

10 Best restaurants in Madrid, according to Little Miss Madrid

So, if you're a long-time Madrid dweller, you'll remember the harsh days of the financial crisis which are now (thankfully) a sort of blip on the landscape of Madrid's *movida*. Business is booming and as a result, the culinary scene in the city now packs more than just a punch. It positively sizzles with the best of Spanish produce and rustic neighbourhood joints that can't be missed.

It's a tough one to call, but I'm not sure what I've done more of since having moved to the land of *jamón* – eat out, or treat myself at the Zara sale. Either way, I've had a lot of hot dinners and have whittled down my favourites for you to work your way through. A sort of foodie bucket list as it were.

If traditional cuisine is your thing, hopefully I've got you covered. However, as the city lets go of its slightly conservative culinary roots, the patrons of the plazas and the tourists on the *terrazas* now greedily gobble ramen, cervices and bao buns with as much gusto as the locals love their pinchos. Many to-do lists are a chore, make this one a pleasure.

Here's a round-up of the 10 best restaurants in Madrid. You'll also find my full restaurant review of each one if you click on the link in the titles!

1. [Lady Madonna](#) – take a day off the diet



If you're in the mood for a great bit of grub without breaking the bank (and aren't we all?) head to [Lady Madonna](#). Definitely the kind of place where you can dress up for dinner, it's just a stone's throw from Alonso Martínez and a little oasis in the heart of the city. Its charming little terrace is the perfect place to people watch, and the [Sunday brunch](#) is pretty damn delish.

- **Facebook & Instagram:** [@ladymadonna_restaurante](#)
- **Address:** Calle Orellana, 6
- **Metro:** Alonso Martínez
- **Phone:** 915 02 41 82

2. [Bosco de Lobos](#) – a casual-chic restaurant in Chueca



Oh how I love this place. Let me count the ways... It's a favourite in the same way as a beloved leather jacket is. [Bosco de Lobos](#) is the perfect place for a casual yet chic dining experience. The menu covers every foodie fad but is complete with classics such as *arroz* and steak tartare. The desserts are to die for, as are the interior vibes – all dim lighting and shelves groaning with books. A must visit.

- **Facebook & Instagram:** [@boscodelobosmadrid](#)
- **Address:** COAM, Calle de Hortaleza, 63, 28004 Madrid
- **Metro:** Alonso Martínez, Chueca & Tribunal
- **Phone:** 915 24 94 64

3. [Ana la Santa](#) – baby it's cold outside



Situated on one of the most beautiful plazas in the city, [Ana La Santa](#) is housed in the ground floor of the Hotel Me. Beyond cosy in the winter and perennially popular, Ana La Santa always delivers on excellent service and an awesome ambiance.

- [Facebook](#) & Instagram: [@anasantamadrid](#)
- [Address](#): Plaza Sta. Ana, 14
- Metro: Sol/Sevilla
- [Phone](#): [917 01 60 13](#)

4. [Bar Tomate](#) – modern minimalism at its best



Somewhat off the typical tourist trail, this is a great neighborhood spot. Chamberí is somewhat of a foodie mecca and [Bar Tomate](#) combines minimalist decor at its best and delicious cuisine. The vibe is rustic and the food is fresh. A winning combo if I ever I saw one.

- [Facebook](#) & [Instagram](#)
- **Address:** Fernando El Santo, 26
- **Phone:** [+34 917 023 870](tel:+34917023870)
- **Metro:** Colon

5. [Luzi Bombon](#) – get ready to luck out



Situated on the swish and swanky Paseo de la Castella, [Luzi Bombon](#) is a stylish restaurant offering flawless service and utterly divine food. It's part of [Grupo Tragaluz](#), meaning you're in safe hands when it comes to enjoying some marvelous munchies.

