

Bocadillo de Jamón y Champán- Sandwiches with Substance

If I have learned anything during my time living in Madrid, I know the importance of *jamón*. It is a staple in the diet here, and the variety of forms, cuts, and quality can be overwhelming. Luckily, [Bocadillo de Jamón y Champán](#) recognizes the significance of this and offers a **simplified menu of assorted ham sandwiches and an impressive champagne selection.**



Located a short walk away from **Alonso Martínez**, the hanging mini-lights adorning the exterior of the restaurant tastefully illuminate hanging ham legs and bottles of champagne behind the bar.



Settle in at one of the tall tables inside, and consider yourself lucky if you don't have to wait to take a seat! Space is coveted at **this cozy restaurant**, making it a destination more suited to small groups, or for those who don't mind posting up at the countertops opposite the bar.



Each ham sandwich is given a name and comes in different sizes; ideal for trying more than one! The **Telmo** is filled with a creamy cheese, caramelized onions, and peppers, along with finely cut ham of course, while the **Antonito** is accompanied by Manchego.



Nothing is left to chance, with crispy fresh bread toasted to perfection to top it all off. For those preferring the straightforwardness of ham without the accoutrements, Bocadillo offers servings of different ham cuts as well without the fuss of bread.

The sandwiches are all reasonably priced, varying from €3.5 for a half sandwich, to €7.5 for the whole enchilada, or bocadillo so to speak, and glasses of champagne start at €2.5 but you could spend up to €9.



Although other beverages are on the menu at [Bocadillo de Jamón y Champán](#), the champagne is the obvious choice, served in long-stemmed glasses. Available options, either by the glass or bottle, are advertised on a chalkboard, allowing you to choose based on the occasion.

There is nothing snobby about [Bocadillo de Jamón y Champán](#). It is the perfect spot to indulge in the quality hams Spain is so known for, without needing the background of a connoisseur, or a study guide of the history of jamón—you can simply enjoy the delicious sandwich put in front of **you feeling like a true**

MadriLeño.

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