

Casa Federica, a cozy Argentine restaurant on calle manzana

[Casa Federica](#) is one of those places that very few people know about, one of those Madrid treasures worth discovering. I actually had a hard time writing about this restaurant, because I wanted it to remain a unique and special place, which only a few had access to. Though I've decided it's time I spread the word.

Last Saturday, I was getting ready to spend the night in the company of good friends and wanted to take them here. We called to reserve a table, and were kindly informed that there were no free tables until 11pm. **My first tip: go very early to grab a table** (the restaurant opens at 8pm).



When you arrive, you realize how special and original this restaurant is. The exterior decoration itself is unique—the menu is placed on a stand with funny flippers on top. Then there's a rather oddly-placed sculpture a few inches away, not to mention the bird cages. These details make this place **one-of-a-kind**.

Upon entering you figure out why it's so difficult to get a table; **the restaurant is very small and cozy**. You can count the tables with the fingers of your hands. The atmosphere is friendly and lively. You see people enjoying themselves, and hear them laughing. Plus the food looks great.

When we sat down, the waiter brought us the menu featuring home cooked Argentine dishes, from empanadas to pizzas, and my favorite, the desserts.

We opted to order several things to share. First, an assortment of **empanadas**—cheese, *calabaza* (squash) and meat. They are all so good, but wow, the **empanada de calabaza** was truly a winner—who would have known that a **squash empanada** could be so incredible?



We also ordered ***pollo a la milanese*** (breaded and covered in melted cheese and tomato sauce), understandably one of the restaurant's most popular dishes. Although the chicken was recommended by the waiter, the next time I went we ordered the ***ternera a la milanese*** (bread veal instead of chicken), and I simply love them both. For its generous portion and simple presentation, this dish really makes you feel like you're eating at your own home.



Then the waitress kindly suggested we go for a riskier dish, which apparently is another star house dish—**buñuelos de espinaca** (the spinach fritters). Well, there are no words!!! Unbelievable!



For dessert we decided on a brownie that absolutely hit the spot.

Casa Federica's prices are very reasonable. We ended up paying less than 12 euros per person.

All in all, it was a great night. If you like good food, special places, and good prices, this is definitely your place.

[Facebook](#)

Address: c/ Manzana 19

Telephone: 915 42 96 75

For other homey and family-style restaurants, check out:

[Lambuzo, a family-run restaurant in the heart of Madrid](#), offering a taste of the South with a mix of fun activities in their wine cellar—wine tastings, olive oil tastings, micro theatre and more!

[Taberna Bulgara](#), an off-the-beaten path restaurant that takes you right to Bulgaria

[Aió](#), a wonderful Italian restaurant in Malasaña serving home cooked Sardinian food and providing a haven for Madrid's bikers!

Martinis, Margaritas and more

Gin tonic, rum with coke and whiskey and ginger ale. All great drinks but very repetitive. What about an Old Fashioned,

Vesper Martini or just on the rocks? Sounds much sexier. **Cocktails** are becoming a bigger trend and the quality is improving, as are the **bartenders** standing behind the bar.

So if you want to impress a date or your friends with some classy glasses and just plain **cool-looking cocktail bars**, I present you a list of some very fine venues. These venues have some **excellent bartenders** and the service is guaranteed to be great.

So stop deciding which gin you will pair with what tonic and enter the world of James Bond and Don Draper.

1. [Le Cabrera](#) in Bárbara de Braganza, 2



This is one of the best looking and coolest cocktail bars in Madrid. Unofficially also known as the **best cocktail bar in Madrid**. Opened by Diego Cabrera who hails from Quilmes, Argentina, every detail has been tended to. Although Diego has recently left the bar to open a new venue, the bar has still retained all its quality. The idea behind the bar came when Sergi Arola offered Diego, who was looking to have his own place, to be part of his project to turn the lower half of Le Cabrera into a bar.

This cocktail bar, even for all its beauty, would be worth

very little without the men and women standing behind all the bottles and fruit. The **bartenders regularly take part in WORLD CLASS**, a competition of the best bartenders in the world, going through to the finals for Spain.

To get to the **cocktail bar**, you have to go down the stairs when you arrive inside. Upstairs they have a restaurant in which I have never eaten. **All cocktails cost 11€** and are well worth it.

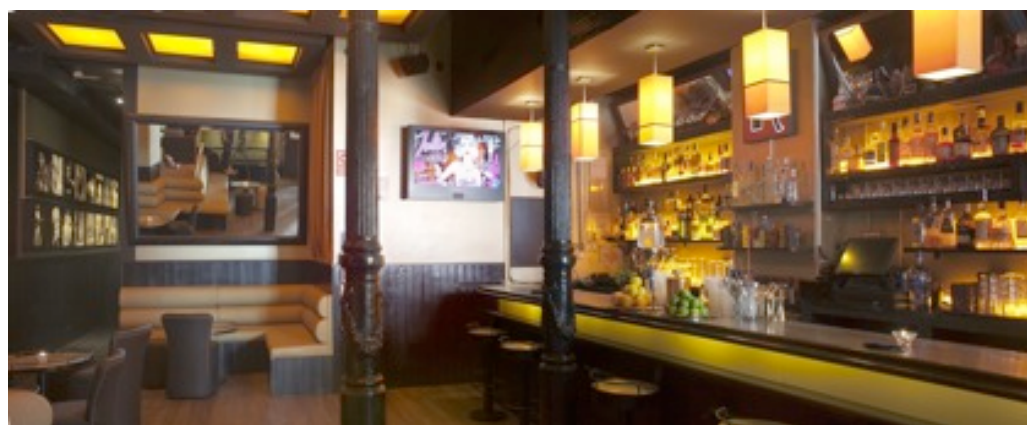
Recommended Cocktail: Old Fashioned Bourbon.

