

# 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*.



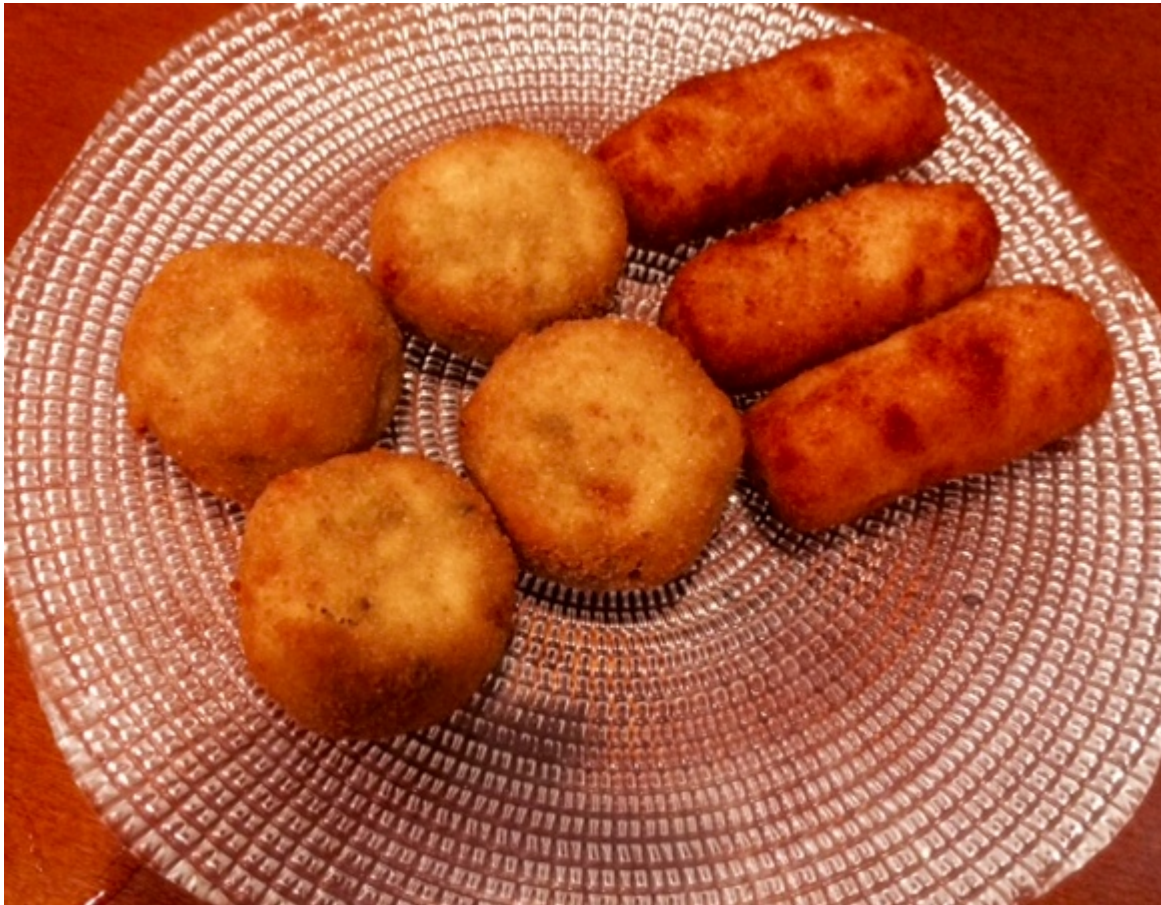
The restaurant's dishes are great for sharing so I recommend ordering a bunch of different plates with friends and tasting as many as possible. It's the best way to try new dishes! The first starter we chose was "***Ensaladilla con atún de Barbate***" because it is a house speciality. The flavour was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

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# 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 **Maiia 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 Pazzi



