

# Your go-to guide for hipster coffee to go in Madrid

Coffee, oh delicious coffee. You love it, I love it, we both probably drink too much of it. Almost 12 years deep into my love affair with Madrid, coffee has saved the relationship more than once by taking the edge off a particularly bad hangover. You haven't really experienced Madrid until you've gulped down a scalding hot *café con leche* served in a *caña* glass in a *bar de toda la vida*. Even Ana Botella pointed out that Madrid is a great place for "a relaxing cup of *café con leche*" in that [horrible speech of hers](#).

Recently however, I've been taking advantage of the hipster coffee places that have sprung up all over the city centre and ordering coffee to go. Why not order in and enjoy a coffee whilst playing a round of hipster-coffee-point-grab? (Marks for each of the following: unfinished walls, stadium seating, Edison lightbulbs, weird plants, funny hair cuts, anything vegan, fixie in the corner, tables that look like a bunch of random boards nailed together).

Well, maybe you're out early walking your dog. Or perhaps you are, once again, walking directly from the bar to work and need a little pick-me-up. Or, maybe you're a sleep-deprived parent of a newborn who refuses to sleep unless strapped to you whilst you pound the city streets to the soothing sounds of traffic, jackhammers and circular saws. For example.

Whatever your reasons, the following spots are all set up to serve you as much tasty takeaway coffee as you desire (in a paper cup hand-stamped with their logo, naturally). If you're reading this, chances are you already know about coffee, so I'm not going to waste your time trying to describe subtle flavour variations – these places all made the list because they serve coffee which is hot, caffeinated and delicious. I

ordered a flat white at each to compare prices.

## 1. [Acid Cafe](#)



Best for: Minimalists. With their sleek interior and pared-down menu, these guys are no-nonsense. Also great for indecisive types like myself.

[Instagram](#), [Facebook](#)

**Address:** Calle Verónica 9

Flat white: €3

## 2. [Boconó](#)



Best for: People fed up with digital nomads – this place has a no laptops policy.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Calle Embajadores 3

**Metro:** La Latina/Tirso de Molina

Flat white: €2.50

### 3. Coffee and Kicks



Best for: Pretending you're in Brooklyn.

[Instagram](#), [Facebook](#)

Address: Calle Navas de Tolosa 6

Metro: Callao

Flat white: €2.20

## 4. [Faraday](#)



Best for: Hangover purposes. It doesn't open until midday – perfect for when you've slept in.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Calle San Lucas 9

**Metro:** Chueca

**Flat white:** €3

## 5. Federal Café



Best for: The volumetrically-minded. Not the cheapest on the list but definitely the most bang for your buck.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Plaza Comendadoras 9 and Plaza Conde de Barajas 3

**Metros:** Noviciado/San Bernardo and Sol/Ópera

**Flat white:** €2.20

## 6. HanSo Café



Best for: Funny hair cuts. Plus there's almost always a queue as the coffee is goood.

[Instagram](#), [Facebook](#)

**Address:** Calle Pez 20

**Metro:** Noviciado

**Flat white:** €2.70

## 7. [Hola Coffee](#)



Best for: A scenic stroll afterwards. This café is on one of the coolest streets in Lavapiés.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Calle Doctor Forquet 33

**Flat white:** €2.50



## 8. Misión Café



Best for: People who like futuristic coffee machines set into the counters. So future!

[Instagram](#), [Facebook](#)

**Address:** Calle Reyes 5

**Metros:** Plaza de España/Noviciado

**Flat white:** €2.50

## 9. Mistura Ice Cream



Best for: If you're broke. Great ice-cream place that also does great, affordable coffee. Also, they're in muchos locations.

[Website](#), [Instagram](#), [Facebook](#)

**Addresses:** Calle Ciudad Rodrigo 6, Plaza Ángel 2, Calle Toledo 71, Calle Augusto Figueroa 5, Calle Goya 50

**Flat white:** €2.10

## 10. [Ruda Café](#)



Best for: Cuteness. Small but perfectly formed.

