

Oysteronomy: Think Outside the Shell

The world is your oyster!

That's the very appropriate slogan of Oysteronomy, a project dreamed up by a diverse team of culinary innovators who are dedicated to making dinner more than just another meal. The concept is both uniquely complex and deceptively simple. At its heart, it's an effort to bring the very best marine delicacies (caviar, king crab, sea urchins, and—of course—oysters) from the sea to your table.

More specifically, it's a Spanish brand that operates in various forms, adapting to the needs of restaurants, events, and individuals seeking a one-of-a-kind dining opportunity. It's a collaboration between various entities, including **Pop Secret** (a brand specializing in creative culinary and artistic events) and [Pol García](#), the celebrated Basque chef who's worked everywhere from London to Shanghai. But it's so much more than that.

Oysteronomy is a gastronomic experiment in combining preparation, presentation, and consumption to create a multisensory culinary experience.

So what exactly does that look like?

A few weeks ago I got to find out. I was lucky enough to attend the event that officially marked Oysteronomy's arrival in Madrid, a sold-out dinner held at the Cambridge Soho Club in Plaza de España. At the designated hour, twenty-four lucky guests were led beyond the elegant bar area to a private room decked out in marine decor and deep blue lighting, where the

magic was set to take place.

The night began with wine and mingling, allowing the guests to get to know one another as they snacked on hors d'oeuvres. An expert team of bartenders and servers attended to the guests and made sure that no one's glass was ever empty.



In an interesting twist, the first oysters of the night were paired with top-quality sakes from the gourmet importer [Salvioni&Alomar](#). Expert Pablo Alomar explained the elaboration and advantages of sake, an underappreciated but up-and-coming beverage in the Spanish gastronomic scene, and invited the guests to sample a few choice varieties.





Not long after, Chef García emerged with the second round of oysters. These were accompanied by a swirling fog of liquid nitrogen and several gourmet toppings—eggplant, caviar, and *leche de tigre*, to name a few—some of which were injected directly into the oysters with a plastic syringe. Quite a spectacle, indeed.



The guests were then seated around tables set with seashells and sprinkled with salt, primed and ready for the main event.



The first course of the night consisted of—you guessed it—an oyster, this time still hidden inside its shell. The diners were instructed to tap it with their forks, allowing them to lift the lid and discover the flavors of cucumber and spicy mustard with which it had been infused.



Next came the final oyster of the night, served on a bed of salt and swimming in a creamy and indulgent sauce. This was followed by a salad of caviar and crab, served in miniscule glass jars with tiny spoons to match.



Each course was accompanied by a detailed explanation of its

composition, origin, and flavor profile, delivered to the diners by the chef along with Emma Hidalgo and Julieta Arévalo, the organizers of the event. A DJ provided mood music, varying the soundtrack as each new dish was served. The wine, of course, continued to flow.





And then, just when it seemed like the night might be winding down, the real show began. A tray of king crab legs was placed atop a podium at the front of the room. As a hush fell over the diners, Chef García produced a pan of flaming liquid, which he then poured directly onto the crab, touching it up with a small handheld torch as needed. You heard it here first: flambéed crab legs just might be the newest—and hottest—definition of dinner and a show.







The final savory course was a surprise departure from the marine theme of the event: *carne de vaca brava de lidia*, served juicy and rare (in more ways than one). This unique variety of beef comes from free-range bulls raised for the increasingly controversial tradition of *toreo* (bullfighting). What could be more quintessentially Spanish than that?



Photo courtesy of Oysteronomy

Just in case anyone had yet to be impressed, the meal was wrapped up with a dessert that looked more like modern art than your average ice cream; an abstract spread of frozen sugary creations atop an edible tablecloth, accompanied by smoky tendrils of liquid nitrogen.



Photo courtesy of Oysteronomy



A round of masterfully prepared cocktails closed out the evening, giving the guests time to sit back, relax, and reflect on a night that was full of surprises.

From the first glass of wine to the last grain of salt, Oysteronomy's first event in Madrid was masterfully executed, beautifully designed, and altogether unique. I have little doubt that everyone in attendance will be talking about it for weeks to come. The team behind Oysteronomy has announced their presence in the capital city—and they've certainly made a splash.

Who knew oysters could be so photogenic?



Info

For more information and upcoming events, check out Oysteronomy's [Facebook page](#) and the Pop Secret [website](#).

Ana La Santa... Baby it's cold outside

Being an expat in Madrid seems to equate to a couple of things; you're highly likely to favour drinking a caña over a coffee (it honestly works out cheaper), most of your wardrobe will consist of Zara purchases (although that *may* just be me) and I'm pretty sure that come Autumn time, you start to long for Sunday afternoons curled up in a pub with a fire and a glass of red for company. Whilst Madrid can offer a visitor many things (often wall to wall sunshine), it doesn't really pack a punch on the pub front..

However, Ana La Santa has been become my default option for when I'm craving cosiness, and there's good reason why.



Situated in what is undoubtedly one of the most beautiful plazas in all of Madrid, Ana La Santa, the bar and restaurant that occupies the **ground floor of the hard to miss Hotel ME**, is without doubt the chicest (and next best thing) that's akin to a Gastropub that you might find back in Blighty. Picture a roaring fire, squidgy sofas, easy on the eye staff and the kind of simple style that is more often found in Scandi-land and you'd be on the right page.



This season's buzz word for urbanites is hygge.

Pronounced *hoo-ga*, this Danish word defies literal translation. **In essence it means enjoying life's small but soothing moments** – perhaps nibbling some *croquetas de jamón* with one hand, whilst sipping a perfectly mixed [Gin and Tonic](#) in the other...

It's about investing in emotional well-being through the

simple and homespun. That's exactly what I managed to achieve there on a bitingly cold Tuesday evening. I left feeling with a slightly larger waistline and feeling that **our host (the wonderful Alba) was a new friend – the service was THAT good.**

When Spain's not sunny (and trust me it happens) I urge you to bunker down amid soft cushions, flickering candles and bask in the warmth of Ana La Santa. All that's left on your part is to find yourself a Spaniard to snuggle with.

All photos from Ana la Santa

Ana la Santa

- [Facebook](#) & Instagram: [@anasantamadrid](#)
- [Address](#): Plaza Sta. Ana, 14
- [Metro](#): Sol/Sevilla
- [Phone](#): [917 01 60 13](#)

El Andariego, Your Argentinian Corner Bar in Madrid

A few years ago I went out with friends to see a play at a small theater in downtown Madrid. I don't remember where we went (we took a taxi there and back, and I just followed along), but I do remember the street was lined with independent theaters and arts spaces, and afterwards we went to a **sweet corner bar** that I instantly fell in love with. I'd always wondered where that bar was...

Here comes the crazy part. Last month I moved to **Calle Ercilla, near Embajadores**. As I was walking down my new street one day, I started seeing theater after theater... It all looked too familiar, so I kept on walking and low and behold, there it was! The bar I had gone to all those years ago is called [El Andariego](#), and it's just how I remembered it.



