

New Cucos, a family-style restaurant in Arturo Soria

Sometimes when I go out to have lunch or dinner I can't help but think that an important part of customer service is missing. So when I had dinner at New Cucos with my friend, when we went outside afterwards, we could only say how well we were treated and what a wonderful dinner we had.

New Cucos is a family-style restaurant in the neighborhood of Arturo Soria. This closeness and warmth can be seen in the way Juan (the owner) treats everyone who works there, as well as all the customers who are having dinner or lunch.

The restaurant is located on the quiet street of Arturo Soria. It is a large space with a perfect covered terrace for more intimate dinners or larger celebrations. The terrace provides a very cozy place where you can talk quietly without being bothered by the next table, and then there's also a smaller and equally cozy interior. The first day we decided to sit in inside, as Real Madrid was playing and we wanted to see the match. The second day we sat in the covered terrace, great decision.

The Food

New Cucos has a simple and traditional menu with very good quality ingredients. **The portions are generous, in fact, the most popular dishes on the menu are large sharing platters;** these can be great among a group of friends, or even just for two.

First we went for the warm burrata salad with cherry tomatoes. It was simply delicious. Great quality, never tried the burrata and I have to say I totally loved it.



Burrata Salad

Then we decided to try the spring rolls with vegetables and prawns – a highly recommended and delicious dish as well.



Spring rolls

By the time we had to eat our third dish, we were already full, but how can you say no to a plate of ravioli? These were filled with pumpkin and cheese sauce – simply spectacular and very rich. In fact the second time we went we couldn't help but order them again.



Ravioli

The second day we also ordered a delicious mixed salad. For me, nothing beats a well-prepared mixed salad.



Salad

As for the rest of the menu, in addition to the dishes to share, they have a small selection of fish and meat dishes. I have to say the South African ostrich burger looks delicious.

Prices are very reasonable. The first day we had three dishes, three glasses of wine and two beers for 47 euros. The second day our bill came out to 33 euros.

I'd also like to highlight once again that we received fantastic service both times we went; the staff was attentive, asking if everything was fine, and very importantly, without putting any pressure on us to leave. That sort of thing is very noticeable and makes your dinner even better.

Nothing else to add, **New Cucos** points out on Twitter: *"eat and drink in an oasis"* And I couldn't agree more.

So, *"Mucha mierda"* (or "break a leg") to Juan and the rest of his family. I'm sure we'll see each other again soon!

Info

- *Where: Calle Arturo Soria 84*
 - *Metro: Arturo Soria*
 - *Tf: 913774039*
 - [Twitter](#)
 - *Monday to saturday 11 to 1.*
-

De María: Fabulous Argentinian Restaurant

I discovered this fabulous restaurant not too long ago, called [De María](#), as two people recommended it to me on separate occasions. Since then it has become one of my go-to spots in Madrid. [De María](#) is one of those restaurants that always leaves a good impression on everyone who dines there; the food is great, portions are generous and the price is fantastic.

[De María](#) is popular to say the least; photographs of famous patrons line the walls: athletes like Beckham and actors like Javier Bardem are just some of the familiar faces who have enjoyed this wonderful restaurant.



De María has several locations. So far I've tried three of them and none was disappointing.

The menu is varied and contains good-quality ingredients. You can choose from a variety of mouth-watering starters, such as "chorizo criollo", or vegetable dishes, pastas and salads and, of course, the traditional Argentine beef. The last time I dined here we weren't very hungry so we opted for a lighter menu. Something that stands out to me about **De María** is that

you always get tasty snacks to nibble on while you wait for your food to arrive.



The **chimichurri** and **pepper sauces** are a must, as is the **cream cheese spread**. During the summer they usually bring a glass of gazpacho or salmorejo. When it's cold out, they tend to bring you a creamy vegetable soup – in our case, we got a delicious pumpkin soup.

As a starter, we went for the **grilled Provolone cheese**. It was simply exquisite and even more when covered with one of their tasty sauces. "**Chorizo criollo**" is another must.



After the cheese plate, my friend and I ordered salads; she ordered a **mixed salad** and I had a **caprese salad** – light, fresh, and deliciously paired with a beer and a glass of white wine.



We decided to skip dessert because we weren't too hungry, but the waiter didn't seem to care: he brought us each a **glass of tangerine sorbet and a yogurt and mango sauce (on the house!)**, along with their traditional shots.