The trick with the **Old Fashioned** is to stir the ice for long enough (approx. 5 minutes) in the glass. The Bulleit Bourbon is a truly excellent one and has recently been launched in Spain.

[Facebook](#)

Metro: Chueca / Colon

2. [Costello](#) in Caballero de Gracia 10



Great cocktails and live music! I just love this combination. On the ground level you will find an excellent bar with house bartender regularly offering you to challenge him by making up a **cocktail on the spot**. All you have to do is to tell him if you prefer it sweet, sour, etc., and if you want to have a specific ingredient. Then this wizard will create it.

Downstairs is a **basement with a stage and a further bar** (no cocktails). Regularly offering live music of **Spanish bands**, this is what makes Costello unique. One of the **best concerts** I went to in Madrid was with the front man playing the saxophone.

Very easy to find as you start to walk to the massive McDonald's on Gran Via and from there, the **bar is located in a side street**. On weekends, you will want to arrive before 22h or will have to wait a little outside.



**Recommended Cocktail: Make your own! Or choose the
Missionary's Downfall (picture above)**

[Facebook](#)

Metro: Gran Via / Sol

3. [Only You](#) – Barquillo 21



Opened less than 6 months ago, this **hotel is very chic and modern**. The reception area shows a wall of white suitcases for starters, and they have a blue room where a cup of tea or a **Martini** would not be out of place.

What also impresses is the **friendly customer service** and bright back bar lights. You can clearly see the different type of spirits on offer and nothing is hidden away or obscured.

On Thursdays, they offer an **AfterWork** with a different concept and music each week. **The cocktails cost 11€**. The menu offers a large selection of different drinks. I would recommend trying one of their 5 own creations. The menu card will also explain to you what type of flavour the different gins have.

Recommended Cocktail: Barquillo Boyz

[Facebook](#)

Metro: Chueca

4. [Bon Vivant](#) in Calle San Gregorio, 8



Another **Gastrobar** that recently opened in Madrid. It does concentrate more on being a restaurant but the cocktails have a great flair about them. If you order the **Piña Colada** it will be presented to you in a pineapple—a very real, very big and delicious pineapple.

The **cocktail bar** is located at the back with bright back bar lights. Take a seat at the bar and watch the **bartender create the cocktail** in front of your eyes. There is **a lot of action**; the crushed ice is made by hacking a large block of ice with a pick to pieces. Goggles are not included in the experience.



Recommended Cocktail: Pisco Sour

[Facebook](#)

[Web](#)

Metro: Chueca

If you're more of a **beer** person than a cocktail person, check out our posts on **Madrid's rising beer scene**:

- [A Beer State of Mind in Madrid](#), *the best places to get craft beers in the city*
- [La Buena Cerveza](#), *a shop in Chueca where you can find all types of imported and craft beers, as well as do tastings and workshops*

Or check out our **favorite Madrid rooftops** where you can have both!

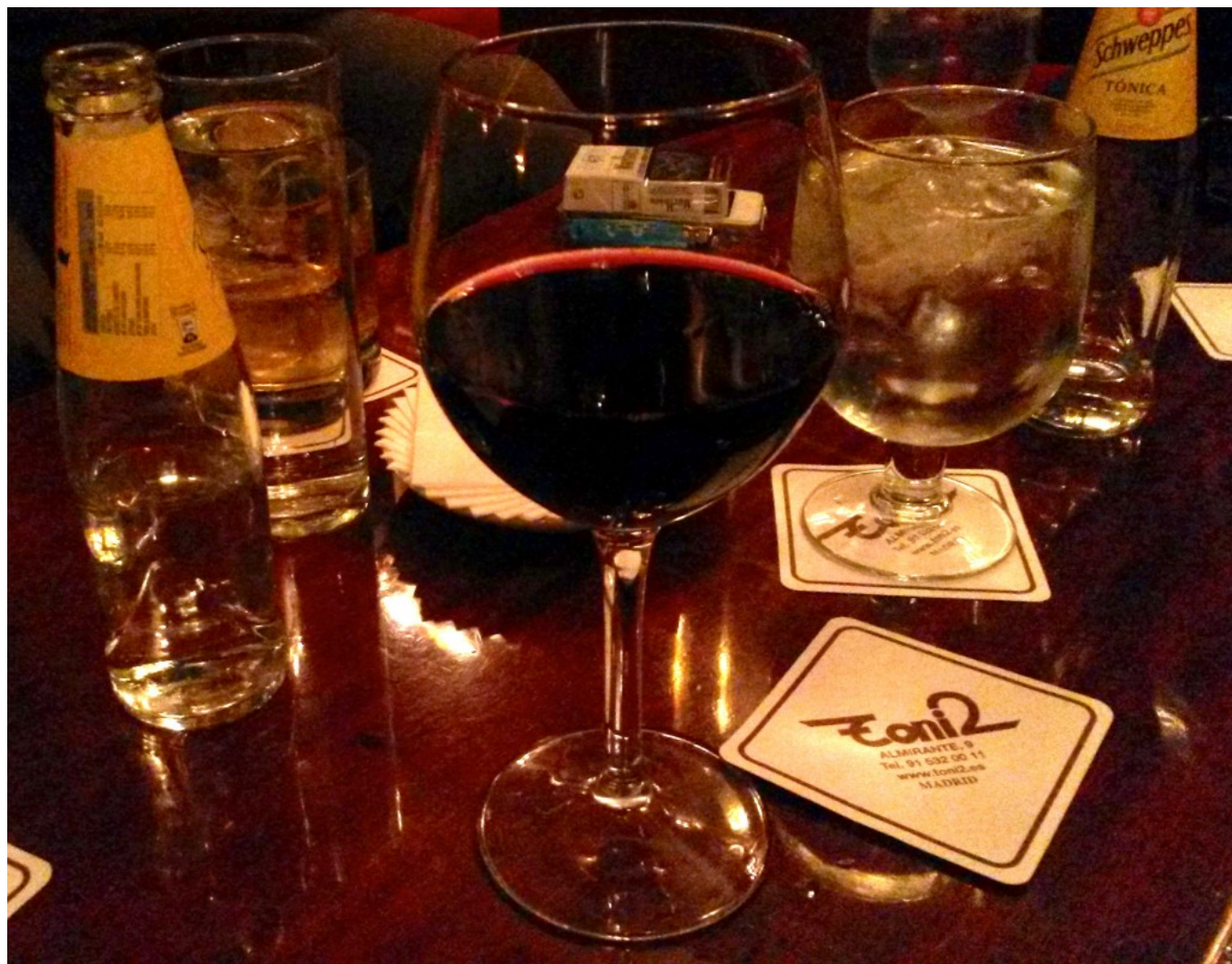
- [Madrid's Best Rooftops, round 1](#)
- [Madrid's Best Rooftops, round 2](#)

