

# Yatai Market: Asian Street Food in the City Center

Move over San Miguel and San Antón—there's a new kind of market in town.

Let the buzzing neon signs and colorful lights lure you in to the latest addition to Madrid's foodie scene, the new mecca of an increasingly trendy culinary genre: Asian street food.

Located just off Plaza de Tirso de Molina, Cortezo Yatai Market unites several different vendors under one roof, letting diners sample all the greatest hits of East Asian *comida callejera*. It preserves the essence of the street food experience, with an atmosphere that's both casual and chaotic, laidback and lively. Its creative concept combines the shareable dishes, miniature portions, and social atmosphere of Spanish tapas culture with the **flavorful flair of Asian fusion cuisine**.



Various vendors are arranged around the perimeter of a large room, with high top tables and stools in the center. There's a bar in the back offering beer, wine, and cocktails—but if you want something a little more exotic, try a can of tamarind soda or coconut water.



Once you've got a drink in your hand, take a few minutes to wander around and explore your options (there are plenty). At HOTBAO you can take your pick from a variety of stuffed bao buns and several kinds of dimsum.



Right next door, Funky Chen offers pad Thai, noodles, and rice topped with everything from veggies to duck to soft-shell crab.

On the other side of the room, colorful curries tempt customers to the counter of Asia Cañi. Don't forget to try one of their rolls, with creative fillings like *ceviche de chicharrones* and *cocido madrileño* (yes, you read that right).





To the right of Asia Cañi you'll find Le Japonais, offering sushi, nigiri, maki, and poke bowls. To the left, there's Ramen Suk, with steaming noodles that are a far cry from the powdered soup you might be picturing.

Before you make any decisions, don't forget to check out Smok Mok, tucked away in the market's smaller and quieter back room. It may be set apart from the main area, but with everything from vegan options to smoked Japanese BBQ meatballs—and the only dessert on offer at the market—you definitely don't want to miss it.



The best thing about Yatai Market? **It's got something for everyone.** Whether you're looking for a hearty bowl of curry to warm the soul or you want to sample several smaller dishes, you can design your dinner (or lunch) experience to match your mood.



Pad Thai from Funky Chen

Not to mention the fact that prices are more than reasonable: you can get a roll or dimsum for as little as €1 or a bao for €4. Larger dishes range from €6 to €14. Asia Cañi even offers combo meals that include 2 rolls, curry, rice, and a drink for just €9.





## Veggie fried rice

If you're in the mood for something different than the same old neighborhood bar or quiet café, this is the place for you. With the spirit of a classic Madrid market, the hipster vibes of a Malasaña pop-up, and the exotic flavors of a faraway continent, Yatai Market should be at the top of your list.

## Info

- [Facebook](#) & [Instagram](#)
  - **Address:** Calle Doctor Cortezo, 10
  - **Metro:** Tirso de Molina and Sol
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# Verbena Bar Review

Madrid (and more specifically) Malasaña is choc-a-bloc with cute looking bars, so much so that it's often nigh on impossible, to pick from the myriad of options. However, should you find yourself Saturday strolling around the vintage shops that pepper Calle Velarde, Verbena is the perfect choice. Not a case of style over substance, Verbena is the perfect mid-shopping pit stop, as well as the ideal place for tapas time.



Like similar bars in the area, its decor is pleasing to the eye, as is its proximity to the perennially popular Plaza Dos De Mayo. It offers more than your simple caña/vino combo; I was particularly impressed with its **gin selection**, which could rival a far swankier locale. I plumped for a Nordes (which

hails from Galicia in the north of Spain) – it came expertly served in a Copa de Balon and was quite the snip at 8 euros – I've spent obscene amounts on a G&T so this felt relatively bargainous.



My fellow bar hoppers enjoyed a crisp **Albariño** and an **Estrella Damn** – I was assured that they were both suitably pleasing to the palate and purse (an entire round came to less than a sarnie would in a city such as London or Paris).





