

# Best Madrid lunch spots south of Atocha – VeraContent staff picks

When it comes to great restaurants and bars in Madrid, it's common to go no further than Lavapiés. But that's quite sad because there are a number of wonderful eateries just south of Atocha. How we do know this? Because the team at [VeraContent](#) (Naked Madrid's mom), has been to pretty much all of them since [opening our office space](#) last year near metro stops Delicias, Palos de la Frontera and Embajadores, also known as the neighborhood of Arganzuela.

So we've decided to make a roundup of our favorite Madrid lunch spots in the area, each one nominated and written by a different [staff](#) member at VeraContent. Hope you enjoy them!

## 1. Atocha Tandoori





The management team at Atocha Tandoori!

- **Recommended by Melissa Haun**
- [Website](#)
- Address: Paseo de Santa María de la Cabeza 27

This place might just be Madrid's best Indian restaurant south of Lavapiés, with a wide variety of traditional dishes to suit every taste. It's the perfect place to go out for a special—but not too expensive—lunch, thanks to the different *menus del día* offered. Each one includes some combination of starter, main dish, drink, and optional dessert or coffee. All the favorites are there: chicken tikka masala, tandoori lamb, chana masala, vegetable korma, samosas, and much more. There are plenty of veggie and seafood options, as well as various kinds of naan and rice. For dessert don't miss the mango lassi. The last time we went there as a team, they also

brought each of us a complimentary digestif! When it comes to overall quality and variety, Atocha Tandoori never disappoints.

## 2. En Porciones



- **Recommended by Meagan Gardner**
- [Website](#)
- **Address:** inside Mercado de Santa María de la Cabeza, on Paseo de Santa María de la Cabeza, 41

I eat here twice a week—and not just because it’s directly in front of our office (though that doesn’t hurt). En Porciones is a small stand in the market that sells fresh and unique meals cooked by the owner and chef, Arturo. Here you can find anything from eggplant lasagna to blue cheese and beet salad, peanut and honey-glazed turkey, honey mustard ‘secreto,’ artichoke risotto... Arturo’s common thread seems to be classic Mediterranean recipes with a twist. The best part? You choose your food from huge bowls and pay by its weight. An amazing lunch for under five bucks.