De María's prices are very reasonable. We paid about €21 each. So if you want to enjoy Argentinian cuisine and a friendly atmosphere, this is your place. It also has the advantage of having several locations so finding a table will not be a problem.

The locations I've visited are:

- *De María: Calle Hortaleza, 81, 28004, Madrid*
- *De María: Calle Preciados 32, 28013, Madrid*
- *De María: Calle Correo 2, 28012, Madrid*

You can find all the locations listed on their [web](#)

If you want to enjoy more Argentinian restaurants in Madrid, then check out our article on [Casa Federica](#).

Casa Mira – Best Turrón in Madrid

Today I want to talk about one of the capital's gems, [Casa Mira](#). It is probably one of the oldest establishments in Madrid and has become a meeting place for gourmands. What's their secret? Homemade recipes and premium products. Not to mention great customer service.



Casa Mira was founded in 1855 by Don Luis Mira, a master craftsman of *turrón* (traditional Spanish pastry similar to nougat). *Turrón* is probably the most commonly eaten dessert around Christmas time in Spain. It's most likely of Moorish

origin and by the 15th century, it was one of the most famous desserts in the Spanish court.



Don Luis' story is a mix between legend and truth. One day he decided to leave his native town of Jijona – with only one cart, two donkeys and his turrón – to find good luck in the capital. Legend has it that he had to restart the trip several times since he sold the entire supply before reaching his first stop.



Today, Casa Mira's turrón continues to be just as irresistible. It is 100% handmade, making it probably the best in the country. Don Luis started his business with a little shop in Plaza Mayor; now it is one of the most famous pastry shops in the capital, not to mention one of the most beloved among Madrileños.



Entering Casa Mira is like traveling back in time. The decor is elegant and vintage. The feeling is magical, making you feel as if it were still the year 1900.



Casa Mira is not only famous for their turrón; they have all kinds of traditional handmade sweets. Marron Glacés, Glorias de Jijona (pastries made of marzipan and egg yolk, wrapped in sugar and rolled by hand), Yemas de Nuez (pastries made with egg yolk and nuts) and of course, *Fruta Escarchada* (candied/frosted fruit).



They also serve typical sweets according to other holiday seasons, such as Roscón de Reyes.



But my favorite has to be Spanish breakfast pastry, **panquemado** ('burnt bread'), which is similar to a brioche or sweet bread roll, and costs just €2.50 each. The best way to eat them is to cut them in half and toast both slices, then add butter and jam... pure heaven.



The prices are overall very reasonable. Although the turrón is not the cheapest you can find in Madrid, considering it is handmade with a century-old recipe, it is worth every penny. A bar of turrón costs around 16 euros and makes for the absolute [perfect gift at Christmas time](#), whether for someone in Madrid or a loved one back home.

Info

- [Web](#)
- *Address: Carrera de San Jerónimo nº30, 28014, Madrid*
- Tf: 914296796 and 914298895

For more Madrid gift ideas, check out:

[Best Gift Ideas from Madrid](#)

[El Riojano, Madrid's best pastry shop is right in the centre and it has a hidden tea room](#)

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](#)

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](#)

Banibanoo, an Iranian Market-style Restaurant in the Center of Madrid!

I have to admit that when I was first invited to try a new Persian food restaurant in Madrid, I had my doubts. Until then my knowledge of Persian food was very limited. But if there is something that I love it is trying new things. So of course, I accepted.

[Banibanoo](#) describes itself as a restaurant offering Persian market cuisine. It is owned by a young woman named Banafsheh who, after working six years in marketing, decided to pursue her dream of becoming a chef and restaurant owner. One day she left her job and went to London to study in Le Cordon Bleu School. Upon returning to Madrid, she discovered that Iranian food was little known in the Spanish capital. So she decided to open her very own restaurant where people could enjoy these wonderful dishes.

The name of the restaurant is also very personal: *Bani* is short for her full name Banafsheh and *Banoo* means Miss. So Banibanoo means *Miss Bani*.



Banibanoo's owner Banafsheh



The restaurant is small and cozy, perfect for a fantastic meal with friends or with your partner. Apart from the food, what I love the most about Banibanoo is how bright it is and that the food is on display at the bar. That way, you can see all the food they serve before you order. It also has an intimate and familiar feeling, as if you were entering a market and wanted to eat something from a particular stand.