Toni 2, a piano bar for the vintage crowd

Tucked away on a side street off Chueca, **Toni 2** is a legendary piano bar that sends you on a trip down memory lane. When the dim-lit bar opens at 1am, a grand piano takes center stage. Patrons crowd around, resting their G&T's on the piano's long frame while they listen to nostalgic soloists sing songs such as *My Way* by Frank Sinatra, accompanied only by the pianist.



When my friend, Vanessa, and I were writing this article, one thing was clear – we never actually *plan* on going to [Toni 2](#). It's the kind of thing that just happens out of the blue. We'll be out with friends in the center when someone makes the clever remark, "hey, how 'bout we go to **Toni 2**?" At that point, there's no turning back.



Describing **Toni 2** is no easy task. People often call it *classic live karaoke*, yet it's far more charming and unique than that. Amidst the smartly dressed over-60 crowd are plenty of patrons from the newer generation; perhaps these 30-something-year-olds stray too far off *calle Hortaleza*, or perhaps they too long for an **old-fashioned mix of music and cocktails**.



The **piano bar**'s décor is straight from a scene from *Mad Men* or the *Godfather*—red velvet sofas, a dark wooden bar, columns, mirrors, and live classic tunes being sung by those who have lived these songs; not just listened to them. Last time we went, a man sang “I See Trees of Green” by **Louis Armstrong**. His heartfelt, raspy voice sent chills up our spine. And if you're familiar with Spanish classics, expect to also hear songs by **Raphael** and **Jose Luís Perales**.



If you're thinking about singing here, we suggest you learn all the lyrics by heart, and know how to sing on key. Neither the pianist nor the crowd will let an amateur sing here purely for the sake of entertainment. **Toni 2** is meant to give people a special place to sing down memory lane.



Although there's no entrance fee, the drink prices at **Toni 2** are higher than at the bars across the street; a G&T will cost you 10€ and a glass of wine, 7€. It goes unsaid that these prices are for the ambiance, which is stellar beyond belief.

So, let's cheers to the good old days!

**This article has been written by me and my friend, Vanessa, who writes [Las Mesas de Vanessa](#), a fabulous Madrid restaurant blog.*

Toni 2

- **Address: c/ Almirante, 9**
Metro: Chueca
[web](#)
[Facebook group](#)

Beer State of Mind in Madrid

A bucket of Heineken for 5€, a pint of Mahou for 1,50€ and a can of whatever offered for 1€ by the smiling street vendor. Cheap is easy, cheap is good. **Madrid** is littered with examples of how to drink to your heart's content for under a tenner. Taste, well it all tastes the same, doesn't it? The beer sold in more than 95% of bars in this city does taste similar. The name changes but it doesn't matter. The aftertaste vanishes as quickly as the first round of drinks.

Price is king and we all know it. Signs of the large distributors are all around us in the areas of **Malasaña** and **Chueca**. What furthers this dominance is their implied demand that a very high percentage of a bar's income has to be made through their products, unless the owner wants to see a rise in price per litre. This restricts to a large extent the amount of freedom given to owners under contract with the big beer companies.

Luckily, more and more bars are coming to life in this area that are looking to rediscover flavour and verve. So don't just impress your taste buds but dive into a different and less corporate world with the below bars. *Salud*.

1) [La Bodega de la Ardosa](#) in Calle Colon 13



This precious place was one of the very **first Irish pubs in Madrid**, opened in 1892. At the bar, you're likely to meet Antonio or Victor, both friendly faces who've been at La Bodega for years. It feels like an Irish pub when you enter, yet with the unmistakable smell of tortilla in the air. This pub only serves alcoholic beers from the tap and currently serves 4 in total. It's one of the very first pubs in Spain to import **Czech beer**, with its main beer being **Pilsener Urquell** from the city of Pilsener in Czech Republic, the birthplace of pilsner beer.

Another option is **König Ludwig**, a **Bavarian wheat beer** which is excellent for the summer time as the yeast gives it a fruity beer flavour. It won the **World Beer Award** for best wheat beer in 2008. Usually available from the bottle in Madrid, La

Bodega offers this fine brew straight from the keg.



Also on offer is **PUNK IPA** from Brew Dog. **Indian pale ale (IPA)** that packs an even fruitier punch but never becomes sweet and retains its bitter finish. The last beer on offer is **Guinness**. When you enter the pub you have to turn around and face the entrance. Above the door, you'll find a **Guinness** leader board. At the top you'll find a Sebastian from Germany who drank 14 pints in under 4 hours. You would receive free pints once you had surpassed the previous top score. The competition was stopped in 1990 due to health and safety regulations.

If the front bar is too crowded, he or another waiter will offer you to climb under the bar through to the other side, which tends to be more quiet and intimate. Also, it handily places you closer to the toilets, which are at the back of the bar.

La Bodega is also renowned for having some of the best **Vermouth in Madrid**, an option for all the non-beer lovers. If you become a little peckish (hungry), order the **tortilla** or **salmorejo** which are both incredibly good. Each beer is offered

in either pints or half pints, akin to England, and will cost you between 3.50€ to 5.50€.

