

Where to Take Your Mom in Madrid – Part 1

Wondering where to take your mom when she comes to visit you in Madrid? Here's a list of places (aside from the Prado and the Royal Palace) that are all hand-picked, tested and approved, if not by me then by my friends. All these ideas have definitely worked – and not just for my mom, but for a lot of out-of-town guests and other family members, too. Here goes!

1. [Madrid Food Tour](#), for a culinary experience full of insight



I can't recommend this tour enough. The guys at [Madrid Food Tour](#) are young and passionate about the city's food culture and history. They offer a variety of tours that take you through the city's most authentic neighborhood markets, tapas bars and restaurants. Plus you get to walk around the city while the tour guides give you insights into Madrid's history. I went on the [Huertas market tour](#) and wrote about it in [a previous post](#).

But you can check out all the tours [here](#) and then choose the one that appeals to you most! The tours are given in English and can be personalized if you have particular food preferences or needs. Just ask them! Another note – I recommend **starting out the trip with this tour** so your mom can get a better feel for the city and its gastronomic offerings.

2. [Bar Lambuzo](#), a family-run Andalusian restaurant



This is one of **my favorite restaurants in Madrid**. What makes Lambuzo perfect is that it is an authentic, Andalusian-style taverna in the heart of Madrid, run by a whole family, and each member has his or her role. For example, you'll find Pepe, the father, working the front and Luis, one of the sons, working the bar. They specialize in food from the South of Spain, so get ready for a variety of fried fish, rice dishes and other delicious treats. Lambuzo now has two locations, although my favorite is the one near Opera, which you can read more about in my previous post [here](#).

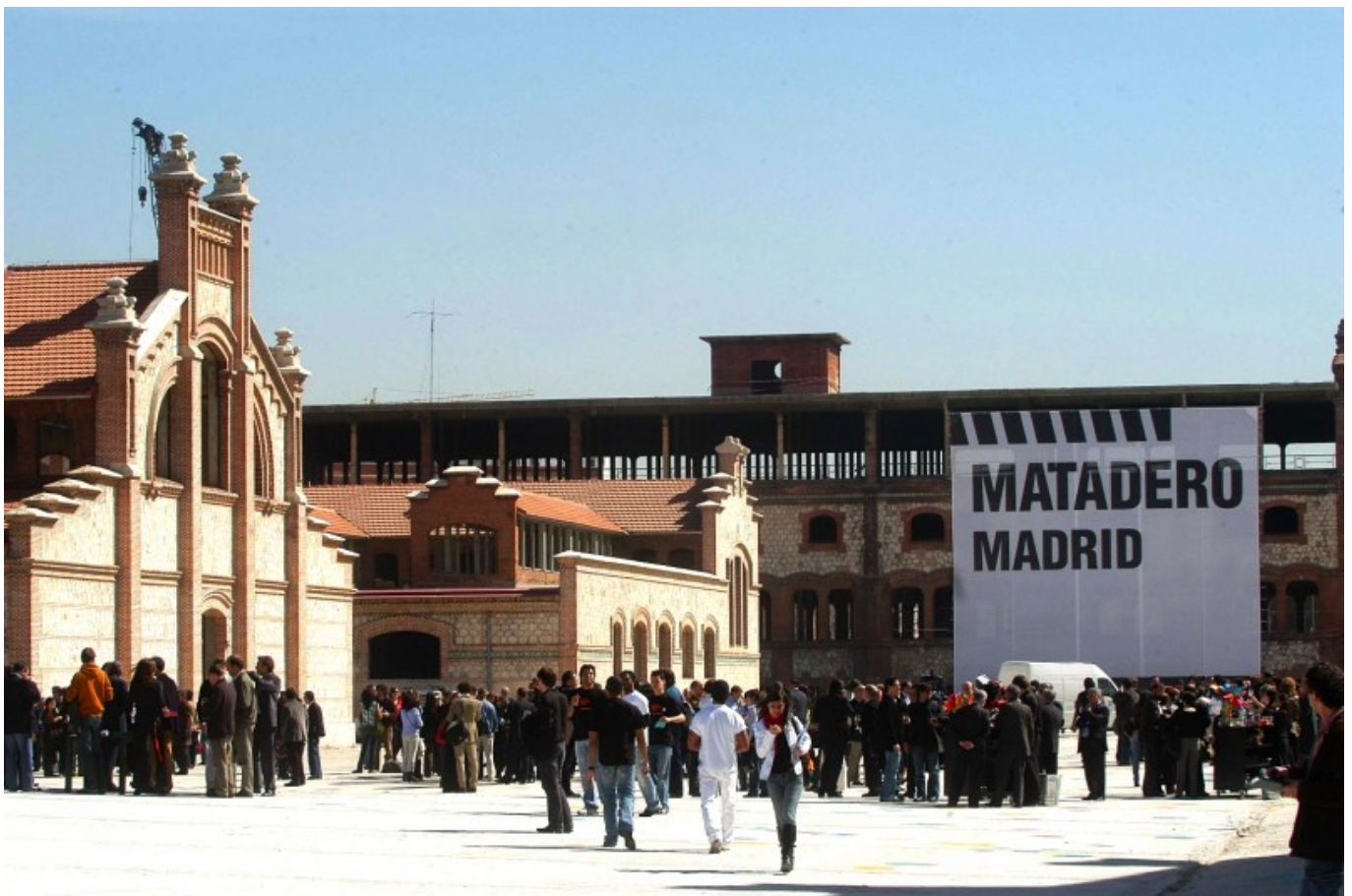
3. [Museums](#), Museo Sorolla & Thyssen in particular