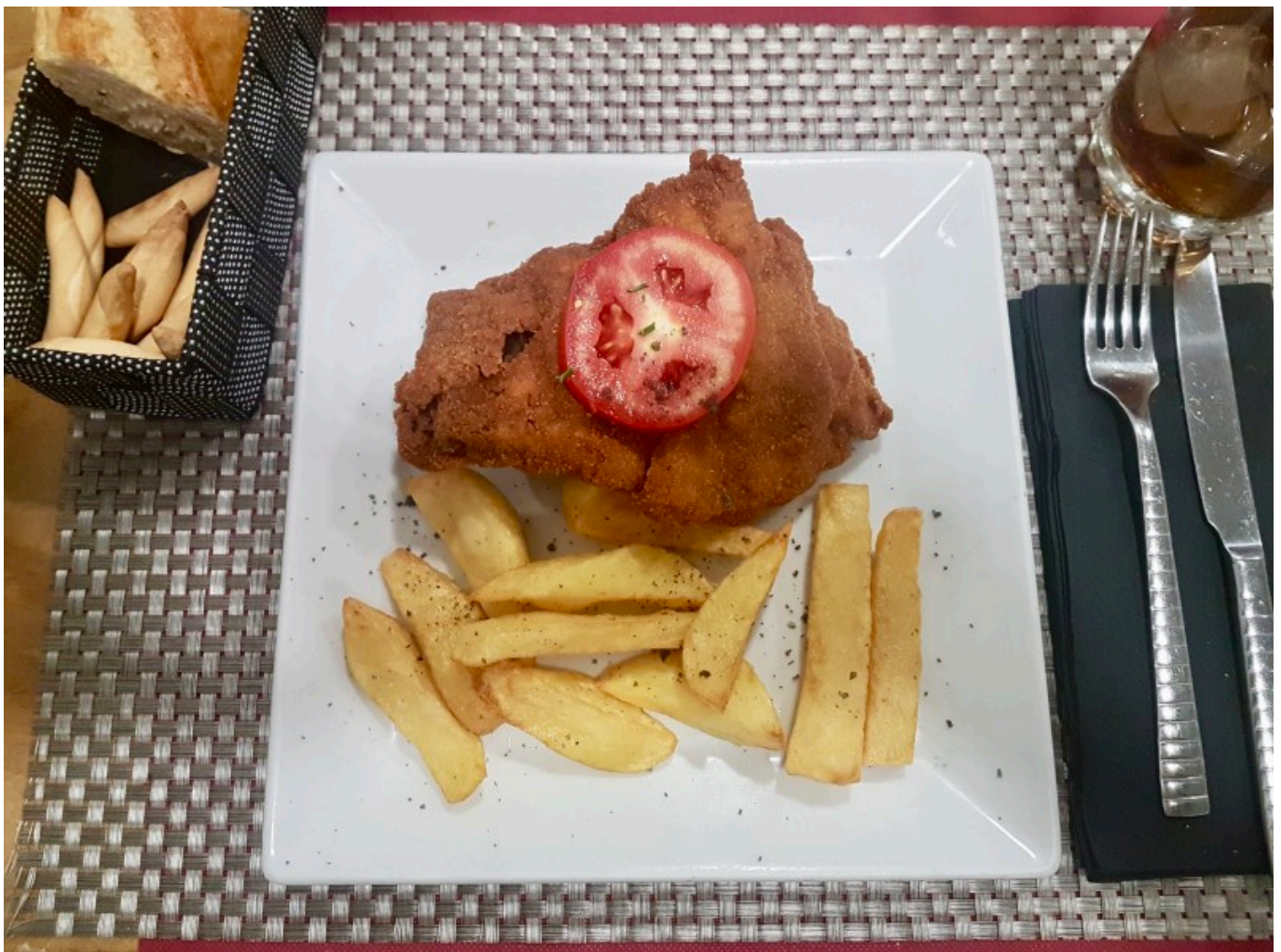
### 3. Restaurante Buen Gusto



- Recommended by Kyler Canastra
- [Website](#)
- Address: Paseo de Santa María de la Cabeza, 60

From time to time, we all crave a little bit of Chinese food. And when you can't resist the temptation, you need to head to Restaurante Buen Gusto. You might be wondering why this Chinese restaurant is different from the hundreds of others in Madrid. Firstly, the service is quick and the staff warm and friendly. Trilingual in Mandarin, Spanish, and English and attentive, the servers make sure your experience is high-quality and efficient, which is great when you are in a rush to head back to work. Secondly, the numerous food options are all tasty and delicious. From lemon chicken and spring rolls to sweet and sour soup to an orange-style duck, your mouth will simply water. And the best part, they have two daily menu options. For just €7.95 or €8.95, you will have a three-course meal with a drink and dessert included. Talk about a bargain!

#### **4. Restaurante Gastrobar La Sal**



- **Recommended by Joss Burns**
- [Facebook](#)
- Address: Calle Embajadores 143

€10.50 for a weekday menu—this fact alone would make this place worth a visit. At least, that was my logic when I went there for Friday-afternoon lunch with my colleague. The beautiful brickwork facade stands out as particularly ornate when you walk down the street but, when you go inside, the place is surprisingly unassuming. The decor is delicate and understated, with a few carefully chosen pictures on the wall. At first glance, it seems unimaginably tiny—that is, until you notice the larger dining room partially hidden to the right. We started with salmorejo and *fideuá de marisco*. I had never had the small Catalan pasta before and wolfed it down hungrily before the *segundos* came in: chicken in a light vegetable sauce and Asturian *cachopo*, breaded beef with cheese and ham. It wasn't long before we were leaning back and rubbing our bellies, refusing the dessert in favour of coffee. La Sal is a fantastic find. It's one of those places where you come for the price, but you return for the quality.