[Website](#), [Instagram](#), [Facebook](#)

Address: Calle Ruda 11

**Metro:** La Latina

**Flat white:** €2.30

## 11. [Toma Café](#)



**Best for:** The most avant-garde ordering and paying set-up (in the Malasaña branch). Coffee is on point though.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Calle Palma 49 and Calle Santa Feliciana 5

**Metros:** Tribunal/Noviciado and Iglesia

**Flat white:** €2.50

*\*All images are from each establishment's respective social media accounts. Feature image belongs to Toma Café.*

## You'll also like:

- [Top 5 specialty coffee shops in Madrid](#)
  - [5 Work-friendly cafes with great WiFi in Madrid](#)
  - [Best breakfast and brunch spots in Madrid](#)
  - [Unleash your creativity at Madrid's best coworking spaces](#)
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## 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](#).

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# Madrid's Top Shopping Malls

Believe it or not, Madrid has some pretty fantastic shopping malls, with giant cinemas, mini-golf courses and even indoor ski slopes. And Ikea. If it's raining out (or simply too hot to stay outside), don't hesitate to check out one of our favourite shopping centres!

## 1. [Centro Comercial Príncipe Pío](#)



Principe Pio is one of my favorite malls in Madrid because it's located right in the city center. I love it because you can spend the whole day here, shopping, eating and ending the day with a good movie. Among the many shops you can find here are Zara, Massimo Dutti, Mango, Oysho, Pull & Bear, Zara Home, etc. Restaurants: Vips, Burger King, MacDonald's, Wok Wok, etc

***Opening hours***

- *Monday to Saturday: From 10 to 22:00*
- *Sunday: 11 to 22:00*

### **How to get there**

- *Metro lines: 6, 10 or “ramal” (from Opera), Línea 6 – Circular*
- *Cercanías lines: C1, C7, C10*
- *Bus lines: 25, 39, 41, 46, 75, 138, Circular 1, Circular*

## **2. La Gavia**



La Gavia is one of the greatest shopping centres in Spain and even in Europe, where you can find everything you want under the sun. Some of the most popular stores are IKEA, Primark, Zara, Massimo Dutti, FNAC, etc.

## ***How to get there?***

- ***Bus lines:*** 142 and 145
- ***Metro line:*** Las suertes

## ***OPENING HOURS***

- **SHOPS:** \*Monday to Sunday from 10:00 to 22:00 hours \* On Sundays and holidays from February to November the center opens at 11:00
- **RESTAURANTS:** Sunday through Thursday from 10:00 to 01:00 hours. Fridays, Saturdays and on public holidays from 10:00 to 03:00
- **IKEA:** Monday to Sunday from 10:00 to 22:00 hours. The restaurant is open from 09:30 to 21:30

## **3. [La Vaguada](#)**



La Vaguada is a large shopping mall located in Barrio del Pilar. It's big enough to offer several shops and restaurants, but small enough so you won't get lost and you can spend a quiet afternoon.

### ***How to get there?***

- ***Bus lines:*** 42 , 49 , 67,83 , 124, 126 , 127, 128 , 132, 133 , 134, 135, 137 , 147 , N18 , N19
- ***Metro lines:*** 9 (Barrio del Pilar Herrera Oria) & 7 ( Peñagrande )

### ***OPENING HOURS***

- ***Shopping area:*** Monday through Saturday: 10:00 h to 22:00h; Sundays and holidays: 11:00 h to 21:00 h
- ***Dining and entertainment area:*** Monday through Thursday: 10:00 h to 01:00 h; Friday and Saturday: 10:00 to 02:00 h Sunday: 10:00 h to 01:00 h

## **4. [Madrid Xanadú](#)**



Xanadu is one of the best malls I have ever visited. They have

everything you want, **even a ski slope**. In addition to clothing stores and restaurants, here you'll find tons of fun activities like bowling, mini golf, a ski slope, and much more!

### ***OPENING HOURS***

- Shops: Monday through Sunday from 10 to 22h
- *Entertainment and dining area*: From Sunday to Thursday from 10 to 01h Fridays and Saturdays from 12 to 03h

### ***How to get there?***

- Bus: From Príncipe Pío: 528, 534, 539, 541, 545, 546, 547 y 548

## **5. Centro Comercial Plaza Norte 2**



Another huge mall located outside the center, Plaza Norte has tons of shops, restaurants, cinemas, you name it.