My mother has been to the **Prado and Reina Sofia** twice now and although they're of course worth visiting, she actually preferred the **Thyssen** (so did my brother and sisters) and **Sorolla** museums. While the Thyssen's collection is considered one of the best in the world, the Sorolla's is less

expected – it is in the painter's former home and houses an outstanding collection of pieces that you can see as you walk through the charming rooms. Here's a post on all of [Madrid's obvious and not-so-obvious arts institutions \(plus how to get in for free\)](#) so you can add more to your list.

4. [El Matadero](#) & Madrid Río, for an off-the-beaten-path experience



I always jump at the chance to take friends and family to this place. A former slaughterhouse turned cultural center, **El Matadero** is a must for anyone into contemporary art and cultural activities. It is a huge space with different warehouses, each dedicated to their own type of art. For example, there's the theatre nave, the reading nave and the music nave, among many others. The Matadero also holds wonderful farmers' markets with local products and food trucks, as well as live music and activities for the little

ones. It's also situated along Madrid's river so if the weather is nice, I recommend taking a stroll afterwards or even hopping on a bike.

5. Casa Mingo, an old-school Asturian cider house



I have too many good memories of Casa Mingo, a century-old Asturian restaurant serving roasted chicken and cider by the bottle. Please take your mother here if she likes the good-old kind of restaurant that cannot be imitated no matter how hard you try. This is the real deal (plus it's incredibly cheap!) Here's a [previous post](#) I wrote on it.

6. Food markets, not just Mercado de San Miguel



Madrid has a thriving indoor and outdoor market culture. My mother's first experience with Madrid's market scene was Mercado de San Miguel, naturally. While I do suggest taking your mom there, don't forget about Madrid's other markets. On my mom's most recent visit, we went to [Mercado del San Ildefonso](#) in Malasaña and she was stunned by the architecture, vibrant food scene and open-air seating areas. Then there's [Mercado de San Antón](#) in Chueca which is never a bad idea for its gourmet food stands and amazing rooftop bar (check out other [rooftop bars here](#)). Plus, virtually every weekend there's an outdoor market (aside from **the Rastro**) and food festival in Madrid. Some of my suggestions are **Madreat**, **Mercado de Productores** and **Mercado de Motores**.

8. Desperate Literature, a charming international bookstore



My mom adored this place, mainly because the owner, Craig, gave her a glass of whisky to drink as she browsed through the paperbacks and hardcovers, used and new. There's more to the story, though. Desperate Literature was opened in Madrid about a year ago by the guys who run a very special international bookstore in Santorini, Greece, where my mother had actually visited and my sister had previously worked for a summer. Maybe it's the music, the high quality book selection or the people from all over the world who run Desperate Literature with such care and love, or maybe it's because it's nestled in between the streets that bring you to Madrid's Royal Palace and Opera House... I guess it just has that *je ne sais quoi*.