Banibanoo.



Fresh ingredients and beautiful homemade dishes are all the decorations you need



Banibanoo

According to Banafsheh, Iranian shares a lot in common with Mediterranean cuisine; the ingredients are all very similar. But

for me, each dish at [Banibanoo](#) tastes unique and exotic, for the mixture of flavors and variety of ingredients on each plate.



Food on display



Food on display

The food

[Banibanoo](#) offers a simple menu, consisting of traditional and original dishes, all made with fresh ingredients and a lot of love. If you're the kind of person who struggles when it comes to ordering, no problem. At Banibanoo you have the option of choosing a menu with three different dishes on one plate. Banafsheh likes to change up the menu every two weeks, offering different recipes along with the old ones. [Banibanoo](#) also offers wonderful breakfasts. On Saturday and Sunday, for example, she offers a very special breakfast that will be the highlight of your weekend: a "burnt" brioche bun with cream cheese and jam.

When I went for lunch with two friends, Banafsheh suggested we

try out different dishes so we could all share. I have to say that was a fantastic idea. The first three dishes we tried were: *broccoli with roasted cherry tomato in a yogurt sauce and tahini*; *beetroot hummus with feta cheese and hazelnuts*; and *gourmet purple potatoes with yogurt sauce, cherry tomatoes and cardamum*.



Menu 1

For the second place, we ordered: *sweet potato with red onions, yogurt sauce, almonds and pomegranate seeds*; *couscous with cheese, mint sauce, cilantro and parsley*; and *Kuku Kadoo: zucchini 'frittata' with mint and cheese*.



Menu 2

Our last plate included: *roasted beets with cherry tomatoes, feta cheese and a pomegranate and Sumac sauce; Shirin Polo, Persian rice, saffron, orange zest, carrot and pistachio (this was one my favorite, amazing!); and Kuku Sabzi: similar to a 'frittata' with herbs, walnuts and cockles.*



Menu 3

For dessert we had an incredible carrot cake (really, please try it!) and a brownie-like chocolate cake. Also delicious.



Carrot cake



Guinness Chocolate cake

All this feast of food could only be accompanied by a typical **Iranian drink, infused with cucumber, flowers and other refreshing ingredients.** How can you describe something that tastes so good? They now have two different drinks based on this one: One is call **Tejebin:** The same drink but with tea and **Cafejebin:** The same but with coffee.



Banibanoo drink

What can I say? If you want to enjoy healthy and traditional food with an exotic taste, this is your place! Fantastic Recommendation – thank you Jose and María for taking me to this wonderful place.

INFO

Address: Calle Martires Concepcionistas 19, Madrid

Price: €12.95, 3-dish menu plus coffee and drink during the week; €13.95 During the weekend, without drinks; Breakfast goes from €2.50 with coffee or tea to €5.50.

[Facebook](#)

[Instagram](#) (@banibanoomadrid)

Gourmet Experience at El Corte Ingles in Callao

Spain's major department store, El Corte Inglés, first opened in the 1940's. Today, many of us Spaniards love El Corte Inglés as it sells virtually anything under the sun, from your laptop and underwear to your mattress and plane ticket. A little outdated indeed, one of the stores decided it was time for a facelift – a few months ago, the Corte Inglés in Callao converted the top floor into **Gourmet Experience**, a tantalizing food hall with stunning views of Madrid's Gran Vía and the emblematic Schweppes sign.



But why is it so special it? First off, we have a variety of food stalls serving anything you can think of – sushi, pizza, quesadillas, pinchos and hamburgers, etc. – all in the same space. You can also have your meal at each individual stall, or in the main dining area where the views will take your breath away. On the same floor, there's also a supermarket specializing in international gourmet products, like sauces, jams and olive oil, just to name a few.





Here's a look at all the food stalls you can find at this gourmet heaven:

1. HAMBURGUESA NOSTRA



Hamburguesa Nostra is one of the most popular stalls. Trying to ask for a burger during the weekend can be a complicated task. And we're not surprised. HN offers us a variety of more than **30 types of meat, as well as sauces and unique breads**. Yet, surprisingly enough, it's easy to order! You just have to choose the burger meat you want and customise it with your choice of bread sauce and other garnishes. Then wait for the call so you can pick it. You won't regret it ... we always end up returning.