### ***Opening hours***



- Shopping area: Monday through Sunday from 10 to 22h
- Entertainment and dining area: Sunday through Thursday from 10 to 01:30h; Fridays and Saturdays from 12 to 03h

### ***How to get there***

- Buses: 171 and 156 (from Plaza de Castilla)
- Nearest metro: Reyes Católicos (Line 10)

## **6. Centro Comercial Plenilúnio**



Plenilúnio is also situated in the outskirts, it has more than 180 shops, in addition to numerous restaurants, as many cinemas.

### ***Opening hours***

- Shops: Monday to Saturday, from 10 to 22h; on Sundays and public holidays from 12 to 21h
- Restaurants: Sunday to Thursday from 10 to 01 h; on

Fridays and Saturdays from 12 to 03h

### ***How to get there***

- Bus: From Avenida de America: 221, 222, 223, 224, 224A, 226, 227, 228, 229, 281, 282, 283 and 284 from Ciudad Lineal: EMT no. 77

## **7. Centro Comercial Parquesur**



In addition to the usual, here you'll find an **Apple store** outside the city centre.

### ***OPENING HOURS***

- Monday to Sunday From 10 to 22:00h
- Restaurants: Friday and Saturday From 10 to 2. Sunday from 10 to 1.

### ***How to get there?***

- By bus: 432,481,483,485,488,497

- Nearest metro: Line 12. El Carrascal

## 8. [Islazul](#)

### **OPENING HOURS**

- Commercial area: Monday through Sunday from 10 to 22h
- Entertainment and dining area: Sunday to Thursday from 10 to 01h; Fridays and Saturdays from 12 to 03h

### **How to get there:**

- By Bus: 35 and 118. 5 minuts from the shopping center: 108, 155, 480, 484 and 485
- Nearest metro: Line 11: La peseta, San Francisco and Carabanchel Alto Stations.

Pictures: [Hola](#), [Un Buen día](#), [El país](#), flickr, [AbsoluteMadrid](#), [Dolce City](#), [Urbanity](#)

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## **Banibanoo, an Iranian Market-style Restaurant in the Center of Madrid!**

I have to admit that when I was first invited to try a new Persian food restaurant in Madrid, I had my doubts. Until then my knowledge of Persian food was very limited. But if there is something that I love it is trying new things. So of course, I accepted.

[Banibanoo](#) describes itself as a restaurant offering Persian market cuisine. It is owned by a young woman named Banafsheh who, after working six years in marketing, decided to pursue

her dream of becoming a chef and restaurant owner. One day she left her job and went to London to study in Le Cordon Bleu School. Upon returning to Madrid, she discovered that Iranian food was little known in the Spanish capital. So she decided to open her very own restaurant where people could enjoy these wonderful dishes.

The name of the restaurant is also very personal: *Bani* is short for her full name Banafsheh and *Banoo* means Miss. So Banibanoo means *Miss Bani*.



Banibanoo's owner Banafsheh



The restaurant is small and cozy, perfect for a fantastic meal with friends or with your partner. Apart from the food, what I love the most about Banibanoo is how bright it is and that the food is on display at the bar. That way, you can see all the food they serve before you order. It also has an intimate and familiar feeling, as if you were entering a market and wanted to eat something from a particular stand.



Banibanoo.



Fresh ingredients and beautiful homemade dishes are all the decorations you need



Banibanoo

According to Banafsheh, Iranian shares a lot in common with Mediterranean cuisine; the ingredients are all very similar. But



for me, each dish at [Banibanoo](#) tastes unique and exotic, for the mixture of flavors and variety of ingredients on each plate.



Food on display



Food on display

## ***The food***

[Banibanoo](#) offers a simple menu, consisting of traditional and original dishes, all made with fresh ingredients and a lot of love. If you're the kind of person who struggles when it comes to ordering, no problem. At Banibanoo you have the option of choosing a menu with three different dishes on one plate. Banafsheh likes to change up the menu every two weeks, offering different recipes along with the old ones. [Banibanoo](#) also offers wonderful breakfasts. On Saturday and Sunday, for example, she offers a very special breakfast that will be the highlight of your weekend: a "burnt" brioche bun with cream cheese and jam.