It turns out **El Andariego** is a neighborhood favorite and pretty well known throughout Madrid. It specializes in Argentinian dishes, the star being the “**entrañas**” (entrails) which are out of this world, and other **grilled meat dishes** (€12.50).



Then of course they have a selection of **homemade empanadas** (€2.50-3.50). We tried the spinach and criolla ones which both hit the spot.





We also ordered an off-the-charts **quiche made with spinach, squash and pumpkin seeds**; plus the **provoleta**, melted provolone cheese (€6 each and delicious).





El Andariego also offers **vegan options like baba ganoush and hummus**, plus a selection of **Mexican dishes**. As I was watching other plates land on patrons' tables, I spotted an impressive mountain of quesadillas that I'll have to try next time.

So far I've eaten here twice and each time the bill came out to a total of just **22 euros for 2**, including a glass of red wine each. Granted we shared everything but still, it's very affordable.

So I can say the food, drinks and prices are all great. The only downside? It can get a bit cramped but that's pretty typical of Madrid bars, especially the good ones. Everybody wants in!

Info

- [Facebook](#)
 - **Address:** Calle del Labrador, 12 (corner with Calle Ercilla)
 - **Metro:** Embajadores
-

MOEGA: A Galician Bakery That'll Put Your Abuela to Shame

Madrid is a city that loves its bread. On nearly every block you're likely to encounter the mouth-watering aroma of freshly baked *barras*, baguettes, and pastries wafting out of one of the city's many *panaderías*. But if you're looking for something beyond the standard selection, you'll be happy to know that there's a new trend sweeping the streets of the capital: artisanal bakeries.



At the forefront of this fad is [MOEGA](#), an authentic Galician bakery opened just over a year ago by Manoel Cabana and Jon Padrón. Its storefront in Barrio de Las Letras is minimalist and unassuming, perhaps reflecting the simplicity of its concept: to bring traditional Galician baking methods to Madrid. According to one customer, MOEGA's bread tastes just like something her grandmother might make—a hearty, flavorful, handmade staple made from nothing more than flour, salt, water, and a lot of love.

During a rare respite from the constant flow of customers, I was lucky enough to have the chance to talk with Manoel. He explained that in Galicia bread is often still made in the traditional way, without the artificial leavening agents found in mass-produced products. Instead, the loaves are made with *masa madre* and left to ferment naturally due to the lactic

acid bacteria present in the dough. The result is moist, flavorful, and slightly sour—perfect for toast, sandwiches, or just devouring straight from the bag.



MOEGA offers several different varieties of bread, from simple *bolos* to *centeno* (rye) to *maíz con pasas* (cornbread with raisins) and even the occasional *preñado* (a mini loaf stuffed with chorizo).



But what truly makes this place stand out from the rest is their other specialty: Galician empanadas, double-crustured delicacies that bear more resemblance to large savory pies than the bite-size empanadas you might be used to.



Here you can stick to classic flavors or sample something more creative; filling options include beef, tuna, veggies,

octopus, scallops, sardines, and cod with raisins. If you've never tried *empanadas gallegas*, this is definitely the place to do it.



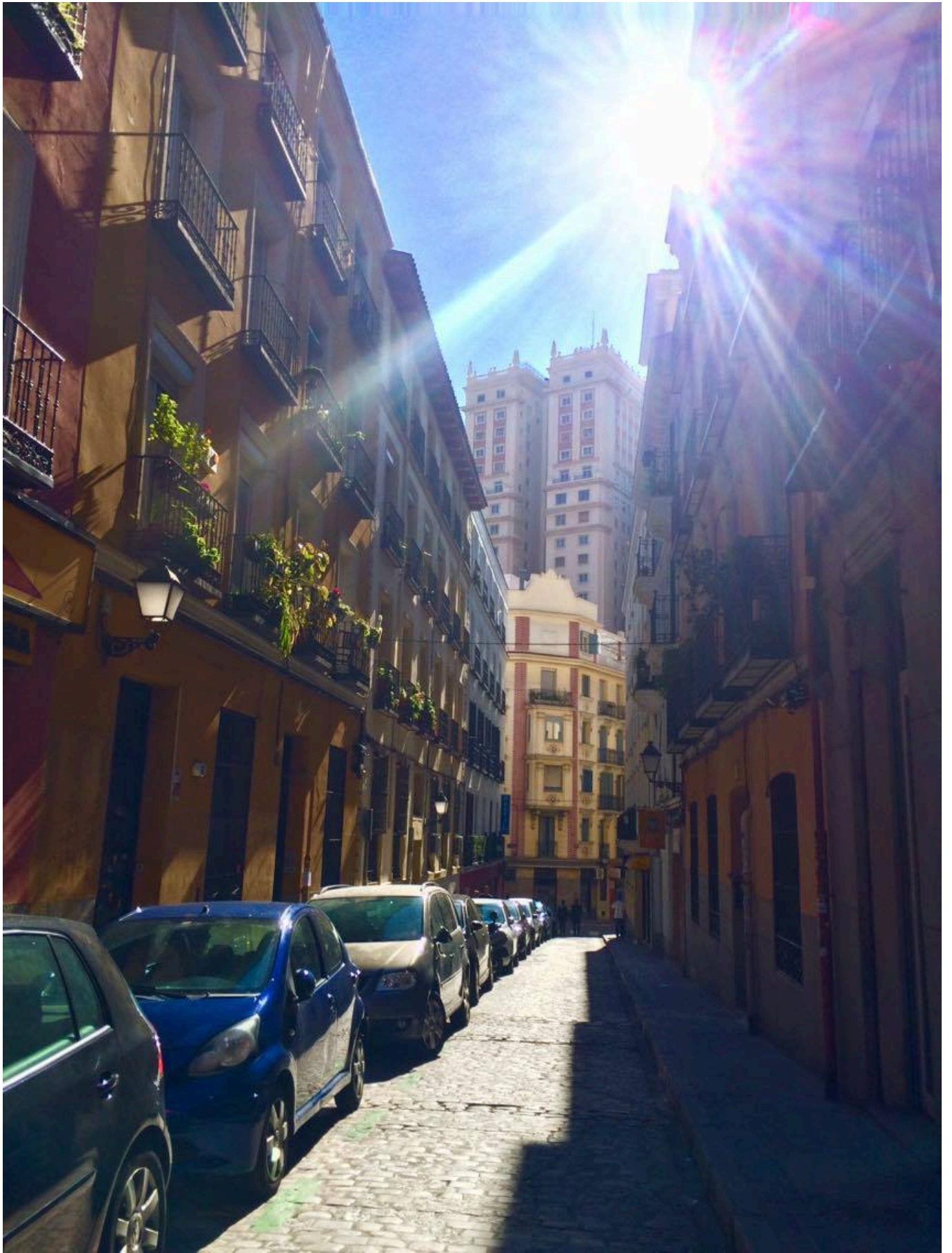
Prices range from €0.60 for a *bollito* to €3.60 for a massive loaf, and the empanadas are priced by the whole unit from €16 to €23. It's a small price to pay for a truly authentic taste of Galicia. And if you don't have your own Galician granny to bake for you, MOEGA is certainly the second best thing.