And if your mom is an avid reader, she'll get to donate the book she finished reading on her flight to Madrid and find herself a new one for the trip home! Here's a [full post on Desperate Literature](#).

9. [Toni 2](#) or [Bar Cock](#), for cocktails and more...



If you're wondering where to get a drink late at night, you can try [Toni 2](#), a sort of piano bar mostly for patrons of a "certain age" – only the classics are sung here, accompanied by a live pianist. It's an old-fashioned kind of bar with an extra long grand piano in the center (here's a full article on [Toni 2](#)). If your mother isn't so into the vintage karaoke scene, then I'd definitely recommend getting a cocktail at [Bar Cock](#), another beautiful old-fashioned bar off the Gran Vía. The only time I went here, Harrison Ford was there! Also,

across the street from Bar Cock is La Barraca, the restaurant mentioned next.

10. [La Barraca](#), for paella and other Valencian dishes



I've been asked a lot about where to get paella in Madrid and never knew what to say, until recently. One of Madrid's most active writers, [Dan Catalan](#), just discovered a place that his grandmother took him to in Madrid. It's a Valencian restaurant located in the city center called La Barraca, which specializes in rice and seafood dishes like paella, which he says is definitely mother-worthy. Just note that this restaurant is on the pricey side – maybe you'll take your mom here, but she'll have to pick up the tab... Check out Dan's post [here](#).

11. Rooftop bars, like Casa Granada or Mercado de San Anton



Madrid has an impressive number of **rooftop bars** and we've written about 20 or so in our [4-part series](#). If I had to recommend just a few, I'd say [Palacio de Cibeles](#) and [Circulo de Bellas Artes](#) for stunning views, and then [Casa Granada](#) and [Mercado de San Anton](#) for great food and ambience. My mom loved **Casa Granada** back when it was in such desperate need of renovation that we actually felt our chairs were going to slip off the roof. It's since been refurbished so you'll still get the dining experience, just without the fear..

12. La Cava Baja, for “tapas bar” hopping



Lined with tapas bars and restaurants, La Cava Baja is the most happening street in La Latina. The first time I walked along it with my mother was during winter and it was very foggy outside. She said it looked like a fairy tale – as if a knight on a horse was going to appear riding through the mist. Even on a clear day, La Latina is a must if your mother (like mine) enjoys going into Madrid’s charming little bars and walking through the area’s old and windy streets. For specific recommendations on bars in La Latina, check out this article: [Coziest Wine Bars in La Latina \(with gluten free options!\)](#)

13. Flamenco, when in Spain...

I personally can’t recommend any particular flamenco performance in Madrid, but if you think your mother would

enjoy experiencing a tablao, our friends at [Madrid Food Tour](#) have compiled this list of [Where to See Flamenco in Madrid](#) and we trust them.

14. A nearby town, beyond Toledo



My mom went on a guided tour of Toledo a few years ago and didn't enjoy it so much because she didn't get to "roam around freely" as much as she would have liked. So while I'm not against taking a tour, I do think you should make sure to have enough time to wander around and explore the nooks and crannies of wherever you go. I've taken my mom on a number of day trips around Madrid and her favorite was when we drove to [Segovia](#) and [El Escorial](#) in one day. If you can get your hands on a car, I highly recommend it. You can also check out our article on [Madrid's 10 most beautiful surrounding towns](#) which all link to a description, map and transport details.

15. Pepe Botella & Plaza del Dos de

Mayo, for coffee and tea



Pepe Botella has long been my **favorite café in Madrid**, as anyone who's ever visited me will already know. Its ambience, location and simple drink menu has always set it apart from the rest of Madrid's cafés, for me at least. I recommend going here either before or after lunch and sitting with a book or a newspaper, or just chatting away. When I go in the afternoon, I like starting with a **coffee or tea**, and then welcoming in the evening with a **glass of wine**. Here's a [full post on Pepe Botella](#).

Any other suggestions? We'll be coming out with a part 2 so all recommendations

are more than welcome!