- [Facebook](#) & Instagram: [@luzibombon](#)
- **Address:** Paseo de la Castellana 35
- **Phone:** 917 02 27 36
- **Metro:** Rubén Darío

6. [Somos Restaurant](#) – the jewel in Barceló Torres's crown



Located in what's become the iconic Torre de Barcelona, [Somos Restaurant and Garra Bar](#) have become the type of places to splash your hard earned cash. In an undeniably stunning setting overlooking Gran Vía, the outstanding cuisine is not too be missed and neither is the sunset as the sunshine bids the city goodnight.

- [Facebook](#) & Instagram: [@somosgarra](#)
- **Located in:** [Barceló Torre de Madrid](#)
- **Address:** Plaza de España, 18

7. [Picsa](#) – got a ‘pizza’ my heart



On one of the hippest streets in Madrid (ok I'm biased, I live here) [Picsa](#) serves up delicious Argentinian pizzas that rival any that BA has to offer. The flavour combos are to die for – I never resist the lure of the chorizo criollo with provolone and hey Heber should you.

- [Facebook](#), [Website](#) & Instagram: [@picsa.madrid](#)
- **Address:** Calle Ponzano 76
- **Phone:** 915 34 10 09
- **Metro:** Ríos Rosas or Cuatro Caminos

8. [Gracias Padre](#) – you'll be thankful for this Mexican restaurant



In the barrio of Salamanca, [Gracias Padre](#) is hands down one of Madrid's best Mexican restaurants. Here'll you'll find treats as tasty as tacos hailing from Tulum. Their frozen margs always hit the spot and the rainbow-esque surroundings are a riot of crayola colour.

- [Facebook](#), [Website](#) & Instagram: [@gracias.padre](#)
- **Address:** Calle de José Ortega y Gasset, 55
- **Phone:** 910 66 00 85
- **Metro:** Lista

9. [Nubel](#) – the Reina Sofia Museum's stunning restaurant



Nubel is the beautiful restaurant housed in the world-famous Reina Sofía museum. It's a hybrid that feels like part restaurant/part nightclub as there's often a DJ playing a delectable mix of club classics that adds to the buzzy energy that envelops you on arrival.

- [Facebook](#), [Website](#) & Instagram: [@nubelmadrid](#)
- **Address:** Museo Reina Sofía, Calle de Argumosa, 43
- **Metro:** Atocha
- **Phone:** 915 30 17 61

10. [Picalagartos](#) – dine sky high on a gorgeous rooftop bar overlooking Gran Vía



Picalagartos is quite literally (in the words of the song) up on the roof. Towering above Gran Vía, it's perched atop the NH hotel. It boasts 360-degree views of our beloved city and combines great cocktails with great cuisine.

- [Facebook](#), [Website](#), & Instagram: [@picalagartosmad](#)
- **Address:** C/ Gran Vía 21
- **Metro:** Gran Vía

All photos from each restaurant's respective social media accounts

By Cat Powell, aka @littlemissmadrid

Have any favourites that we should include in a second “best restaurants in Madrid” list? Let us know in the comments!

El Brote: a brand-new mushroom restaurant in the heart of El Rastro

Mushrooms: they're an inspiring subject one can easily get carried away with, especially after paying a visit to El Brote. Years of academic mushroom knowledge and on-the-ground wisdom were literally delivered to us on a plate and I'm now a devout mushroom apostle on a mission to spread the message to the foodie people of Madrid.



El Brote's dining area

El Brote (the bud) is a small and cosy restaurant on [Calle de la Ruda](#) run by two mushroom enthusiasts, Eduardo and Alvaro. Every corner of the place is mushroom-themed, even the floor. Its décor is earthy, humble and a little eccentric, and the original features of the building have been beautifully highlighted throughout the room.



Abstract mushroom artwork



Various gospels of the mushroom bible



The 0th floor of El Brote



A mushroomy display inside the floor

Both Eduardo and Alvaro were keen to explain each dish on their 10-item menu and made recommendations based on the season and their own personal preferences which, funnily enough, were different.

