

El Patio del Fisgón in Plaza de Chamberí

The post about the original [El Patio del Fisgón](#) was subtitled “*Feel like you’ve discovered Narnia.*” If the Barrio de Salamanca location seemed to be a turn-off for those who prefer galavanting around Malasaña and Chueca, my very own neighborhood, Chamberí (which is becoming more and more *de moda* by the minute) has its very own Patio del Fisgón to enjoy. If the location was a caveat in the original location, the Chamberí locale has an unbeatable one: on the very Plaza de Chamberí. This *castiza* plaza is not as big as nearby Olavide, but its strategic location equidistant from Bilbao, Alonso Martínez, Ponzano, and Rubén Darío makes it a great place to be when the weather gets warmer.

Daphne and I made our way there one early Sunday afternoon in the dead of winter, and we imagined how satisfying it will be to sit outside on the outdoor furniture they have set up right on the plaza once it’s finally *terraza* weather. We found ourselves very lucky to be able to get a table without a reservation (this was at about 1:30 PM) as the crowds started to pour in about 20 minutes after we sat down.



Much like in the original, the interior transports you to days with better weather, like the back wall with its lush greenery

that makes you feel like you're in a garden rather than in one of the city's residential hubs.

Each place-setting is unique with whimsical furniture, from the chairs, the tiles on top of some of the tables, and the choice of placemats.



So now that the wonderful ambience is covered, let's get to the [menu](#). There's a great variety, so if you watch very

carefully what you eat (like me), this is a perfect place to go where it won't be painstakingly difficult to find something you'll love and be satisfied afterwards. During the week, there's a special *menu depurativo* with a choice of salad or gazpacho and then a *tortilla francesa* or grilled chicken. This will definitely come in handy once Operación Bikini preparations come into high gear.

The first thing that made me fall in love with this place was the fact that gazpacho was on the menu all year round.



I must have been andaluza in a past life because my love for gazpacho knows no bounds

It was a perfectly-sized cazuela that was a great way to kick off the meal. The texture was just the way I liked it; I probably could have slurped it in a glass had I been given the option. As my next option, I went with the *huevos rotos sobre*

alcachofas y butifarra negra. I have to admit that I'm a sucker for eggs on Sundays and I'm also really into artichokes. These were some of the best artichokes I've ever had.



They were grilled instead of fried, preserving the softness from a cooked artichoke and not too heavy. The addition of the

butifarra added for an extra flavor element, but there was definitely more egg and artichoke (just the way I wanted it). I savored every single bite and I'm dreaming of the next time I'm going to be able to order it.

As for Daphne, her *milhojas de berenjena y queso de cabra* were amazing.



Just on presentation alone they look out of this world...

The tomato sauce was perfect and the eggplant and goat cheese was perfectly balanced. This dish is on the *Para Compartir* section of the menu, but the portion size was definitely satisfying for one. When you come here, you MUST get the *milhojas*. You will not regret it. The rest of the menu has a lot of variety, giving you options for any mood. From Wednesday to Saturday, the kitchen always stays open during the day, which makes it ideal if you're in the neighborhood,

hungry, and everywhere else isn't able to make you something.

If you're coming for dinner, definitely make a reservation, and follow Cat's advice from the last post and try to make the reservation later so you have more time to savor your time on the Patio del Fisgón.

Info

El Patio del Fisgón Chamberí

Where: Plaza de Chamberí, 2

Phone: +34 914 10 94 45

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

Email: chamberi@elpatiodelfisgon.com

Metro: Iglesia (Line 1), Bilbao (Lines 1 and 4), Rubén Darío (Line 5), Alonso Martínez (Lines 4, 5, and 10)

Also check out our post on the [original Patio del Fisgón in Barrio Salamanca!](#)

Leave El Barrio for El Imparcial, in Tirso de Molina

I've started jokingly referring to Gran Vía as my Madrid version of the River Thames. Should you know London, you'll know that when it comes to being a dweller of the affectionately nicknamed 'smog', you very much fall either the North or South camp thanks to the watery divide; and to this end I feel that the same can be said for Madders. If you're Fuencarral side of Gran Vía you tend to spend your free time hot footing it around the streets of Malasaña and Chueca. Whereas if you veer down towards Sol, you can usually be found

whiling away time between La Latina and Lavapiés. Either way, had I not crossed the 'symbolic' gulf provided by our very own Oxford Street equivalent, I may never have found [El Imparcial](#).



Inconspicuous and almost completely nondescript from the exterior, [El Imparcial](#) is quite the find upon entering. On the right hand side you're greeted by a pocket-sized bar where you can grab a coffee or a cana. However, make your way up the impressively sized staircases and you enter into an Aladdin's Cave of all round prettiness. I'm loathe to bandy around this term liberally, but the high ceilings and beautifully restored décor can almost be described as '*breath taking*' – close one eye and squint with the other and it does have a touch of the old Palace De Versailles about it.



Part concept store, part restaurant, El Imparcial straddles a line where you literally want **everything** that you see. Cocktails, they've got them in spades. Food, well there are morsels so delicious that it wouldn't be uncommon to not want to share your starter *apologies to my fam as I inhaled the bao buns without as much as a thought of 'did you want to try one?!'



