

Navare Bar – The Secret's Out

You always feel quite smug when you stumble across somewhere that feels yet to be discovered. I was mooching around Chamberi on my way to an appointment, when I mindlessly spotted [Navare Bar](#) – and it piqued my interest.



Inside there were groups of friends chatting animatedly, enjoying a late afternoon merienda. But upon closer look, there was also a downright delicious evening menu. I papped the name of the restaurant on my phone and made a mental note to return with a friend in tow.



Fast forward a week and I found myself to be one of the locals enjoying this new neighbourhood hotspot. [Navare Bar](#) is somewhat impossible to be shoehorned into any set category. You want your breakfast? They serve it. A leisurely lunch with colleagues? You've got it. Dinner with your nearest and dearest. They offer it. It's basically your one-stop shop for all your culinary needs.



Now to be all things to all people is no mean feat. However, after meeting (and chatting with the owner) it's clear that the vision for Navare Bar is to be a local place for local people; somewhere that no matter the time of day, you can grab a coffee or indeed a copa with friends.

I was a fan of this concept from the get go. Coming from the UK, I'm used to eating when I want – whether or not that ties in with siesta culture is of little importance. If I'm hungry I want options that will keep my renowned (within my social circle) 'hanger' at bay. It also didn't hurt that the décor was a delight and the plates satiated my fetish for all things chintzy when it came to crockery.



So the food. In a nutshell it was lip smackingly good. After a full-on week at work I was in need of all the treats. We split **prawn croquetas** (you get eight, I could've quite easily refused to share). This was swiftly followed by **grilled vegetables** that conjured up the feeling of summer barbecues (and made me feel slightly virtuous after the deep fried delight that was the first tapa).

But **the jewel in the crown was undoubtedly the solomillo** that came with crushed new potatoes and some kind of sauce that I could've quite happily guzzled as though it were a G&T. To surmise, the food is heavenly and I left eager to return for breakfast, lunch **AND** dinner.

I have no doubt that Navare bar will be a success. The passion of the owner coupled with the zest for life that the local peeps possess, makes it an inevitable recipe for success.

Info

- [Facebook](#) & [Instagram](#)
- **Address:** Calle de Rafael Calvo, 29
- **Metro:** Iglesia & Rubén Darío
- **Phone:** 910 26 87 57

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 Martínez) 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

Restaurante Badila, you need this place in your life

[Restaurante Badila](#) is my number one. My favourite place to eat in Madrid. I've flirted with other restaurants during the years I've lived here but I keep coming back to this one, it's just SO good. I've dragged pretty much all of my visitors here (some of them multiple times) and Badila never fails to disappoint. It's really only taken me so long to write a post about it because I was wrestling with the idea of whether to share Madrid's best-kept secret, but here we go. The secret is out.



This gem of a restaurant is tucked away behind Plaza Tirso de Molina, on the corner of Calle Cabeza with Calle San Pedro Mártir. Its interior is light and airy, with simple decor and a host of delicious wines on display. There's only room to squeeze in about ten tables, so the atmosphere is informal and unpretentious, with lovely owner Miguel waiting on tables himself. But the real star of the show here is, of course, the food. Oh, the food.

The menu consists of updated versions of Spanish classics, with a smattering of international dishes, all based on

the tried-and-tested formula: simple, home-cooked fare prepared with the freshest ingredients. Miguel shops around for the best stuff on offer each morning, so the menu changes from day to day and from season to season. **It's a *menú del día* format for both lunch and dinner**, with around six or seven options for *primeros* and the same for *segundos* – far too much choice for someone as indecisive as me!



On our most recent visit, my boyfriend ordered the ***ensalada mixta con frambuesas y queso de cabra*** (mixed salad with goat's cheese and raspberries) to start, whereas I opted for the ***salteado de espárragos con carabinero y crema de lechuga*** (a divine concoction of asparagus, red shrimp and lettuce – it needs to be tasted to be believed!).



For my second course, I went with my old favourite: ***escalopines al cabrales*** (pork fillet with *cabrales* cheese sauce). I must have ordered this dish over a dozen times at Badila but I can't help myself, it's just so damn tasty.



My boyfriend chose the *redondo de ternera a la austriaca* (stumped on how to translate this one, very tender veal in a delicious sauce?!) which he hadn't tried before. Initially I told him off for ordering something fairly unphotogenic but quickly forgave him because it tasted absolutely amazing and I ended up stealing half of it.



Naturally, we managed to squeeze in dessert. I had a slice of wonderfully gooey chocolate cake and my boyfriend went for his favourite **cuajada de queso** (describing this as milk curd just doesn't do it justice) which I didn't even manage to get a photo of because he ate it so quickly.



The *menú del día* costs just under 14 euros per person and is worth every penny. The portions are very generous and everything is well thought-out and unbelievably tasty. Even the bread here is delicious, unlike in many Spanish restaurants. The price of the lunchtime menu goes up to just under 18 euros at weekends and the evening menu is slightly more expensive at around 20 euros.

Badila is open every day for lunch from 14:00 – 16:30 and on Friday and Saturday evenings for dinner from 21:00 – 00:00. They only take reservations for dinner, so if you go at lunchtime I'd recommend either going early or going late otherwise you might have to wait for a table. As you'd expect, a place this good does get pretty busy!

Info

- [Facebook](#)
- **Address:** Calle de la Cabeza 7
- **Metro:** Tirso de Molina

▪ **Telephone:** 914 29 76 51