The staff were friendly and knowledgeable ( particularly when questioned about their own gin faves). Furthermore, Verbena boasts a simple menu that offers all the classics that you'd come to expect from Madrid – tortilla de patata, croquetas, complete breakfasts and the like.





Verbena is the equivalent of a trusty pair of jeans – a comfy option that requires minimal effort. Smack bang in the city centre, it'd be a crime to walk on by.

**3.5 stars out of 5**

## Info

**Address:** Calle Velarde, 24

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# Bar Tomate – modest minimalism at its best

Eight years ago I took the plunge and upped sticks to move to Madrid (or Madders as I now affectionately refer to it). The city was in the midst of a financial crisis so bleak, that people went out for a solitary caña rather than cañas – or so it seemed and so I was told.

Fast forward to 2017 and the city feels as though it's booming once again. Not a week passes by without a new opening, a Mercado of some sort throwing back its doors and the now oh-so-popular weekly After Brunch events.

So in such a crowded marketplace how do you stand out? Well, having the kudos of being part of the Grupo Tragaluz alumni doesn't hurt, which is why Bar Tomate has proven to be one of my fail-safe favourites over the years.





Located in the increasingly well-heeled and chic neighbourhood of Chamberí, which coincidentally is one of my favourite Madrid *barrios*, Bar Tomate ticks all the boxes offering breakfast, lunch, dinner \*a rare find in a city where *siesta* culture can result in a complete shutdown during certain hours – never ideal if you're prone to getting hangry!

The vibe is rustic and Mediterranean with the emphasis on simple, fresh ingredients and classics cooked well.



I went along for dinner on a Friday night and chowed down like a Queen – decisive isn't my strong point so what was sampled read like an A-Z of deliciousness; ranging from breaded asparagus, chicken tacos, jalapeño spiced shrimp and a burrata the size of my head because, quite frankly, what meal isn't improved with the addition of cheese! This was naturally all chased down with an array of cocktails that made for an interesting walk home.

If simplicity is your thing I can't recommend Bar Tomate



enough. From the minimalist décor to the unfussiness and ease of the service, Bar Tomate's strongpoint comes in its lack of pretentiousness when in reality, it has everything to shout about.

Ditch the flats for an evening, as when the DJ appears (as he does on both a Friday and Saturday night) you're gonna want to get your groove on. Guys, I'll leave that up to you.

*All photos from Bar Tomate*

## Bar Tomate

- [Facebook](#) & [Instagram](#)
- **Address:** Fernando El Santo, 26
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- **Metro:** Colon

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## Museo Cerralbo, an art lover's dream house

If you're looking to explore [Madrid's museum scene](#) beyond the famous Prado and Reina Sofia, I recommend starting with [Los Cinco Museos](#), five former mansions that are all perfectly restored and house outstanding art collections: Cerralbo, Lázaro Galdiano, Artes Decorativas, Sorolla and Romanticismo.

These five museums take you on a journey to a different era,

allowing you to see and feel what life might have been like when they were occupied. While each one is worth visiting, [Museo Cerralbo](#) is my personal favorite. I've been here twice – first on my own and then on a [guided tour](#) – and both times I was blown away by the museum's special charm.



Tucked away on a side street near Plaza de España and Templo de Debod, this museum is one of the former residences of the



Marquis of Cerralbo, who lived here with his family in the 19th century. Today, everything remains exactly in tact, from the furniture and art pieces to the wall colors and lighting.



As you walk through its many rooms and corridors, let your imagination run wild, picturing what life was like when this



house was actually a home.





The Marquis was a well known archeologist and passionate art lover. He amassed a collection of art, furniture and objects from Spain and around the world that you can see in every nook and cranny. You'll see beautiful paintings, mirrors, chandeliers and clocks dispersed throughout, and so much more.



The house has two floors. The first floor was where the family actually lived their normal lives, while the second floor is



where you'll find the extravagant ballroom and dining room, for example, that were meant to be shown off to guests.



Each particular room had a different purpose and decor, acting as a unique exhibition space. Here are a few examples.

