Live In Theater's "The Lombardi Case" comes to Madrid from NYC!

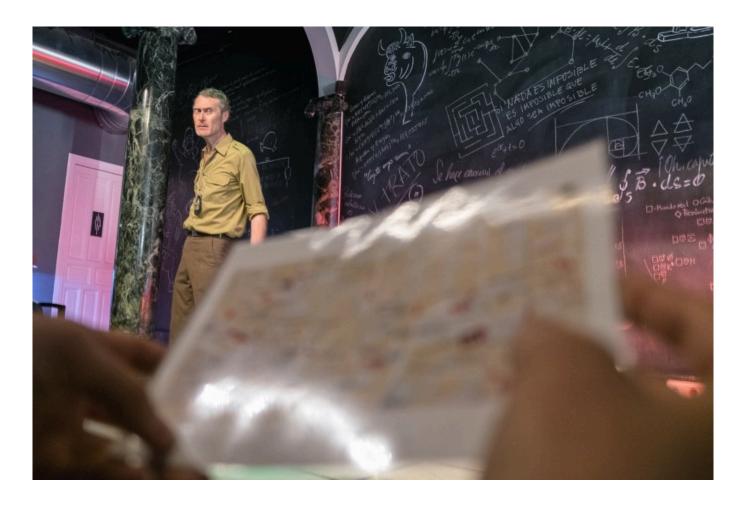
It's not everyday that you get to help solve a murder case, interview a drag queen, or be transported to another era. But that's what you're in for with the interactive show *The Lombardi Case*, brought to us by the NY-based **Live in Theater** group. I had the chance to go the premiere in May and here's what it was like.



When I stepped into the theater, I was first greeted by a cop with a Brooklyn accent, played by a Scotsman; and then grabbed a seat among the 60-person international audience. We got split into small teams and an officer presented us with the case details in effortless Spanglish.



It's suddenly the early 1980's and we're in the midst of Madrid's sex- and drug-ridden *La Movida* movement. The daughter of the US ambassador has just been murdered. And it's on us to find out who did it.



Readily equipped with clues, a map and a list of suspects — from a doorman to a junky — we headed out onto the streets to conduct our interviews at nearby locations like a jazz bar, public plaza and street corner; and then came back and tried to solve the case with our findings.



The 7-member bilingual cast relied heavily on improv to communicate with us as we interrogated them, and they impressively stayed in character the whole time.



Although none of us ended up solving the tricky case, it was a really fun and unique experience, with lots of laughter and participation between the actors and audience. I loved being able to play an active role in the show, get out there on the street, interact with new team members and in Spanglish, no less. All in all, it's a guaranteed great time and as a benefit you'll get to learn about the history of Madrid.



Since the debut, Live in Theater has put on two more productions of the The Lombardi Case in the heart of Malasaña at La Industrial. While the format is identical to the NYC show, the storyline has been adapted to Madrid's history. For example, the original takes place in 1975 which works in a time of drugs, disco and gentrification in NYC, while the Madrid show takes place in the early '80s during the time of La Movida, the experimental movement that broke out after the fall of the Franco regime. This is especially pertinent as audience members get to actually interview suspects in the neighborhood that was the epicenter of the movement, Malasaña. Another key difference is that here, the show is put on in Spanish and English.



The Lombardi Case has been brought to Madrid by three partners: Carlo D'Amore, the founder (and guru) of the NYC-based theater group, Live in Theater; Leslie Freschet, who's been living in Madrid for 25 years; and Benjamin Nathan-Serio, who's been an active member of Barcelona and Madrid's English-speaking theater circuit for nearly a decade. He's also one of the Madrid organizers and co-founders of Mad Improv.

A few weeks ago I had the chance to sit down with Ben and talk about the *Lombardi Case* and what makes interactive theater so special. He said:

The show offers a truly unique experience for the audience because interactive is empowering. It's a real niche for actual human, genuine interaction. There's something magical about this show. It's not just conversation in a bar or speed dating, or meet-ups; it's super empowering because you become a cop. You have a mission. You become a detective. There's a murder, and you need to solve it! And there's a time limit... urgency.

See a show!

Stay tuned for upcoming productions by following their Facebook page or put in a request by emailing them at liveintheaterproduction@gmail.com.

You can also book them for private events such as company team-building exercises. The show has a very versatile format — you can hire them to go into your apartment as long as it has 2 rooms, with 3 actors playing 6 characters; and it can also be presented to up to 200 people.

And if you feel like getting more involved in Madrid's interactive theater scene, definitely check out <u>Mad</u> <u>Improv</u> which holds free improv workshops on Sundays and monthly performances.

Killer Cocktails at NH Collection Madrid Eurobuilding

I haven't always been able to call Malasaña home. In fact, since decamping to Madrid almost eight years ago, there have been a plethora of places that I have indeed called 'home', if only for a short time. There was the awful place on Calle Barco (complete with a landlord who just used to rock up unannounced and sit in his dressing gown on the sofa, true story). There was the hovel in Iglesia where running water was frequently considered a luxury. There was even a place near Moncloa where mould featured heavily as part of the interior design.

However, in the midst of all of this, I found a lovely little place to call mine near Cuzco. Since migrating south to Malasaña and having become a fully fledged member of the barrio, I rarely find myself back up north as it were, but given that it's August and the city feels like your own private playground (due to the lack of folk in the sweltering oven that is Madrid), I decided to spread my wings, as it were and make a pilgrimage to my old hood.



The reason for making it to the **Eurobuilding Hotel** was that I'd heard whisperings about their killer cocktails. Having just got back from three weeks in Vietnam, where drinking beer felt like a national past time, I figured my bikini bod (or current lack thereof) would thank me for laying off the hops. We're also not talking any old cocktails here either; the menu (which changes annually) was created by cocktail maestro, **Diego Cabrera**.



