

# Crumb, signature sandwiches that truly hit the spot

I've always loved sandwiches, particularly the kind that are made with several ingredients and creative combinations. When I was growing up, my family owned a sandwich shop where my siblings and I would get to experiment with all different types of breads, ingredients and spreads.

Needless to say, when I'm in the mood for a good sandwich, the typical "bocadillo" or "bocata" usually just doesn't cut it. That's why I was so happy to discover Crumb, a small restaurant in the charming Conde Duque area. Crumb serves signature, gourmet sandwiches and dishes, along with the bread they bake daily with organic flour and sourdough starter.



The menu is simple, and is divided into four parts: dishes without bread (starters and salads that are great for sharing); with bread (dishes that range from Fish&Chips to meatballs, with bread served on the side); on bread (open-faced sandwiches, similar to *tostas*); and between bread (the amazing sandwiches). You can order your sandwich with a side of fries or a salad. Crumb also serves tempting international specials, so make sure to ask.



We started out with two dishes *sin pan* (without bread): The first was gyozas made with chicken, garnished with pineapple and soy sauce. They were so delicious that we highly regretted ordering the half portion. We also tried the *patatas revolconas* (mashed potatoes) which was heaven in a bowl. It had a perfectly smooth texture and was topped with *torrezno* (bacon). Great comfort food for one of the coldest days of the year in Madrid.



Then we each ordered a sandwich (*entre pan*). The first had roasted chicken, guacamole, herbs, lettuce and *alioli*, on delicious toasted homemade bread. Now that's what I call a sandwich. Seemingly simple ingredients that make for an amazing combination. You can imagine why the paper wrapping came in handy.



And the second was the veggie sandwich, made with tahini pesto, dried tomatoes, grilled eggplant and zucchini, sweet potato and goat cheese. For me, pretty much anything that involves pesto and goat cheese is bound to be delicious. But if you add toasted bread and flavorful vegetables, let's just say it turns into the kind of sandwich that I could eat every day and never get tired of.

We finished off our meal with a luscious chocolate cake with walnuts and vanilla ice cream. Everything truly hit the spot and had us savoring the very last crumb...

## Crumb

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