## The armor collection

After going up the gorgeous stairway (the house was actually designed to accommodate for a unique wooden banister), guests would step into the hallway displaying the Marquis's armor collection. This is my favorite exhibit.













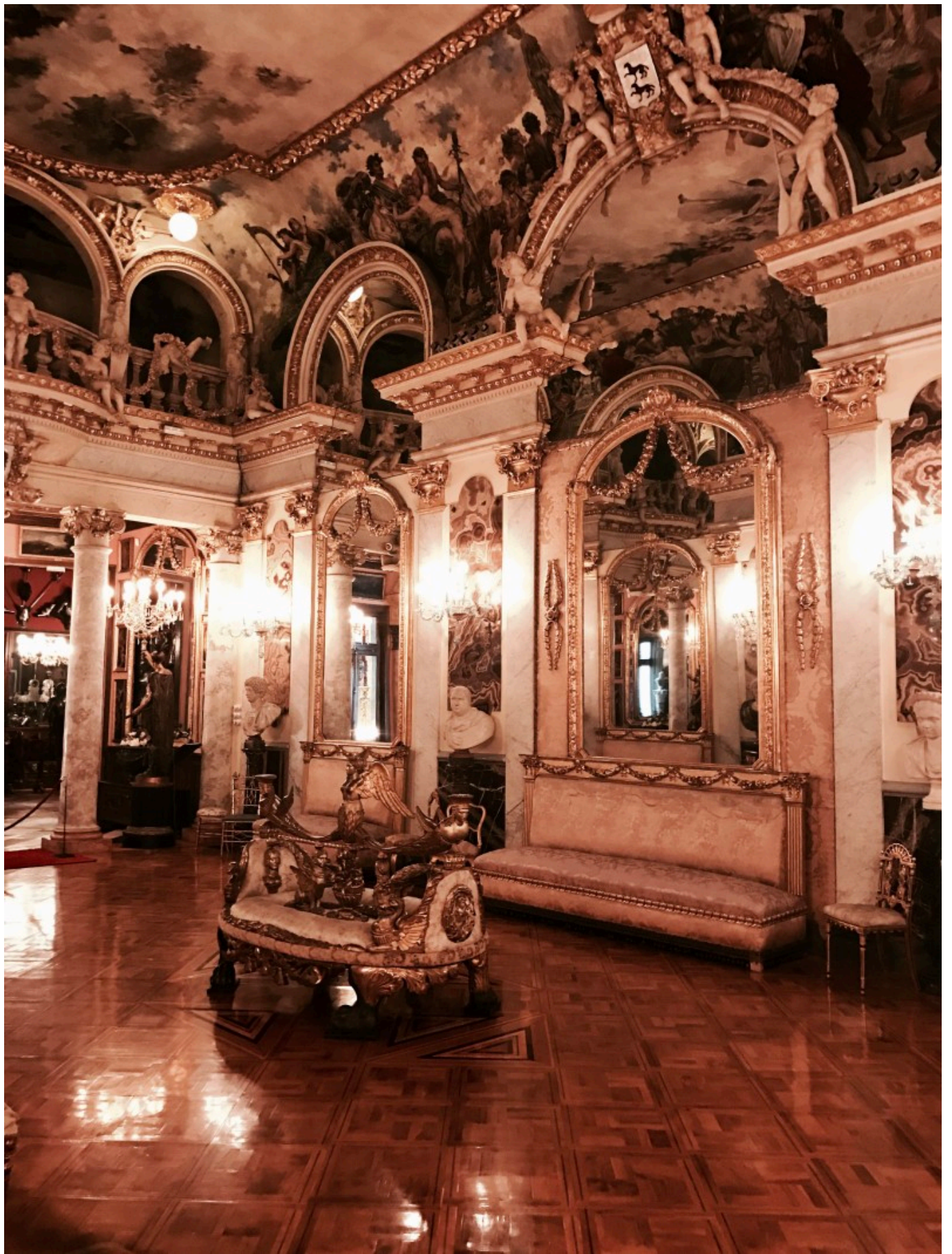




## The ballroom

To the right of the armor collection you'll find the stunning ballroom. I would certainly like to dance here one day...