When I went for lunch with two friends, Banafsheh suggested we

try out different dishes so we could all share. I have to say that was a fantastic idea. The first three dishes we tried were: *broccoli with roasted cherry tomato in a yogurt sauce and tahini*; *beetroot hummus with feta cheese and hazelnuts*; and *gourmet purple potatoes with yogurt sauce, cherry tomatoes and cardamum*.



## Menu 1

For the second place, we ordered: *sweet potato with red onions, yogurt sauce, almonds and pomegranate seeds*; *couscous with cheese, mint sauce, cilantro and parsley*; and *Kuku Kadoo: zucchini 'frittata' with mint and cheese*.



## Menu 2

Our last plate included: *roasted beets with cherry tomatoes, feta cheese and a pomegranate and Sumac sauce; Shirin Polo, Persian rice, saffron, orange zest, carrot and pistachio (this was one my favorite, amazing!); and Kuku Sabzi: similar to a 'frittata' with herbs, walnuts and cockles.*



### Menu 3

For dessert we had an incredible carrot cake (really, please try it!) and a brownie-like chocolate cake. Also delicious.



Carrot cake



Guinness Chocolate cake

All this feast of food could only be accompanied by a typical **Iranian drink, infused with cucumber, flowers and other refreshing ingredients.** How can you describe something that tastes so good? They now have two different drinks based on this one: One is call **Tejebin:** The same drink but with tea and **Cafejebin:** The same but with coffee.



Banibanoo drink

What can I say? If you want to enjoy healthy and traditional food with an exotic taste, this is your place! Fantastic Recommendation – thank you Jose and María for taking me to this wonderful place.

## ***INFO***

**Address:** Calle Martires Concepcionistas 19, Madrid

**Price:** €12.95, 3-dish menu plus coffee and drink during the week; €13.95 During the weekend, without drinks; Breakfast goes from €2.50 with coffee or tea to €5.50.

**[Facebook](#)**



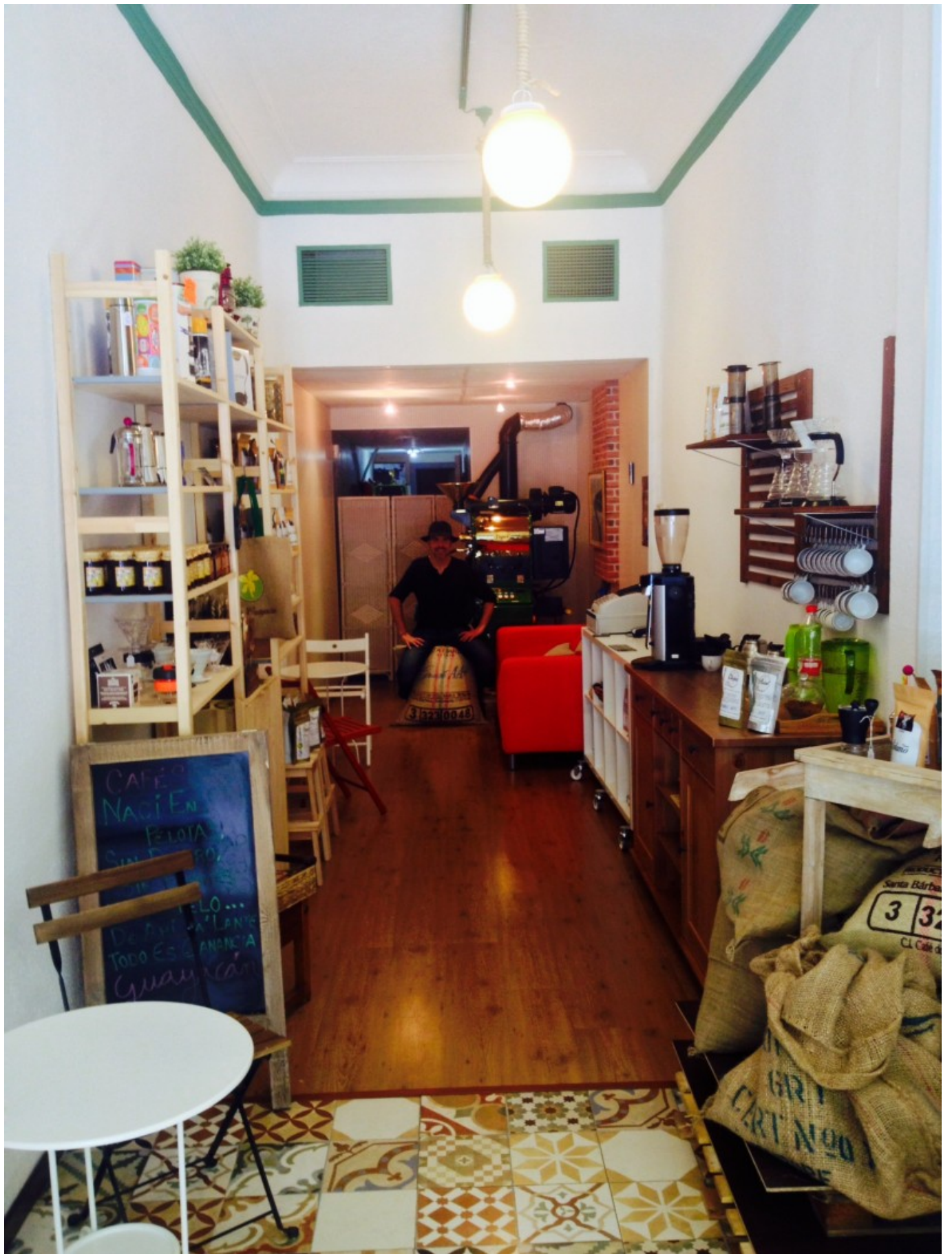
[Instagram](#) (@banibanoomadrid)