Prices range from 9€ for a basic burger to 13€ for a gourmet burger. For 0.50€ and 1€ euro you can customize it.

STREET XS0



Street XS0 serves modern and contemporary food. Chicken marinated in sweet chilli, smoked razor clams in olive oil and grilled tataki butter fish are just some of the wonderful dishes that you can enjoy in this great stand.

LA MAQUINA



If you're in the mood for traditional Spanish cuisine, then go to La Maquina, where you can find delicious tapas and pinchos. Tortilla de patatas, *pincho de jamón*, cheese, and delicious *bocadillos*. We love the food but we love the prices even more. What truly stands out about La Maquina is its simplicity and good quality food.

CENTRAL MEXICANA



One of our favourites is always crowded and don't get me wrong, I understand why. On the menu, we can find all types of delicious Mexican dishes, from traditional enchiladas to wonderful tacos. And let's not forget about the generous salads and nachos topped with cheese and guacamole. My favorite dishes are the chicken taco Coyoacan and the nachos with guacamole. The prices are very reasonable. You can get two tacos for 6€.

TSE YANG DIMSUM CLUB



If you love sushi and Japanese cuisine in general, then TYDC is for you!

AMORINO



If you've got a sweet tooth, Amorino will be your parries. Here you can enjoy ice cream, sorbets, waffles and pancakes with an infinite variety of toppings. They also serve great drinks, like milk shakes and frappes. Now they also sell macaroons that are out of this world!

AL CUADRADO



There can be no Gourmet space without a place for pizzas and the ones here are simply delicious. These are served “*al corte*” and “*al taglio*” as the Italians say, and the price depends on the weight. What we like the most about this pizza place is that they try to innovate, although always with a very Mediterranean touch.

HARINA



Perfect for breakfast, lunch, dinner or an afternoon tea. Many Madrileños already know this space because it's not the only Harina. We love how they mix the minimalist touch of their decoration with the more traditional cuisine. The breads and cakes are simply delicious. Our suggestion: "empanada de bonito" (tuna empanada) and a cup of coffee.

JUANILLO CLUB



A 1950's-style cocktail bar located in the heart of Madrid! Here you can enjoy traditional cocktails as the caipirinha, mojitos, bloody marries, cosmopolitans, etc., to the most avant-garde cocktails. In addition, you can accompany them with some delicious oysters. What else can you ask for?

ASADORES IMANOL



Here we can find a piece of San Sebastian and its traditional “pintxos”. We’ve fallen in love with their simple and unpretentious menu. Our suggestions: For cold pintxos, go with the Iberian ham and *boqueron en vinagres* (anchovies in vinegar). For hot pintxos, go with the croquettes and *solomillo* (pork tenderloin). When it comes to tapas: We are passionate about the *tortilla española* (Spanish potato omelet) and *huevos rotos con jamón* (french fries topped with two fried eggs and ham).

Plus, the prices are more than reasonable: 2.35€ and 2.50€ for any of the pintxos. 4.90€ for desserts. The price on tapas ranges from 8 to 11 euros.

So, what do you think? Are you going to leave Madrid without having had a gourmet experience atop El Corte Inglés?

Where: Corte Inglés Callao. 9th floor.

Metros: Callao, Sol and Gran Vía.

**The Table By: A new
gastronomic concept to bring
restaurants from across Spain
(including chefs and
utensils) to Madrid!**

[The Table: a new gastronomic concept](#)

Over the next six months, six leading restaurants from across Spain will come to Madrid for one month at a time. Along with them, they'll be bringing their very own dishes, cuisine, local products and chefs to offer a truly unique gastronomic experience in the heart of the Spanish capital. [The Table](#) calls itself a pop-up restaurant, although it's much more; it is a new gastronomic adventure that is taking the idea of "pop-up" to a whole new level.

THE TABLE

BY

ABASTOS 2.0



Image from: [The Table By](#)

The Team: [Better](#)

[Better](#) is the young and creative team behind [The Table](#). An unconventional agency that organizes pop up markets and events, Better's projects have one thing in common: they are unique, creative and innovative. On this occasion, Better is creating **The Table** in collaboration with Hotel Urso and Alejandra Anson, Director of Elite Gourmet. Together they have brought a new concept to Madrid.