As you can see, the Marquis was particularly fond of playing with lighting and mirrors to add as much depth to each room as



possible. And not an inch of the house was left unadorned.





## The library

The library features British-style decor and houses an impressive collection of books in several different languages, some dating back as far as the 15th century. Here you'll also find one of the largest coin collections in Spain.

















## **The billiard room**

Right off the dining room you'll find the billiard room. In that time, women weren't expected to join in on the game, so there was a seating area designed just for them to watch as the men played.











## **Snapshots of more rooms and objects**

There are so many little rooms and corridors to check out, each one providing a window into another era and giving your eyes plenty to marvel at. I don't want to give away too much, so here are just a few more images to give you a glimpse of the Cerralbo Museum's collection. But please don't pass up the chance to see it in person!























Photography by Jose Luis Magaña from @asecond.art

# Info

- [Website](#), [Facebook](#) & [Instagram](#)
- I highly recommend [booking a guided tour](#) in English, Spanish or French
- **Address:** Calle Ventura Rodríguez, 17
- **Hours:** Tues–Sat 9:30am-3pm; Thursday also from 5-8pm; Sundays and holidays from 10am-3pm
- **Metro:** Plaza de España
- **Los Cinco Museos** pass: if you want to visit all five of these former mansions turned museums, you can purchase a €12 pass called [Los Cinco Museos](#) at any of their ticket offices. The pass gives you unlimited access to all five museums for 10 days, and after that you can enter on Saturdays with a plus one for the rest of the year.

## You may also like:

- [Madrid's obvious and not-so-obvious museums \(and how to get in for free!\)](#)
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# Buns & Bones: mouthwatering baos & Asian fusion near Malasaña

If you're not yet hip to the 'bao' trend that's winning the hearts of foodies everywhere, we'll give you the scoop: a bao is a super-soft steamed bun with various fillings ranging from meat to veggies. If Tom Haverford were to describe it, he'd likely call it a mouth pillow. Sometimes they're sealed at the top like a dumpling, sometimes they're flattened out and



served like a thick taco, but one thing remains the same: **they are always fire.**



Pictured: three baos, the vegan (eggplant, hummus, walnuts, & sundried tomato), the veggie (tofu tempura with pisto), & the Tonkatsu (Iberian pork, coleslaw, & tonkatsu sauce).

Restaurants in Madrid are quickly jumping on the bandwagon ('baowagon,' if you will), but one stands out for its prices, location, decor, varied menu, and incredible flavors: [Buns & Bones](#), a streetfood oasis on near Plaza España and Gran Vía.



This place has much more than baos, though. **Their menu is broken down into three sections:** 'buns' (baos), 'bones' (meat and fish dishes), and 'ni buns ni bones' (other options), which includes alluring and modern Asian dishes such as yellowtail sashimi with ponzu sauce and jalapeño, mint hanoi spring rolls, charcoal-grilled octopus, or the farmer's market vegetable tempura.