Metro: Chueca / Tribunal

2) [Las Fabricas Maravillas](#) in Calle Valverde 29



An American from Chicago and a Frenchman from Bretagne created this bar. Living in Madrid, these longtime friends were frustrated that the only decent bar they knew offering **craft beer** was la Cervercería Oldenburg. So approximately one and a half years ago they opened Fabricas Maravillas. Each has a master in beer brewing and all the beer is produced in the same bar you enter. You can see the fermentation tanks through the glass behind the bar.

You can choose from several varieties, some named after different areas in Madrid such as **Malasaña and Valverde**. They brew ales, stouts and pilsners. If you're unsure of your selection, just ask to have a try of the beer you fancy. The

staff speaks and understands **English**.

The bar doesn't serve food, only a few crisps (chips for those in America) and olives. It isn't a big bar and if you want to sit you'll have to go early or stand up on weekends because of the amount of people that enter. The bar enjoys a healthy mix of Spanish and **expats**.

If you find it too crowded, you can also find Fabricas' beer at [Bar Martinez](#) (Calle Barco 4), a 3 minute walk away, which is less known and much more likely to have a seat.

Metro: Tribunal

3) **EL ANIMAL** in Calle Hartzenbusch 9



With 12 different beers on tap and many more in bottles in the fridges, this bar offers a **multitude of different beers** with flavour. Tivo, one of the owners of **ANIMAL**, changes the beers on tap when the keg is empty, replacing it with another of the many craft beers he has in storage. He tastes all the beers

himself before serving them to his customers, ensuring their quality is up to his standards. If you can't get enough of discovering new craft beers, this is an ideal place to visit. ANIMAL tends to offer more **Danish, English and Irish beers**, in particular offering a wide selection of ales.



In September, ANIMAL will turn 2 years old. The bar is situated on the same street as the same La Cervercería Oldenburg that the two creators of Fabricas Maravillas used to frequent. **Tivo speaks English** and encourages it with his “we speak English” sticker on the front glass door.



He'll serve you a small portion of food with each beer you order. Tivo knows his beers and can explain to you in detail each taste profile and how the production affected this.

Not a large bar, **ANIMAL** has several tables for you to sit down and eat. It doesn't have a typical pub atmosphere due to the variety of food on offer and seating area. The food is supposed to be excellent and the smell alone made me hungry.

[Facebook](#)

Metro: Bilbao / Quevedo

4) [La Tape](#) in Calle San Bernardo 88



A craft beer bar which feels more like a restaurant than any other bar on this list. This bar offers **7 different craft beers on tap** and the best thing to do if you are entertaining visiting friends is to try the **beer tasting**. You're offered to try 4 different beers on tap for 10€. They change the beers on

a weekly basis except for the first or second. The first is La Virgen, a Spanish craft beer that is very light. The second is a German wheat beer that is both fruity and a bit bitter.

The true treasure, however, is their **huge selection of bottled beer**. They have a menu solely dedicated to beers from across the world. Be sure to look at the very back of the menu where the temporary bottled beers are displayed. They're off the menu as soon as the last one is sold.

Two Madrileños created La Tape a little over a year ago. Having travelled across several countries and continents, they both noticed the lack of different beers on offer, and continue to travel in search of new beers to stock in their bar.

My friends have told me the food is excellent. A restaurant is situated above the bar, serving mainly Spanish dishes and offering a large selection of desserts. A pint of beer will cost between 4-6€.

[Website](#)

Metro: San Bernardo

5) [REVOLTOSA](#) on Plaza del Rey 4
(bar under contract with one of the
big guys)



As summer time is approaching fast and we want to enjoy the sun, I mention this place as an alternative. This bar has a large terrace area outside with tables and umbrellas. They offer **Konig Ludwig** and **Grimbergen** (a Belgian beer) in bottles. It is a good place to try the more popular Spanish craft beers. Their **5 Spanish craft beers** on offer are **Cibeles**, **Aoora**, **La Virgen**, **Sagra Premium** and **Burron de Sancho Rojo**. Going early to **REVOLTOSA** has its advantages, as all beers will be 50 cents cheaper during the day. The night prices start from 21.00 onwards.

[Facebook](#)

[Web](#)

Metro: Banco de España / Chueca

Also check out [Round 2, A Heightened Beer State of Mind in](#)

Madrid!

And...

- [La Buena Cerveza](#), an international beer shop in Chueca offering a huge selection of beers, tastings and workshops
- [Cervezas La Virgen](#), a microbrewery in the outskirts of Madrid offering tours, tastings and hot-dogs & sandwiches

La Buena Cerveza, all things beer in Madrid

My first encounter with beer was many years ago (well, not too many). When I was a child in **Madrid**, I used to go to the **bar** with my dad to watch football and spend the afternoon together. My father, an Englishman with a Spanish family, always said that I should get used to **beer** as soon as possible so I'd appreciate it better. To help me along, he would always pass me his glass and look away so that I could take a few sips, feeling like I was doing something wrong.



A few weeks ago, I was running late to meet up with friends at [Mercado de San Anton](#), when a little sign caught my attention: “*talleres de elaboración de cerveza*” (or in English, **homemade beer workshop**). Once again, as if I were a little boy, the feeling of doing something wrong popped into my head. My friends will have to wait, cause I’m going in!



Once I got through [La Buena Cerveza](#)’s door, I found Nacho across the shop, a **Madrileño** from **Vallecas** (a south-east neighbourhood of Madrid). As we started talking, he kindly offered me a cold *La Cibeles stout*—a **Spanish craft beer** from Madrid. As we drank, he told me he had always dreamt of opening a **beer shop** in the center of **Madrid**. In his dream shop, a customer could find not only 1,000 different kinds of beer , but also a place to taste and experience the deeply

cherished beverage.