There's a specific order in which you must eat each ingredient.

... they explained as each dish was brought out. They suggested we start with the unseasoned mushrooms so that we could taste their pure flavour, then slowly begin combining the other ingredients together to get a feel for the dish as a whole. The flavours were subtle and delicious both separately and collectively – a sign that someone behind the scenes really knows what they're doing.



Trumpet mushrooms with a raw egg yolk and herbs



Red mushrooms with pak choy, gnocci and pumpkin gratin



Black mushrooms with beans, squash and leek

Try their wine too, it's really good. We also noticed that every single table in the restaurant was sharing a bottle of red between them... such a beautiful sight.

TIP: El Brote have very few tables and they don't take evening reservations so aim to be the first to arrive as we were, because within 10 minutes of arriving, the place will be full!

INFO

- [Website](#), [Facebook](#) & [Instagram](#)
 - **Address:** [Calle de la Ruda, 14](#)
 - **Nearest metro:** La Latina, line 5
-

Honest Greens, feel-good food that tastes good too

For me, eating is always an emotional experience. I want to eat food that makes me feel good, both physically and mentally. Depending on my mood, that can mean very different things. Sometimes all I want is a creamy *croqueta* or my mom's mac and cheese... but other times, my body begs for **whole grains, greens, and lean protein.**

To be completely honest (pun intended), I didn't realize how much I missed **healthy, home-cooked meals** until I found Honest Greens. This brand new spot in Nuevos Ministerios may at first glance look like just another hipster cafe, but I swear it's something special.



The space itself is impeccably decorated and practically begging to be Instagrammed. The **open kitchen** means you can watch all the magic happen. But even more exciting is the fact that most of the menu items are on display right in front of you, so you can browse the options before making your (very difficult) choice.



This is one of those places where I would happily devour anything on the menu, so ordering is a considerable challenge. Luckily, they break it down into a nice and simple process: choose between a market plate or a garden bowl, then pick your sides or protein. Easier said than done.

The **market plates** come with either chipotle marinated chicken, rare beef, tuna tataki, homemade falafel, or black pepper tofu. Each is accompanied by a fresh green salad with pesto dressing and organic sourdough bread with herbed butter.



Chipotle chicken and seasonal vegetables

Is your mouth watering yet? I've barely gotten started. After you choose your base, you get to add extra sides from an overwhelming list. Cold options include coleslaw, beet salad, creamed eggplant, lentils, hummus, and roasted watermelon (yeah, you read that right). Hot sides include mashed pumpkin, baked cauliflower, roasted beets, herbed potatoes, seasonal vegetables, and organic sweet potato, each with creative garnishes ranging from spirulina to spiced yogurt.

I highly recommend the chicken, and although the beef was a bit raw for my liking, it's received rave reviews from plenty of my friends. You can't go wrong with the seasonal vegetables or the sweet potatoes, which add some color and carbs to the plate. And speaking of carbs, the bread might actually be the best part of the dish. Freshly grilled and soaked in butter... how can you argue with that?



A market plate with ternera madrileña and roasted sweet potatoes



Salad fixin's

If you want to put vegetables front and center, opt for a **garden bowl** instead. Spicy kale, ginger honey goat cheese, peanut chili lentils, sesame greens, wild coconut quinoa... with names like that, you can hardly imagine the possibilities. Each bowl is filled to the brim with various veggies, fruits, nuts, seeds, and dressings. You can also add any protein for an extra boost.

Oh, and did I mention there's a soup of the day?

Once all that has sunk in, turn your attention to the drinks. They've got cold pressed juices, homemade fruit-infused waters, wine, beer, and *vermut*—plus **organic fair trade coffee**. In fact, one of the highlights of the place is the adorable coffee truck parked outside, advertising their specialty beans.