You'll also like:

- [Eating our way through Huertas with Madrid Food Tour!](#)
 - [Madrid's Obvious and Not-so-obvious Museums \(and how to get in for free\)](#)
 - [Madrid's 10 Most Beautiful Surrounding Towns \(and how to get to there\)](#)
 - [Madrid's best rooftop bars – part 1](#)
-

La Barraca, an upscale Valencian restaurant in downtown Madrid

It is easy to be skeptical about the quality of the seafood in Madrid due to its severe lack of an ocean; I would write off most locations that serve paella as tourist traps while advising visitors to seek out their paella in Valencia or elsewhere. However, after sampling the *arroz negro* at [La Barraca](#) I am more optimistic about the state of paella affairs in Madrid and strongly recommend this stellar location.



My first time visiting Madrid was in August of 2008. This excursion with my grandmother, “Safta” Lucy, was a present for my acceptance to college. At that time I never would have fathomed that shortly after finishing my undergraduate degree I would go on to call Madrid my home. Back then I was not nearly as adventurous of an eater as I am now – I have **verguenza** that I had an aversion to seafood when Safta Lucy originally brought me to [La Barraca](#), an upscale location in Madrid devoted to seafood and rice dishes.

In the present day, 7 years later, Safta Lucy and her friend Semita were passing through Madrid together as a stop on their journey between Mexico and Israel. Lucy made a reservation for us once again at [La Barraca](#), which my stomach now had the refined maturity to appreciate. The walls of this establishment are decorated with **tasteful ceramic art** as well as photos of the **famous clientele**.



Our starters consisted of *gambas al ajillo*, *gallos a la madrileña*, and *mejillones rellenas*. Garlic prawns are my favorite *marisco* and I jump at any opportunity to eat them during visits to coastal cities. The **gallos** were hearty and filling while the **mussels** were both meaty and delicate in texture.





For the main course we shared **arroz negro**, a paella dish served with squids with the rice blackened by their ink. The ink is a delicacy that contributes positively to the flavor and texture of the rice.



And of course dessert, a **cheesecake** to end on a sweet note.



Info

[Website](#)

Address: Calle de la Reina

Phone: 915 32 71 54

Reservations advised.

You'll also like:

- [La Maruca, a swanky Cantabrian restaurant in Barrio Salamanca](#)

[Lambuzo, a family-run Andalusian restaurant in the heart of Madrid](#)

- [Cozy wine bars in La Latina \(with gluten free options!\)](#)

Gluten free pastelerías in Madrid: Part 2 – La Oriental

[La Oriental](#) is a teeny tiny traditional *pastelería* that offers a whole array of gluten free goodies. Founded in 1950 and currently run by the fourth generation of bakers, here you'll find locally inspired *pasteles*, elaborated using traditional Madrileño methods and the best local ingredients. This is the place to go to step into the world of **traditional artisan pastries** and try some local specialities. Luckily for gluten free foodies, it is central to the city and just a short stroll from the Argüelles metro stop!

When you step into the bakery you are immediately surrounded at all heights by stacks of galletas, trays of mini pasteles, counters brimming with all sorts of chocolates, beautifully decorated tartas, light pink *meregues* and boxes of assorted **chocolate-dipped shortbreads**.

▪





It is not hard to find the gluten free goodies as the shop is covered in '**sin gluten**' symbols to help you find your way around.

You'll find delicacies in every counter, including the tall fridge in front of the window, which is jam-packed with tartas, cheesecakes and birthday cakes (see the raspberry cheesecake above, yum!). There is also a counter with an entire selection of **rocas**, which are chocolates filled with caramelised nuts, in dark chocolate, milk chocolate, white chocolate... well, in every kind of chocolate that you could imagine.



Also sitting on nonchalantly on top of the counters, as if

they have no idea of the effect they'll have on you, are **boxes of assorted biscuits**, which are, indeed, gluten free too.

There are Viennese-style biscuits covered in jam and chopped nuts, star-shaped shortbreads, vanilla cookies topped in dark chocolate and sprinkles, and many more options. In addition to the boxes on the counters, there are also boxes behind the shop front, which the shop assistants will no sooner whisk out for you than you can say 'sin gluten'.



As well as the shop's excellent 'gluten free' signing, the best part of visiting the shop is being greeted by the shop's incredibly smiley fourth generation owner, or one of her friendly assistants. As soon as you mention that you are 'celiaca' or 'celiaco', a whole range of extra delights will be whisked out from the back and you'll wonder why you never came here before.