Last but not least are the Wallpaper magazine worthy purchases waiting to adorn your casa. El Imparcial stocks a carefully (and I'd hazard a guess, lovingly) curated range of stationary, magazines and books – apt really considering the building once housed a newspaper.



Food wise they offer a complete smorgasbord of delights. We wolfed down (amongst other treats) Roasted black cod with miso edamame beans, oxtail croquettes and a lip smackingly good buttifara pizza with scamorza. Our lunch lasted for hours, dinner...even longer. It really is one of those places that seems to draw you in and make you not want to leave (or maybe after the array of cocktails placing one foot in front of other could've been tricky and partly to blame for the desire not to budge).

Did I mention just how pretty it is? *and that's just the staff. Book well ahead or find yourself lingering outside, nose pressed against the glass wanting to get in.

Info

- [Facebook](#) & [Web](#)
- **Address:** Calle Duque de Alba, 4, 28012 Madrid
- **Metro:** Tirso de Molina

New Cucos, a family-style restaurant in Arturo Soria

Sometimes when I go out to have lunch or dinner I can't help but think that an important part of customer service is missing. So when I had dinner at New Cucos with my friend, when we went outside afterwards, we could only say how well we were treated and what a wonderful dinner we had.

New Cucos is a family-style restaurant in the neighborhood of Arturo Soria. This closeness and warmth can be seen in the way Juan (the owner) treats everyone who works there, as well as all the customers who are having dinner or lunch.

The restaurant is located on the quiet street of Arturo Soria. It is a large space with a perfect covered terrace for more intimate dinners or larger celebrations. The terrace provides a very cozy place where you can talk quietly without being bothered by the next table, and then there's also a smaller and equally cozy interior. The first day we decided to sit in inside, as Real Madrid was playing and we wanted to see the match. The second day we sat in the covered terrace, great decision.

The Food

New Cucos has a simple and traditional menu with very good quality ingredients. **The portions are generous, in fact, the most popular dishes on the menu are large sharing platters;** these can be great among a group of friends, or even just for two.

First we went for the warm burrata salad with cherry tomatoes. It was simply delicious. Great quality, never tried the burrata and I have to say I totally loved it.



Burrata Salad

Then we decided to try the spring rolls with vegetables and prawns – a highly recommended and delicious dish as well.



Spring rolls

By the time we had to eat our third dish, we were already full, but how can you say no to a plate of ravioli? These were filled with pumpkin and cheese sauce – simply spectacular and very rich. In fact the second time we went we couldn't help but order them again.



Ravioli

The second day we also ordered a delicious mixed salad. For me, nothing beats a well-prepared mixed salad.



Salad

As for the rest of the menu, in addition to the dishes to share, they have a small selection of fish and meat dishes. I have to say the South African ostrich burger looks delicious.

Prices are very reasonable. The first day we had three dishes, three glasses of wine and two beers for 47 euros. The second day our bill came out to 33 euros.

I'd also like to highlight once again that we received fantastic service both times we went; the staff was attentive, asking if everything was fine, and very importantly, without putting any pressure on us to leave. That sort of thing is very noticeable and makes your dinner even better.

Nothing else to add, **New Cucos** points out on Twitter: *"eat and drink in an oasis"* And I couldn't agree more.

So, *"Mucha mierda"* (or "break a leg") to Juan and the rest of his family. I'm sure we'll see each other again soon!

Info

- *Where: Calle Arturo Soria 84*
 - *Metro: Arturo Soria*
 - *Tf: 913774039*
 - [Twitter](#)
 - *Monday to Saturday 11 to 1.*
-

La Pecera, Affordable Fine Dining at Círculo de Bellas Artes

Fancy a decadent meal in a regal setting that doesn't burn a hole in your wallet? We found it! El Círculo de Bellas Artes is one of Madrid's most emblematic buildings and its street-level restaurant, [La Pecera](#), serves a top-quality *menú del día* every day of the week for just €15 (€17 on the terrace). It includes a starter, main course, drink and coffee or dessert, with a variety of dishes and vegetarian options to choose from. And to top it all off, you'll be enjoying your delicious meal in a stunning dining room with beautifully painted ceilings, elegant chandeliers and excellent service.







James and I went on a Monday for the [menú del día](#) and we're still amazed that you can get such a fine dining experience for only €15 a person. I kept thinking I wished I'd [brought my parents](#) here each time they'd come to visit. Like myself, I'm sure a lot of people walk by [La Pecera](#) with its outdoor terrace and fans in the summertime, and assume it is too exclusive to go in. Wrong! Prices are similar to what you'll find at almost all nice restaurants in Madrid. But you just can't beat this magnificent setting...

Now on to the food. For starters, I had the **arroz caldoso (rice in broth) with clams and shrimp**, and James had the **pasta with sautéed vegetables and cuttlefish**. Other starters that caught my eye were the homemade salmorejo, ham croquettes, lentils and duck magret salad... good thing I just went with the waiter's recommendation or else it would've taken me ages to order.