At **La Buena Cerveza**, feel free to ask the owners to open up a beer for you from the fridge. Though it's not a bar, you're welcome to buy a beer and drink it there (for tasting purposes, obviously!)



Nacho and Manuel (brothers and co-founders of **La Buena Cerveza**) organize **beer tastings** every two weeks. They cost **15€** and include at least 5 different beers. Here you'll also find the reason why I first came in. For a reasonable price of **85€**, you can see yourself making your own beer in a seven-hour workshop. And if that's not enough, you can even make beer at your own home, and have them store it for you in the right conditions until it's good enough to drink!



If you're interested in going to the tasting but aren't comfortable with your Spanish just yet, get in touch with us and we can help out!

Address: c/ Pelayo 5

Metro: Chueca or Gran Vía

[Facebook](#)

Tlf 910060524





Madrid's best rooftop bars, round 2

If you've just read round one of [Madrid's best rooftop bars](#), hope you're ready for round two! This list includes **4 rooftop bars** from different central neighbourhoods of Madrid. Some more upscale than others, these spectacular roofs are perfect havens during the city's hot months to come.



4. [Gymage](#); on top of a gym

[Gymage](#) looks like it's in Ibiza, yet it's located atop a

normal-looking gym. As you sink into white couches, order from a long list of colorful **cocktails** and feel as though you're on a sandy Mediterranean beach. The first time I went here it was actually pouring rain outside, though the ambience was still fresh and lively. It was quite cozy to be under the glass-covered area while sipping on *mojitos* and *cosmopolitans*, watching the raindrops trickling down the glass.

Address: *c/ Corredera Baja de San Pablo, 2, 2ª*

Metro: *Callao*

[Facebook](#)

[Web](#)



5. [El Hotel de las Letras](#); on top of a hotel

Situated right on the *Gran Vía*, El Hotel de las Letras'

rooftop overlooks all of Madrid's emblematic buildings and provides a much needed escape from the city's busy streets. The hotel is in a beautifully restored building with high ceilings and smart design, and it was one of the first hotels to open its *azotea* to the public, thereby helping start Madrid's rooftop craze. Although prices on drinks are rather high, the views are spectacular, a live DJ spins at night, and the location is simply unbeatable. After a long day of shopping in the city-center, there's nothing better than getting yourself up and away from the hustle and bustle, and having yourself a drink in the sky.

Address: *Calle Gran Vía, 11,*

Metro: *Gran Vía or Sevilla*

[Web](#)

[Facebook](#)



image from elviajeromadrid.com

6. [El Viajero](#); on top of a restaurant & bar

For me, **El Viajero's** quaint rooftop garden stands out for its host neighborhood—**La Latina**—my favorite place to be on Sundays, or any day of the week for that matter. La Latina is one of **Madrid's oldest neighborhoods** and home to some of the city's most traditional architecture. The nightlife here is always upbeat thanks to an abundance of small bars stacked against each other on famous streets such as *La Cava Baja*, and packed into cute plazas such as *Plaza de la Paja*. Situated on

a street corner, **El Viajero** is one of La Latina's most popular restaurant bars, and its rooftop is well-loved. With plants hanging from every corner and views of old balconies and churches, I wouldn't think twice about going here if you find yourself in the area.

Address: Plaza Cebada, 11

Metro: La Latina

[Web](#)

[Facebook](#)



image from: <http://www.room-matehotels.com>

7. [Hotel Oscar](#); on top of a hotel & nightclub

In the heart of Chueca, **Hotel Oscar** has hands down the most **modern, fashionable** and **upscale rooftop bar** on the list. Breathtaking views, white chaise lounges and luxurious

swimming pools make Hotel Oscar's rooftop a **top hit** among Madrid's in crowd, and a hallmark of Madrid's urban nightlife. The **Oscar Hotel** describes itself with adjectives such as cosmopolitan, friendly, nocturnal and modern, and boasts a contemporary style that's reminiscent of the Bauhaus movement. In other words, it's the hottest place to be when the sun goes down.

**the roof opens at the end of April*

Address: Plaza Vázquez de Mella, 12

Metro: Chueca or Gran Vía

[Web](#)

[Facebook](#)

Check out Madrid's best rooftop bars, [round 3!](#)

Also feel free to let us know about your favorite Madrid rooftop bar if we've missed any ☐

