

# 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 Martinez) 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 Manzana 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

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# Abrásame, delicious Caribbean food in Malasaña

Situated just off Calle Pez, [Abrásame](#) is a fantastic restaurant specializing in traditional Caribbean and Latin American cuisine such as grilled chicken, arepas and tostones, at great prices.

I went with James on a Friday night and we were quickly greeted by Carmen, one of the owners, who guided us through the menu. Their specialty is **pollo a la brasa (charcoal-grilled chicken)**, made with love and marinated in a secret sauce (she did let out there's ginger in it).



We also couldn't resist ordering the ribs marinated in orange and honey, so we shared half portions of each. Both were

packed with flavor, incredibly tender and not too greasy at all, something I much appreciate.



Their **arepas** are also musts according to Carmen. I had the delicious **reina** with chicken and avocado, and James ordered the **carne mechada** which was truly unbelievable (€4.40 each). They came with two homemade sauces: **Abrásame Piri Piri** (spicy) and **Guasacaca** (mojo verde), a traditional Venezuelan sauce made with avocado and parsley that I loved and slathered over everything. I'll be dreaming about these till I go back for more.





To top it off, we heeded Carmen's advice once again and ordered the **quesillo**, which to my surprise has no cheese in it! It's similar to flan but oh so much better. It was seriously to die for – if you're going to share it, a battle will surely go down to get the last bite.



After wiping our plates clean and finishing off our beers, we got the chance to chat with both the owners, Carmen (from Extremadura) and Ronald (from Venezuela). Both have called Madrid home for over 15 years, having lived in Malasaña since they first arrived. They decided to open Abrásame six months ago because they noticed Madrid lacked authentic and well-made ***pollo a la brasa***.

At first they were going to open a take-away place but because preparing this dish requires a big grill with a large ventilation system, they ended up creating a full-on restaurant that seats around 35 people. The space is very welcoming and well-designed. They also have a comfy couch you can wait on if you decide to order to go. One of their main sources of business is takeaway and home delivery.

So, folks, with such delicious food at [prices](#) this good, I



wouldn't think twice about getting your home-cooked Caribbean-Latin American flavor fix here!

## Info

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

**Address:** Andrés Borrego, 16, Malasaña.

**Metro:** Noviciado