The **arroz caldoso** is prepared in an individual pot and with a deliciously flavored seafood sauce. The portion was generous, so I was happy my main course was also fish. James' cuttlefish pasta had a surprising Asian flavor, something he loved but didn't expect given the more traditional setting.

For the main course I had the smoked salmon with vegetables in a coconut sauce, another unexpected mix of flavors.



But I must admit that James' main course took the cake: the **Carrillada Ibérica** (Iberian beef cheeks) with apple quince jelly. The meat was so tender it melted in his mouth and the sauce was so flavorful that all James could say was, "Oh, wow."



All the desserts are homemade and included in the menú del día. James had the apple pie and I had a semi-cold yogurt with a reduced Pedro Ximénez sauce. So good.





As we were leaving, I asked the waiter if there's anything else we should try. He told us we had to come back for the **breakfast menu**, which features a range of options, from the standard toast and freshly-squeezed orange juice to a full-on British-style breakfast and [American-style brunch](#).

At night, the restaurant holds live jazz concerts and its **bar offers an impressive selection of over 400 bottles of liquor**; all to please local and foreign palates at a reasonable price, within a gorgeous space that'll make any day feel like a special occasion.



So before or after your next visit to a [museum along Paseo del Prado](#), or shopping in the center or whatever brings you and yours to Madrid, you're in for a treat!





Lastly, I can't end this article without reminding you that El Círculo de Bellas Artes has one of the [city's best rooftop bars](#), called [Tartan Roof](#). Make sure to pop up to take in the view, visit its restaurant (just book ahead of time) or enjoy a cocktail.

Info

- [Website & Facebook](#)
- **Address:** Calle Alcalá 42
- **Metro:** Banco de España or Sevilla
- **Phone:** 677458448 / 913 605 400

You may also like:

- [Where to take your mom in Madrid](#)

- [A year of Menús del Día in Madrid](#)
 - [Madrid's best rooftop bars](#)
-

Casa Pícsa, another gem on Calle Ponzano

Calle Ponzano is one of the city's most treasured local hangout spots. Situated in Chamberí, it belongs to a handful of Madrid streets that are lined with great bars and restaurants, together with **La Cava Baja**, **Corredera Bajo de San Pablo** and **La Calle Pez**, just to name a few. In addition to the old-school bars *de toda la vida*, it seems as though a new eatery opens up on **Calle Ponzano** every week, and I'm slowly making my way through all of them! So far I've been to [Sala la Despiece](#), [Bar Lambuzo](#) and [Taberna Alipio Ramos](#). Plus Naked contributor, Kate, has also just written about restaurant [Toque de Sal](#).



Now here comes Naked's fifth discovery along Ponzano: [Casa Picca](#), an Argentine restaurant specializing in pizzas made in a wood-fired oven with local and seasonal ingredients. I went with my friends Vanessa (who writes [Las mesas de Vanessa](#), another foodie blog you've got to follow), Juan and James.

In true Ponzano form, [Casa Picca](#) has a down-to-earth and comfortable ambience. I'd say it's on the pricier side, but they serve some of the best pizzas I've had in Madrid, with high quality ingredients and great service, too. The décor is modern and simple, with a spacious bar and a small seating area.



To start, Casa Picsa offers small appetizers to share: *mezzos from around the world with a Porteño touch*, as stated on their menu. They're only meant to whet your appetite, as the real deal is the pizza. As we were a party of four, the waiters recommended we order just a few mezzos and save room for the main attraction. So we went with their homemade **Paté Picsa** and **Porotos en vinagre** (organic beans in a vinaigrette). Both were delicious.





The pizza menu is separated into two sections: “old school” and “new school.” They cost €20-25 each and are meant to be shared between two people; and trust me, they’re big enough. Each pie has eight slices, or “servings of happiness,” overflowing with succulent ingredients. Plus you can order two kinds per pie; that way you get to try two in one! **You can also order gluten-free pizzas made with a chickpea based dough.*

We followed our waiter’s advice and ordered two pies and four different kinds of pizza. We had the **Papada de cerdo ibérico y alcachofas** (Iberian ham and artichokes); **Pato e higos** (duck and fig); **Butifarra negra** (Catalan black sausage) and **Chorizo criollo y grills** (Creole chorizo with turnip greens). My favorite was the ham and artichoke one; the rest of the table said the winner went to the butifarra. They were all delicious, though. And as we walked out of the restaurant and looked at the mouthwatering pies on other patrons’ tables, we

knew we'd have to go back to try the rest!





After our main course, we were contentedly stuffed and more than happy to end our night sans sweets. But the waiter managed to convince us to get dessert and we gave in to the **Chocolate cake with dulce de leche ice cream**. How could you possibly resist that? It was insanely good (sorry we forgot to take a photo of it!)

Casa Pícsa

- [Website](#), [Facebook](#) & [IG](#): [@picsa](#)
- **Address:** Calle Ponzano, 76
- **Metro:** Rios Rosas
- **Price:** €20-25 per person

Lambuzo, Authentic Andalusian Flavour in Madrid

[Lambuzo](#) is a family-run Andalusian restaurant with two locations in Madrid: Calle de las Conchas 9 (metro Opera) and Calle Ponzano 8 (metro Iglesia), as well as a stand in [Mercado de Chamberí](#). Both restaurant locations have a special charm that transports you straight to Andalucía from the moment you step foot inside. The staff is also very friendly and makes you feel at home.