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## Cafés Guayacán, an artisanal coffee roaster in Chamberí

Nestled in the heart of Chamberí is Madrid's latest gem, an artisanal coffee roaster offering a wide variety of specialty beans roasted in-house.

As a former barista and bona fide coffee addict, I was excited to see [Cafes Guayacán](#) open up in my *barrio*. My first visit, I was welcomed by owner, roaster and third generation Madrileño, Enrique, who was eager to share his passion for coffee. Guayacán is not a café but a space dedicated to coffee, with tastings, brewing equipment and, of course, coffee beans.



CAFÉ  
NACI EN  
FELICIA  
SIN FUEGO  
...  
DE QUE PAÍS  
TODO ES MANANCA  
Guaymas

Santa Bárbara  
3 32  
Cl. Café

GRITINO





Boasting a wide range of single origin coffee in 125 and 250 gram take home packs Guayacán grinds your beans according to

preparation method whether you're using filter, Italiana, French Press or Espresso.



The best thing about **Cafés Guayacán** is tasting their coffees and talking with Enrique about the ensuing aromas. In house, you can try Enrique's delicately prepared coffees, brewed using the filtration method without milk. With coffee in hand you can talk about favourite tastes, methods and styles. Even if your Spanish level is low, like mine, fear not, Enrique is patient and eager to instill his knowledge and to find out your opinion.



[Cafés Guayacán](#) also offers personalised blends, which would make a perfect present for someone serious about coffee. Talk

with Enrique about your dream coffee taste then leave it to the maestro to blend and roast away creating a one of a kind taste named after you or your caffeine crazed sweetheart.







It's certainly the best way to get the most out of your home coffee. If you're looking to get started up at home with a

coffee maker, **Cafes Guayacán** also sells a host of accessories from French Press, Filtration systems and Moka Pots (Italiana).





Also check out their delicious artisanal selection of **chocolate** for sale from Jaen, perfect with an afternoon cuppa

Joe. My personal favourite is *chocolate con sal de guerande*.



Take home packs of ground coffee range from 4-7 euros depending on size and variety. To try a cup of Guayacán coffee without purchasing a take home pack costs 2 euros.