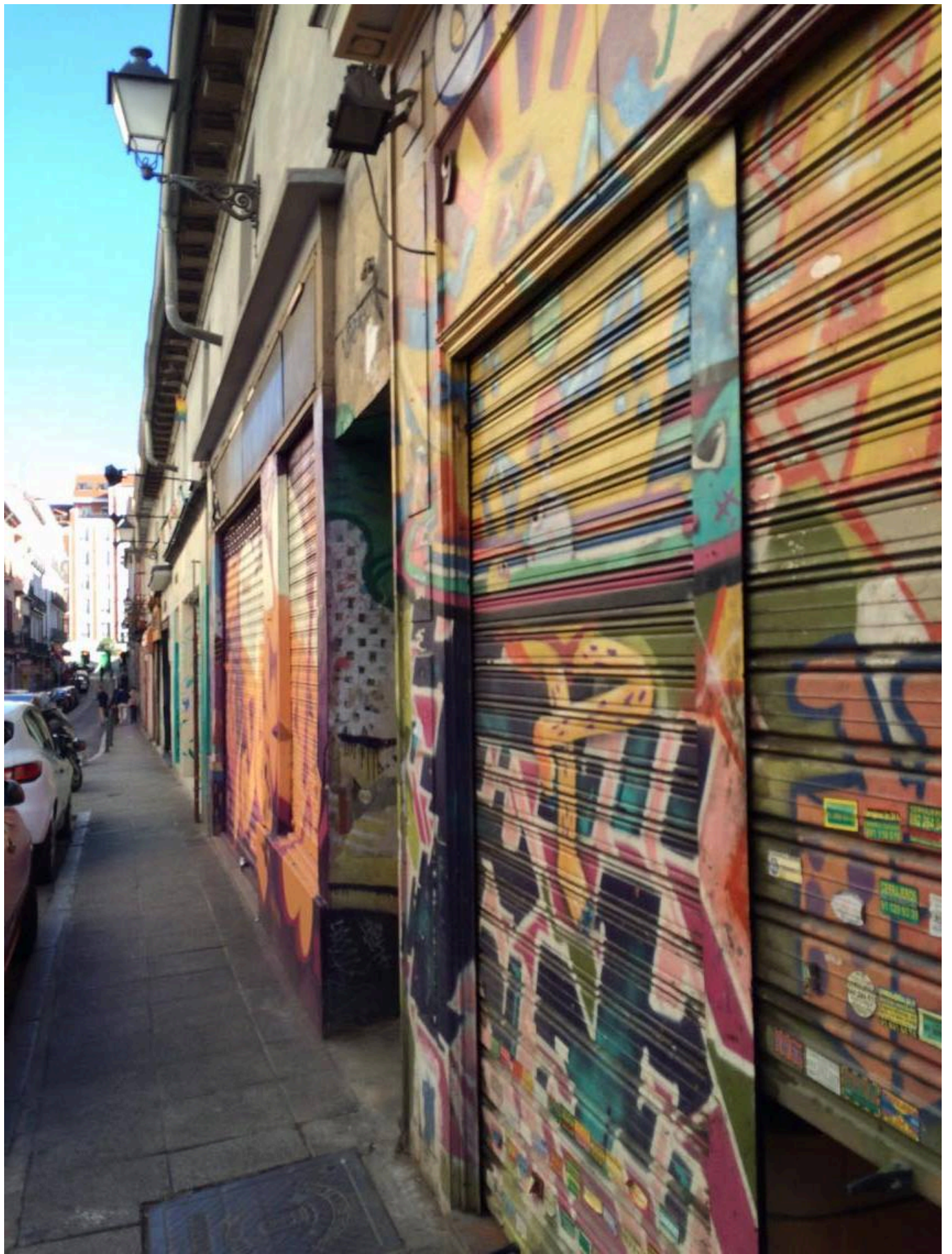
Info

- [Facebook](#) & [Instagram](#)
 - **Address:** Calle León, 26
 - **Phone:** 633 13 30 25
 - **Metro:** Antón Martín
 - **Hours:** Monday to Friday 10:00-15:00 & 18:00-21:00, Saturday 10:00-15:00, closed Sunday
-

A Mini Guide: how to make the most of rainy Madrid

When the sun shines on the big city... Madrid is spectacular, especially in the sun. The authentic Spanish architecture on every building looks picturesque against a backdrop of blue skies, and even the areas coated in graffiti look artistic and vibrant in a summery light. You can walk pretty much anywhere; take a stroll in El Parque Retiro; sip sangría in Plaza Mayor; visit a rooftop in almost any barrio.







But with some Autumnal showers it can be difficult to experience Madrid to the full, so here are a few ideas to keep