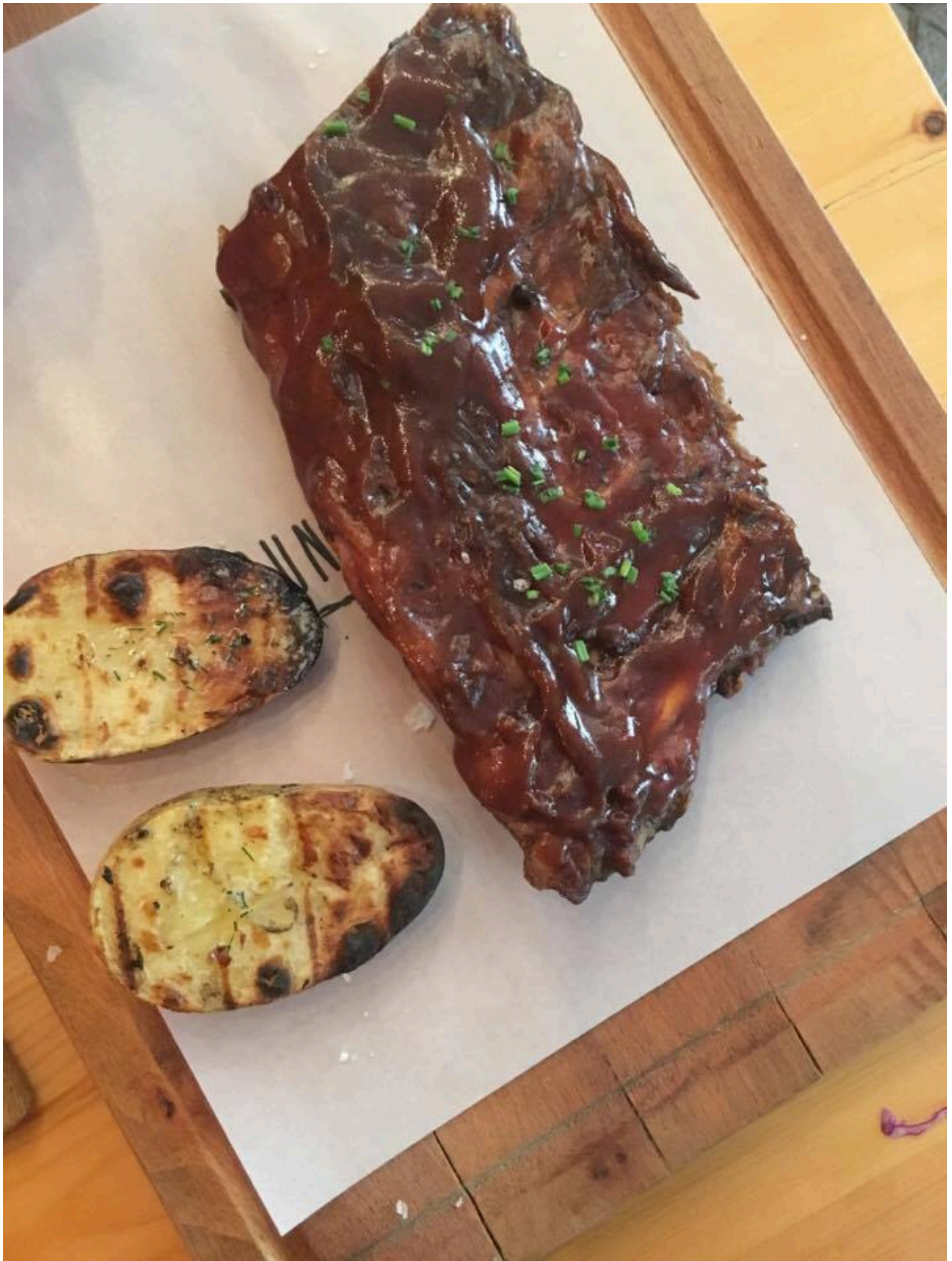




We started with some delicious edamame and veggie tempura (both vegetarian options).

As you can see, **there's something for everyone here:** the vegans and the meat lovers, the healthy and the indulgent, the daring and the traditional...





Go starving if you're planning on ordering the BBQ spareribs. They are bigger than my face.





‘Poke,’ another foodie trend sweeping the nation, is a Hawaiian salmon and veggie rice dish with chili threads. Healthy and bursting with flavor.

If you somehow have room for dessert, they have some unique options—we tried the **green tea panna cotta with chocolate chips**, and it was delightfully light and not overly sugary.



Buns & Bones is open for lunch and dinner (except on Mondays) and has two other locations: in the Antón Martín market and in Chamberí. All have a super laidback atmosphere and are open late, inviting you to digest over a Corona while you admire the quirky decor (one wall reads 'reserved for Banksy').







## Info:

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