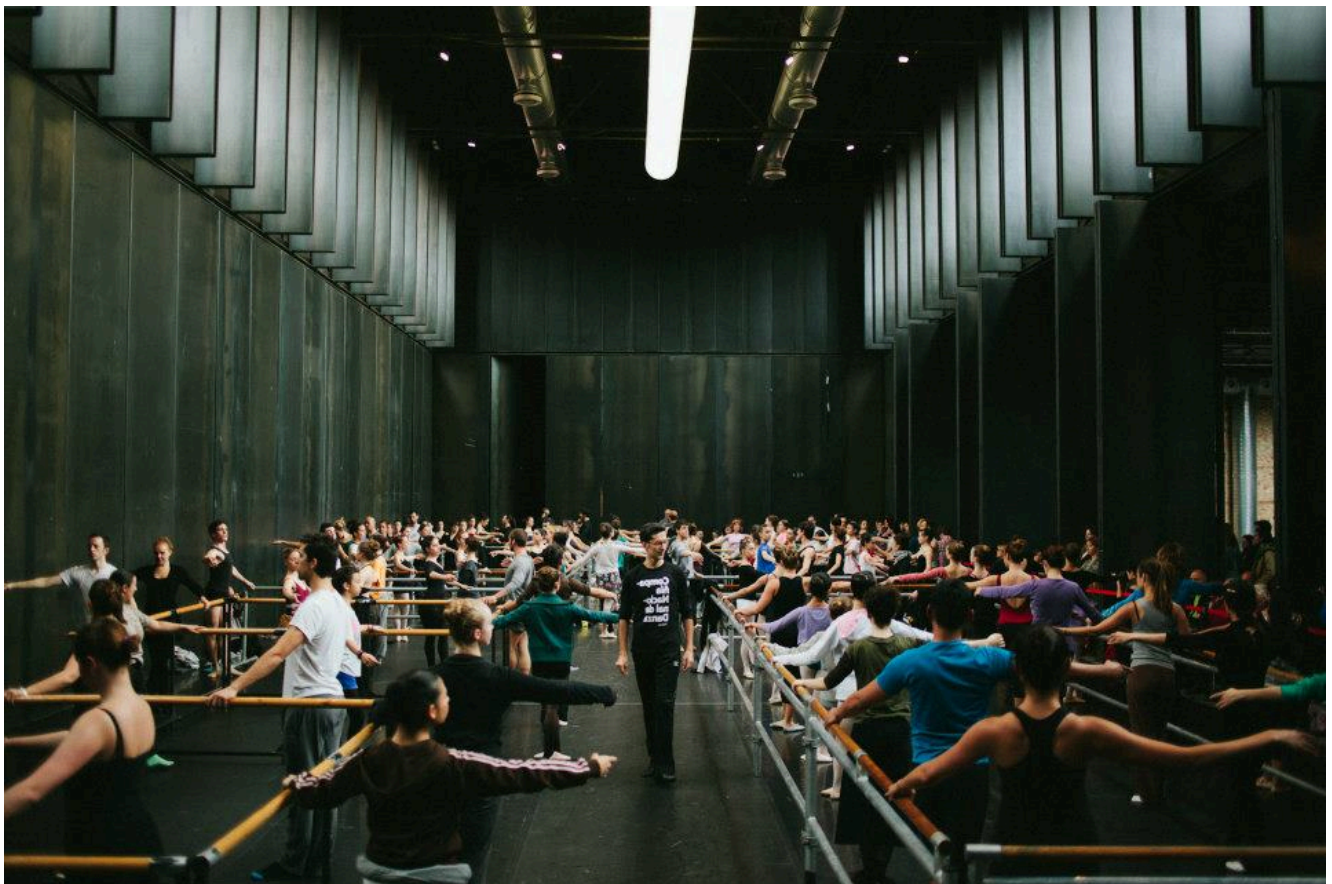
El Matadero, a slaughterhouse turned phenomenal cultural hub

If you're looking for something as impressive as the Prado or the Reina Sofia, but off-the-beaten-path, it's [El Matadero](#).

The perfect place to spend a leisurely afternoon alone or with friends in Madrid, here you can calmly diddle daddle through a maze of **art exhibits** and **designer market stands**. Then, enjoy a *café con leche* or a cold Madrid brew outside. **El Matadero** has it all—from Spain's national dance company performances to international innovation conferences.

What is it?

Just a 10-minute subway ride from Sol, **El Matadero** is a culture/innovation hub and architectural treasure. The **former slaughterhouse** (hence, the name) is now a public-private entity offering book-readings, theater and music performances, photography exhibits and independent cinema on a nightly basis, most of which are **free**.



on día internacional de la danza, image from Matadero's Facebook page

Not to be compared with any other space in the city, **El**

Matadero is an ambitious project and the fruit of a most innovative and modern Madrid. **This cultural center** also provides ongoing activities for families as well as a space for local innovators to develop their projects, all of which you can see while wandering through its enormous labyrinth of warehouses (naves) and open work spaces.



There are six **naves**, each used for a different purpose. For example, the **Nave Español** holds theater and dance performances. The **Cineteca** showcases international and independent film festivals. The **Música Nave** holds concerts and recording studios.



The **old oven** has now been usurped by the café, **La Cantina**, that sells locally produced food and wines, and has the kind of atmosphere that makes you want to stay forever. Plus, it has one of the **best terrazas** (outdoor seating areas) in all of Madrid, in my opinion at least.



When the weather's nice, my husband and I like to go there by bike; it's a breezy 30-minute ride from *Principe Pio* along Madrid's river (*Madrid Río*), which the city has done an amazing job of revamping. The river is now lined with bike and pedestrian paths, unique bridges, playgrounds (for grown-ups too!), street workout equipment, sprawling green zones and sprinkler areas. Plus it's a straight shot to **El Matadero**.



Last summer I took my sister, Amanda, from New York, to **El Matadero** for the whole afternoon. We first slipped into what used to be the slaughterhouse's fridge area, where an odd fire exhibit was being showcased. When we stepped out onto the courtyard, a group of flamenco dancers were *zapateando* (stomping) and smoking in a circle, getting ready to go on stage in the **Nave Español**. Then we parked ourselves at **La Cantina** for a glass of wine and a plate of delicious vegetable dishes made from **Madrid's local gardens**.

Amanda was amazed how all of this was so open to the public, and that it wasn't even packed. She said that if this were to be opened in Brooklyn, lines would be stretching to Queens.

History

El Matadero was built in the 1920s as a pig slaughterhouse, and was turned into a cultural center in 2006. When they renovated the slaughterhouse, the goal was to keep the original columns, the beams, the ovens and exterior structure in tact. For example, the first room you see on the left of the entrance used to be the freezer. Now it's an exhibition space. The dark, sinister feel makes you ponder what really went on in there. The interior was designed to be versatile and sustainable – most of the walls can be rolled away or folded up to make way for projects and events of all scale.

What to do?

Even if you're in Madrid for a few days, don't be intimidated by the amount of things going on. I highly recommend checking out their [activities list](#) (which is in English) or just stopping by to see the architecture and the vibe. As you stroll through the different spaces, you'll stumble upon anything from an indoor garden to a conference on new technology. Activities are open to the public in the afternoon, and you're free to walk around the plaza, find a nook to study in or have a drink at the café anytime.

What's new?