[Lambuzo](#) has already been featured on **Naked Madrid** a number of times; it was one of the blog's very first [articles](#) and has since been included in [Where to Take Your Mom in Madrid](#) and [An Insider's Guide to Sol](#). Their Opera location has a downstairs wine cellar where they hold events such as wine tastings and micro theatre, which we always feature on our [events page](#) – be sure to go next time they have one! So as you can see, Lambuzo is already one of Naked's favorite places and I, too, wanted to share my experience with you all.



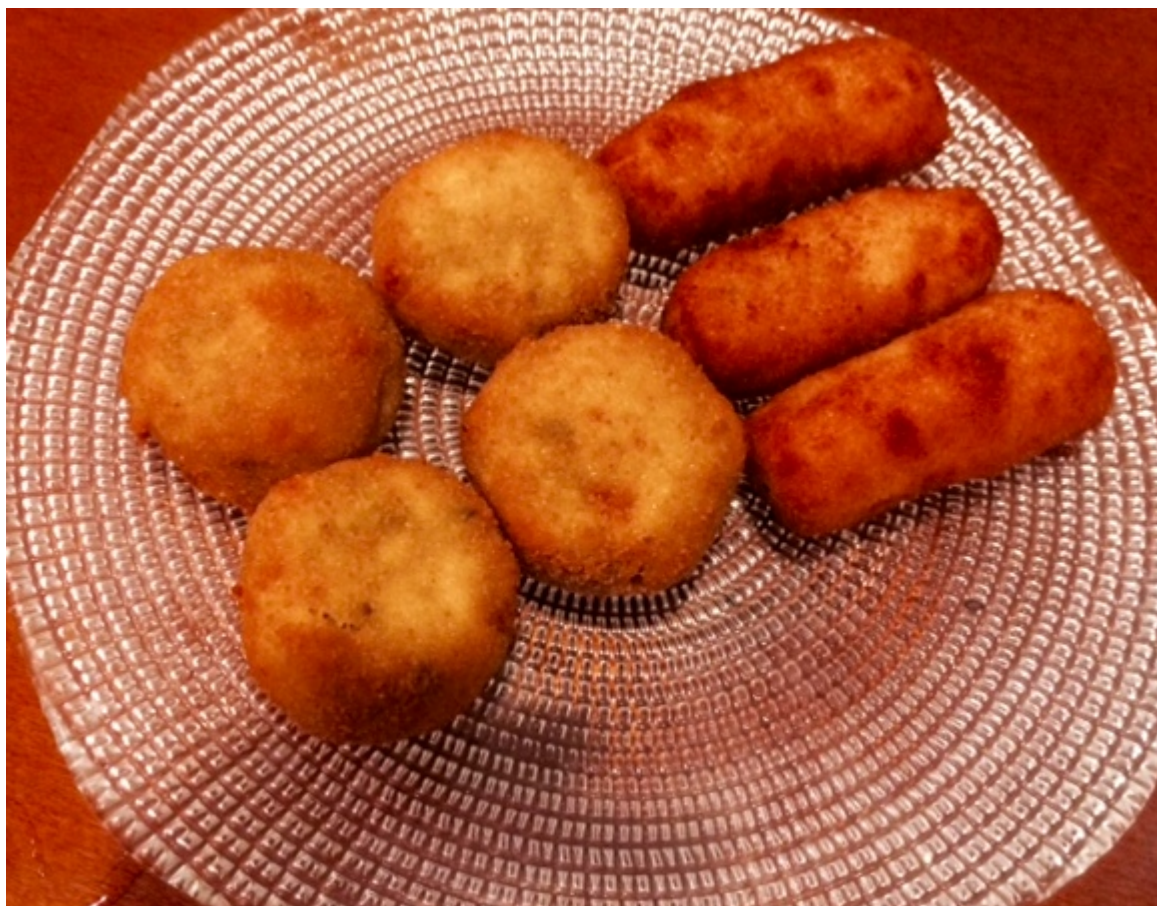
I recently went with three friends and we decided to get a bottle of wine to accompany our meal. The waiter helped us order a special wine called *Señorío de Heliche*.



The restaurant's dishes are great for sharing so I recommend ordering a bunch of different plates with friends and tasting as many as possible. It's the best way to try new dishes! The first starter we chose was "***Ensaladilla con atún de Barbate***" because it is a house speciality. The flavour was very tasty and the texture of the ingredients was very smooth, ready for the palate!



We also ordered "**Lambuceo de croquetas**" which consist of different types of **croquetas**, such as **al ajillo** (with garlic) and **camarones** (shrimp), that tasted just like the ones our mothers make!



For me, "***Cigarritos de langostinos con Albahaca***" was the most amazing surprise on the menu. Their name translates into English as "***Prawn cigars with basil***". Their careful presentation and distinct flavor make me want to go back right now and order them again.