The Place: [Hotel Urso](#)



Image from: [URSO Hotel & Spa Madrid](#)

Located in the center of Madrid, [Hotel Urso](#) opened its doors in August and its building dates from 1915. Urso was a fine choice to host such an event, as it is one of the most

beautiful hotels I have ever seen.

The Idea: Bring a whole restaurant to Madrid

The core idea behind **The Table** is essentially common – hotels invite star chefs to their kitchens all the time. However, Better has gone even further, as they thought: **Why only bring a chef when you can bring the whole restaurant?**

The Table invites restaurants to come to Madrid for a month to serve their dishes while using their own utensils and products, as well as promote their region's cuisine. What's more, the team at Better visits the original restaurant prior to the event to get inspiration from its surroundings and decorate the space at Hotel Urso accordingly. So it's as if you were transported to a restaurant in Galicia, Bilbao, Barcelona, Cantabria

What's on now: [Abastos 2.0](#) from Galicia

For this first event, **The Table** is recreating Galicia. Until November 23rd, you can enjoy authentic dishes by two young Galician chefs, Marcos Cerqueiro and Iago Pazos, from [Abastos 2.0](#), a restaurant that has three locations: Taberna, Galphón and 0 Loxe.



The decor is also original, elegant and minimalist.



For this first occasion, the team bought bottles, buckets, plates, etc., and pasted them to the wall to reflect different cultural traits of the region.

Abastos is located in the wonderful city of **Santiago de Compostela**. Their kitchen is 100% Galician, and so is the wine. You'll notice that the products they use are not only fresh but also completely authentic. Here in Madrid, at Hotel Urso, you'll find yourself eating the same fish from the same fishmonger that the restaurant uses back home in Galicia, as they made sure to get it delivered to Madrid for The Table.



This is a “recogedor de migas de pan” (a crumb duster), the original one that the restaurant uses in their galician restaurant.

Galicia’s cuisine is known for its “materia prima” (raw material) which is why the tasting menu focuses on just a few star ingredients from the region, such as octopus (pulpo), pan gallego (Galician bread), and marisco (seafood). The restaurant has prepared two typically Galician tasting menus for the event. The first menu consists of **9 dishes (45€)** and the second, **12 dishes (60€)**. Wine is not included.

So, friends, if you want to enjoy a bit of different Spanish cuisine, do not miss out on **The Table**.

We will let you know about future restaurants, but we’ll give you a hint now: the next event is scheduled for December and will be Basque-inspired..

Details:

Make a reservation at [The Table](#)

[URSO Hotel & Spa](#)

Location: Mejía Lequerica, 8

Metro: Chueca or Tribunal

Bodegas Rosell, one of Madrid's best tabernas

Madrid is a fascinating city. We see so many new restaurants and bars opening up every week and yet, the city's good-old *tabernas* and more traditional bars are also thriving. When I crave the latter (which is quite often), one of my go-to spots is Bodegas Rosell.

Bodegas Rosell, one of my favorite old taverns in Madrid

[Bodegas Rosell](#) is one of those havens that I like to go to when I want to get away from the city's newer spots. Located close to Atocha, everything about **Bodegas Rosell** screams Madrid; you can breathe in tradition as soon as you walk in.

This wonderful place was founded in 1920 by the Rosell family, who converted a former wine shop into a neighborhood *taberna*. Today, **Bodegas Rosell** preserves the spirit of the old, traditional taverns that were so popular in another time. Its decor, food, portions, staff and service will take you a step

back in time.

The Decor

When you arrive and stand in front of its facade, you realize you're in a special place. The facade's tiles are a genuine work of art, painted by Alfonso Romero, who also painted altar pieces in the **Plaza de Toros de las Ventas** (Madrid's iconic bullfighting ring).



While the exterior oozes with tradition, the interior doesn't leave you unimpressed either. It's not a particularly large place, which makes it even more charming. The walls are decorated with guitars, photographs of the Rosell Family, bottles of wine, and of course, we can't forget about

the great map of the Community of Madrid. Can it be more traditional?

Bodegas Rosell is just perfect for a quick snack on a stool at any of the *barrel tables*; or for a quieter lunch or dinner at any of their *4-legged tables*. They also have private salons, so it won't be a problem if you are a large group.

