

# María Pandora, a dark and artistic champagne bar in La Latina

If you've ever spent an evening watching the sunset with a liter of Mahou in Parque Las Vistillas (and if you haven't, get on that ASAP), you may have spotted this beautiful, borderline-creepy cocktail bar, María Pandora.







Cryptic, dripping golden letters read MARÍA PANDORA, and the sound of a dramatic poetry reading demand the curiosity of



passersby not yet in the know.



Once inside, you'll already be hooked: every inch of the walls is covered with sinister sketches, the tables are adorned with misshapen melted candles, and vintage furniture adds the finishing touch to make you feel like you're in a haunted mansion.





But despite the ghoulish vibe, the servers here are cheery and chatty. When we ordered champagne and white wine, our server plopped a frozen raspberry in our glass, assuring it would add a little somethin'-somethin'.

Oh, and the tapas here are my kind of food: mounds of candy and fruit.









But the best is yet to come. A meeting point for lovers of art, the bar also functions as a stage for poetry readings,



*microteatro*, and literary chats several nights of the week. The wall of antique books are for sale (but the century-old portraits of the owner's family are not).



Sign up for an event, order a glass of bubbly, and if you get there early enough, grab a window seat. María Pandora does not disappoint.

*\*Just note that their opening hours can be a little funky – they tend to open at 7pm except on Mondays, although sometimes they throw private events. So it's best to call ahead to make sure they're open!*

## Info

- [Website](#) & [Facebook](#)
- **Phone:** +34 910 42 82 13



- **Address:** Plaza de Gabriel Miró, 1
  - **Metro:** La Latina or Ópera
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## **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.**

**[Facebook](#)**

***Address: Calle Fernando VI, 21, 28004 Madrid***

***Metro: Chueca & Alonso Martínez***

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**[Best Date Ideas for Foodies in Madrid](#)**

**[Best Brunch on a Budget in Madrid](#)**