

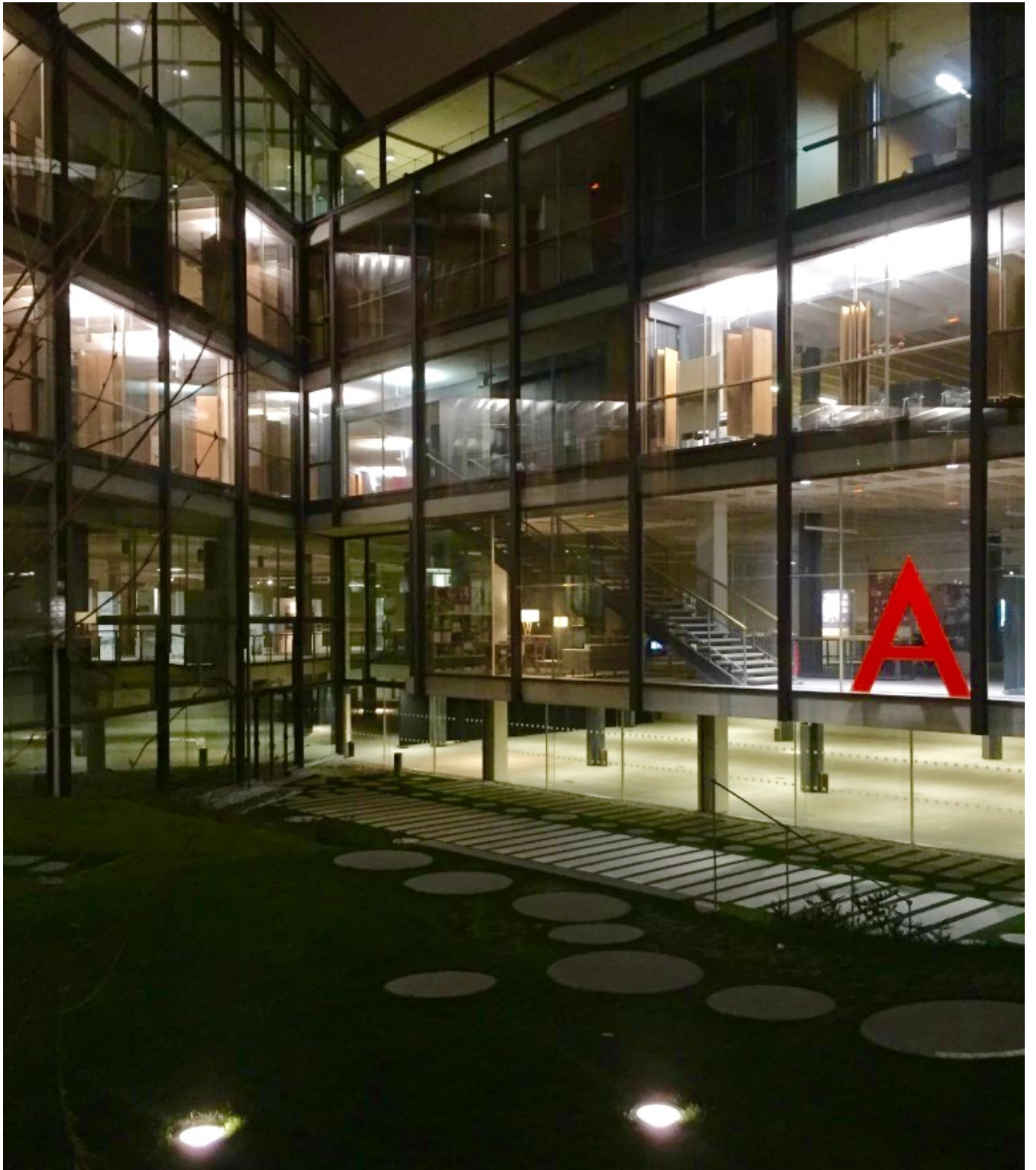
Bosco de Lobos – dine in a secret garden in good company