## **5. Pui's Thai Tapas**







- **Recommended by Nikole Hyndman**
- [Facebook](#)
- Address: Calle José Antonio de Armona, 7

Pui's Thai Tapas is for lovers of Thai cuisine, and anyone looking to get a little taste of Thailand. Here, you'll enjoy a laid-back dining experience and authentic Thai food prepared by Pui himself. While you can expect to spend around €15 a dish, rest assured that the impressive portion sizes and magnificent flavours make it worth every penny. Prepare to drool over their extensive menu (with pictures for those among us less experienced with the delights of Thai food), complete with a variety of appetisers, deserts and traditional Thai soft drinks. If you're feeling overwhelmed by all the possibilities, try one of the favourites like Pad Thai, Tom Kha Gai and Pork Panang. In most cases, you can decide the spice level, or even to substitute meat for tofu. Their

friendly staff is very accommodating, and more than willing to help you navigate their menu selection.

## 6. Bar Ávila



- **Recommended by Eva Alfonso Movilla**
- **Address: Calle Ferrocarril, 15**

If you just want a quick drink and a tapa for less than 2 euros, any bar on Calle Ferrocarril is a good bet. The street is lined with bars with outdoor seating. My favorite is Bar Ávila, where the tapas portions are generous and you get a couple of small snacks with each drink, ranging from *empanadillas* to mini hamburgers. It's nice to spend your lunch break enjoying some fresh air on the *terraza*, but it's an even better place to meet up after work and have some *cañas* with

your colleagues.

## 7. El Salon de Otoño



- Recommended by Shaheen Samavati
- [Facebook](#)

▪ Address: Calle de Murcia, 5

This restaurant serves up traditional Ecuadorian dishes, but you wouldn't know it by its booth seating, stained glass faux windows and soft tungsten lighting, which are reminiscent of the classy American chain restaurants of my childhood. This is a place to go for its *menu del día*. It's just €10.80 and most of the dishes come in extremely generous portions. If you're not feeling so hungry, you can get a half menu for just €8. That represents a huge bargain compared to their dinner and weekend prices, which start at around €15 a dish. For the first course I almost always go for some variation of *ceviche*, which comes loaded with fish and a side of roasted corn and dried plantains. For the second course, they offer excellent combinations of fish, roasted and grilled meats usually with rice, potatoes and/or plantains. (This place is not ideal for vegetarians.) The desserts are also fantastic—try the *mousse de maracuyá*. This gem isn't at all hidden—it's packed just about every day of the week. Make sure to get there before or after peak lunch time if you want to be seated quickly.

## **8. Taco y Burro Maya**



- **Recommended by James Leahu**
- [Facebook](#)
- Address: Paseo de Santa Maria de la Cabeza, 60

This place feels like a typical Tex-Mex bar but without being a chain. For €9 you'll get yourself a massive burrito with pork, beef or chicken, plus rice, cheese and avocado. Unlike Chipotle-style chains, you don't have to make lots of decisions: that's how it comes, and it's really good. If you're not too hungry, I recommend sharing one with a friend. The extremely simple menu features variations of essentially the same dish: quesadillas or tacos made with the same meat options. Everything is made with quality ingredients and at

reasonable prices. They offer about six different types of Mexican salsas to add to your burrito with varying levels of spice, and there are a range of Mexican drinks to try. I've been here twice so far. Each time I ordered my burrito to go and ate it at the office—convenient, delicious and filling. It's a pretty small place with just a handful of high tables, but the staff is friendly and the service is good.