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



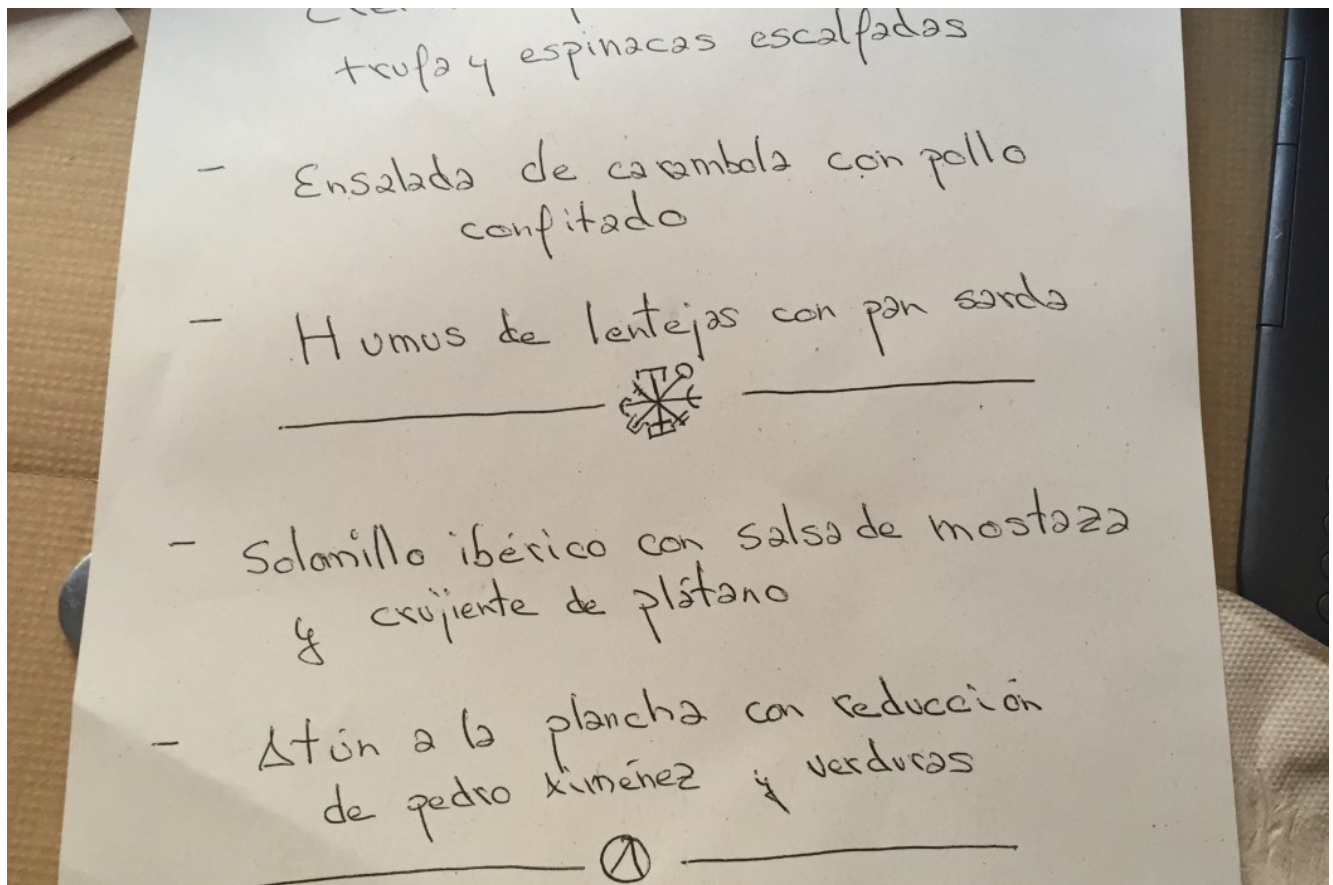


Gabriel crema



Gabriel Menú





Maricastaña





Gabriel dessert



Gabriel dessert





Maricastaña

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## Little Bites of Tapapies 2015

[Tapapies](#), the multicultural tapas route in barrio Lavapies, is my favorite Madrid festivity. The winding streets are even more lively than usual, filled with musical performances and happy crowds of people drinking and eating. **Local businesses within the barrio can thrive** by making themselves approachable to outsiders while simultaneously deconstructing the rampant misconception that Lavapies is unsafe.

From October 15th -25th the participating bars in Lavapies are serving a **botellín** of Estrella Damm and a unique tapa representing the cuisines of various countries & the regions of Spain. The abundance of tapa options in the pamphlet can be overwhelming, making it difficult to decide which locations to



select. **Readers be warned, the portions are quite small and the bars can get incredibly crowded** so it is advised that you navigate this path strategically.