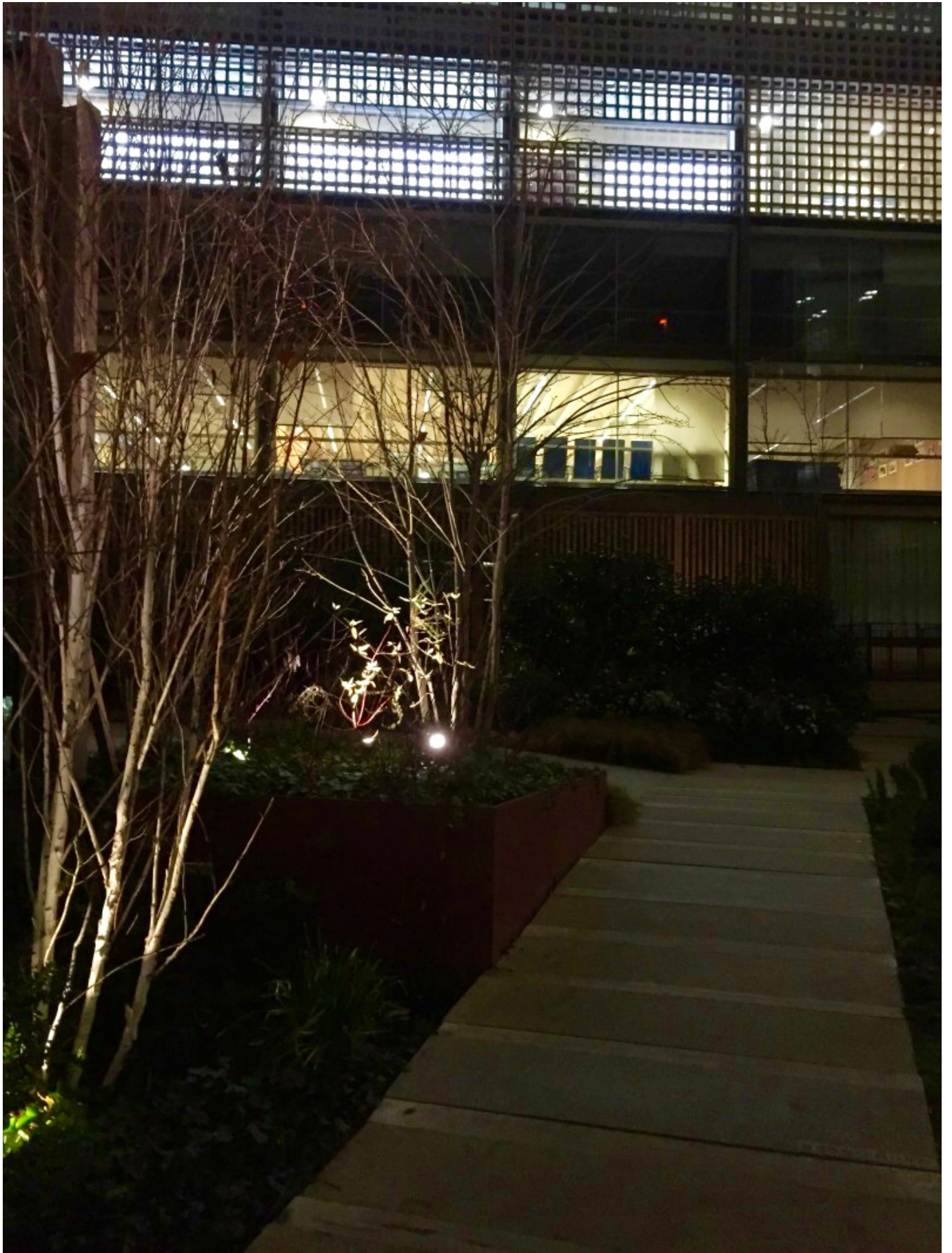
In the middle of Chueca, deep in the courtyard/garden of the Colegio Oficial de Arquitectos de Madrid, you'll find a glass house that feels more LA than Madrid, and inside that glass house, you'll find [Bosco de Lobos](#). Bosco de Lobos is part of **En Compañía de Lobos**, a restaurant group that has Ana La Santa in Madrid as well as four restaurants in Barcelona and another in Mexico City. It calls itself a restaurant, bar, garden, and a place for work and meetings. And indeed it is a great place to meet, especially for groups. After hearing nothing but great things about it from my friend Carla, and seeing a picture of Blanca Suárez devouring spaghetti on Instagram, it was abundantly clear that I needed to get there.

