

Naïf: King of Burgers

In a city so jam-packed with restaurants that one could eat out in a different place every meal and never repeat, it's saying a lot to return to a place more than once, and then too many times to count. Such is the case with [Naïf](#), a cozy/grunge burger spot nestled into Plaza de San Idelfonso serving burgers, with a side of sass. Ask for a glass of water and one of the snarky waiters will return saying they've run out of water, but they do have gin. Alternatively, copas of beer and wine are available for cheap and are a must for washing down the grub.



The jocular banter with the waiters, the hype that comes with having to (almost) yell over the music in order to be heard across the table, the flickering candles of the dining room, all contribute to making repeat [Naïf](#) visits, but the real reason to return is for the burgers. Never a disappointment, never.



Here, the king of burgers, is, undoubtedly, the Hamburguesa de Trufa: hamburger gold. The rich flavor of truffles oozes out of the burger with every bite. La Ibérica also pleases with its hefty slices of jamón and manchego respectively. [Naif](#) has the Goldy Locks principle working to its advantage: the burgers are not too big, not too small— they're just right. Nevertheless, they can be a challenge to eat; baskets of napkins are placed on the tables for this very reason. Don't mind about minding manners.



A large chalkboard wall boasts nachos among the house specialities. What comes to the table is a **casserole dish of chips bathing in a tangy bath of cheese, plus some avocados and peppers for a spicy punch**. These are not skating rink nachos. They can be a meal in itself or something to share—cheesy fingers for all.



And beyond burgers, dessert awaits on the horizon. There is **carrot cake**, of course, as well as **cheesecake** and **American Pie**. It's not your mom's recipe, but it's pie! Inexplicably,

it lacks the bottom layer of crust, but there's a top. Let's not be too picky, now. The **carrot cake** benefits from the **addition of nutella and walnuts**.



Eating at [Naif](#) is addicting. You want to be there, wrapped up in this rough and rugged metropolitan environment, until closing time. [Naif](#) can serve as the backdrop for any social situation: **friends, dates, and parental visits alike**. The soundtrack somehow always fits the occasion and the dim lighting makes everything seem cooler than it probably is.



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Where: Calle San Joaquín, 16

Phone: 910 07 20 71

Photos courtesy of Pablo Arias

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