After two nights of field research, **I have compiled a list of noteworthy samples worthy for your barhopping endeavors.** This is an ongoing investigation and any leads from readers would be appreciated!

## **1. #37 La Amparito – C/ Amparo 88**



The **Berenjena Ay! Amparo**, a tapa consisting of mozzarella cheese wrapped in thinly sliced aubergine with a pesto sauce. As the first tapa that I managed to sample, it set the expectations for the bars to follow very high. This cozy bar is one that I would return to under regular circumstances because I enjoyed their selection of swing music.

## **2. #44 La Fantastica de Lavapies C/Embajadores 42**



***Tartar con Helado de Wasabi*** is exactly what it translates to in English, an ambitious combination of little bits of smoked salmon and wasabi ice cream.

### 3. #91 Tribuexete – C/ Tribulete 23



I've written about Tribuexete in a [previous post](#), the location that served the winning tapa during last year's festivities. I applaud their gastronomic sponge-like tapa ***Maite*** this year for its presentation, texture and combination of flavors. The



origin of this tapa is Donostia, San Sebastian. I frequent this establishment and it fuels my longing to visit the Basque Country myself some day.

#### 4. #74 Portomarin- C/Valencia 4 (Next to the Carrefour)



This location's tapa, *Vini-Cola*, was a sizeable portion of bull's tail with bordelaise sauce.

#### 5. #12 Bierzo Alto-C/Sombrerereria, 6



A small cup of shrimp and crab chowder was served at this location.

## Inside Mercado de San Fernando

The noteworthy samples below can be found at the unnumbered locations in [Mercado San Fernando](#), also written about in a [previous post](#). The Mercado is an excellent location to enjoy [Tapapies](#) due to the numerous stalls serving tapas within close proximity.

### 6. Exargia



# Exargia



*Bekri Meze*, representing Greek cuisine, consisted of little bits of pork loin with rice, feta cheese and a white wine tomato sauce.

## 7. El Saja



*Agasaja* – two small crackers with **homemade jams** & Picón Bejes-Tresviso, a blue cheese typical of Cantabria.

## 8. Washoku



*Cerviche Nikkei* – the Japanese stall in the Mercado served a Ceviche of salmon & whitefish.

## Which Tapapiés tapa is your favorite?

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## La Jefa Home Bar, a Chic Restaurant near Recoletos

Located near Paseo de Recoletos and Retiro, [La Jefa](#) is a restaurant that makes you feel at home. With a chic and Colonial-style décor, La Jefa serves Mediterranean and fusion cuisine, with a kitchen that opens all day long, offering breakfast, lunch, snacks and dinner menus.





Photo from [La Jefa FB page](#)

On my most recent visit to [La Jefa](#), my friend and I found it difficult to order from **all the delicious options** we had to choose from! For starters, we ordered “**Papitas canarias con ajo cristal**” (Canarian-style potatoes with garlic) “**huevos rotos la jefa**” (La Jefa-style eggs), and “**gambones wanton**” (wonton prawns).









For the main course, I chose “**Solomillo de ternera**” (**veal tenderloin**) and it tasted absolutely amazing! It had a mix of different flavors, enhanced with pepper and a special sauce; plus the meat was cooked to perfection.





My friend chose **“pez mantequilla con tabulé”** (butter fish with **tabbouleh**) with an extraordinary adobo spice, mixed with garlic quinoa tabbouleh. It was so soft that it melted in my mouth.



As far as I'm concerned, wine is absolutely essential for any dinner or lunch. At La Jefa, we decided to enjoy our meal with **a special wine label, named "Juan Gil"**. We made a great choice; it was the perfect compliment to our meal.

All in all, I highly recommend this restaurant for a wonderful meal at a good price, no less. The ambience, food and neighborhood make it a great choice for any occasion!

## Info

- [Web](#) & [Facebook](#)
- Address: Calle de Recoletos 14. Madrid
- Phone: +34 916 217 674
- Reservations advised.