Self-serve aguas frescas

The portions here are generous and filling, proving once and for all that it's possible to feel fully satisfied after a healthy meal. But if you manage to save room, try one of the **sugarless and gluten-free desserts**. Their takes on classics like carrot cake and apple crumble might not be exactly what you're expecting, but they have their own charm. If you've got a real sweet tooth you might be disappointed, but it's totally worth it to at least give them a chance.

The best thing about Honest Greens is that it combines the trend of vegetarian and vegan cafes with a selection that caters to meat-eaters as well. While I love a good veggie burger and am slightly addicted to kale, I won't deny that every meal can be improved by a grilled chicken breast or a juicy steak. For me, this place is **the best of both worlds**.



The business cards say it all

Whatever dietary camp you belong to, you'll find something here that fits your tastes. And the next time you're craving some good, honest greens... well, you know where to go.

Info

- [Website](#)
 - [Facebook](#) & [Instagram](#)
 - **Address:** Paseo de la Castellana, 89
 - **Metro:** Santiago Bernabéu & Nuevos Ministerios
-

Sahuaro: Mexican magic in the heart of Madrid

Hecho en México. That's the slogan of this brand new eatery located right in the historic heart of the city, in La Latina's Plaza de Cascorro.



If you've spent any time in the homeland of the Aztecs, the Mayas, and the michelada, you've probably already fallen in love. Mexico is a country of rich history, cultural diversity, and undeniably delicious food. A couple of years ago I spent a summer living in the rural part of the Yucatán peninsula, and I still dream about it to this day... especially the tortillas.

No, I'm not talking about the egg and potato variety (although those have a special place in my heart as well). And don't give me any of those floppy flour burrito wrappers. I'm talking about fresh tortillas made from corn, water, and salt.

That's it.



Look at that bundle of pure, corn-based joy.

Sahuaro's got 'em. As soon as I saw the basket of tortillas arrive at the table, lined with a linen cloth and covered to keep in the warmth, I knew this place was the real deal.

But I'm getting ahead of myself. As soon as we sat down we dealt with the primary priorities: drinks and guacamole. Sahuaro's drink menu is one of the most exciting things I've read in a while. They offer frozen margaritas and classic mojitos for just €3.90, with a choice of strawberry, tamarind, guava, and passion fruit flavors. There are also several other options for under €6, including tropical cocktails and several variations on the iconic michelada (beer with lime juice and spices).



Passion fruit mojito and frozen margarita, with a guest appearance by guacamole

Every self-respecting Mexican establishment offers guacamole; but few do it as well as Sahuaro. They serve it right in the avocado skin, atop a mountain of crunchy *totopos* (corn chips). It's the perfect blend of avocado, salt, olive oil, and lime, proving that good guacamole doesn't need to be fancy—just fresh. We were also brought a selection of four sauces with varying levels of spiciness. Each one was unique, and spice-seekers will be satisfied, if not particularly challenged.



When it comes to guacamole, Sahuaro keeps it simple.

For the next course, we ordered the house selection of tacos. It includes one of each variety offered on the menu: Guerreros (pork *carnitas*), Norteños (marinated beef), Del campo (grilled veggies), and Yucatecos (*cochinita* pork). They were all delicious, but the Yucatecos were the clear winner (although maybe that's just my nostalgia speaking). The sauce was rich and tangy, the pork tender and juicy, and the pickled onions the perfect accompaniment.



My personal taco motto: always get one of each.

Finally, we dug into the chipotle chicken entrée. It was swimming in creamy, slightly spicy sauce, served with refried beans and (hallelujah) more guacamole. Naturally, of course, we ordered an extra basket of tortillas to go with it. But the surprise hit here was the rice, which came in a coconut shell etched with intricate designs. Soft and subtly seasoned, it provided the perfect complement to the rich and hearty dish.



Pollo al chipotle

I'll certainly be returning as soon as humanly possible to sample the rest of the menu, from the salads and ceviche to the enchiladas and desserts. Sahuaro also offers a *menú del día* during the week and brunch on the weekends, so you can satisfy your cravings no matter what time it is. It's the perfect place to come for a casual drink with friends or even a date; the interior is elegant and colorful, and the enclosed outdoor patio features tropical plants and comfy couches (plus plenty of fans).