The pastel of choice on this visit was one of the 'bandejas' of mini pasteles, which I can say are without a doubt the most

delicious little morsels I have tried in my natural gluten-free, and non-gluten free, life.





Each tray is slightly different, with six rows of beautifully presented mini pasteles, each little pastel like a mini work of art. You can tell that at La Oriental they take their baking seriously. In this particular '*bandeja*', there were **six types of mini pasteles**: a custard-cream topped sponge; a light pastry sandwiched with chocolate cream; dark chocolate cups with vanilla custard filling and chocolate sprinkles; a profiterole-style pastry filled with dark chocolate cream; an orange cream square and, last but not least, dark chocolate cups filled with whipped cream and topped with a raspberry.



The mini selections of pastries like this *bandeja* are wrapped

up in a sweet little La Oriental box with reflective gold lining and tied up with string, making them the perfect treat to buy for a friend, gluten free or not gluten-free, or maybe, let's be honest, just for yourself.



In addition to this, the tartas in the tall fridge counter in front of the window can also be ordered for special occasions like birthdays, or just selected from the shop on the day (they all look delicious!).

Extra notes

There are also sugar-free and lactose free options. Just ask the owner.

Extra tip: some of the boxes of biscuits already have prices on, but the rest are priced according to weight, so make sure you check with the owner before you select your box.

Info

Calle Ferraz, 47

[Website](#)

Tel: 91 559 70 45

Word of the post

I hope that you liked this post on La Oriental. Today's special word, in homage to the delicious nature of the post's content, is:

natillas– a creamy custard, yum.

You'll also like:

- [Gluten free pastelerías in Madrid: Part 1, Confeterías Marqués](#)
- [El Riojano, Madrid's best pastry shop in the centre with a hidden tea room!](#)
- [María's – sensational sweets on Calle Zurbano](#)

**Dime que me quieres:
Personalized jewelry to show**

how much you love someone (or yourself)

This may be the déjà vu (and if you've read some of [my previous work on Naked Madrid](#), you already know this). But I once again have found a spot on Instagram. [Lovely Pepa](#), a Madrid-based fashion blogger had a beautiful gold-plated bangle and, curious, about where she got it, I clicked on the [pin](#) which had the designer tagged.

iFenomenal! I said to myself, it's right on my way home from Plaza de Castilla (on my way back from one of my July gigs in Alcobendas). Looking for relief from the oppressive heat, I headed down the hill as Plaza de Santa Bárbara merges with Hortaleza and Fernando VI off to the little storefront on the Travesía de San Mateo (which I, considering myself to have an excellent handle of my Madrid geography, had just found out existed) where you'll find [Dimequemequieres](#).



Run by Eva Verdeal, who divulges on the [blog](#) that she studied fashion design in Madrid and London, and until having kids,

worked in the fashion industry. One day, she came up with the name "Dime que me quieres" from the idea that there are an infinite amount of ways for us to say "I love you." And by personalizing bracelets and necklaces we can manifest however we want to say *te quiero* (or I love you) to the people around us.

When I walked into the store, I was in love with everything and began trying lots of things on. The biggest conundrum was that my desired message was too long for what Eva considered to be her preferred piece. After a little bit of debate, she proposed abbreviating my desired phrase, and I agreed.

After waiting for a few minutes while she engraved the bracelet down in the basement workshop (and browsing through the sale section), my brand-new bracelet was proudly on my wrist



Front



and back

There are plenty of other non-personalized pieces such as statement necklaces, earrings, and rings (all in my exact taste!)



While I'm a gold-plated kind of girl, you can also get pieces in silver or rose-plated as well. I'm already creating a

mental wishlist.



Her pieces are stocked in some El Corte Inglés locations (I have seen a display case in the one on Preciados), but it's well worth going to the store/workshop to have yours engraved in the moment (and as an added bonus, if you're a tea lover, you can take samples from a tea shop in the vicinity).