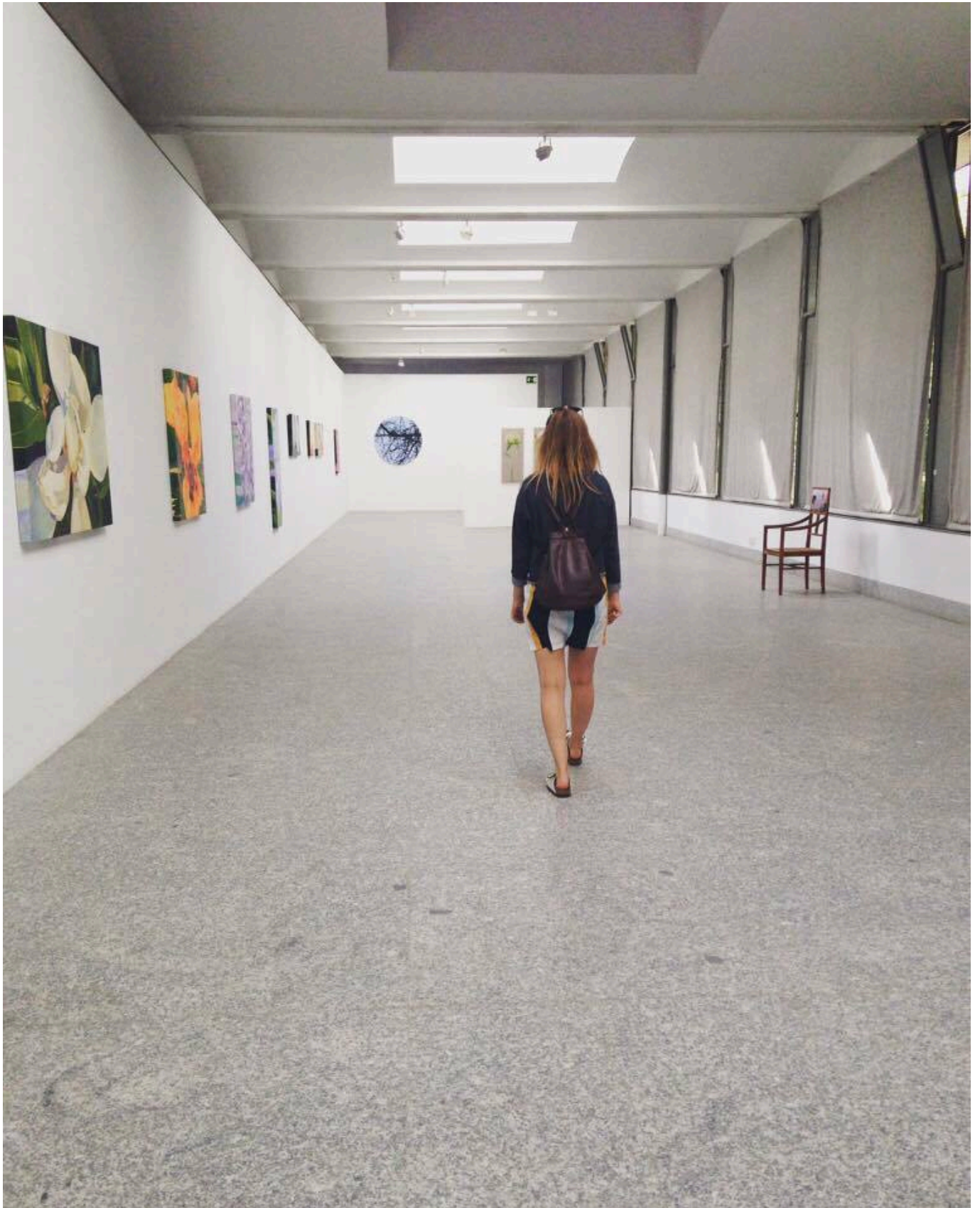
you busy come rain or shine...

Get even more culture in you

It goes without saying that rainy days are perfect museum days. Stay warm and dry inside beautiful exhibition rooms, and feel like you have really experienced at least a snippet of the art and culture that Madrid has to offer, even on a miserable day.

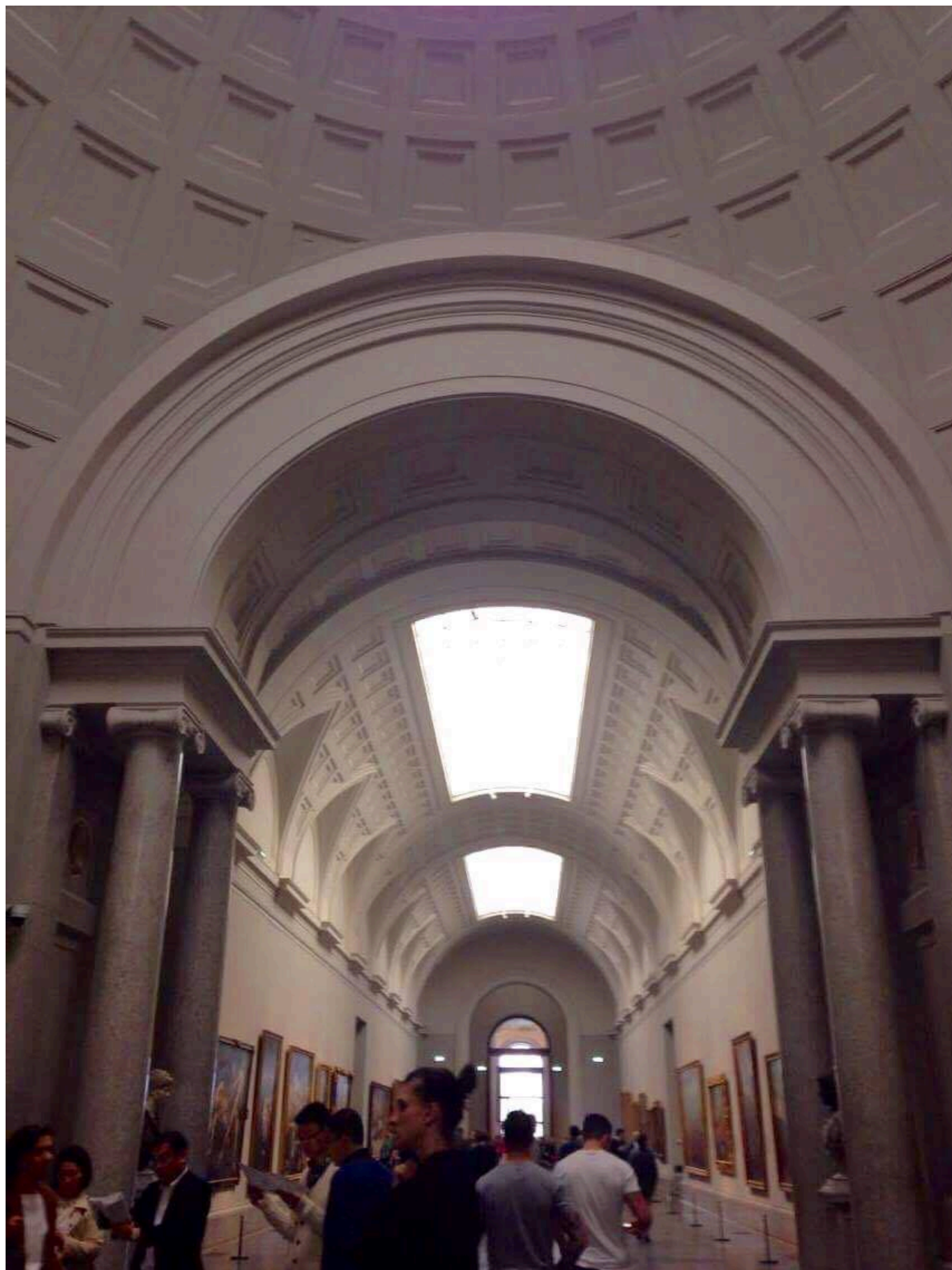
This can also be a free way to enjoy Madrid! Just as though you were wandering through tourist sites in the sun, like the grounds of Palacio Real or within Plaza Mayor, many art exhibitions in Madrid are free to the public.

To get started with art in Madrid, a true tourist or cultured expat must visit the [city's main art museums](#). **El Museo del Prado** houses Spain's finest works ever produced, and is free from 6 to 8pm every day. **La Reina Sofia** boasts the breathtaking *Guernica* (*Pablo Picasso*) and four floors of thought-provoking artwork; it is free on Sunday mornings and afternoons. To get even more authentic, **El Museo Taurino** is Spain's bullfighting history museum, and is free to the public every day of the week.