**By Sean McKenzie**

## **Info:**

**[Facebook](#) & [Web](#)**

**Address:** Calle Fernández de los Ríos, 26

**Metro:** Quevedo, Canal

**Phone:** 910 01 36 14

**Hours:** Monday – Friday: 10am – 2pm, 5pm – 8:30pm. Saturday:

10am – 2pm

## Other Madrid cafes we like:

Coziest cafés in Chamberí

Monkee Coffee, an amazing coffee shop next to Canal Isabel II

The Little Big Café, my big little pick me up

Pepe Botella, a coffee shop where you can think

Toma Café, fuel up, feel hip

Cafelito, a trendy spot for coffee lovers in Lavapiés

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## Monkee Koffee: Amazing coffee next to Canal Isabel II

Like any good native New Yorker, and like every *madrileño* for that matter, there's nothing like a great cup of coffee, and preferably it's not costing you an arm and a leg like that *relaxing cup of café con leche in Plaza Mayor*. I yet again found out about [Monkee Koffee](#) through [Cup of Couple's](#) Instagram account, and was ecstatic to have it be within a 20-minute walk of my apartment.



On a Saturday afternoon I headed to [Monkee](#) to meet a friend, looking forward to having my mind blown by coffee. The first thing that strikes you when you pull up is the sliding door (which is an absolute rarity, except for maybe Panaria).



When you walk up to the counter, you'll find a menu not only

with different kinds of coffee, but also smoothies, AND food. Not only can you get standard baked goods (like cookies, cakes, and some tostadas), BUT there are a number of sandwiches or salads to really be able to get your munch on.

It's a great spot for cold-brewed iced coffee, which in Madrid can be a little bit of a challenge to find. The one caveat for me was that there was no skim milk, but I'd be willing to indulge in soy milk in my cold-brew. For those of you who were big Blue Bottle Coffee fans in San Francisco and New York, this is the closest you'll get to it in Chamberí.



There are a variety of seating arrangements, including a smaller table with big, comfy chairs, where my friend and I got lost in conversation. If you want to get work done, you can sit at the long, communal table in the middle à Le Pain Quotidien, or on another long table just along the brick wall where you can see the Monkee logo and a bright letter o. For groups of friends, there are also some other tables where you can pull up chairs and seat groups of three, four, or five comfortably. I can definitely see myself coming here to write, study, or get lost in a good book.





Monkee Koffee also has a choice location this time of year. It's located just around the corner from Parque de Santander and the Instalaciones Deportivas del Canal Isabel II, which is my swimming pool of choice on hot summer afternoons.

I'm glad to have found a place to get my cold-brewed iced coffee and food to-go before I relax by the pool, or stay in and get some fuel and some work done.

## Info

[Web](#)

[Twitter](#)

[Facebook](#)

**Address:** Calle Vallehermoso, 112

**Tel.:** +34 915 45 66 09

**Metro:** Canal (Lines 2 and 7)

# Here's a list of more of our favorite cafés in Madrid:

[Little Big Café: my big little pick-me-up](#)

[4 Coziest Cafés in Chamberí](#)

[Cafelito: for coffee lovers in Lavapiés](#)

[Toma Café: Fuel up, Feel hip](#)

[Pepe Botella: a coffee place where you can think](#)

[La Paca: the perfect café in Malasaña](#)

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## **Pancomido: A French bakery where your bread will most certainly be eaten all up**

When I used to live right near the [Museo Sorolla](#) and took the Number 16 bus every morning to work, I had to be out the door in time for my first coffee run before the bus would take me over the Castellana to Chamartín. Like clockwork, I would be out of my apartment around 7:55 so that I could be one of the first in line at 8 AM sharp when the doors of the **Pancomido Café** would open. I would walk in, order my coffee with skim milk and sweetener in a to-go cup, and as I had the amount it cost memorized, have the change ready to give out at a moment's notice so I could merrily sip my coffee as I fell asleep on the bus to the *colegio*.

Sometimes, on Saturday mornings, I would drink that coffee

more slowly (and albeit in a much more madrileño manner than a New York one) while one of my friends would order a **croissant with raspberry jam and butter**, but I stuck with my coffee. But the robin egg blue (or better Tiffany blue) inside and out with the menu items offered on a blackboard allured me.



One of the biggest disappointments of having to move after the holidays was not being able to stop there on my daily commute.