Since October 2013, El Matadero has its own independent market—[El Mercado Central de Diseño](#).



El Matadero's monthly market—[El Mercado Central de Diseño](#)—is one of Madrid's first design markets for entrepreneurs in the worlds of fashion, design and arts & crafts. During the two-day market, various free **music concerts** and **events** are put on as well, making it a **hot spot** to go with friends on the weekend!



Information:

El Matadero

Facebook

Where: Paseo de la Chopera 14 Metro: Legazpi (line 3, yellow)

Hours: Tuesday to Friday from 4pm to 10pm Saturday to Sunday from 11am to 10pm

Telephone: 915 17 73 09

Madrid's Best Rooftop Bars, Round 1

Madrid has **magnificent rooftop bars**, and you'll find them perched atop unexpected places. Here's round one of my favorites. What's more, all of these places are within **walking distance** from one another, so you could turn this list into a **rooftop bar crawl** if you had the whole day to spend atop

buildings, watching the sky change colors. Here's a list of Madrid's best rooftop bar.



Image from Gau&Café's Facebook page

Madrid's Best Rooftop Bars

1. Gau&Café: on top of a university

Considered one of [8 Hidden Gems in Madrid](#) by the Guardian newspaper, this rooftop bar truly deserves **first place** on my list. Tucked away on a side street in **Lavapiés**, Gau&Cafe rests atop one of UNED University's historic campus buildings. As you enter the university and walk up four flights of stairs, you'd never imagine that [Gau&Café](#) would be so chic, inviting and beautiful—you'd never even know it was there. The space is divided into two sections: one for drinks, and one for dinner. In the drink section, you can order a delicious **8€ hamburger**.

If you're looking for a sit-down dinner, do [make a reservation](#) (the [menu](#) features lots of local, seasonal products, namely *zucchini*, *cous cous*, *eggplant* and *hummus dishes*).

[Address:](#) *c/ Tribulete 14, 4th floor*

[Metro:](#) *Lavapiés*

[Web](#)

[Facebook](#)



2. Casa de Granada: on top of a residential building

At home in the sky, this **rooftop bar** holds a special place in my heart as it will always be the first rooftop I ever went to in Madrid. **Casa de Granada** is essentially a regular **Spanish restaurant**, situated on a roof that has outdoor seating and an

enclosed area. Nibble on traditional **Spanish dishes** as you look out on Madrid's short-story buildings, plazas, and terracotta-tiled roofs. You may also catch women hanging clothes out to dry and maybe even listen in on the neighbour's telephone conversation. Although **Casa de Granada** has recently renovated, it's maintained its nonchalant style which is what makes it fun. When it comes to food, you should stick to the **Spanish staples**—*croquetas, huevos rotos, pimientos de padrón, calamares*, you name it.

Address: *c/ del Doctor Cortezo, 17, 6th floor*

Metro: *Tirso de Molina or Sol*

[Facebook](#)

[Web](#)



3. Mercado de San Antón: on top of a gourmet market

This **gourmet market** is the hipper version of its uber-upscale pedestrian competitor, *Mercado de San Miguel*. In other words, **Mercado de San Antón** is infinitely cooler and more enjoyable. First of all, it's in Chueca (enough said). Secondly, it has three floors and therefore much more seating area. And then there's a stunning **rooftop bar**, perfect for people-watching! What's more, the rooftop bar's prices are reasonable; a glass of wine costs the same as at any other bar on street level. So why not pop up to the roof and have your drink there? Sometimes they have free live music too.

Address: C/ Augusto Figueroa 24, 3rd floor

Metro: Chueca

[Facebook](#)



4. Tartan Roof: on top of **Círculo de Bellas Artes** (Fine Arts Building)

The sky is the canvas atop this fine arts institution. Overlooking the *Castellana* and *Plaza de Cibeles*, and perched on top of the exquisite *Circulo de Bellas Artes* building, it's no wonder why [Tartan Roof](#) has the most breathtaking views out of all on this list. For 3€, anyone can go up to the roof to have a look. The fee is waved if you have **dinner reservations** (an absolute must). My friend's earlier post says it all [here](#). This is also a really popular place for cocktails, though slightly expensive, you're paying for the view, not the drink itself. The first time I went to this roof was on ***Día de la Música*** (Music Day). The **Azotea** (rooftop) was participating by holding a free swing and tap dance performance. It was incredible to be up there looking out on Madrid's skyline.

Address: c/ Alcalá 42

Metro: Banco de España or Sevilla

[Web](#)

[Facebook](#)

If you're looking for more, here's [Madrid's best rooftops, Round 2](#) and [Round 3](#)!

And feel free to let us know about your

favorite Madrid rooftop bars!

Aiό: Sardinia, pizza, and bike haven in Malasaña

[Aiό](#) in Sardinian means “let’s go” (or “venga vamos” in Spanish). Most likely, Andrea and Marcelo were thinking of this very expression when they decided to open a restaurant in Madrid three years ago. These two friends have brought their hometown of **Sardinia** with them to **Malasaña**, where they’ve created a magnificent combination of **Italian food** and **true *madrileño* ambiance**. It is basically an extraordinary place.



It was love at first sight when I came here with my friend, Nina, from Austria. We had a **menú del día** for **9,50€** (11.50€ on weekends and holidays) that includes two dishes, a drink and dessert. They also have a **pizza menu** that comes with a salad, large pizza, drink and coffee for **10,50€**; and a Sardinian menu with different regional dishes for **14€**. On the weekends, it's better to make a reservation.

We ordered fresh pasta with fresh tomato and basil; a salad and a burger with caramelized onions and homemade fries. Only if the pictures could tell you how good they tasted.



When I travel outside Spain, I always like to look for local spots, and the best indication of that is always by seeing locals themselves. Similarly, when I'm in Madrid and I go to an Italian restaurant, I like to see Italian patrons—to me that's a sign of authenticity. At **Aiό** , you'll find people from all over the world, yet the clientele's dominant nationality is Italian, by far.