## 9. Bodegas Rosell



- **Recommended by Daphne Binioris**
- **[Website](#) & [Facebook](#)**
- Address: Calle del General Lacy 14

This is one of those beloved long-standing restaurants that has preserved the spirit of Madrid's old-school *tabernas* in every corner. Opened in 1920 by the Rosell family, the decor, food, and service will take you back in time. Bodegas Rosell

is perfect for when you're craving traditional Spanish dishes and generous portions. You'll find *croquetas*, *tortilla*, *callos* (tripe), *cocido madrileño* (Madrid-style stew), and *solomillo* (pork tenderloin), as well as a variety of *tostas* and *tapas*. This charming tavern is great for a quick meal on a stool by any of the barrel tables, or for a quieter lunch or dinner. [Read our full article about Bodegas Rosell.](#)

## 10. Taberna las Sobrinas





- Recommended by the [VeraContent](#) team
- Address: Calle Palos de la Frontera 38

Taberna las Sobrinas is a great old-fashioned Spanish bar. It's one of the spots that the VeraContent team hangs out most at after work, mainly because the amount of free tapas they give you with each round is insane, plus it's right around the corner from the office. You won't need to order any food here, even if you're hungry. Along with your order of *cañas* and *vinos*, you're likely to get an entire tortilla, a plate of croquetas, slices of manchego cheese, you name it. There's also a spacious outdoor seating area. As for lunch, you can find a typical menu of *bocadillos* and Spanish dishes.



Have any more tips on where to eat south of Atocha? Let us know!

And if you aren't familiar with [VeraContent](#), find out more about us on our [website](#), and check us out on [Facebook](#) and [Instagram](#)!

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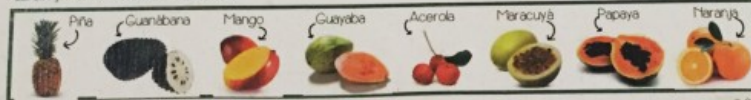
## Arugula, a restaurant serving fantastic salads near Retiro park

Folks, it's getting to be that time of year when the sun is out, the grass is green, and the best way to eat is outside. This weather calls for picnicking! And what better place for a picnic than El Retiro park? Prices inside the park can run ludicrously high and the same can be said for many of the places around the perimeter. Of course, there exists the classic option of bringing a bocadillo, but for a step up, there's a gem of a place on Calle Velazquez called [Arugula](#) that will put together an A plus picnic for you and it's only a stone's throw away from the park.



A little over 10 euros can buy you a menú complete with soup, salad, beverage, and coffee. Other options beside salad are available including focaccias and wraps. It's a reasonably priced combination considering the salads are huge, not to mention delicious.

## Zumos Naturales



Zumos Naturales (Frutas Tropicales) = 3,80  
Zumo de Naranja = 2,80

*De Comer ... Tú Eliges!*



Ensalada = 7,90€



Wrap = 7,90€



Focaccia = 6,50€

1 base + 3 ingredientes

1 BASE



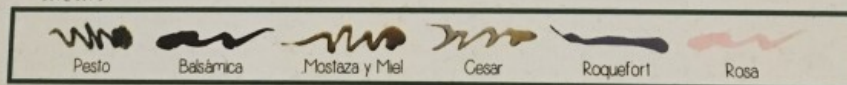
+ 3 BÁSICOS



+ 1 PREMIUM



+ SALSAS



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Sujeto a disponibilidad de producto en tienda

At Arugula, the customer takes the reigns when it comes to creating the salads. To start, there are three options for the lettuce base (romaine, mesclun and arugula, or mesclun and spinach). After that, there exists the option to add pasta or rice to bulk up the salad.



Next, onto the toppings, which are divided into two categories: basic and premium. Here's where it can get tricky because all the toppings look tempting, colorfully arranged in a patchwork spread behind the counter. The basic ingredients include avocado, bacon, egg, carrots, olives, and lentils to name a few. The premium ingredients are even more luxurious and include such items as goat cheese, salmon, serrano ham, and sun dried tomatoes. Chose three basic ingredients and one

premium, and then it's onto the dressing.