Dite que te quieres (Tell yourself that you love yourself) or whoever you love how much with something from Dimequemequieres

Dime que me quieres

Address: Travesía de San Mateo, 7-9

Tel.: +34 914 38 40 98

Email: info@dimequemequieres.net

Hours: Monday-Saturday 11 AM-8:30 PM

Metro: Alonso Martínez (Lines 4, 5, and 10)

[Web](#)

[Facebook](#)

[Twitter](#)

[Instagram](#)

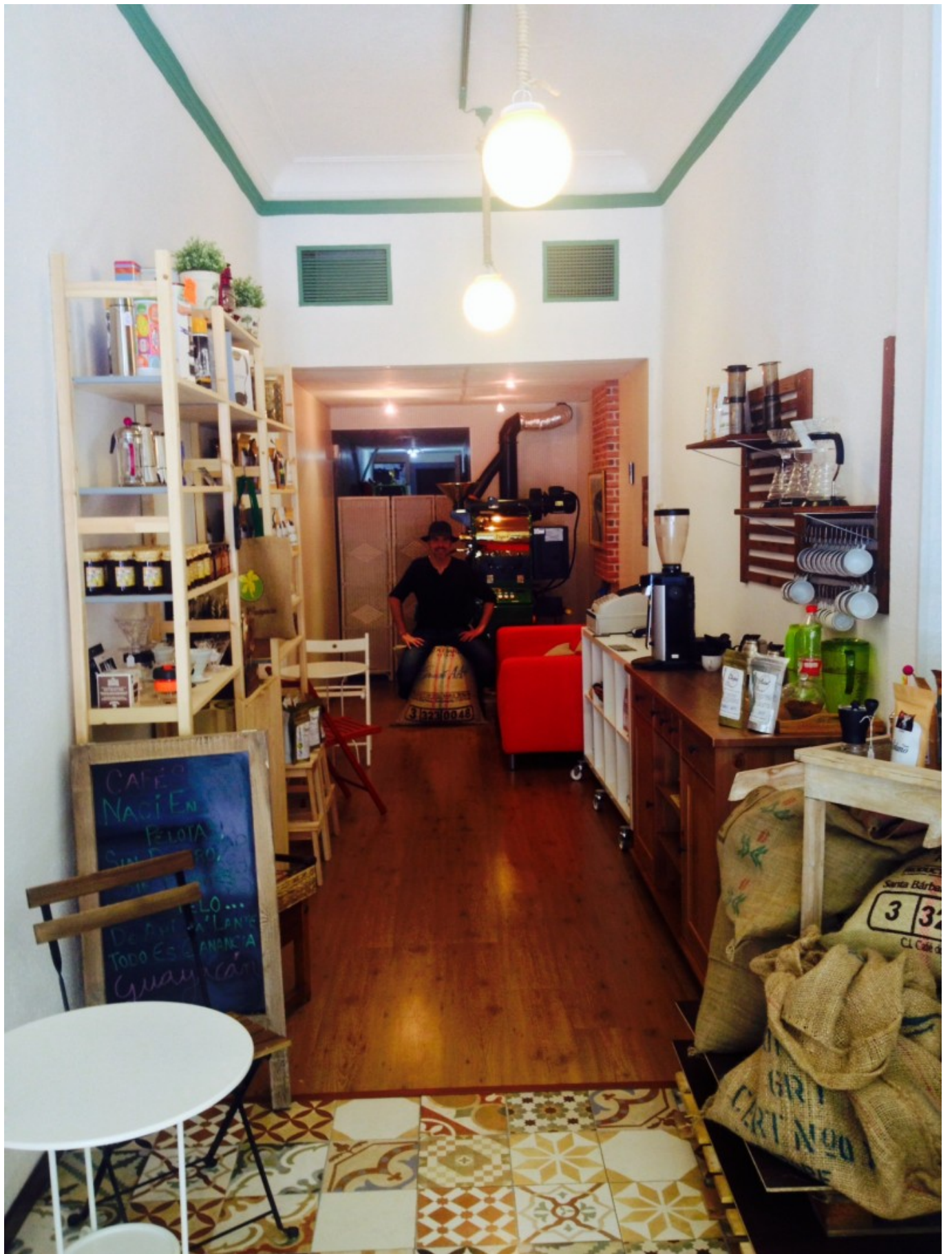
You'll also like:

[Helena Rohner, handmade jewellery in the heart of La Latina](#)

Cafés Guayacán, an artisanal coffee roaster in Chamberí

Nestled in the heart of Chamberí is Madrid's latest gem, an artisanal coffee roaster offering a wide variety of specialty beans roasted in-house.