You'll also find a large **biking community** here. Users and lovers can find bikes hanging on the walls. Although they're nice decoration, the real reason they're on display is because they're **for sale**. However, if you're already happy with the bike you own, you can also park it here, as **Aío's downstairs area** is a **free bike drop-off point**.



Malasaña is my favorite neighbourhood to get a drink at after work. Thanks to Aío, the neighbourhood has just gotten even better. On Thursdays at 9pm (officially at 8:30pm), they offer **an all-you-can-eat Italian buffet**, called **Aperaió**. It only costs **4.50€**, including the drink of your choice. Last night, I went with my wife, Daphne, to check out the buffet. The first thing we noticed was that almost everyone was drinking the **Aperol Spritz**, the popular Italian aperitif that combines seltzer, champagne, Aperol, a slice of orange and plenty of ice. The drink is strong and stringent, but a feel-good hit for **summer**.

For this modest price, I thought the food wasn't going to blow my socks off. But I couldn't have been more wrong. We were lucky enough to grab a seat right by the counter. As the waiters brought out dish after dish of mouth-watering Italian

goodness, the patrons swarmed around the food and served themselves heaps of rice, pasta, salad and pizza. Although it was all good, the **pasta** was the star dish; it was creamy mushroom mini-shell pasta that the crowd just couldn't get enough of.



The salad was far from your average *ensalada mixta*, as it came with all types of greens, onions, green bell peppers,

cucumbers, apples, raisins and topped with a deliciously sweet vinaigrette dressing. This is officially the best deal you can find in Madrid on food and drinks.



We barely missed the pizza because it flew off the counter in a matter of seconds (that's why there's no picture, so you'll have to go see for yourself!).



[Facebook](#)

Address: [Calle Corredera Baja de San Pablo 25](#)

Tlfn: 910 09 64 69

Hours: M-F 9.00-1.30 /S-S 10.00-2.00

Breakfast: M-F 9.00-13.00 /S-S 10.00-13.00

Lunch: M-F 13.00-16.00

Aperaió (buffet): Thursdays at 20:30

Kintaro. Oy vey.

Craving to nibble on some fine Asian dishes? Go dine at Kintaro, where you'll find infinitely scrumptious Japanese and Chinese food, and horrendous service.

"This place is like heaven." "Oh my God." "This is the most amazing place I've ever been to in my entire life." "It's like paradise."

That's what we were all saying the first time we went to **Kintaro**, an all-you-can-eat **buffet** of delicious **Japanese and Chinese** food costing **15.80€ per person** (**9€ for lunch** during weekdays). In fact, this article is the fruit of a collaboration between **four friends** (Edison, Kyle, James and Daphne) who regularly dine at **Kintaro** together.



Kintaro has its own peculiar charm. You sit beside a conveyor belt that sends out different types of Asian delights, from **spicy tuna rolls to roasted duck**, all night long. And there's no waiting; the food just keeps coming. It's like diving into a grown-up carousel, where sweet and savoury exotic treats circle round and round you all within arm's reach.





We've developed a special technique when it comes to eating at **Kintaro**: first, pack in as many **sushi rolls**, **plates of beef** and **dumplings** as possible; then, move on to dessert – ice cream and fruit; and then there's round two of the same process, followed by round three if we're really in the zone.



Prior to this recent expedition to **Kintaro**, Edison and James had just helped Kyle move out of his apartment (carrying boxes up- and downstairs for hours definitely builds up an appetite) and they were famished. Thus, an all-night buffet was a godsend.



But for anyone with an appetite, **Kintaro** is close to heaven indeed. When we were university students in **Madrid**, the habitually philosophizing, dreadlock-sporting and hacky sack-playing crowd called this place home – it was the hotspot when the typical gluttonous cravings could no longer be quenched by junkfood. Just imagine.



Now, the only reason you should ever go there is if you love eating **good quality Japanese and Chinese food**, for hours upon hours, because that's all Kintaro has to offer. Although the food options are tantalizing and the atmosphere sufficiently refined, **the service is appalling**. If you're not a champion eater, you're either going to feel guilty about not knowing how to pace yourself, or because you went to a place where the waiters tried to push you out as fast as possible.



During this last visit to **Kintaro**, the service got particularly ugly, as three different waiters decided to take turns asking us if we were done, every minute. Given this is a **buffet**, the waiters' asking us if we were finished a million times was virtually our only contact with them, and it was exasperating. By the end, we felt like a screeching broken record saying "no, we're not done yet," over and over again. To say nothing of one of our fellow diners who at one point wanted to punch a certain waiter that had just gotten asked his fifth consecutive "Are you done?" We'd like to add that this attitude displayed by the waiters is nothing new, though usually they are not as obnoxiously insistent.



Another friend told us a similar story. One time, while she and her friends were evidently still stuffing themselves, the waiter came up to them out of nowhere and planted the bill on the table, catching them completely off guard. The restaurant wasn't closing, so it felt like they were being kicked out. To make matters worse, the waiters came every other minute to see if they'd paid.



After reading this, you may be wondering, why on earth would someone go here if the service is so bad? Precisely because

the food is so exquisite and abundant. So, if you can put up with the bad service and are craving for an unlimited amount of **Asian cuisine**, go check it out!

Kintaro

Address: Calle de Fernández de la Hoz 70

Metro: Gregorio Marañón

Price: 15.80€ for an all-you-can-eat Japanese/Chinese dinner buffet, and 9€ for lunch (the slightly over-priced drinks aren't included in either case)

More Asian restaurants featured on Naked Madrid:

- [Ramen Kagura – Madrid's \(almost\) perfect ramen bar](#)
- [Sumo – This Japanese restaurant's name says it all](#)
- [Tuk Tuk – Asian-inspired street food](#)
- [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](#)