The eight dressings can be mixed and matched just like the toppings to create scrumptious hybrids like pesto/roquefort, for example. For the indecisive, there are salads already designed and listed (with pictures of the ingredients) on large posters hanging on the wall. To compliment the salad, add soup or yogurt, throw in a beverage and don't forget the coffee and voilá! Your picnic is ready. It's a lot of food, filling, but upon finishing the meal, you'll be left with the

feeling that you've made a healthy choice.



When you order a menu to go, the staff at Arugula will wrap everything up for you and give you a sturdy bag to carry it all with you to the park. Even the coffee is accounted for; they will put a piece of tape over the mouth of the cup to prevent spilling en route. Service is fast and you'll be picnicking in no time. It's about a five minute walk from the restaurant to the park.

# Info

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

Address: Calle Velázquez, 9

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## A Year of Menus Del Día in Madrid

Tapas get all the fame in Spain. Drinking wine, nibbling chorizo, sharing little bites late into the night—the tapa is romantic. Never mind that the definition is slippery and the quality unpredictable, or that an evening of tapa-hopping can cost you more in the end than sitting down for a proper meal.

But I'd like to take a moment to celebrate a lesser-known Spanish food tradition, one that's equally praiseworthy but seldom mentioned: the *menu del día*. These three magic words will get you a three-course meal, with bread and wine included, at an incredible fixed price.

Beginning as a government-mandated measure during the Franco years, this practical lunch tradition was designed to provide affordable meals to day laborers during the workweek. While no longer required by law, restaurants have carried the tradition full-force into the 21st Century, with even high-end establishments kneeling down to offer those of us on tighter budgets delicious lunches at bargain prices. **It's not as sexy or unique as the tapa, but the *menu del día* forms an integral part of the Spanish food culture and is perhaps one of Spain's best-kept secrets.**



## The Club.

Over the last year some friends and I decided to take advantage of the *menus* around Madrid. I wouldn't call us a club (ignore that I just did) but rather a shifting group of buddies hanging out over a different meal every Friday. We would fluctuate between two and ten people, though it was always anchored by a couple die-hard members, myself included.

I recommend that anyone with the opportunity start their own tradition as well. It's a great way to try new food, see new corners of the city, and hang out with all the other no-goodnik three-day weekenders over something other than a bar stool.

**We had only four rules. All menus had to be:**

1. In one of the central barrios.
2. Less than 15 euros per person.
3. Good quality food.
4. Good quality people.



## The Rankings.

This list is limited to our *menu del día* meet-ups over the past calendar year. I included both food and atmosphere in my decisions, though the process was by no means meticulous; I'm going off little more than my general impressions of each place. I also recognize this list skews toward trendy restaurants, which is partly because we liked to use the meet-up as an opportunity to get into otherwise busy spots (Friday lunch was normally little hassle), but also as a much-needed break from the every-day Spanish fare. It's worth noting that sometimes little Spanish joints in the outer barrios do the best *menus* of all!

### 1. [Bacira](#) (Chamberí, 14 euros)



It's pretty astounding that a restaurant with a waitlist of more than a month offers a 14-euro fixed-price meal. If that's not a testament to the spirit of the *menú del día*, I don't know what is. Make a reservation, wait it out, and go here. The food is a fresh take on the Mediterranean-Asian fusion that's the rage in Spain these days (thanks, David Muñoz) and the dining room is bright and welcoming with all the touchstones of modern aesthetics (dangling bulbs, faded wood, dark blues and whites) without feeling hackneyed. The food is fresh, creative and delicious. We felt like sexy young business people at English teacher prices.

## 2. [Gabriel](#). (Conde Duque, 14 euros)



You know you've chosen your restaurant well when you find

yourself eating next to Javier Bardem. The rich and famous have good taste, much better than Joe Nobodies like us, but this place stands on its own. The cuisine consists of modern takes on Spanish classics though there are the occasional Asian influences (again, all the rage), and the desserts are incredible. It also has the nicest bathroom in Madrid—shit's straight out of a William Sonoma catalog. Atmosphere is cozy, intimate, and occasionally Bardem-ridden.