For [less well-known exhibitions](#), keep checking websites to find the best ones, as lots are exhibited for limited time periods. Photography exhibitions seem to populate the Embajadores area: [La Tabacalera](#) is home to many temporary

shows for renowned Spanish photographers and artists.



When you think of Spanish culture, you think of Flamenco. A quintessentially Spanish dance art that is both vibrant and dynamic. [La Villa Rosa Flamenco](#) is the oldest flamenco bar in the *world*. It opened in 1911, and has since promoted the Flamenco art with regular shows. Enjoy a class of vino in this relaxed, lively atmosphere.



Fooooooooood: cake, churros and tapas with a twist

When it's rainy, chilly, or just a bleak day, we often entertain ourselves with food. I mean, eating is great at any time, but there seems to be something about a miserable day that makes you feel peckish for a tasty gastronomic experience. Luckily, any street in the centre of Madrid is largely populated by tapas bars and restaurants. But these can too often feel very same-same.

When it comes to eating tapas and savouring every single taste because you have never tasted anything quite like it before, think: [LA MUSA](#). It's what foodie dreams are made of. Forget your standard croquette, and think *Croqueta 2.0*. Forget your standard patatas bravas, and think of *La Patata Bomba* filled with meat and served on bread crumbs and a magical pea puree. If you are lucky enough to go to [La Musa](#) you will enjoy the fusion of Asian and Spanish cuisines in one, revolutionary tapas menu. Find La Musa in both La Latina and Malasaña.



As well as typical Spanish bars, Madrid boasts a plethora of cool artisan cafes to choose from. Cosy up on a Central Perk

style sofa with a caramel macchiato and a slice of red velvet cake. There is always a buzz running through such places, whether that be from the coffee grinder or the many chatty customers: they really seem to be a hub for expats and travellers sheltering themselves from the drizzle. Some personal favourites in Malasaña include:



La Bicicleta: an industrial-chic, modern and artistic café with homemade cake and great coffee. It has a work station for those with laptops, and slowly transforms throughout the day from a bustling café to lively and casual bar by night. Here, I would recommend their **Chai Vanilla Latte** (not many places do it Madrid!) and a slice of **fluffy carrot cake**. Be careful not to head there in peak hours (2-5pm) as you will struggle for a table.



HanSo Café: a hidden gem. By hidden I mean there is literally no sign on its exterior. Inside it is pretty minimal too, with

concrete walls, floor and bar area. The grey tones are contrasted with the warm low-hanging lighting, and the soft sound of music and subtle smell of sourdough toast adds some atmosphere.

Fresh cakes are constantly brought out by HanSo's friendly owners, with some *postres* looking colourful and fruity with an Asian twist. There is a large central table for social hipsters and a few window seats for more private coffee dates. They have a never-ending list of frappes – so you will be spoilt for choice.

When you think of Madrid in cold or rainy weather, you will warmly dream of **chocolate con churros**. In fact, you can kill two birds with one stone. You get your daily dose of 'culture' by trying typical Spanish delicacies, whilst also satisfying your chocolate cravings...



Artesanos 1902: 'La mejor churreria' – this churros joint stands wide and proud on Calle San Martín (between Sol and

Opera), complete with twinkly fairy lights that make it all the more inviting. What better way to spend your day eating churros than in a place that has made them their speciality for over 100 years?

They serve their rich chocolate accompaniment in either dark or milk flavours, and also have waffle and crêpe options just in case their mouth-watering churros don't tickle your fancy.

Still up high: panoramic views without getting soaked

One of Madrid's main attractions is the ability to take in the majestic skyline at sunset from one of its [many rooftop terraces](#). In the rain however, this is still possible! Just find somewhere *indoors* that is still high up with panoramic views of the city.



To many, **El Corte Ingles** is just a large department store with everything you may want from furniture to fashion. But it can also be on your list of 'things to see and do' in Madrid. The

9th floor in Sol is a foodie hub, with many street food stands and joints offering all types of world cuisines.

Called [Gourmet Experience](#), El Corte Ingles' 9th floor has cafes and restaurants with window tables that provide customers with an almost birds-eye view of the city. It provides a warm and dry haven to enjoy while feeling on top of the world.



[Mercado San Anton, Chueca](#): here you will find 4 floors of foodie market heaven, topped with a rooftop restaurant and bar. Fear not, 70% of this floor is covered to keep you dry from the rain, and you still feel as though you are high up in the city air with the ability to take in the views.



Faro de Moncloa: a viewpoint standing tall in the heart of Madrid's university district, Moncloa. Visitors have access to two panoramic lifts that will take them up to the 92-metres-high, glass viewing room. Although yes, a view so high of Madrid would probably look better on a sunnier day, it's still a tourist activity that grants a breathtaking view sheltered from rain or wind.

By night: secret gardens and sandy beaches

A problem with rain is that you can't access a sandy beach or an enchanted forest without getting soaked. That's where Madrid's bohemian and artistic student area, Malasaña comes in handy.



El Jardín Secreto: a bar disguised by indoor plants, trees, fairy-lights, unicorn heads, bird cages and swinging princess-style chairs. For a simple cocktail with friends, you can enter this enchanted world *and* keep dry from the rain. It's most definitely Instagram worthy: you won't be able to keep your eyes from gazing around the room at all the Midsummer-Night's-Dream-style décor.



Ojalá: a tastefully decorated cocktail bar and eatery upstairs, and a sandy beach downstairs. I don't know who came up with the idea to create an indoor beach bar, but it's genius. Relax on their floor level seating whilst running your hand through the sand and enjoying a nice copa, cocktail or milkshake. Who says Madrid doesn't have any beaches?!

So here you have it: just my personal selection of the endless activities available in this amazing city, during rainier weather. Other indoor pursuits include Madrid's many cinemas

and theatres, but the list could go on forever.

It is often way too easy to opt for a day in bed watching Netflix when the weather gets miserable, but that's no fun is it? You may be able to take advantage of Madrid's frequently fine weather and stunning outdoor spaces most of the time, but rainy Madrid weather brings with it the chance to discover quirky bars and cafes, taste amazing food and appreciate Spanish art in all its glory. Enjoy!

By Rosie Dowsing

You might also like:

- [Where to Take Your Mom in Madrid](#)
- [Madrid's Best Rooftop Bars](#)
- [Madrid's Obvious and Not-so-obvious Art Institutions](#)

Taco Maya: A brand-new no-frills taco joint

José Manuel – a well-known chef in the Madrid taco scene – has just opened a brand new, no-frills taco joint in Madrid with his partner, Joe. This colourful and fun eatery is located in a beautiful old building just a five-minute walk from barrio Lavapiés, and has a lovely chilled terrace plus a cosy dining area inside.



Taco Maya's cosy, minimalist dining area

It's possible that you may have stumbled across José Manuel before: he used to own [Taquería Maya](#) in Huertas, where José met Joe! With a new team member and a more relaxed location, [Taco Maya](#) has a winning formula, and dare I say the best Mexican food I've had in Madrid?