“Chocos de Huelva” is one of the most popular fried fish dishes in Andalucía, and of course we ordered them to complete our dinner. They are prepared in batter and normally come with a special homemade sauce to dip them in. Delicious!



To sum up, I highly recommend going to [Lambuzo](#) with friends and family – it's an opportunity to get to know a little more about Andalucía, right in the heart of Madrid!

Info

[Website](#)

Address: Calle de Ponzano, 8. Madrid

Phone: +34 915 13 80 59

Reservations advised.

A Year of Menus Del Día in Madrid

Tapas get all the fame in Spain. Drinking wine, nibbling chorizo, sharing little bites late into the night—the tapa is romantic. Never mind that the definition is slippery and the quality unpredictable, or that an evening of tapa-hopping can cost you more in the end than sitting down for a proper meal.

But I'd like to take a moment to celebrate a lesser-known Spanish food tradition, one that's equally praiseworthy but seldom mentioned: the *menu del día*. These three magic words will get you a three-course meal, with bread and wine included, at an incredible fixed price.

Beginning as a government-mandated measure during the Franco years, this practical lunch tradition was designed to provide affordable meals to day laborers during the workweek. While no longer required by law, restaurants have carried the tradition full-force into the 21st Century, with even high-end establishments kneeling down to offer those of us on tighter budgets delicious lunches at bargain prices. **It's not as sexy or unique as the tapa, but the *menu del día* forms an integral part of the Spanish food culture and is perhaps one of Spain's best-kept secrets.**



The Club.

Over the last year some friends and I decided to take advantage of the *menus* around Madrid. I wouldn't call us a club (ignore that I just did) but rather a shifting group of buddies hanging out over a different meal every Friday. We would fluctuate between two and ten people, though it was always anchored by a couple die-hard members, myself included.

I recommend that anyone with the opportunity start their own tradition as well. It's a great way to try new food, see new corners of the city, and hang out with all the other no-goodnik three-day weekenders over something other than a bar stool.

We had only four rules. All menus had to be:

1. In one of the central barrios.
2. Less than 15 euros per person.
3. Good quality food.
4. Good quality people.

The Rankings.

This list is limited to our *menu del día* meet-ups over the past calendar year. I included both food and atmosphere in my decisions, though the process was by no means meticulous; I'm going off little more than my general impressions of each place. I also recognize this list skews toward trendy restaurants, which is partly because we liked to use the meet-up as an opportunity to get into otherwise busy spots (Friday lunch was normally little hassle), but also as a much-needed break from the every-day Spanish fare. It's worth noting that sometimes little Spanish joints in the outer barrios do the best *menus* of all!

1. [Bacira](#) (Chamberí, 14 euros)



It's pretty astounding that a restaurant with a waitlist of more than a month offers a 14-euro fixed-price meal. If that's not a testament to the spirit of the *menú del día*, I don't know what is. Make a reservation, wait it out, and go here. The food is a fresh take on the Mediterranean-Asian fusion that's the rage in Spain these days (thanks, David Muñoz) and the dining room is bright and welcoming with all the touchstones of modern aesthetics (dangling bulbs, faded wood, dark blues and whites) without feeling hackneyed. The food is fresh, creative and delicious. We felt like sexy young business people at English teacher prices.

2. [Gabriel](#). (Conde Duque, 14 euros)



You know you've chosen your restaurant well when you find

yourself eating next to Javier Bardem. The rich and famous have good taste, much better than Joe Nobodies like us, but this place stands on its own. The cuisine consists of modern takes on Spanish classics though there are the occasional Asian influences (again, all the rage), and the desserts are incredible. It also has the nicest bathroom in Madrid—shit's straight out of a William Sonoma catalog. Atmosphere is cozy, intimate, and occasionally Bardem-ridden.

3. [Momo](#) (Chueca, 11.50 euros)

Unlike other restaurants that include maybe two or three options for a first and second course, Momo offers the entire menu for the *menu del día*. The food is delicious and varied (again, some Mediterranean-Asian fusion going on—I'm spotting a trend). The dishes can sometimes be a bit sauce-heavy (or maybe my tastes are becoming more Spanish) but choose wisely and you'll love your meal. This is one of my go-to *menus del día* when I have visitors because of the wide selection. They also have a menu de noche for a reasonable 18 euros (same as the day menu), but if you're going to be in the area for a reasonably-priced dinner, I'd suggest **Baco y Beto**.

4. [Badila](#) (Lavapiés, 13.50 euros)



This restaurant is intimate and classic (the chef himself sometimes takes the orders) with faded white wood walls and a chalkboard listing the daily specials. The food is classic Spanish with a touch of 'lo moderno,' and everything is fresh and seasonal. It's still the best *crema de verduras* I've had in Madrid (had seasonal squash with a couple slices of intense chorizo), which says a lot in a city obsessed with creaming vegetables. Here's a [previous post on Badila](#).

