should be then put **La Prudencia** on your list. The bar is piled high with fruits, herbs and even rose petals which the expert bar staff use with flair. They explain why certain flavour combinations have been matched and don't make you feel like a numpty for asking. Most gins start at around **10 euros** which (given that they're the size of your head) is in my opinion, money well spent.

[Facebook](#)

Where: *Calle del Espíritu Santo, 41*

Phone: *915 22 30 97*

Metro: *Noviciado or Tribunal*

The Gin Room



Now here's a bar that is slightly out of my comfort zone (and by that I mean it's not in Malasaña) but if you're looking for reason to get out of your skinny jeans and into an LBD whilst sipping on a gin, this place is it. Extremely slick and stylish, **The Gin Room** has a gin list quite literally as long as my arm. Whilst the atmosphere there was slightly lacking on my last trip, the gins certainly packed a punch. By default I always tend to revert back to **G'Vine** (it's French and fabulous). Here it came served with grapes which complimented the delicate floral flavour of **G'Vine** perfectly. Before the night was through I'd managed to blitz about 70 euros on six gins (not all for me might I add) so this is definitely not the place to visit when there's too much month left at the end of your money. Saying that, as a payday treat it's a great place to enjoy a glamorous gin o'clock.

[Facebook](#)

Where: Calle de la Academia, 7
Phone: 699 75 59 88
Metro: Atocha or Banco de España

Shuzo's



Shuzo, Shuzo, Shuzo, it almost pains me to share this hidden gem for fear that I'll never be able to perch on a bar stool there again. First things first, it is tiny (we're talking the size of a wardrobe) and secondly the array of gins that they stock is a gin lovers delight – I think I genuinely clapped and whooped on arrival, admittedly it doesn't take much! This bar has the old classics such as **Hendricks**, **Bombay** and the like as well, as some very quirky brands such as **Monkey 47**, an unusual (yet potent) gin hailing from the Black Forest in Germany. The atmosphere here is laid back but rest assured you definitely feel as though you are 'someone in the know' upon

entering into this wee Aladdin's cave.

[Facebook](#)

Where: *Calle de Jorge Juan, 52*

Phone: *914 35 91 71*

Metro: *Príncipe de Vergara*

So folks, there's three to get you started and remember – it's always gin o'clock somewhere in the world...so bottoms up!

Looking for more on Madrid's best cocktail bars? Check out:

1862 Dry Bar – perfection served in a glass!

Madrid's best cocktail bars – Martinis, Cosmopolitans and more...