THE FOOD

Everything is made from scratch by José himself, from the nachos to the tacos and every ingredient is bought in fresh that morning. It's for this reason that the menu sometimes varies depending on what order comes in that day, and there's an array of tacos, quesadillas and nachos to try.

TACO & BURRO MAYA

AUTENTICA COMIDA MEXICANA



Horario:
M,X,J de 14:00 a 24:00 y V,S,D de 14:00 a 01:30
cerramos los lunes

Paseo de Santa María de la Cabeza, 60
Servicio a domicilio 3 € Pedido mínimo 20€
☎ 911733374 📍 642194285

GUACAMOLE

Acompañado de totopos artesanales y pico de gallo, tomate, cebolla, cilantro, lima, aceite de oliva, orégano. Elaborado en el momento.

• GUACAMOLE 8,00 €

QUESADILLAS

Tortilla de trigo de 30 cm doblada con queso derretido, 4 piezas.

• SOLO QUESO 5,50 €

• CON CARNE, POLLO O VEGANA 7,50 €

BEBIDAS

• Botella de agua 2,00 €

• CocaCola 2,00 €

• CocaCola Light 2,00 €

• Sprite 2,00 €

• Fanta Naranja 2,00 €

• Aquarius 2,00 €

• Nester Limón 2,00 €

• Mahou lata 2,00 €

• Mahou terció 2,40 €

• Coronita 1,50 €

• Negra Modelo 3,00 €

• Pacífico 3,00 €

• Michelada 6,00 €

• Margarita 6,00 €

TACOS

Tortilla de maíz nixtamalizado.
Rellena de los guisos a escoger.

• TINGA DE POLLO 2,50 €

Pechuga de pollo en salsa al chipotle.

• COCHINITA MAYA 2,50 €

Pierna de cerdo macerada en salsa de achiote. Receta MAYA. Acompañado de cebolla morada.

• SUADERO 2,50 €

Ternera pochada lentamente al estilo Distrito Federal, acompañado de cebolla y cilantro.

• VEGANO TOTAL 2,50 €

Vegetal del día.

BURRITOS

Tortilla de 30 cm de harina, rellena de arroz blanco y frijol negro, guacamole, pico de gallo, queso y el relleno de tu preferencia.

• TINGA DE POLLO 9,00 €

Pechuga de pollo en salsa al chipotle.

• COCHINITA MAYA 9,00 €

Pierna de cerdo macerada en salsa de achiote. Receta MAYA. Acompañado de cebolla morada.

• SUADERO 9,00 €

Ternera pochada lentamente al estilo Distrito Federal, acompañado de cebolla y cilantro.

• VEGANO TOTAL 9,00 €

Vegetal del día.

Síguenos en:

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📷 burromaya

The menu – full of options for all!

This is what we had:



Lemon and Strawberry Margaritas

First of all, the Lemon and Strawberry Margaritas are incredible – like nothing you’ve ever had before, I promise! The strong kick of tequila was also a great start to the evening.



The Nachos

We had three types of nachos: Courgette and corn from the cob (vegan), Guacamole and coriander (also vegan), and beef. All were absolutely delicious, and the guacamole was like something I'd make at home in secret so that I could put in as much coriander and fresh red onion as I wanted.



The Beef Tacos



2 x Cheese Tacos and 2 x Lamb Tacos

The beef and guacamole tacos were juicy and moreish, and that extra squeeze of lime cut through all that tender meat perfectly. The veggie options included cheese and guacamole quesadillas, but pictured above we have courgette tacos and two tacos with a creamy vegetable and corn mix and plenty of fresh coriander on top. Having said all that, the tacos themselves were so fresh and you could really decipher their flavour.



Tequila!

To end the evening, José Manuel offered us a wonderfully smooth tequila. He also gave us a salt-sugar-chilli mix for the usual tequila ritual, and now I'll never be able to have just salt again.



José Manuel himself!

The tacos are great and the terrace is a real treat. This humble eatery has a bright future – check it out and be a part of it.

Info

- **Address:** Paseo de Santa María de la Cabeza, 60
- **Metro:** Embajadores
- [Facebook](#) and [Instagram](#)
- Phone number: 911 733 374 / 642 194 285

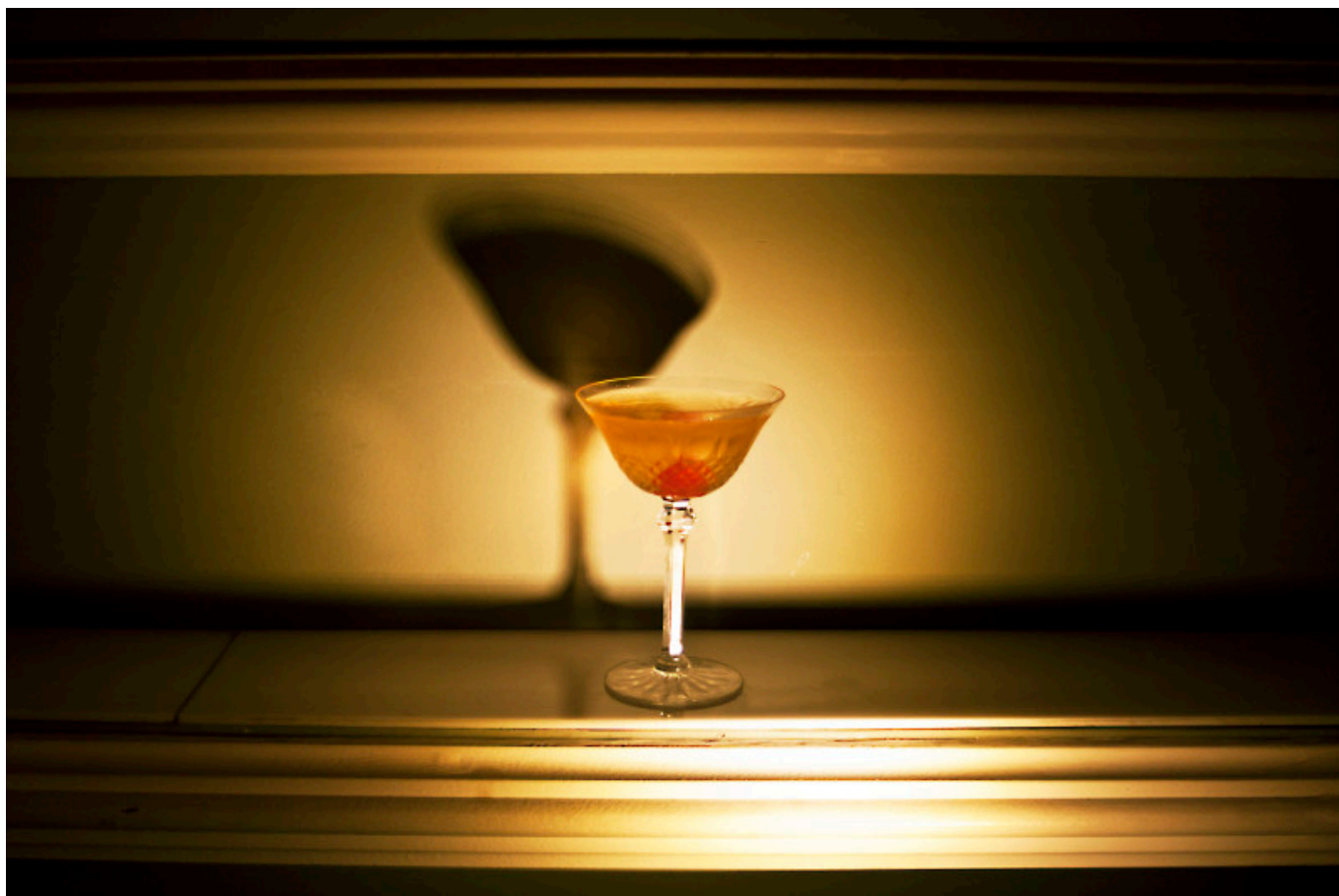
Also check out:

- [Tacos, tamales and tequila: Madrid's best Mexican joints!](#)

1862 Dry Bar, staggeringly chic cocktail bar on Calle Pez

They say that Madrid has more bars per square mile than any other Spanish city (some even go as far as to boast, in Europe). Whilst I'm not sure of the exact bar tally, not that I'm all that concerned, what I do know is that you only need to step foot out of your house to see that Madrid is certainly not lacking in places to get a drink. If there's one thing that Spaniards enjoy (aside from the stereotypical siesta) it's a tipple or two.

However, bars in Madrid tend to generally fall into one of two distinct camps; the ones with the unmissable glow of strip lighting and scattered napkins, that generally tend to be frequented by a more aging population. And those that cater to fans of an exposed brick interior, shabby chic furniture and a drink served in a jam jar. This is what makes [1862 Dry Bar](#) so unique. It falls into neither category and I'm all the more pleased for it. A staggeringly chic cocktail bar perched on the perennially popular Calle Pez, it may look discreet from the roadside, but upon stepping inside, you could quite easily be transported into the prohibition-era bars that are more likely to be found stateside, than in Spain.



The affable owner, Alberto, is a fountain of knowledge on the cocktail front, in other words, what he doesn't know about all things shaken or stirred isn't worth knowing. The building (an old hardware store I believe) manages to effortlessly straddle being airy and cosy simultaneously. The downstairs is particularly sumptuous, with plenty of nooks for a clandestine date or an intimate chat, whilst sipping on your expertly made pisco sour.



What I

particularly loved about 1862 Dry Bar, was the clearly knowledgeable and creative bar staff. The menu has all the classics in place, but also offers up some truly unique cocktails made by guest mixologists ranging from Trailer Happiness (hailing from Hoxton), with another one being from The Ritz Madrid.

The furniture, the staff and ultimately the delectable drinks, make Dry Bar 1862 the perfect watering hole for a date night or a glamorous venue for a gaggle of friends. The cocktails are potent and pack a punch, however, the jewel in the crown is Alberto, whose passion for a decent drink prevails in a city that is often lacking.

Info

- [Facebook](#)
- **Address: Calle del Pez, 27**
- **Metro: Noviciado**
- **Phone: [609 53 11 51](tel:609531151)**

Manzana Mahou: Gourmet Art Experience

[Manzana Mahou](#) is the concept sponsored by Madrid's most iconic beer, Mahou. It's located in Malasaña (between metro stops Tribunal and Alonso Martinez) at Palacio de Santa Bárbara, a beautiful palace built in 1866. For the third consecutive year, the outdoor space has been turned into a popular terrace designed to provide an oasis during Madrid's warmest months.



The idea behind Manzanita Mahou is to bring together art, gourmet food and beer, to create a unique experience. It is open until October 8th, after which it will be temporarily closed until next summer. This year, the stars of the show will be chefs María Marte from [Allard Experience](#), Javier Goya, Javier Mayor and David Alfonso, from [Triciclo](#) and Roberto Ruiz from [Cascabel](#) by Punto MX.



These top chefs will be in charge of creating [exclusive dinners](#) inspired by the four resident artists at Manzana

Mahou. In addition to this, two restaurants, La Cabra and Tandem will offer a more casual dining experience. [La Cabra](#) is a Michelin Star restaurant that will also offer brunch on Sundays from 12pm to 4pm for only 25€, led by renowned chef Javier Aranda, who at just 29 is one of the most acclaimed chefs in Spain. Tandem, on the other hand, is Triciclo's little brother which has also become a leader in Madrid's restaurant scene.



This year, the outdoor space has expanded, enhancing the experience. Four artists will be exhibiting, Julia Llerena, María Platero, Françoise Vanneraud and PLAYdramaturgia. The latter are a group of artists that create a mix between visual and performing arts, while the first three are focused mainly on visual arts.



Entrance on Calle Hortaleza

Open Monday to Sunday, from 11am to 1am, Manzana Mahou is a great opportunity to try some of Madrid's greatest restaurants at a more affordable price while enjoying art and a few beers.

Info

[Facebook](#) & [Website](#)

Address: Calle Hortaleza, 47

Metro: Alonso Martínez & Tribunal

Abrásame, delicious Caribbean food in Malasaña

Situated just off Calle Pez, [Abrásame](#) is a fantastic restaurant specializing in traditional Caribbean and Latin American cuisine such as grilled chicken, arepas and tostones, at great prices.

I went with James on a Friday night and we were quickly greeted by Carmen, one of the owners, who guided us through the menu. Their specialty is **pollo a la brasa (charcoal-grilled chicken)**, made with love and marinated in a secret sauce (she did let out there's ginger in it).



We also couldn't resist ordering the ribs marinated in orange and honey, so we shared half portions of each. Both were

packed with flavor, incredibly tender and not too greasy at all, something I much appreciate.



Their **arepas** are also musts according to Carmen. I had the delicious **reina** with chicken and avocado, and James ordered the **carne mechada** which was truly unbelievable (€4.40 each). They came with two homemade sauces: **Abrásame Piri Piri** (spicy) and **Guasacaca** (mojo verde), a traditional Venezuelan sauce made with avocado and parsley that I loved and slathered over everything. I'll be dreaming about these till I go back for more.



To top it off, we heeded Carmen's advice once again and ordered the *quesillo*, which to my surprise has no cheese in it! It's similar to flan but oh so much better. It was seriously to die for – if you're going to share it, a battle will surely go down to get the last bite.



After wiping our plates clean and finishing off our beers, we got the chance to chat with both the owners, Carmen (from Extremadura) and Ronald (from Venezuela). Both have called Madrid home for over 15 years, having lived in Malasaña since they first arrived. They decided to open Abrásame six months ago because they noticed Madrid lacked authentic and well-made ***pollo a la brasa***.