5. [La casa dei Pazzi](#) (chueca, 11.50 euros)



Casa dei Pazza

Just to switch things up here, let's focus on quantity. Casa dei Pazzi offers a substantial salad as a starter and then a whole Italian-style pizza for your main course. There's also wine, bread and dessert. You'll wonder how you got away with paying only 11 euros, half-expecting to look over your shoulder as you leave and see an angry Italian chef charging

after you with a pizza paddle.

6. Los Chuchis (Lavapies, 11 euros)



Maybe the most charming atmosphere in the list, it feels a bit like an old diner, with a few tables around a large bar and counter in the middle, the hustle and bustle of the waiters running around and the steady chatter of regulars. The food's great too. We showed up at 1:30 and it was fine, but it filled up quickly. Check out our [previous post on Los Chuchis](#).

7. Bar Galleta (Malasaña, 11.50 euros)



This trendy restaurant in Malasaña has a similar feel to Maricastaña (see below), with both doing modern takes on classic Spanish food, though Galleta's menu skews a bit more French. They're also on the same street, so if you don't like the look of one *menu*, try the other. I prefer the atmosphere here though—the warm gold lighting, the wide French doors to the street, the wood and brick interior with wild flowers in vases around the restaurant. When we went the food was classic Spanish but good (crema starter, *entrecot*, a fruit desert) but *the menu del día* seems to change frequently and dramatically, so you can probably catch it on a great day.

8. Maricastaña (Malasaña, 11.50 euros)



The food is classic *menu del día* –your typical *crema de*

verduras starter (or hummus or a salad) with a protein-focused second (*lomo, entrecot, meluza*)—but what they do, they do well. It has a bit of that same late-2000s trendy look to it—exposed brick, sanded wood shelves, dangling lightbulbs and fading white paint—but they manage to pull it off. Galleta wins by a hair, but they’re both nice dining experiences.

9. La Candelita (Alonso Martinez, 12 euros)



We all enjoyed this place. They describe their cuisine as “Latin Criollo” (though it leaned more Spanish than Latin American) with a warm Latin-inspired atmosphere. They publish examples of their *menú del día* right on the website <http://lacandelita.es/carta/menu-del-dia/> so you don’t have to take my word for it!

10. TukTuk (Chamberí or Chueca, 10.50 euros)



TukTuk doesn't even need mentioning on an English-language Madrid blog. They do a nice variety of Southeast Asian dishes and have great quantity and quality menu for the price, so it's always a popular suggestion in the expat community. If you've lived here for over a year, you've definitely heard the typical "let's all go TuckTak! Takatuk! TACKATACKATUKKA!" They're pronouncing it wrong, though—it's "tuktuk." Read our [full post on Tuk Tuk](#).

11. La Tragantúa (Huertas, 12 euros)



(photo credit Carlos Olmo Minube.com)

This place was consistently called the best menú del día in Madrid on TripAdvisor last year, and it might still have that reputation, but the second time I went, the quality and presentation seemed to have slipped. Who knows, it may have been an off day. I don't know how you would characterize their food—it's a bit of a Spanish-and-everything fusion. I would sum it up as "rich." Be careful to mix up the starter and second course, otherwise you'll be like "why'd I order fried cheese in blueberry sauce as an appetizer for pesto-smothered pork?"

12. [My Veg](#) (Malasaña, 15 euros)



I bumped My Veg down a couple notches because they didn't include a drink with the *menu del día*, which is an insult to the very tradition! The final cost was closer to 18 euros, making it the most expensive *menu* we had all year. In terms of quality, it would be closer to the top. All the food was market fresh (they pride themselves on "tomatoes that taste like tomatoes") and the presentation modern and meticulous. It's a much fancier place than the outside suggests. Just ignore the terrible name.

13. El Apartamento (Huertas, 12 euros)



I came here after a particularly intense bike ride and without showering, so my memory is one of me hunching over my plate apologetically avoiding eye contact with all the well-dressed businessmen eating around us. The food was delicious though, Spanish food with a modern twist. I managed to take this blurry photo before losing all control and smashing my face into my plate in a black-out feeding frenzy.

14. [Siam](#) (Conde Duque, 11.61 euros)

I'm a sucker for Thai food and this place does a decent job for the (oddly specific) price. They include tom yum soup or pad thai as a starter, then a stirfry or curry as a second. The atmosphere is a bit odd, it feels a bit like a theme restaurant. While we're on the topic of thai food, I actually prefer the menú del día at **Maia Thai (Plaza de España)**, though it doesn't rotate much, and sometimes the new **BambuBox (Chueca)** has Tom Kha as a starter, which is nice. I

haven't included either of those on the list because they weren't done as a menu with the group. Also: **Krachai (Alonso Martinez)** has very high quality food and some Michelin nods, though the menu is expensive, doesn't include soup, and doesn't rotate much.

15. Taberna DNorte (Sol, 10 euros)



So this place has a surprisingly nice interior and the food wasn't bad (a decent-sized burger, a pisto starter for me, someone got a salad) but it's located in an exceptionally ugly plaza between Sol and Gran Via and attached to a drab little hotel. It's the kind of place you'd expect to see a man in a disheveled suit drinking a mid-morning cocktail and nervously waiting to meet his mistress.