### 3. [Momo](#) (Chueca, 11.50 euros)

Unlike other restaurants that include maybe two or three options for a first and second course, Momo offers the entire menu for the *menu del día*. The food is delicious and varied (again, some Mediterranean-Asian fusion going on—I'm spotting a trend). The dishes can sometimes be a bit sauce-heavy (or maybe my tastes are becoming more Spanish) but choose wisely and you'll love your meal. This is one of my go-to *menus del día* when I have visitors because of the wide selection. They also have a menu de noche for a reasonable 18 euros (same as the day menu), but if you're going to be in the area for a reasonably-priced dinner, I'd suggest **Baco y Beto**.

### 4. [Badila](#) (Lavapiés, 13.50 euros)



This restaurant is intimate and classic (the chef himself sometimes takes the orders) with faded white wood walls and a chalkboard listing the daily specials. The food is classic Spanish with a touch of 'lo moderno,' and everything is fresh and seasonal. It's still the best *crema de verduras* I've had in Madrid (had seasonal squash with a couple slices of intense chorizo), which says a lot in a city obsessed with creaming vegetables. Here's a [previous post on Badila](#).

**5. [La casa dei Pazzi](#) (chueca, 11.50 euros)**



Casa dei Pazza

Just to switch things up here, let's focus on quantity. Casa dei Pazzi offers a substantial salad as a starter and then a whole Italian-style pizza for your main course. There's also wine, bread and dessert. You'll wonder how you got away with paying only 11 euros, half-expecting to look over your shoulder as you leave and see an angry Italian chef charging

after you with a pizza paddle.

## 6. Los Chuchis (Lavapies, 11 euros)



Maybe the most charming atmosphere in the list, it feels a bit like an old diner, with a few tables around a large bar and counter in the middle, the hustle and bustle of the waiters running around and the steady chatter of regulars. The food's great too. We showed up at 1:30 and it was fine, but it filled up quickly. Check out our [previous post on Los Chuchis](#).

## 7. Bar Galleta (Malasaña, 11.50 euros)



This trendy restaurant in Malasaña has a similar feel to Maricastaña (see below), with both doing modern takes on classic Spanish food, though Galleta's menu skews a bit more French. They're also on the same street, so if you don't like the look of one *menu*, try the other. I prefer the atmosphere here though—the warm gold lighting, the wide French doors to the street, the wood and brick interior with wild flowers in vases around the restaurant. When we went the food was classic Spanish but good (crema starter, *entrecot*, a fruit desert) but *the menu del día* seems to change frequently and dramatically, so you can probably catch it on a great day.

## 8. Maricastaña (Malasaña, 11.50 euros)



The food is classic *menu del día* –your typical *crema de*



verduras starter (or hummus or a salad) with a protein-focused second (*lomo, entrecot, meluza*)—but what they do, they do well. It has a bit of that same late-2000s trendy look to it—exposed brick, sanded wood shelves, dangling lightbulbs and fading white paint—but they manage to pull it off. Galleta wins by a hair, but they’re both nice dining experiences.

## 9. La Candelita (Alonso Martinez, 12 euros)



We all enjoyed this place. They describe their cuisine as “Latin Criollo” (though it leaned more Spanish than Latin American) with a warm Latin-inspired atmosphere. They publish examples of their *menú del día* right on the website <http://lacandelita.es/carta/menu-del-dia/> so you don’t have to take my word for it!

## 10. TukTuk (Chamberí or Chueca, 10.50 euros)



TukTuk doesn't even need mentioning on an English-language Madrid blog. They do a nice variety of Southeast Asian dishes and have great quantity and quality menu for the price, so it's always a popular suggestion in the expat community. If you've lived here for over a year, you've definitely heard the typical "let's all go TuckTak! Takatuk! TACKATAKATUKKA!" They're pronouncing it wrong, though—it's "tuktuk." Read our [full post on Tuk Tuk](#).