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# Beauty Series: Madrid's Best Nail Salons, Part 2

As promised, here's part 2 of our beauty series: **Madrid's best nail salons**, the post that many of our readers have been waiting for! Enjoy your mini-pedis, ladies and gentlemen! (see part 1 [here](#))

## 1. Lima Creative Nails



Located in Chueca, this nail salon has been a true discovery for many reasons. What my friends and I liked the most about **Lima Creative Nails** is that their services are very affordable and **they even provide special treatments for men**, because, come on, who said that mani-pedis were just for women?

- Here's the [website](#) so you can see the full list price
- **Where: Calle Pelayo, 68. Tf: 912793351**

## 2. [Nails USA](#)

I went here with a friend to treat ourselves to a fantastic manicure and pedicure, and we loved it. The women working at Nails USA were super fast and professional. They also use very good products and the mani-pedi was very well priced.

- *Manicure: €5 Express, €8 normal. €12 permanent; Up to €20 for a specific treatment.*
- *Pedicure: €7 to €15 Express full.*
- [Web](#) & address: *Where: Calle Hortaleza 28*

## 3. Violeta Nails

Situated on Atocha street, Violeta Nails (whose web I can't seem to find) offers a very good mani-pedi with good-quality products like OPI and MASGLO; the store also sells a wide range of products so you can give yourself a manicure at home.

- *Prices: Mani-pedi, €20. Manicure €7 to €15. Pedicure, €15 to €23.*
- **Where: Atocha, 98, tf:91 128 56 64**

## 4. Dama Nails

I stumbled upon **Dama Nails** while running errands around my **neighborhood (near metros Conde de Casal, Melendez Pelayo and Pacifico)** and fell in love with it. You can find all the colors under the sun and **they only use the top brands: Essie, Masglo and Opi**. The prices are great and you can usually find promotional deals for manicures and pedicures. For example, I got a 3-pack of manicures and pedicures for €30 euros; and that day I also bought several Masglo colors. I recommend making an appointment.



- [Web](#)
- **Where: Calle de Valderribas, 27, tf: 91 232 23 32**

## 5. Nails Princess



Nails princess is a beautiful nail salon located on Calle Princesa. The service they provide is complete and very professional. Prices are also very competitive: From €11.90 for an express manicure to €16.90 for a spa manicure. Pedicure prices range from €11.90 to €24.90 for a spa pedicure.

- [Web](#)
- **Where: Calle de la Princesa, 25**

## 6. Nails Plus

Situated very close to the Fnac store in Callao, Nails Plus is a small but cozy place. I went there for a quick manicure on the go and I have to say it was a great decision. I got a very clean and complete manicure, with Opi and Masglo of course.

- Prices: Manicure, €7 to €15; Pedicure, €15 to €35.
- **Where: Mesoneros Romanos 10, tf: 915048433**

Remember to also check out [Part 1 of the beauty series: Madrid's Best Nail Salons](#)

And if you're looking for a good haircut in Madrid, you may also like: [Where to get your mop chopped in Madrid, the minefield of avoiding a mullet](#)

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## Madrid's Top Shopping Malls

Believe it or not, Madrid has some pretty fantastic shopping malls, with giant cinemas, mini-golf courses and even indoor ski slopes. And Ikea. If it's raining out (or simply too hot to stay outside), don't hesitate to check out one of our favourite shopping centres!

### 1. [Centro Comercial Príncipe Pío](#)





Principe Pio is one of my favorite malls in Madrid because it's located right in the city center. I love it because you can spend the whole day here, shopping, eating and ending the day with a good movie. Among the many shops you can find here are Zara, Massimo Dutti, Mango, Oysho, Pull & Bear, Zara Home, etc. Restaurants: Vips, Burger King, MacDonal'd's, Wok Wok, etc

### ***Opening hours***

- *Monday to Saturday: From 10 to 22:00*
- *Sunday: 11 to 22:00*

### ***How to get there***

- *Metro lines: 6, 10 or "ramal" (from Opera), Línea 6 – Circular*
- *Cercanías lines: C1, C7, C10*
- *Bus lines: 25, 39, 41, 46, 75, 138, Circular 1, Circular*

## 2. La Gavia



La Gavia is one of the greatest shopping centres in Spain and even in Europe, where you can find everything you want under the sun. Some of the most popular stores are IKEA, Primark, Zara, Massimo Dutti, FNAC, etc.