After my move, I decided to have a breakfast adventure to celebrate being able to actually order something other than coffee.

Besides coffee with skim milk (and having skim milk is a vital component of my coffee consumption), **Pancomido** has a whole variety of breads and pastries.



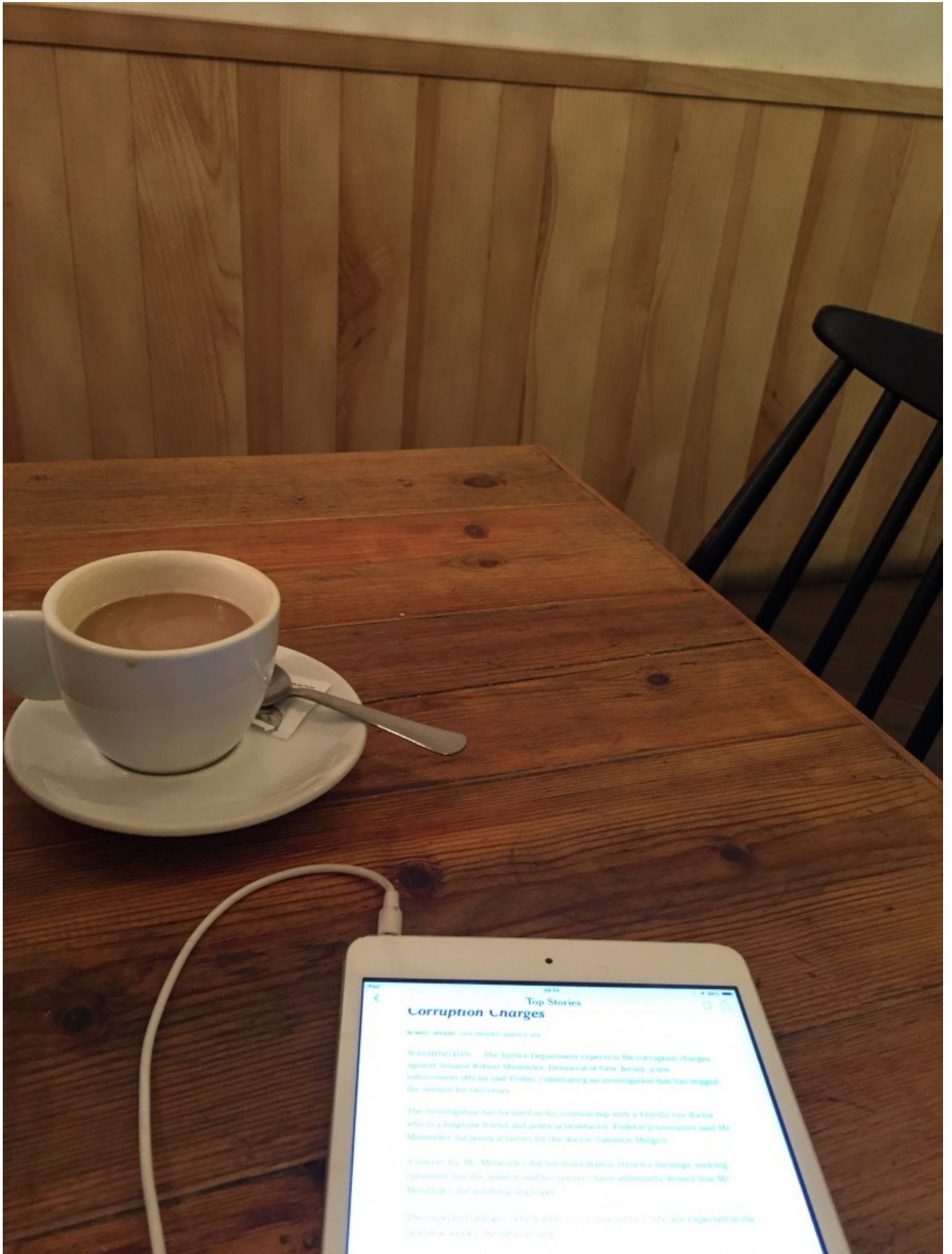
As you can tell...



The **French-style pastries** look absolutely exquisite (even though I can't have any), and you can take my friend's glowing recommendation for croissants as proof.