16. Vietnam 24 (Chueca, 11 euros)



The menu food isn't bad, but it's not particularly noteworthy. We all had some type of chicken or beef stir-fry but they seemed to lack those bright fundamental vietnamese tastes (mint, lime, basil). I also would've liked to see pho as a menu option, but that's wishful thinking. I prefer **La Petit Hanoi** in malasaña.

17. EL b_US (Sol, 10 euros)



Everyone else loved this place (including TripAdvisor, where it has some pretty outstanding rankings). It has a unique design concept I guess, but I was not blown away by the food. I also have no idea how we're supposed to pronounce it. "El bus?" "El beh- OOS?" I end up saying it like I'm hesitant to recommend it, which I guess I am: "El b'us."

18. [Vivares](#) (chueca, 9.90 euro / 12 euros veg option)



This restaurant is popular for lunch in Chueca, but I can't figure out why, exactly. We experienced so-so food in a chaotic environment, nothing extraordinary, and the menu felt a bit too long for them to focus on any type of seasonal speciality. My strongest memory is that it was too loud. "Alright, gramps" you're probably thinking, but the sensation was like being in an adult Chuck-E-Cheese without any of the cool robot puppets.

19. [La Mucca](#) (Malasaña, 10 euros)



I enjoy La Mucca for dinner. They have a good boletus pizza and some quality appetizers, and it's lively and fun in the evening. For lunch, this place disappointed. It was the first *menu del día* where someone had to set aside a dish—a greasy open-faced sandwich with an odd flavor. We were also sitting on the slanting terraza with the harsh mid-afternoon February sunlight blinding our eyes and giving the greasy *Tosta* an even more washed-out, dreary look. The highlight was this salad, but even that can be made easily at home for much cheaper. We sat there dreaming of all the better places on this list, knowing that next week was a fresh start.

Final Thoughts:

You might have noticed almost none of these get awful reviews, but that's simply because none of these places were awful. Maybe it's a testament to our rigorous selection process, or maybe we just enjoyed ourselves everywhere. If a place were awful, I would have said so.

I think of Homer the food critic: "I'm giving this my worst review ever: seven thumbs up."

I have more recommendations for *menús* around Madrid that were not included in this list because we did not go there in our Friday group. I had to set a limit for the list somewhere. **Please add your suggestions below or on Facebook and we can compile another post.**

Gallery

(all photos were snapped on scene with an iPhone, unless otherwise indicated)



Asian-fusion ceviche at Bacira



Duck confit at Gabriel



Bacira dessert



Stew as the main course at Bacira



Bacira appetizer



Vivares Salad



Vietnam 24



Del Norte



Casa dei Pazza



Badila



Badila crema de calabacín



TukTuk



El Apartamento



La Candelita



Bar Galleta



Bar Galleta



Bar Galleta crema



Bar Galleta



Greek salad starter at La Mucca, Malasaña



Gabriel



Gabriel crema



Gabriel Menú

trufa y espinacas escalfadas

- Ensalada de calabaza con pollo confitado
- Humus de lentejas con pan sarda

Solomillo ibérico con salsa de mostaza & crujiente de plátano

- Atún a la plancha con reducción de Pedro Ximénez y verduras



Maricastaña



Gabriel dessert



Gabriel dessert



Maricastaña

Tuk Tuk – An Asian-Inspired Street Food Restaurant in Madrid

Opened by two British men, Alan and Rick, [Tuk Tuk](#) is a low-key restaurant with two locations near Bilbao and Chueca. All their dishes are based on Asian street food recipes, particularly from Bangkok, Hong Kong and Saigon. With an international wait staff (many of whom are native English speakers) and a range of flavor-packed dishes (plentiful and affordable to boot), it's no wonder why [Tuk Tuk](#) has become so popular among the city's expat community and Madrileños alike.



Tuk Tuk's [menu](#) features noodles, rice bowls, soups, curries and barbecued meat platters. Chock full of different types of vegetables and spices, your tastebuds get a mix of tangy, spicy, coconuty and sweet ingredients in every bite. Tuk Tuk can please any palate. And it's vegetarian friendly, too.

You'll find my favorite dish in the photo below: **Babi Panggang** (barbecued pork with a caramel-like glaze and thick soy sauce). It came on the **Pat Pong Party Platter (€30)**, a great starter for a big group. Just look at the **four dishes** it includes:





I also like the mango and cucumber salad as an appetizer to share. As for main dishes, so far I've tried a soup, rice bowl and Thai curry. Although I don't remember their names, I'd happily eat all of them again. **My advice:** just go in, run your finger down the menu and choose whatever you land on. You can't go wrong!