## 11. La Tragantúa (Huertas, 12 euros)



(photo credit Carlos Olmo Minube.com)

This place was consistently called the best menú del día in Madrid on TripAdvisor last year, and it might still have that reputation, but the second time I went, the quality and presentation seemed to have slipped. Who knows, it may have been an off day. I don't know how you would characterize their food—it's a bit of a Spanish-and-everything fusion. I would sum it up as "rich." Be careful to mix up the starter and second course, otherwise you'll be like "why'd I order fried cheese in blueberry sauce as an appetizer for pesto-smothered pork?"

## **12. My Veg (Malasaña, 15 euros)**



I bumped My Veg down a couple notches because they didn't include a drink with the *menu del día*, which is an insult to the very tradition! The final cost was closer to 18 euros, making it the most expensive *menu* we had all year. In terms of quality, it would be closer to the top. All the food was market fresh (they pride themselves on "tomatoes that taste like tomatoes") and the presentation modern and meticulous. It's a much fancier place than the outside suggests. Just ignore the terrible name.

### **13. El Apartamento (Huertas, 12 euros)**



I came here after a particularly intense bike ride and without showering, so my memory is one of me hunching over my plate apologetically avoiding eye contact with all the well-dressed businessmen eating around us. The food was delicious though, Spanish food with a modern twist. I managed to take this blurry photo before losing all control and smashing my face into my plate in a black-out feeding frenzy.

#### **14. [Siam](#) (Conde Duque, 11.61 euros)**

I'm a sucker for Thai food and this place does a decent job for the (oddly specific) price. They include tom yum soup or pad thai as a starter, then a stirfry or curry as a second. The atmosphere is a bit odd, it feels a bit like a theme restaurant. While we're on the topic of thai food, I actually prefer the menú del día at **Maia Thai (Plaza de España)**, though it doesn't rotate much, and sometimes the new **BambuBox (Chueca)** has Tom Kha as a starter, which is nice. I

haven't included either of those on the list because they weren't done as a menu with the group. Also: **Krachai (Alonso Martinez)** has very high quality food and some Michelin nods, though the menu is expensive, doesn't include soup, and doesn't rotate much.

## **15. Taberna DNorte (Sol, 10 euros)**



So this place has a surprisingly nice interior and the food wasn't bad (a decent-sized burger, a pisto starter for me, someone got a salad) but it's located in an exceptionally ugly plaza between Sol and Gran Via and attached to a drab little hotel. It's the kind of place you'd expect to see a man in a disheveled suit drinking a mid-morning cocktail and nervously waiting to meet his mistress.

## **16. Vietnam 24 (Chueca, 11 euros)**



The menu food isn't bad, but it's not particularly noteworthy. We all had some type of chicken or beef stir-fry but they seemed to lack those bright fundamental vietnamese tastes (mint, lime, basil). I also would've liked to see pho as a menu option, but that's wishful thinking. I prefer **La Petit Hanoi** in malasaña.

**17. EL b\_US (Sol, 10 euros)**



Everyone else loved this place (including TripAdvisor, where it has some pretty outstanding rankings). It has a unique design concept I guess, but I was not blown away by the food. I also have no idea how we're supposed to pronounce it. "El bus?" "El beh- OOS?" I end up saying it like I'm hesitant to recommend it, which I guess I am: "El b'us."

**18. [Vivares](#) (chueca, 9.90 euro / 12 euros veg option)**





This restaurant is popular for lunch in Chueca, but I can't figure out why, exactly. We experienced so-so food in a chaotic environment, nothing extraordinary, and the menu felt a bit too long for them to focus on any type of seasonal speciality. My strongest memory is that it was too loud. "Alright, gramps" you're probably thinking, but the sensation was like being in an adult Chuck-E-Cheese without any of the cool robot puppets.