### ***How to get there?***

- ***Bus lines:*** 142 and 145
- ***Metro line:*** Las suertes

### ***OPENING HOURS***

- **SHOPS:** \*Monday to Sunday from 10:00 to 22:00 hours \* On Sundays and holidays from February to November the center opens at 11:00
- **RESTAURANTS:** Sunday through Thursday from 10:00 to 01:00 hours. Fridays, Saturdays and on public holidays from



10:00 to 03:00

- **IKEA:** Monday to Sunday from 10:00 to 22:00 hours. The restaurant is open from 09:30 to 21:30

### 3. [La Vaguada](#)



La Vaguada is a large shopping mall located in Barrio del Pilar. It's big enough to offer several shops and restaurants, but small enough so you won't get lost and you can spend a quiet afternoon.

#### ***How to get there?***

- **Bus lines:** 42 , 49 , 67,83 , 124, 126 , 127, 128 , 132, 133 , 134, 135, 137 , 147 , N18 , N19
- **Metro lines:** 9 (Barrio del Pilar Herrera Oria) & 7 ( Peñagrande )

#### ***OPENING HOURS***

- **Shopping area:** Monday through Saturday: 10:00 h to 22:00h; Sundays and holidays: 11:00 h to 21:00 h
- **Dining and entertainment area:** Monday through Thursday:

10:00 h to 01:00 h; Friday and Saturday: 10:00 to 02:00 h Sunday: 10:00 h to 01:00 h

## 4. [Madrid Xanadú](#)



Xanadu is one of the best malls I have ever visited. They have everything you want, **even a ski slope**. In addition to clothing stores and restaurants, here you'll find tons of fun activities like bowling, mini golf, a ski slope, and much more!

### ***OPENING HOURS***

- Shops: Monday through Sunday from 10 to 22h
- *Entertainment and dining area*: From Sunday to Thursday from 10 to 01h Fridays and Saturdays from 12 to 03h

### ***How to get there?***



- Bus: From Príncipe Pío: 528, 534, 539, 541, 545, 546, 547 y 548

## 5. Centro Comercial Plaza Norte 2



Another huge mall located outside the center, Plaza Norte has tons of shops, restaurants, cinemas, you name it.

### ***Opening hours***

- Shopping area: Monday through Sunday from 10 to 22h
- Entertainment and dining area: Sunday through Thursday from 10 to 01:30h; Fridays and Saturdays from 12 to 03h

### ***How to get there***

- Buses: 171 and 156 (from Plaza de Castilla)
- Nearest metro: Reyes Católicos (Line 10)

## 6. Centro Comercial Plenilúnio



Plenilúnio is also situated in the outskirts, it has more than 180 shops, in addition to numerous restaurants, as many cinemas.

### ***Opening hours***

- Shops: Monday to Saturday, from 10 to 22h; on Sundays and public holidays from 12 to 21h
- Restaurants: Sunday to Thursday from 10 to 01 h; on Fridays and Saturdays from 12 to 03h

### ***How to get there***

- Bus: From Avenida de America: 221, 222, 223, 224, 224A, 226, 227, 228, 229, 281, 282, 283 and 284 from Ciudad Lineal: EMT no. 77



## 7. Centro Comercial Parquesur



In addition to the usual, here you'll find an **Apple store** outside the city centre.

### ***OPENING HOURS***

- Monday to sunday From 10 to 22:00h
- Restaurants: Friday and Saturday From 10 to 2. Sunday from 10 to 1.

### ***How to get there?***

- By bus: 432,481,483,485,488,497
- Nearest metro: Line 12. El Carrascal

## 8. Islazul

### ***OPENING HOURS***

- Commercial area: Monday through Sunday from 10 to 22h

- Entertainment and dining area: Sunday to Thursday from 10 to 01h; Fridays and Saturdays from 12 to 03h

***How to get there:***

- By Bus: 35 and 118. 5 minutes from the shopping center: 108, 155, 480, 484 and 485
- Nearest metro: Line 11: La peseta, San Francisco and Carabanchel Alto Stations.

Pictures: [Hola](#), [Un Buen día](#), [El país](#), flickr, [AbsoluteMadrid](#), [Dolce City](#), [Urbanity](#)