And so one Wednesday night, my group from my first trimester of grad school got together for a reunion dinner in this wonderful place. While you may get lost the first time you get there, you just go to the back of the Colegio de Arquitectos, and you will find it hidden behind the entrance.



Walking back to the restaurant already gives you a sense of awe, that you know you're in a beautiful place and will be transported from the rest of the city out there.





After a walk down the path to the main entrance, you're welcome at the bar and ready to be transported to dine in a

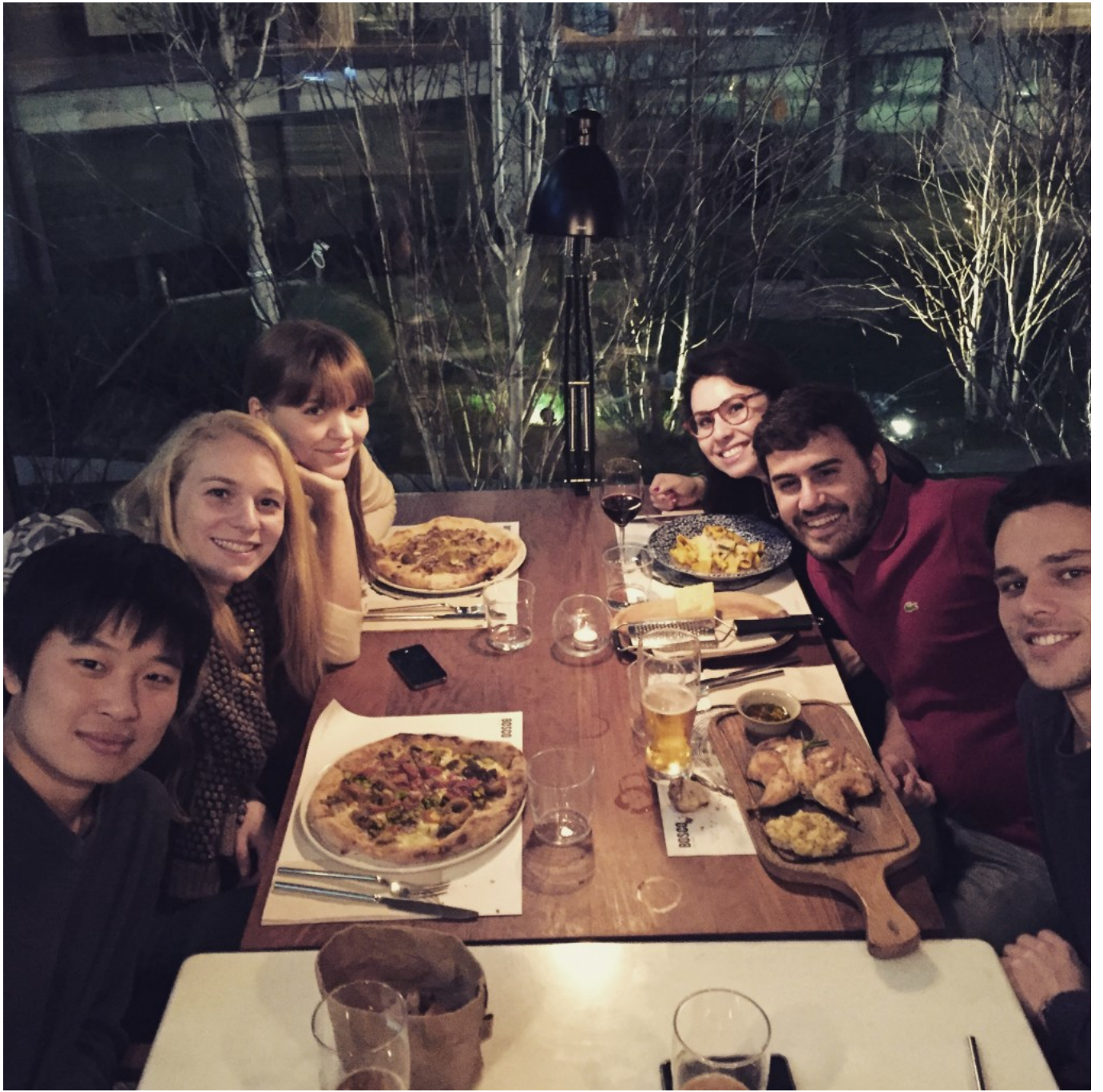
restaurant that has a comfortable feel.