Whether you're nostalgic for your own travels to Mexico, or you've always wanted to visit and see what all the hype is about, this place is for you. Sahuaro has done what few restaurants can, combining authentic regional cuisine with an ideal atmosphere, a prime location, and affordable prices. Come, relax, and let yourself be carried away to paradise.

Info

- [Website](#)
 - [Facebook](#) & [Instagram](#)
 - **Phone:** 914 29 64 49
 - **Address:** Plaza Cascorro, 2
 - **Metro:** La Latina & Tirso de Molina
-

Jack Percoca: The Little Italian Joint with Big Hearty Food

“The amount of food on the plate says a lot about the person who put it on the plate,” laughs Luca. “I serve my customers like I serve my family.”

Naples-born Luca is a professional restaurateur. For eight years, he travelled around the world opening and running game-changing restaurants before finally settling in Madrid and opening Jack Percoca Bar & Kitchen, a cosy little Italian restaurant in the heart of the city’s Conde Duque district.



The bar area



The cosy dining area with lots of natural light at lunchtime

The sheer wealth of experience Luca has picked up over the years becomes clear from the moment you walk in. A great deal of thought has gone into the style and layout: **the lighting is soft, there's no 'short-straw' table, the service is attentive, and the food is flawless.**

FOOD FOR FOUR (TO EIGHT)

To start, we ordered Burrata Tricolore, served on a bed of rocket with slices of perfectly ripe tomato and drizzled with Luca's famous basil pesto. We also ordered a bowl of "Smoking Bullets": deep-fried, cheese and ham-filled rigatoni, like an Italian take on croquettes. We loved the tomato-laden Bruschetta and, on the opposite end of all spectrums, the (intensely) Creamy Meatballs.



Smoking Bullets, Creamy Meatballs, Bruschetta and Burrata Tricolore



The Bruschetta

Feeling full yet? For mains, we had the Spaghetti Burger – a succulent home-made burger perched on a crispy basket of spaghetti – and the Steak Tartare with chunky chips. The Donna Sofia pizza is right up there with the best pizzas in Madrid, but the colossal **Truffle Mac and Cheese** was, as usual, the **star of the show.**



The Spaghetti Burger



The Truffle Mac 'n' Cheese

Despite being pretty full, we ordered the Margherita Cheesecake and the Amaretto Connection for all of us to share, because when a dessert is good enough (and you know what I'm talking about here), you'll find room for it.



The Amaretto Connection

WELCOME TO PROHIBITION-ERA NEW YORK

This excerpt from the menu sets the scene for the restaurant perfectly:

"It's the era of prohibition and the state has declared war on alcohol. Social downfall in America has reached rock bottom and liquor is squarely to blame. But New York City has been hit by a new wave of crime – the black market. The word on the street is that immoral men are brewing their own high-proof alcohol. Hip flasks of this "moonshine" are stuffed into the boots of liberated women to supply hundreds of "speakeasies". It's also the beginning of the underground jazz movement –

inspiration is thriving in these illegal alcohol-fueled parties, but only the coolest guys and dolls in town are in the know. It was here, in a speakeasy beneath the streets of New York, that Sandy met Jack..."

The infamous black market liquors of the Prohibition era echo throughout Luca's cocktails, which are **strong enough to cut through all three hearty courses and still leave you feeling merry.**



A selection of the classic cocktails

Jack Percoca Bar & Kitchen is humbly priced, but with big hearty food, strong cocktails and a charming atmosphere. This Little Italy eatery is determined to keep Madrid's restaurant

scene on its toes.

