

Restaurante Badila, you need this place in your life

[Restaurante Badila](#) is my number one. My favourite place to eat in Madrid. I've flirted with other restaurants during the years I've lived here but I keep coming back to this one, it's just SO good. I've dragged pretty much all of my visitors here (some of them multiple times) and Badila never fails to disappoint. It's really only taken me so long to write a post about it because I was wrestling with the idea of whether to share Madrid's best-kept secret, but here we go. The secret is out.



This gem of a restaurant is tucked away behind Plaza Tirso de Molina, on the corner of Calle Cabeza with Calle San Pedro Mártir. Its interior is light and airy, with simple decor and a host of delicious wines on display. There's only room to squeeze in about ten tables, so the atmosphere is informal and unpretentious, with lovely owner Miguel waiting on tables himself. But the real star of the show here is, of course, the food. Oh, the food.

The menu consists of updated versions of Spanish classics, with a smattering of international dishes, all based on

the tried-and-tested formula: simple, home-cooked fare prepared with the freshest ingredients. Miguel shops around for the best stuff on offer each morning, so the menu changes from day to day and from season to season. **It's a *menú del día* format for both lunch and dinner**, with around six or seven options for *primeros* and the same for *segundos* – far too much choice for someone as indecisive as me!



On our most recent visit, my boyfriend ordered the ***ensalada mixta con frambuesas y queso de cabra*** (mixed salad with goat's cheese and raspberries) to start, whereas I opted for the ***salteado de espárragos con carabinero y crema de lechuga*** (a divine concoction of asparagus, red shrimp and lettuce – it needs to be tasted to be believed!).



For my second course, I went with my old favourite: ***escalopines al cabrales*** (pork fillet with *cabrales* cheese sauce). I must have ordered this dish over a dozen times at Badila but I can't help myself, it's just so damn tasty.



My boyfriend chose the *redondo de ternera a la austriaca* (stumped on how to translate this one, very tender veal in a delicious sauce?!) which he hadn't tried before. Initially I told him off for ordering something fairly unphotogenic but quickly forgave him because it tasted absolutely amazing and I ended up stealing half of it.



Naturally, we managed to squeeze in dessert. I had a slice of wonderfully gooey chocolate cake and my boyfriend went for his favourite **cuajada de queso** (describing this as milk curd just doesn't do it justice) which I didn't even manage to get a photo of because he ate it so quickly.



The *menú del día* costs just under 14 euros per person and is worth every penny. The portions are very generous and everything is well thought-out and unbelievably tasty. Even the bread here is delicious, unlike in many Spanish restaurants. The price of the lunchtime menu goes up to just under 18 euros at weekends and the evening menu is slightly more expensive at around 20 euros.

Badila is open every day for lunch from 14:00 – 16:30 and on Friday and Saturday evenings for dinner from 21:00 – 00:00. They only take reservations for dinner, so if you go at lunchtime I'd recommend either going early or going late otherwise you might have to wait for a table. As you'd expect, a place this good does get pretty busy!

Info

- [Facebook](#)
- **Address:** Calle de la Cabeza 7
- **Metro:** Tirso de Molina

• Telephone: 914 29 76 51

Tribuetxe, a Basque Pinchos Bar in Lavapies

I was recommended [Tribuetxe](#) by one of my former students, a stoic Basque Señora, who wanted me to try the cuisine of her region's chefs. I haven't yet explored Pais Vasco, but I have every intention to due to the hype surrounding their food culture. I sampled Tribuetxe's fried shrimp tapa during Tapapies, the competitive international food festival of the barrio—I was not surprised to learn later on that they had won.

TRIBUETXE

BAR

PINTXOS y RACIONES

Zarajo de txipiron	4,00
Flamenquin de la lenda	3,00
Sobremesa basconica	3,50
Sopresa de brieif	2,00
Lataña de aorral	3,00
Flamenquin cordobés	3,50
Morisco galandua 2 salsas	3,00
Meriza de cordoba agustada	2,50
Piscon	6,00
Bachela de langostinos y cebolla y Dujardin	3,50
Tapien a la asturiana	3,00
Cazorlan caldop de Tiro de Madrida	2,50
Racion	4,00
Panuello de hongos Racion	6,00
Pimientos rellenos de puerro y gambas con salsa de paprika	6,00
Racion	6,00
Dustincos de Buzenona con miel de cañon	2,50

Estrella



TRIBUETXE



A fairly new location, situated behind [Mercado San Fernando](#) on Calle Tribulete, [Tribuetxe](#) is always *petado*. I clearly understand why after consuming four of their excellent pinchos alongside glasses of vino tinto. One of my new years resolutions was to incorporate more **eggplant** into my diet after sampling their **berenjena pincho**. I followed this up with **duck**, a skewer of **shrimp** and **octopus** and a skewer of fried merluza. Each filling pincho costs between 3€ and 3.50€.







[Mercado San Fernando](#) is one of my favorite hubs of community within the barrio. If you are exploring that area on a pleasant weekend afternoon, I strongly advise you to venture to Tribuete for your daytime drinking and snack endeavors.

[Facebook](#)

Address: Calle de Tribuete 23

Metro: Lavapiés

Here's a full article on El Mercado de San Fernando, entitled: ['Lavapiés and its market: the real food emporium!'](#)

Another Basque pincho bar in Lavapiés and La Latina that we love is: [Lamiak](#)

If you're looking for wonderful wine bars in La Latina, check out: ['The cosiest wine bars in La Latina \(with gluten free options!\).'](#)

Harina, for something sweet or savoury

The temperature inside [Harina](#) is usually cranked well above the temperature of the street, thereby increasing the coziness factor. Within the walls of this white, bright, and charming locale lies one of the most satisfying menús in the city.



Available for both lunch and dinner, the menú begins with a luscious green salad dressed with sweet balsamic vinegar. The whole bowl of greens, a mealtime rarity when eating out in Spain, is like a pot of nutritious gold. Eating the salad, however, is just a warmup exercise for diving into a sprawling slab of pizza.



Keep gulping wine and it may feel as though the pizza has a magnetic force. The glowing light of the interior only becomes softer the less wine remaining in your glass. Thin crust, thick pieces of bacon, a runny fried egg perched in the middle—need I say more? Cut a piece away from the pie and cheese strings out like a game of cat's cradle.



Other menu options do exist, but this one consistently pleases. Dessert is not included in the menu, rather a pot of tea or a cup of coffee seals the meal. Baked goods can wait for another day—maybe when an entire pizza is not taking up stomach real estate.



Harina is a merienda dream come true. Whatever sweet tooth whimsy you may harbor, sugary goodness awaits behind the glass cases. The meringues have rock hard shells, but they shatter into smithereens, and what is left is a sugary marshmallow pillow.



Other desserts can be hit or miss depending on how freshly they were baked. The carrot cake was dry on a recent visit, but Harina gets brownie points for presentation and a mediocre cake can be forgiven.



Multiple locations around the city, prices vary.

Here's their [Facebook page](#) and [web](#).

You'll find one of their nicest locations inside **Plaza de la Independencia**, right next to **Puerta de Alcalá** and a hop skip away from **Plaza de Cibeles**.

After a trip to a nearby museum, you may want to pop into Harina for a coffee or snack. Here's an article on [Madrid's known and not-so-known art institutions](#), many of which are located near Harina.