

Brunch at Roll Madrid – Gotta Roll With It

We've all had those Sunday (or indeed Saturday mornings) when you wake up, well, how should I phrase this – praying for death? Your mouth's dryer than the Sahara, there's nothing in the fridge to quell your sickness and it feels as though someone's taken a teeny, tiny jackhammer to your head. In situations such as the aforementioned (which happen far more frequently than I'd care to admit), **the only solution for me is a boozy brunch.**



When you just can't face waves of nausea coupled with beer fear, there's nothing for it in my view except for hair of the dog. If this sounds familiar, **let me introduce to to the perfect spot to cure your hangover; or perhaps indeed to just top up – [Roll](#)**. My friend and I pitched up a few Sundays ago, starved and in need of **Bloody Mary's**.



Luckily due to the ongoing Indian Summer, we were able to take advantage of the cute little terrace outside and enjoy some fresh air along with with our food. **Roll takes the business of brunch seriously.** The menu is akin to many that I've seen Stateside with plenty of choices that made deciding what to opt for quite the quandary.



In the end we plumped for **fried green tomatoes** (they were un-believable and I'm a girl who rarely gets her 5 a day), **southern fried chicken** (with mac 'n cheese) and a **cheeseburger teamed with sweet potato fries** – I think you could've spotted our hangovers from 50 paces but the combo of carbs and cava sorted us right out.



I'm not saying that [Roll](#) is just a remedy for when you're feeling rough. Far from it. They do a roaring trade on the **craft beer** front and plenty of **tasty tacos** to boot.





Meaning that there really is something for everything menu wise. The staff were happy to make suggestions given our slightly fragile state but recommendations or not, I have no doubt that everything would've been lip-smackingly good.

If you're an American in the city I anticipate Roll alleviating some of your homesickness. However, yank or not, if you like good food and find yourself enjoying one too many canãs at the weekend, when you've enjoyed the rock side of things, head to Roll.

For more Madrid tidbits check out [@littlemissmadrid](#) on Instagram.

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Lady Madonna, because Sundays are made for brunching

As an ex-pat in Madrid there are a couple of things that I really miss from home. The M&S food hall (say no more). Boots – I mean who doesn't love a decent 3 for 2 offer; and last but by no means least, a Sunday roast. So in lieu of Roast Beef and Yorkshire puddings, [Sundays in Madrid are all about brunch](#), as opposed to lunch.



Image from Lady Madonna

[Lady Madonna](#) has always been a firm favorite of mine (*you can even read my review on the restaurant [here](#)*). With its pretty little *terraza*, it's an ideal spot for a post-work drink, or a solid choice when you're looking for a decent dinner that won't break the bank.



Little did I know that brunch was an option and this was no half-baked attempt; they offer a set menu that will set you up for the day – I mean breakfast is supposed to be the most important meal of the day right?



I opted for eggs Benedict followed by carrot cake – both paired with coffee, juice and a mojito that proved to be quite the effective hair of the dog. But there were a good five savoury options as well as desserts, and if mojitos aren't your thing there's also Bloody Mary's and mimosas on offer.



I arrived feeling slightly fragile from my Saturday night antics and left with my appetite having been satiated and feeling virtuous that I'd even enjoyed a little bit of sun all by midday. The best bit, the fixed brunch menu comes in at only 18 euros. Well, it would be rude not to indulge at such a snip.

Lady Madonna

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