INFO

- Jack Percoca's [Facebook](#) and [Instagram](#)
 - Address: [Calle Conde Duque 14](#)
 - Call Luca to reserve: **915 13 50 44**
 - Opening hours: Mon-Sun 13.00 – 16.00 / 19.00 – 01.00
-

Café Barbieri: A 114-year-old Art Nouveau café in Lavapiés

[Café Barbieri](#) first brought modernist charm to Madrid's working class district, Lavapiés, in 1902, and although the *barrio* has evolved dramatically over the last 114 years, the interior of this elegant bar hasn't changed one bit.

Some things have changed though – Café Barbieri is owned by a charismatic chap from New Delhi and staffed with bilingual youngthings. It also now has a small terrace, but this is not why you'd come here – its appeal is truly the interior.

The whole place is lined with mirrors which back then were a symbol of wealth. These mirrors are now aging well, stained a smoky bronze colour with dots of grey rust creeping in from the edges. The ceiling is framed with grids of ornate girders that are connected to decorative cast-iron beams, typical of older buildings in Lavapiés. Although never on, there are ceiling fans too – something increasingly rare in Madrid.

At the back of the bar is a grand piano on a small raised stage. Almost every evening there's a live music session often featuring the piano, and this place does food too – typical

Spanish stuff but with an edge.

The worn white marble table tops and red velvet seating lining the dining area mark this place out as opulent, but that's really not the vibe – it's chilled and cosy and attracts a spectrum of people, from the intrepid tourist who's braved it down the hill, to the unassuming local who fancies a read of one of the papers on offer.



Café Barbieri by day



Café Barbieri's beautiful ornate ceiling



The grand piano taking centre stage, and look at all those beautiful mirrors



Look at that original tiled floor!



The bar has a great selection of spirits & vermouth on tap



Café Barbieri by night

Café Barbieri is also on the same street as the Greek foodie place, [Egeo](#), so there you have it, your night is planned!

Info

- C/Ave María 45
 - Metro: Lavapiés
 - [Website](#) [Facebook](#)
-

New Cucos, a family-style restaurant in Arturo Soria

Sometimes when I go out to have lunch or dinner I can't help but think that an important part of customer service is missing. So when I had dinner at New Cucos with my friend, when we went outside afterwards, we could only say how well we were treated and what a wonderful dinner we had.

New Cucos is a family-style restaurant in the neighborhood of Arturo Soria. This closeness and warmth can be seen in the way Juan (the owner) treats everyone who works there, as well as all the customers who are having dinner or lunch.

The restaurant is located on the quiet street of Arturo Soria. It is a large space with a perfect covered terrace for more intimate dinners or larger celebrations. The terrace provides a very cozy place where you can talk quietly without being bothered by the next table, and then there's also a smaller and equally cozy interior. The first day we decided to sit in inside, as Real Madrid was playing and we wanted to see the match. The second day we sat in the covered terrace, great decision.

The Food

New Cucos has a simple and traditional menu with very good quality ingredients. **The portions are generous, in fact, the most popular dishes on the menu are large sharing platters;** these can be great among a group of friends, or even just for two.

First we went for the warm burrata salad with cherry tomatoes. It was simply delicious. Great quality, never tried the burrata and I have to say I totally loved it.



Burrata Salad

Then we decided to try the spring rolls with vegetables and prawns – a highly recommended and delicious dish as well.



Spring rolls

By the time we had to eat our third dish, we were already full, but how can you say no to a plate of ravioli? These were filled with pumpkin and cheese sauce – simply spectacular and very rich. In fact the second time we went we couldn't help but order them again.



Ravioli

The second day we also ordered a delicious mixed salad. For me, nothing beats a well-prepared mixed salad.



Salad

As for the rest of the menu, in addition to the dishes to share, they have a small selection of fish and meat dishes. I have to say the South African ostrich burger looks delicious.

Prices are very reasonable. The first day we had three dishes, three glasses of wine and two beers for 47 euros. The second day our bill came out to 33 euros.