Info

[Facebook](#)

[Web](#)

Menu if you feel you need to prepare beforehand

Average price per person: €15-20

Tuk Tuk has two locations now, one near Bilbao and the other, Chueca:

<M> Bilbao: Calle del Cardenal Cisneros 6 |
Reservations: 914 45 91 80

<M> Chueca: Calle del Barquillo 26 | Reservations:
915 23 25 56

More Asian restaurants featured on Naked Madrid:

- [Ramen Kagura, Madrid's \(almost\) perfect ramen bar](#)
- [Kintaro – Oy Vey](#)
- [Sumo – This Japanese restaurant's name says it all](#)
- [Chuka Ramen Bar – Madrid's hottest ramen restaurant](#)
- [Hattori Hanzo – Japanese food, straight up. No sushi.](#)
- [Nippon 2 – top quality yet affordable sushi, finally!](#)
- [Soy Kitchen – a fusion of Asian flavors](#)
- [Karachai – A cozy and elegant Thai restaurant in Alonso Martínez](#)

Lady Madonna – take a day off the diet

It's very easy when living in Madrid to slide into a certain pattern and become all about the booze. Wine's cheaper than water (seriously, I've paid more for a Perrier than I have for a Pinot on more than one occasion). Cañas replace coffee and

without realising, you've wound up on an unintentional liquid diet that's bad for both your purse strings (as well as your head).



Having said that, there are times when you want to chow on down without breaking the bank and dress up for dinner – [Lady Madonna](#) has got this nailed. Tucked away on Calle Orellana 6 (a stone's throw from Alonso Martinez metro) it is a little oasis amongst the local eating options that include Burger King *that said there's a time and place for a Whopper but maybe not on a Friday night!

First discovered on a random Thursday whilst on a quest for a trendy *terrazza*, I experienced what can only be described as the **best cake that I have ever had in Madrid**. It involved Chocolate. It involved Guinness. Weird you say? Nope, more like a party in your boca and everyone should be invited. There literally aren't enough superlatives to describe its deliciousness – instead I suggest you order it on arrival and

wrap up your dins with another one come desert time (again, speaking from experience).



Not only is the food borderline orgasmic (not just my opinion, it's been uttered by my dining companions if I seem too easily pleased) but the décor is literally like something torn from the pages of Wallpaper Magazine. In other words, not a piece of Ikea furniture in sight and somewhere that I'd quite happily move into after kicking out time. You're greeted with gorgeous tiled floors, plates that almost got swiped and popped into my handbag and lighting that seemed to create an Instagram filter effect which is never a bad thing in my book.

[Lady Madonna](#) is completely cornering that New York warehouse vibe.



I'm steadily working my way through the menu but the following things stood out as being calories well spent: the **Gambones a la Brasa** managed to tempt a confirmed carnivore into seafood submission, whereas the **Ensalada de Burrata** even had me eating my greens. If like me, dinner isn't a delight without some decent red action fear not, a **glass of Rioja** is "una ganga" at **2 euros 50 a pop**.



Gambones a la brasa – grilled shrimp

I was warned by the hip (but not scarily so staff) that if you want a table on a Saturday night you need to be booking up about a week in advance. My concern is that after a rave review that might up the ante to a fortnight. Either way, Lady Madonna is the kind of place that cocoons you with its culinary chicness but has you pining for your Oysho jammies by the time you pay the bill (or maybe that's just me/an attack of my eyes being bigger than my belly!).

Try it, you might like it.

All images from [Lady Madonna](#)

Lady Madonna

- [Facebook](#) & Instagram: [@ladymadonna_restaurante](#)
- Address: Calle Orellana, 6
- Metro: Alonso Martínez

▪ Phone: 915 02 41 82

Los Porfiados, an inviting Argentine bistro in Lavapies

I routinely walk by [Los Porfiados](#) and have always been intrigued by what I could glimpse from the outside. I was thrilled when I finally had the opportunity to enter and scratch it off of my shortlist. An Argentine bistro situated on **Calle Buenavista**, this establishment radiates elegance and class. The decor and lighting are cozy and inspire diners with a sense of comfort. **Reservations are necessary in order to be seated due to its popularity.** I saw many people enter and then be turned away due to this spot being so trendy.



The staff all hail from Buenos Aires, sans one who is from Barcelona. I was told that the location is only a year and a half old, swiftly ascending to local fame. Upon being seated, the attentive waiter relayed to me my options from their **vast menu**. It was difficult to choose from their selection—they offer **Argentine empanadas** and **gourmet pizzas**, fillets of **meat** and a many **fresh salads**. To start I had a smooth **cream of broccoli soup**, accompanied by a glass of *vino tinto*.





The main course was a ***solomillo de cerdo*** with **sweet potato chips**. Absolutely excellent, the meat was savory and cooked to perfection. After using *eenie meanie minie mo* to make a decision of which of their assortment of desserts to consume, I was presented with a delicious chocolate cake. The check was slightly steeper than most of the other locations I've written about, coming out to **19€**. Keep in mind that this is a cash only business. I recommend this location to anyone who wants to be classy for a night, whether to impress a date or to celebrate a personal achievement, or to merely hone the skill of pretending to be classy.



Info

[Website](#)

[Facebook](#)

Address: Calle Buenavista 18

Metro: Anton Martin or Lavapiés

Contact: 910842945

Other restaurants we love in Lavapiés:

[Los Chuchis Bar, downright good food in Lavapiés](#)

[Tribuetxe, a Basque Pintxo bar in Lavapiés](#)

[Restaurante Badila – you need this restaurant in your life](#)