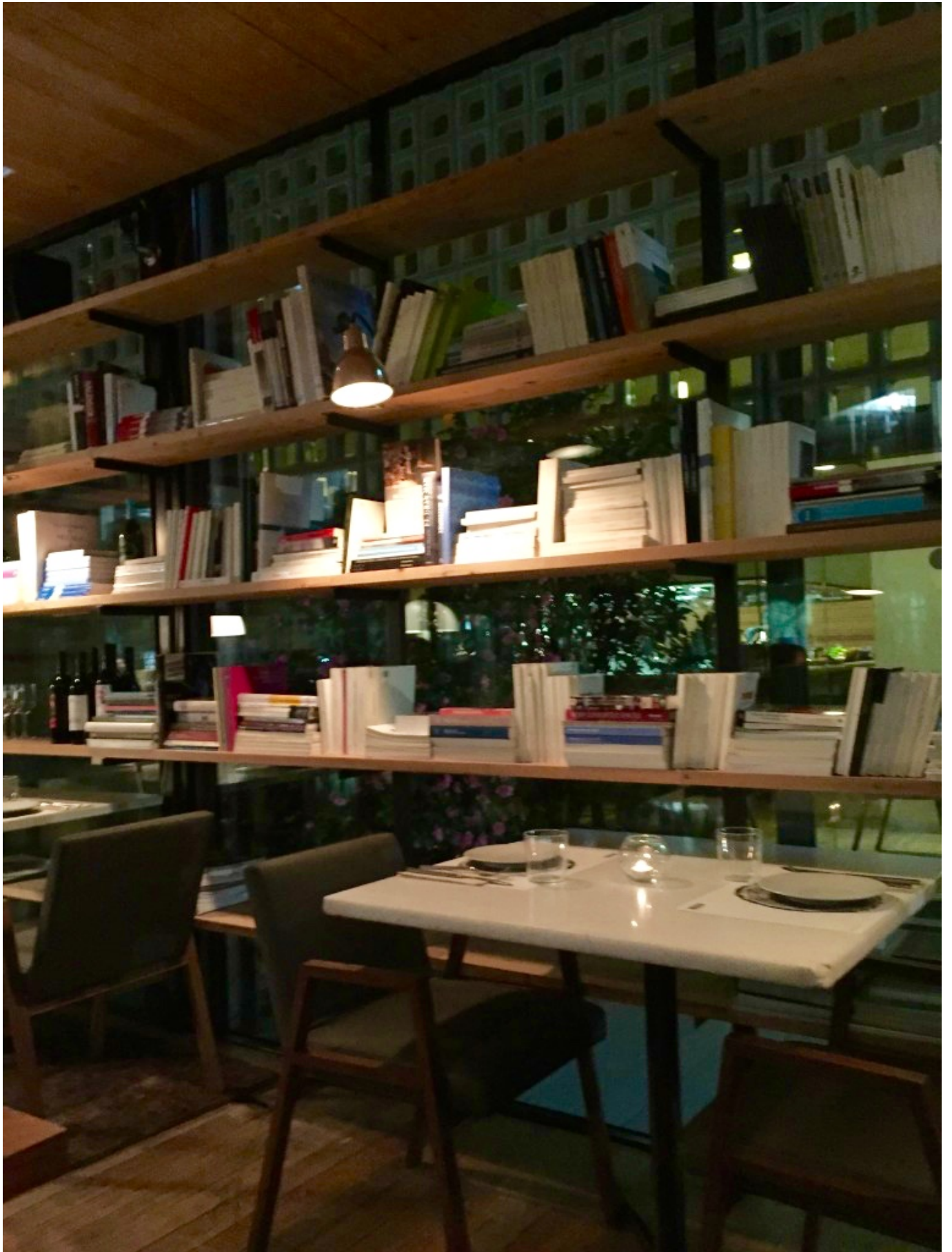
Walking inside is like being welcomed into someone's house, with comfortable tables and shelves with a wide assortment of books. When the weather's warm, tables are set up outside in the garden, allowing for more space. However, we were there in January, so that gives an excuse to go back again.

Here's a photo from their [Facebook page](#) so you can see what it looks like during the day!