So I went hopeful that the tipples would trump the kind of ropey offerings served up during a happy hour in your bog standard beach bar. Given the heat and the thirst that I'd worked up thanks to the mercury melting temps, I sampled three delights (as well as a sneaky bit of tapas to ensure that I could remember the journey home — tempura prawns and a veal-stuffed potato, both equally delish and devoured within seconds). Whilst they offer all the classics, the specially curated menu is unique to say the least. Pairings of flavours are quirky and presentation is paramount. Being a huge fan of

Pisco (sadly at the moment it's the closest I'll get to Peru), I tried a **Sherbert Shurb Punch**. The recipe for which was to be found niftily on the back of my coaster, a nice touch.



The outdoor terrace was also the perfect spot to people watch and watch we did as the Real Madrid team bus sailed by en route to the nearby **Bernabeu**. So if you'd struggle to sell the place to your man friend there's definitely something for the boys on offer; its close proximity to the stadium makes it the ideal place to enjoy a celebratory tipple. Which given Los Blancos' current form, could be happening more often than not.

Info

Website

• Metro: Cuzco

- Address: Padre Damian 23

• **Phone:** 913537337

Plántate Café, a specialty coffee & plant shop in Lavapiés!

Specialty coffee shops are in demand in Madrid, and thankfully so. I'm sorry old-school bars, but after trying high quality espresso, it's really hard to enjoy your *café con leche* anymore.

This feeling was particularly strong for Kevin, a Canadian who's been living in Spain for eight years and is the owner of the newly-opened Plántate Café. "Everybody who's into coffee will be able to tell you a story about their first good cup," says Kevin. "After that moment there's no turning back."



Kevin's first was in London at Brown's of Brockley, and it literally changed his life. While living in Lavapiés for

years, he longed for a good cup of coffee so badly that he'd bike up to Malasaña's <u>Toma Café</u> every morning. When the daily trek turned unsustainable, he decided to buy their coffee beans and start making cold brew at home. Then he got a V60 to make filter coffee.

Little did Kevin know, he was slowly becoming a coffee connoisseur. "Opening up a coffee shop was just a side project." But as is often the case with side projects, they become your full-time job. And that's just what happened.



Kevin opened Plántate Café in July. Before setting up shop, he and his two friendly baristas — Antonio (Spain) and Fernando (Brazil) — went to train with the top roasters at London's Square Mile so they could bring their skills back to Lavapiés.



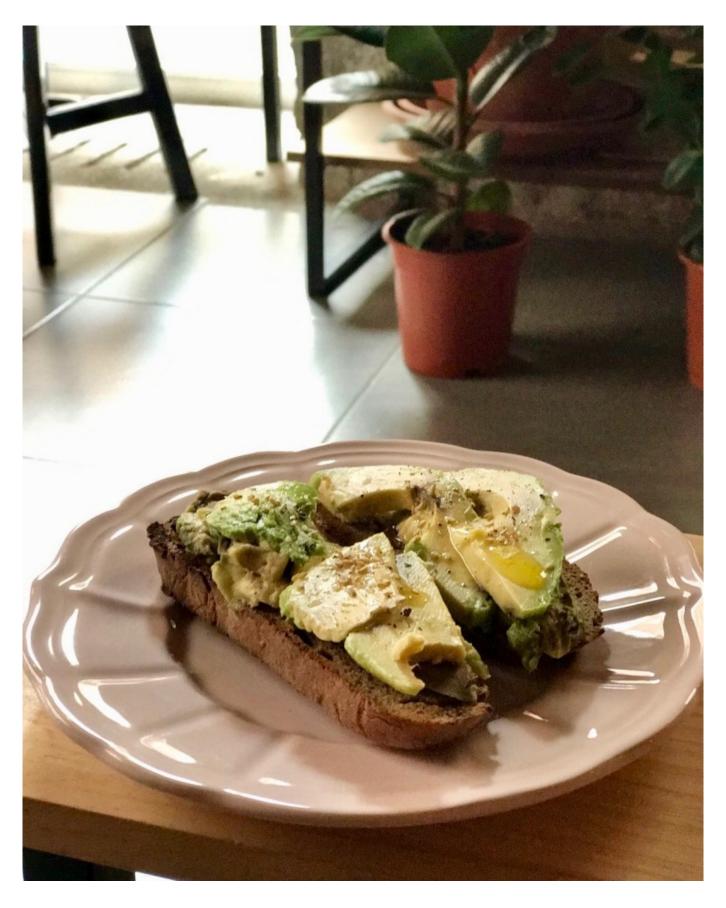
The guys at Plántate Café are fully dedicated to spreading the specialty coffee culture done right, and proud of the relationships they have with their suppliers. They get their house espressos from three top roasters: Puchero, from Valladolid; Right Side, from Barcelona; and Square Mile, from the UK (whose decaf is said to be the best in the world).



Their drink menu features the musts: flat white, macchiato, cold brew, filter coffee, an assortment of teas, and more.



And if you're in the mood for a snack, you can order toast with avocado, a cup of yogurt with chia seeds or cake.



You can also buy plants such as cacti and orchids (hence the name, Plántate Café), plus magazines and coffee-making gear from leading brands like Hario (Japan).



Since opening they've received a lot of local love from the neighborhood, thanks to a balance of excellent coffee and treats at fair prices, a friendly staff and a great ambience.



So come on in and check it out!

Info

• Instagram: @plantatecafe

Address: Calle Mesón de Paredes, 28Metro: Tirso de Molina / Lavapiés