As a former barista and bona fide coffee addict, I was excited to see [Cafes Guayacán](#) open up in my *barrio*. My first visit, I was welcomed by owner, roaster and third generation Madrileño, Enrique, who was eager to share his passion for coffee. Guayacán is not a café but a space dedicated to coffee, with tastings, brewing equipment and, of course, coffee beans.







Boasting a wide range of single origin coffee in 125 and 250 gram take home packs Guayacán grinds your beans according to

preparation method whether you're using filter, Italiana, French Press or Espresso.



The best thing about **Cafés Guayacán** is tasting their coffees and talking with Enrique about the ensuing aromas. In house, you can try Enrique's delicately prepared coffees, brewed using the filtration method without milk. With coffee in hand you can talk about favourite tastes, methods and styles. Even if your Spanish level is low, like mine, fear not, Enrique is patient and eager to instill his knowledge and to find out your opinion.



[Cafés Guayacán](#) also offers personalised blends, which would make a perfect present for someone serious about coffee. Talk

with Enrique about your dream coffee taste then leave it to the maestro to blend and roast away creating a one of a kind taste named after you or your caffeine crazed sweetheart.





It's certainly the best way to get the most out of your home coffee. If you're looking to get started up at home with a

coffee maker, **Cafes Guayacán** also sells a host of accessories from French Press, Filtration systems and Moka Pots (Italiana).





Also check out their delicious artisanal selection of **chocolate** for sale from Jaen, perfect with an afternoon cuppa

Joe. My personal favourite is *chocolate con sal de guerande*.



Take home packs of ground coffee range from 4-7 euros depending on size and variety. To try a cup of Guayacán coffee without purchasing a take home pack costs 2 euros.

By Sean McKenzie

Info:

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

Address: Calle Fernández de los Ríos, 26

Metro: Quevedo, Canal

Phone: 910 01 36 14

Hours: Monday – Friday: 10am – 2pm, 5pm – 8:30pm. Saturday:

10am – 2pm

Other Madrid cafes we like:

Coziest cafés in Chamberí

Monkee Coffee, an amazing coffee shop next to Canal Isabel II

The Little Big Café, my big little pick me up

Pepe Botella, a coffee shop where you can think

Toma Café, fuel up, feel hip

Cafelito, a trendy spot for coffee lovers in Lavapiés

Mercado de la buena vida, the Hub's monthly ecological and local market!

To help us all deal with this crazy heat wave, [Impact Hub Madrid](#), an innovation center near Atocha, is holding its last [Mercado de la buena vida](#) (the good life market) of the season, on Saturday and Sunday from 12pm-10pm, with free entrance. For this “refreshing” edition, the market will be holding a water fight for the little ones, beer tastings for the older ones, and much more. [Here's more info on the event.](#)

Catedral de Justo, a self-built cathedral in Mejorada del Campo, Madrid

Conceived and brought to life by a present-day Don Quijote and situated in La Mancha, stands a cathedral like no other. Over half a century ago, former monk and visionary, Justo Gallego Martínez, also called Don Justo, made it his life-long quest to build a cathedral in his hometown of Mejorada del Campo, just 20km from Madrid. Today, at nearly 90 years old, he is still pursuing his dream.

I'd been meaning to visit the **Catedral del Justo** for a long time, although it wasn't until last weekend that I finally made it out there with my husband, James. It's a [great day-trip destination from Madrid](#) if you have a car, as you can combine it with a visit to [Alcalá de Henares](#) afterwards.

To be honest, visiting this cathedral is a visceral experience, making it difficult to describe the feeling of seeing it first-hand. As I approached it, I was first impressed by how big it is. With outer dimensions of 20×50 square meters, it takes up a whole block and has a somewhat whimsical appearance.



As I entered, I noticed a huge dome hovering over me, 40 meters high and 12 meters in diameter. The columns, walls, floors and stairwells are made out of materials that were either found, recycled or donated from local tile and brick factories. Even though parts of the building reminded me of an old scrapyard, it did resemble a cathedral—just from another planet!

The next thing that caught my eye was Don Justo himself, sitting contentedly on a chair, reading a book as if everything surrounding him was completely normal. His little dog was running around and an old TV was playing the same trance-like song, over and over again.