I'd also like to highlight once again that we received fantastic service both times we went; the staff was attentive, asking if everything was fine, and very importantly, without putting any pressure on us to leave. That sort of thing is very noticeable and makes your dinner even better.

Nothing else to add, **New Cucos** points out on Twitter: *"eat and drink in an oasis"* And I couldn't agree more.

So, *"Mucha mierda"* (or "break a leg") to Juan and the rest of his family. I'm sure we'll see each other again soon!

Info

- *Where: Calle Arturo Soria 84*
 - *Metro: Arturo Soria*
 - *Tf: 913774039*
 - [Twitter](#)
 - *Monday to saturday 11 to 1.*
-

Zoco Comidero: Eat well and feel great at Madrid's first (and only) flexitarian restaurant

NOW CLOSED

I don't eat meat, but one of my life rules is: **never go to a Vegetarian restaurant.**

I've been jaded by too many poorly thought-out ventures where the food is created from fear of meat rather than love of veg. Vegan and vegetarian cuisine has existed all over the world for millennia, so where did the culinary black hole come from and why has it left us in such a veg-hating dark age feeling hungry and dehydrated?

Last week, a friend of mine recommended veggie-friendly [Zoco Comidero](#) and I might just have seen **the light at the end of the tunnel.**



Rarely do you come across a restaurant with this much respect for food. The concept: flexitarian – a primarily vegetarian diet which occasionally includes meat or fish. In other words, there's something for everyone.

No longer does the vegetarian friend have to eat a *racion de patatas bravas* for dinner, or the carnivorous friend have to suffer through a fish-less fillet or a tofurkey burger (a what?).

At Zoco Comidero, the menu is hugely varied and every dish is put together professionally. Everything on your plate hit the kitchen worktop raw and intact and has been **prepared freshly with no external influences.**

We kicked off Tuesday evening with a kale and kiwi smoothie, an arepa stuffed with an almond-based vegan cheese and chlorella pesto (a delicious black seaweed pesto).



Feeling healthy yet? We shared two *tostas*: one with goat's cheese and a juicy baked tomato and the other with a generous portion of beetroot-marinated raw salmon and homemade mustard. For mains we had a risotto made with kamut (an ancient large wheat grain), and prawn chop suey.



This was all underlined with a trio of deserts: an intense gooey dark chocolate brownie (the secret ingredient: avocado), quinoa 'cheesecake' and a face-twisting lemon curd.



By now the word “healthy” is in the background. **Exotic flavours, textures and presentation** of the food resonates more than anything else. I love Marbell’s zen and her way of transmitting it to us urban wildlife through edible flowers and doses of colour.



This is Marbell, the brains and owner of Zoco Comidero

Zoco Comidero is just off the beaten track but in the real

heart of Madrid's old town. The restaurant has an elegant interior with low lighting, good music and a bonus view of the palace. There's also a fun downstairs lounge which gets going on weekends. Every Saturday and Sunday, Marbell tries to organise a chilled bit of live music from 10:30 pm onwards so stick around after dinner for good DJs and Venezuelan bands.

Info

- [Web](#) & [Facebook](#)
 - **Address:** Calle Moreria 11
 - **Metro:** La Latina
-

De María: Fabulous Argentinian Restaurant

I discovered this fabulous restaurant not too long ago, called [De María](#), as two people recommended it to me on separate occasions. Since then it has become one of my go-to spots in Madrid. [De María](#) is one of those restaurants that always leaves a good impression on everyone who dines there; the food is great, portions are generous and the price is fantastic.

[De María](#) is popular to say the least; photographs of famous patrons line the walls: athletes like Beckham and actors like Javier Bardem are just some of the familiar faces who have enjoyed this wonderful restaurant.



De María has several locations. So far I've tried three of them and none was disappointing.

The menu is varied and contains good-quality ingredients. You can choose from a variety of mouth-watering starters, such as "chorizo criollo", or vegetable dishes, pastas and salads and, of course, the traditional Argentine beef. The last time I dined here we weren't very hungry so we opted for a lighter menu. Something that stands out to me about **De María** is that

you always get tasty snacks to nibble on while you wait for your food to arrive.