## **19. [La Mucca](#) (Malasaña, 10 euros)**



I enjoy La Mucca for dinner. They have a good boletus pizza and some quality appetizers, and it's lively and fun in the evening. For lunch, this place disappointed. It was the first *menu del día* where someone had to set aside a dish—a greasy open-faced sandwich with an odd flavor. We were also sitting on the slanting terraza with the harsh mid-afternoon February sunlight blinding our eyes and giving the greasy *Tosta* an even more washed-out, dreary look. The highlight was this salad, but even that can be made easily at home for much cheaper. We sat there dreaming of all the better places on this list, knowing that next week was a fresh start.

## Final Thoughts:

You might have noticed almost none of these get awful reviews, but that's simply because none of these places were awful. Maybe it's a testament to our rigorous selection process, or maybe we just enjoyed ourselves everywhere. If a place were awful, I would have said so.

I think of Homer the food critic: "I'm giving this my worst review ever: seven thumbs up."

I have more recommendations for *menús* around Madrid that were not included in this list because we did not go there in our Friday group. I had to set a limit for the list somewhere. **Please add your suggestions below or on Facebook and we can compile another post.**

## Gallery

(all photos were snapped on scene with an iPhone, unless otherwise indicated)



Asian-fusion ceviche at Bacira



Duck confit at Gabriel



Bacira dessert



Stew as the main course at Bacira



Bacira appetizer



Vivares Salad



Vietnam 24



Del Norte



Casa dei Pazzo



Badila





Badila crema de calabacín



TukTuk



El Apartamento



La Candelita



Bar Galleta



Bar Galleta



Bar Galleta crema



Bar Galleta



Greek salad starter at La Mucca, Malasaña



Gabriel



Gabriel crema



Gabriel Menú

trufa y espinacas escalfadas

- Ensalada de calabaza con pollo confitado
- Humus de lentejas con pan sarda

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Solomillo ibérico con salsa de mostaza & crujiente de plátano

- Atún a la plancha con reducción de Pedro Ximénez y verduras

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Maricastaña



Gabriel dessert



Gabriel dessert





Maricastaña

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## Greek and Shop in Malasaña

If you frequently find yourself in Malasaña, it will only be a matter of time before the *bocadillos* in the window of Greek and Shop seduce you into a Grecian gastronomical experience. They're displayed so darn nicely and no matter what time of day – or night – they never fail to look appetizing.

Located in the heart of hipsterville (i.e. the barrio of Malasaña), Greek and Shop offers an array of Greek specialities in a bright, metropolitan locale. Take your pick from the bevy of options scrawled on the chalkboard behind the register. Here you'll find the likes of moussaka, gyros, and *bocadillos* filled with foodstuffs of the Mediterranean.





Plump chunks of chicken spiced with curry make up the meat of the **Andros bocadillo** (no pun intended), pictured above. Warm cheese and spicy arugula make it complete, and juicy sun-dried tomatoes impart a delectable tanginess. The hearty seed bread gives the sandwich the overall impression of wholesomeness. Reasonably priced at **3.50€**, the bocadillo is filling, but nevertheless, you might not be ready for it to end.



Sit at one of the high stools in the store and find yourself surrounded by jars of olives and artichokes. A multitude of treats and sweets such as halvah and baklava are never uncomfortably out of reach. You'll find that the tables are stocked with reading material if you are so inclined. Alternatively, the mustachioed passersby on Corredera Alta de San Pablo provide live people-watching entertainment.



No matter the time of day – breakfast, lunch, or dinner – [Greek and Shop](#) is bound to have something to whet your appetite. They have late-night eats covered too. A convenient take-out window opens up on the side of the shop for the night owl crowd. This may be a particularly apt time to give the super creamy, slightly zippy Greek yogurt ice cream a try. Just a suggestion.

# Greek and Shop

- [Facebook](#)
- *Where: Corredera Alta de San Pablo, 9*
- *Metro: Tribunal*

Also check out: [Egeo, our go-to Greek restaurant in Lavapiés](#)