When I got home I started reading up on the history of the cathedral. It turns out that Don Justo never got a legal building permit, nor is his cathedral recognized by the Catholic Church. But for me, there was no question I was entering a spiritual place.





What strikes me the most is the story behind his decision to dedicate his life to building this cathedral by himself. Born in 1925, Don Justo had a religious upbringing and aspired to be a monk. However, his dream was crushed when he was diagnosed with tuberculosis; he promised himself that if he ever recovered, he would build a cathedral from scratch and make a shrine to "Our Lady of the Pillar". In 1961, he started building on an olive grove that belonged to his family in his hometown of Mejorada del Campo, and he hasn't stopped since.





He never studied architecture nor formalized any sort of building plan; instead he envisioned it in his mind and drew inspiration primarily from the Vatican, St. Peter's Basilica and other churches around Spain. On certain occasions, he received help from professional architects and volunteers, but overall, this cathedral is the realization of one individual's dream. He has financed his work through renting inherited land and donations.





Although it will take at least another 15-20 years to complete the cathedral, Don Justo expects to be there every day,

despite his nearly 90 years. Walking through the cathedral's crypt, courtyard, mini cloisters and chapels; gazing up at the dome and examining the different recycled materials used to make the columns, staircases, and floors—it feels slightly Gaudí-esque. In fact, the town of Mejorada del Campo, which notoriously has not fully embraced Don Justo's cathedral, eventually changed the name of the street on which it lies to "Calle Antonio Gaudí."





Not surprisingly, I've read that many people have called Don Justo crazy. Watching this present-day Don Quijote sitting on his chair, reading quietly in the cathedral he has been building with his own hands for more than half a century... while it all feels like a dream, the cathedral is real, and so is Don Justo. I highly recommend paying them a visit and enjoying the experience of witnessing such a unique vision come to life.

How to get there:

Catedral de Justo is located in **Mejorada del Campo**, a small town just 20km from Madrid. To get there, there are two **public buses** from the center: *Avenida de América* (line 282) and *Conde Casal* (line 341). However, going by car is a better option, so you can continue your day-trip to [Alcalá de Henares](#),

Cervantes' hometown, which is about a half hour away or less.

Address: *Calle de Antonio Gaudí*

Bus Line 341 from *Conde Casal* ([link](#))

Bus Line 282 from *Avenida de América* ([link](#))

Also check out our post on 10 best day-trips from Madrid!

Madrid summer film festivals – open-air cinemas, special screenings and more!

Summer in Madrid is great if you like film, because you'll find tons of open-air screenings and the city's theaters and museums offering special deals (i.e. tickets cost around 3€). For example, Madrid's **Palacio de Cibeles** sets up a big screen underneath its glass roof. The cultural center, **Conde Duque**, and the **French Institute** put on films in their courtyards.

Sorry we didn't get around to writing up a list of all the [best places to see movies in Madrid this summer](#), but thankfully, our friends at [Spotahome](#) have done all the work for us ☐

Here's

Spotahome's article: [Madrid's best summertime cinemas!](#)

4€ movies at Cine Renoir in Plaza España

Summer is here and Cines Renoir wants to give you the chance to see all the films you missed throughout the year, or see them again. With its summer-long campaign called – “Missed it? smile!” – Renoir will be showing the best movies from last year: **Boyhood**, **Magical girl**, **Foxcatcher**, and much more! For just 4€ each ☐

Starting on June 19th to September 3rd

Check out [the list of movie showings here](#)

James Joyce fans – Celebrate Bloomsday and “Ulysses” at Desperate Literature

Join the guys at [Desperate Literature](#) (our favorite bookshop in Madrid) for **Bloomsday** – the day when Joyce fans gather to celebrate “Ulysses.” At Desperate Literature, they'll be

reading from the book, singing songs and drinking to the health of dear James himself. For old hands and Bloomsday newbies alike, there'll be enough liquid courage to tempt even the faint of heart, and if we're feeling very bold, we can join itinerant Irishman, Davy Lyons, in some Joyce-era folk tunes.

They'll also be having a small presentation of artwork from Joyce illustrator, Stephen Crowe, and when Aeolus has finally left our lungs, Davy will round the evening with a concert.

How could you miss this?