At first they were going to open a take-away place but because preparing this dish requires a big grill with a large ventilation system, they ended up creating a full-on restaurant that seats around 35 people. The space is very welcoming and well-designed. They also have a comfy couch you can wait on if you decide to order to go. One of their main sources of business is takeaway and home delivery.

So, folks, with such delicious food at [prices](#) this good, I

wouldn't think twice about getting your home-cooked Caribbean-Latin American flavor fix here!

Info

[Website](#) & [Facebook](#)

Address: Andrés Borrego, 16, Malasaña.

Metro: Noviciado

Go Crazy for Cannibal.

New restaurant openings (or in fact any kind of opening) within Madrid are pretty much ten a penny. When strolling round any of the barrios, you'd be hard pressed to not spy an exposed brick or a jam jar cocktail vying for your attention, in what's becoming an increasingly crammed marketplace.

However, there are some new spots that feel no need for fanfare and know full well that the masses are going to flock in their droves. [Cannibal](#) holds this covetable spot. The restaurant equivalent of someone tall, dark and handsome – Cannibal is poised to become the darling of the Madrid restaurant scene and you won't just need to take my word for it; you could ask anyone who was there last Saturday (when it was packed to the rafters).



Madrid non-newbies will remember that the site of Cannibal once housed the infamous brunch spot 'Cafe Oliver' and when it closed its doors, many mourned the loss. So imagine my excitement whilst on my daily walk to work when I spied renovations.



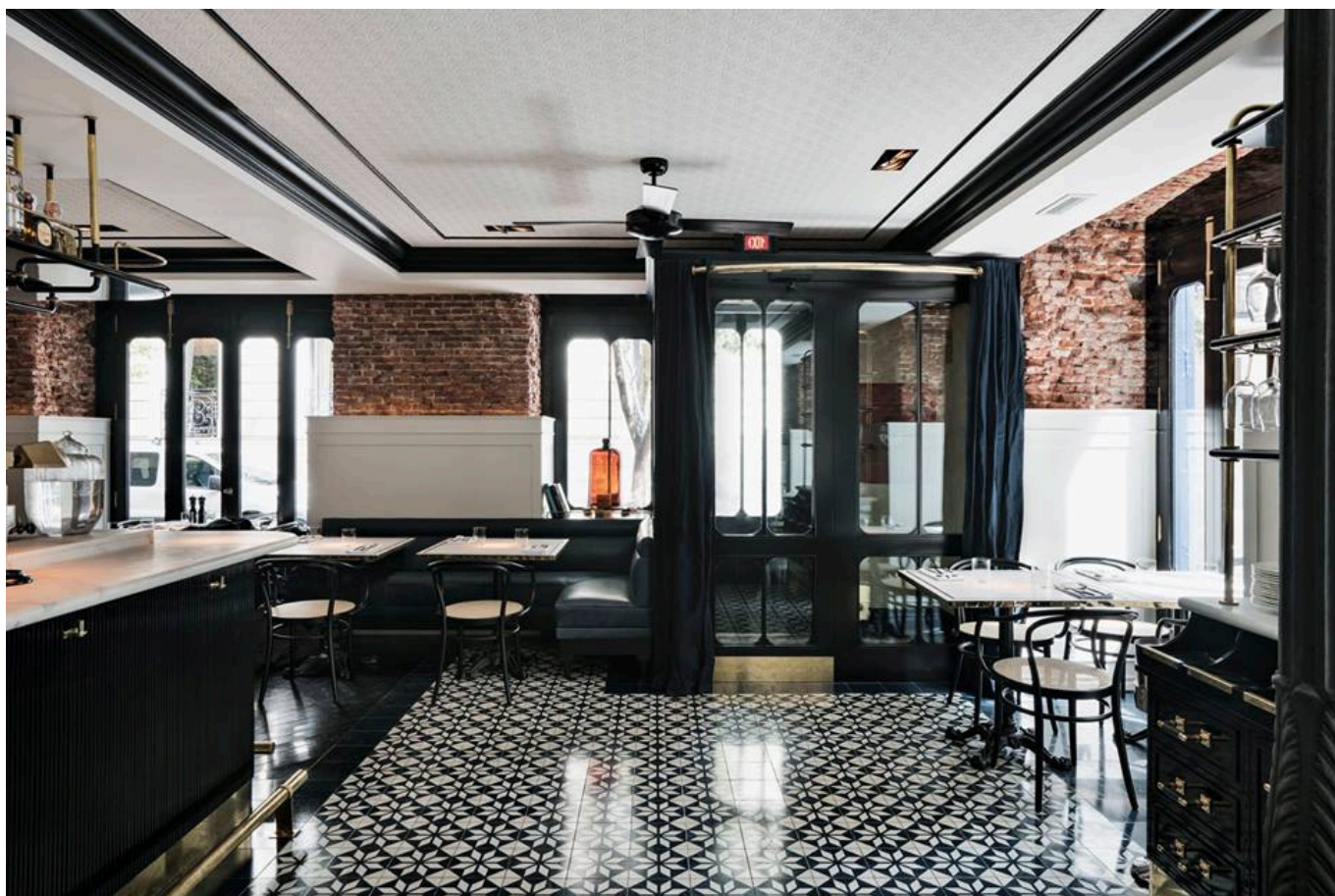
Now painted in an inky blue hue, the newly opened Cannibal is hard to miss. The name alludes to what's on offer dinner wise. The raw stuff. Tartare. Ceviche. Carpaccio. But don't despair if you're not a fan of the cold stuff, the menu offers a mean hamburger and THE most delish Peruvian Pork dish that was inhaled within mere minutes.



Now I could wax lyrical about just how good the food was – because it truly was. We're talking last meal type claims (if like me burrata and steak carpaccio is your idea of food heaven). But it wasn't just the food that had my company and

me swooning; it was the service.

In a country where asking for the bill is usually met with a grunt, the team at Cannibal couldn't have been more charming or attentive – much to the glee of my dinner companions. They happily talked through the menu with genuine interest, they were knowledgeable about ingredients and at no point were our glasses empty. I know this kind of vibe is to be expected in a country like the states, but in the land of jamon this is rare.



It goes without saying that the decor satiated my interiors porn thirst and it didn't hurt to have a window seat on a balmy evening, where you would people watch over your dulce de leche pud.



Like all restaurants reviews, I'm always torn between spreading the word and keeping schtum for fear of a place becoming busier than the Bernabeu on a match day, but the secret's out.



Embrace your inner cannibal and happy feasting. Who cares if it's bikini season with food that good? That's what kaftan's are for.

*All photos are from [Cannibal Raw Bar Madrid's FB page & Instagram](#)

Info

- [Facebook](#) & [Website](#) & [Instagram](#)
- **Address:** Calle Almirante., 12, 28004 Madrid
- **Phone:** 910 26 87 94
- **Metro:** Chueca, Colón, Banco de España