The **chimichurri** and **pepper sauces** are a must, as is the **cream cheese spread**. During the summer they usually bring a glass of gazpacho or salmorejo. When it's cold out, they tend to bring you a creamy vegetable soup – in our case, we got a delicious pumpkin soup.

As a starter, we went for the **grilled Provolone cheese**. It was simply exquisite and even more when covered with one of their tasty sauces. "**Chorizo criollo**" is another must.



After the cheese plate, my friend and I ordered salads; she ordered a **mixed salad** and I had a **caprese salad** – light, fresh, and deliciously paired with a beer and a glass of white wine.



We decided to skip dessert because we weren't too hungry, but the waiter didn't seem to care: he brought us each a glass of tangerine sorbet and a yogurt and mango sauce (on the house!), along with their traditional shots.





De María's prices are very reasonable. We paid about €21 each. So if you want to enjoy Argentinian cuisine and a friendly atmosphere, this is your place. It also has the advantage of having several locations so finding a table will not be a problem.

The locations I've visited are:

- *De María: Calle Hortaleza, 81, 28004, Madrid*
- *De María: Calle Preciados 32, 28013, Madrid*
- *De María: Calle Correo 2, 28012, Madrid*

You can find all the locations listed on their [web](#)

If you want to enjoy more Argentinian restaurants in Madrid, then check out our article on [Casa Federica](#).

La Falda, a cheeky new wine bar and restaurant in Lavapiés

When a restaurant welcomes me with a wine list featuring labels like 'The Madman's Inn' and 'The Perfect Boyfriend', I'm intrigued. When they accompany it with a quality Thai-Spanish tapa and Motown, I'm hooked.



A deliciously smooth glass of Delito Garnacha

[La Falda de Lavapiés](#) is just the kind of tongue-in-cheek tavern that the neighborhood needs, offering quirky bites and a one-of-a-kind wine list to the wide variety of patrons that Calle Miguel Servet attracts. I've stopped in for a bite a few

times since it opened in early October, and each time the menu, which only features about ten dishes, has been edited to include the week's freshest ingredients. Aside from the ever-evolving menu, they also feature a distinctive [menú del día](#) plus daily specials that range from ramen to *callos*, highlighting the kind of international versatility that is all too often hard to find in Madrid.

On my most recent visit, we were offered *secreto ibérico* in sweet and sour sauce as our free *aperitivo* as we browsed the menu. The Thai flavors and fantastic cut of Spanish pork paired nicely with the Delito Garnacha wine we had chosen, and by the time we waved down the waitress to order, our appetites were more than piqued.

We chose four small plates to share between the two of us, testing La Falda's version of the Spanish classics of jamón croquettes and cured beef, or *cecina*, and their ability to **fuse Castillian products with Asian flair** in their pork spring rolls and octopus sandwich.



Mouth-wateringly marbled cecina



Vietnamese pork spring rolls

The *cecina* was some of the best I've tried in Madrid, and I consider myself something of a cured beef expert, ordering it any time I spot it on a menu. While all of the flavors were impeccable, the winner had to be the octopus sandwich with its mixture of Thai herbs and Spanish paprika.



Thai-style octopus sandwich

We only stopped ooh-ing and ah-ing over each bite to sing along with the Motown greats that enveloped the room, and reluctantly put our forks down to watch in awe as the couple next to us jumped up to ballroom dance to James Brown's "It's a Man's World."

La Falda is the perfect example of what makes Lavapiés so special: it puts quality at the forefront and serves its food with a wink, but recognizes that in the end, it's only a space for the vibrant community to enjoy life, and does everything it can to facilitate that. Go for a drink or go for a date. Go, eat, watch the people and leave content in mind, body and

soul.

Info

- [Facebook](#)
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