We sat in an area overlooking the garden with a wide selection of books and plenty of space for the six of us to have a bonding experience.





Bosco de Lobos serves Italian cuisine, with pizza and pasta the stars of the menu, however there are meat dishes and some

tapas. Many websites laud the lasagna (and that will be what I'll have to have next time), but two of us order the roast chicken, one ordered steak, two ordered pizzas (one the whole-wheat vegetable pizza and the other the taleggio con trufa de inverno), and then I ordered the paparadelle with red-wine meat ragout.



The portion size was great, especially since I do not eat pasta very often. I was not overly stuffed, and I even had

room to try the vegetable pizza. What was nice about the sauce was that it was meat-based, while not as heavy as a bolognese, and the paparadelle was fresh and perfectly cooked. They even left me with my own block of cheese with personal grater had I been in the mood for more.

Everyone in the group was satisfied with our meal, and we spent over two hours together catching up, just like old times.

When you have a group dinner and are looking to feel right at home in the middle of a tranquil garden, then Bosco de Lobos is the place to go!

Info

- Calle de Hortaleza, 63
- Tel.: +34 915 249 464
- [Facebook](#)
- [Website](#)
- Metro: Alonso Martínez (Lines 4, 5, and 10)

Pajarita: Having fun with your food while eating well

On Calle Apodaca, just around the corner from the Mercado Barceló, is a little restaurant called [Bar Pajarita](#). And I'm so excited to be able to do the honor of writing about it for Naked Madrid. Why, do you ask? It's been on the go-to list for quite a while, and also on mine. One of my friends, who constantly raves about it, kept saying that I needed to go. This furthered my intrigue, but as time went by, the timing

wasn't right for me to get my first [Pajarita](#) experience. And then, one hot, summer night (one of many in this never-ending Madrid heat wave), I FINALLY got to see what Pajarita is all about. I was in luck as she was my partner-in-crime for the evening, helping decide which dishes to try.

We split four items, which was a perfect amount for dinner. The chef plays with a lot of different flavor profiles; this you can get a vibe for right away when you see the black napkin folded in the shape of a bow-tie (and in Spanish *pajarita* does in fact mean bow-tie) on top of your place-setting. This fusion of traditional ingredients and unique preparations is what makes it so playful, and so good. And that's the point of the experience at Pajarita; they want you to have fun eating. You can eat with your standard fork and knife, or you can take the chopsticks at hold the napkin as a bow-tie when you walk in and eat that way too (or, as they say on their website [if you dare](#)).

We first started off with the **quekas**, which are quesadillas with mushrooms. The pico de gallo and the sunflower seed pesto were placed perfectly in the middle. While quesadillas often make for a challenge, these were perfect finger-food



Quekas

The next one, which was my hands-down favorite, were the ***huevos divorciados***. Now don't let the name (divorced eggs)

fool you; the thing is that one one side that looks like potatoes is actually the egg white. As the name implies, the whites and the yolks are separated. And like a good Spaniard, you put the egg white as if it were a potato by dipping it in the yolk and mixing bites of seeds and lima beans.



Huevos divorciados- the “must-have” dish

We rounded out dinner with **bacalao** (cod) on top of a sweet potato purée and little squirts of mayonnaise..



Delicia de bacalao

...and one of my favorite meats, ***solomillo de buey*** on top of a pimientos de padrón mustard.



Coruñés 53

It definitely lived up to my friend's hype, and I can't wait to go back again and again. I also need to go back because we

didn't have dessert. I'll definitely work through as much of the menu as I can, but I will be (and still am) dreaming of the *huevos divorciados* going right into my mouth. On a quiet street in Malasaña, **Bar Pajarita** is a perfect place for dinner with great food and playful fun. It's more fun if you have someone (or a few people) to have fun eating with.

Restaurante Pajarita

[Web](#)

Address: Calle Apodaca, 20

Tel.: +34 91 591 73 10

[*barpajarita@gmail.com*](mailto:barpajarita@gmail.com)

Hours: Monday-Wednesday 1-4:30 PM/8:30 PM-Midnight; Thursday 1-4:30 PM/8:30 PM-2 AM; Friday and Saturday 1-4:30 PM/8:30 PM-3 AM; Sunday 1:30-4

Metro: Tribunal (Lines 1 and 10)