If you happen to be in the vicinity for lunch, there are also a number of salads and sandwiches as well as soups that look like an excellent little *menú*.

The **Zurbano** location has plenty of seating space in the back which I have taken full advantage of reading *The New York Times* on my iPad on one of those weekend mornings after a long, hard workout at the gym.



If you're on the other side of the Castellana in **Barrio de Salamanca**, there's another **Pancomido** very close to IE Business

School and the US Embassy.

Your bread will most certainly be eaten up, as the name *pan comido* implies, and your little breakfasts will have an extra spring in your step.

***Pancomido Café (Chamberí)***

***Where:*** Calle Zurbano, 50

***Tel.:*** +34 913 08 25 06

***Metro:*** Gregorio Marañón (Lines 7 and 10), Rubén Darío (Line 5), or Iglesia (Line 1)

***Pancomido Café (Salamanca)***

***Where:*** Calle del General Oráa, 22

***Tel.:*** +34 617 54 03 19

***Metro:*** Núñez de Balboa (Lines 5 and 9)

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## The 4 Coziest Cafés in Chamberí

The district of Chamberi is the heart of Madrid's university life. During the week, the neighborhoods of Moncloa, Islas Filipinas, and Guzman El Bueno are bustling with students. It only makes sense that some of Madrid's best cafes are located in this area. After all, university students need their caffeine! The following is a short list of my personal favorites. These four cafes are all perfect for that much needed study break!

### 1. La Rollerie







I discovered this adorable cafe about a year ago and fell absolutely in love with it. And I'm not the only one! Any day of the week you can find La Rollerie filled with people, especially during lunchtime. What I love most about this cafe, besides its friendly staff, is its extensive menu. La Rollerie is the perfect place for a coffee break (a delicious cappuccino) or a full meal (try their beef burger or their salad with goat cheese).

**Contact Info:**

**[Facebook](#)**

*Guzmán el Bueno 105, 28003*

*Phone: +34 91 399 2193*

*Metro: Islas Filipinas*

## 2. Chocolate y Nata





What's really nice about this cafe is how small and quiet it is. Never very noisy, Chocolate y Nata provides a cozy and authentic atmosphere. Enjoy their mixed croissant or any of their succulent cakes! As its name would suggest, this cafe offers some of the best chocolate pastries in the area.

**Contact Info:**

[Faceook](#)

*Paseo de San Francisco de Sales, 21, 28003*

*Phone: +34 915 44 73 64*

*Metro: Guzman el Bueno, Islas Filipinas*

### **3. Salon des Fleurs**



Out of the four cafes on this list, Salon des Fleurs has been open the shortest amount of time. Still, it has created the biggest buzz! Customers are eager to enter into the unique experience that results from the fusion of a cafe and a flower shop. The flowery decor paired with a delicious selection of teas, coffee, and pastries sets Salon des Fleurs apart. You can also check out a previous article on Salon des Fleurs [here](#).

**Contact Info:**

[Facebook](#)

*Calle Guzman el Bueno 106, 28003*

*Phone: +34 91 535 23 48*

*Metro: Guzman el Bueno, Islas Filipinas*

#### **4. Miga**



Miga is a popular choice for students of Saint Louis University Madrid and CEU because of its convenient location, delicious coffee, and young (good-looking) staff. Often you will find Miga packed with customers but in the afternoon the cafe proves a perfect environment for unwinding and conversation. Miga provides a warm and friendly atmosphere definitely worth checking out. Try their delicious chocolate

muffins!

**Contact Info:**

**[Facebook](#)**

*Calle Julian Romea, 8, 28047*

*Phone: +34 917 52 46 35*

*Metro: Guzman el Bueno*

*Photos provided by Charlotte Geier, instagram:  
@charlotte\_geier*

## You may also like:

**La Paca, the perfect Malasaña café**

**Pepe Botella, a coffee place where you can think**

**Toma Café, Fuel up, Feel hip**

**El Cafelito, a trendy spot for cafe lovers in Lavapiés**

**Madrid's best cafe-bookshops, round 1**

**Madrid's best cafe-bookshops, round 2**