The Food

Bodegas Rosell offers a traditional menu with generous portions. Specializing in meat dishes, one of their star dishes is *solomillo* (**pork tenderloin**). Another favourite is *bacalao* (**cod**) prepared *al horno* (oven-baked) or *rebozado* (fried in an egg and flour batter). And of course, you can also find excellent **canned seafood**, such as *mejillones* (**mussels**), *berberechos* (**cockles**) and *anchoas* (**anchovies**).



I'm not very fond of fish, but this *bacalao* was superb.



The *entrecot* was so big that we had to ask the waiter to split it in two. This pic only shows half.



The *albóndigas* (meatballs) were amazing!

My favorite thing to order here is the plate of *embutidos ibéricos* (Iberian cured meats) and the cheeses. You can have various types of cheese such as **Manchego, olive oil, Idiazabal, goat, sheep**, so I recommend ordering the **cheese board** for those undecided or who like all of them. The Iberian cured meats are wonderful, such as *jamón serrano, chorizo, lomo* and *salchichón*. I also recommend ordering the *tabla de ibéricos* (cured meat platter with all of them).

Of course we also have the typical salads and vegetable dishes for those who aren't so keen on meat or cheese.



Mixed salad

Special mention; the fantastic *tostas* and *tapas*; perfect to accompany a refreshing *caña* (small draft beer). My favorite tapa is the *boquerones en vinagre* (white anchovies in

vinegar).

The house specialties are also fantastic: My favorites are the homemade, absolutely delicious **croquettes**, not to mention the typical *callos a la madrileña* (**Madrid-style tripe**) and the Spanish *tortilla* (**egg and potato omelet**).



The house croquettes are wonderful, probably one of the best I've ever had in Madrid.

Despite all of these scrumptious dishes, Bodega Rosell's main attraction remains the **Cocido Madrileño** (a very typical and hearty stew prepared with garbanzo beans and all types of sausage) that they prepare by order.

Although the food menu is wide and varied, the dessert menu is smaller yet equally delicious; *leche frita* (fried milk) or *natillas* (custard) are some of the delights that Bodegas Rosell offers to end a delicious meal.



Cheesecake



Flan

All that's left to say is that if you're looking for an **authentic Spanish tavern**, then you've found it!

Price & Contact Info

The price range is varied and quite affordable. You can have a *tosta* or *tapa* for **€2.90** or a great steak for **€13.50**.

- [Websit](#) & [Facebook](#)
- **Address:** c/ General Lacy, 14
- **Phone:** 914 67 84 58

Here are some of our other favorite Madrid taverns & Spanish restaurants:

- [Taberna Lamiak](#) (Basque-style pincho bar)
 - [Bar Lambuzo](#) (Family-run Andalusian restaurant)
 - [Casa Mingo](#) (Asturian cider house!)
-

Madrid's Best Ice Cream Shops!

Summer, sun, heat, walks... When I think of all these things, only one thing comes to mind—ice cream! Madrileños love ice cream. In the same way that in winter we never say no to a good hot chocolate with churros, during the summer, it's all about ice cream. *Granizados* and *horchata* are also big winners.

Virtually all cafes and bakeries in Madrid offer a wide range of ice cream flavors and other refreshing treats. But finding the highest quality homemade ice cream isn't so easy. That's why we've brought you this list of our favorite ice cream shops, which are conveniently located in different neighborhoods across the city so you'll have easy access whenever you get a craving!

Here a few key words when ordering ice cream in Spanish:

Ice cream: *helado*

Flavor: *sabor*

Scoop: *bola*

Cone: *cucurucho*

Cup: *tarrina*

Now, here's the inside scoop on our favorite ice cream shops in Madrid:

1. Mistura



Owned by young entrepreneurs who were inspired by a different way of making ice cream in India, Mistura serves up handcrafted ice cream in the heart of Madrid with a smile, using local and healthy ingredients. The first time I went there I was smitten. The guys who work there are really nice and they personalize your ice cream. Right in front of you, they mix the different flavors and toppings of your choice on

a cold slab of granite (apparently to enhance its texture). I ordered *maracuyá*. Not to mention they've expanded their coffee and breakfast list.

[Web](#)

Address: c/ Augusto Figueroa, 5

Metro: Chueca

2. Sani Saporì



Run by very friendly and chatty Italians, [Sani Saporì](#) is by far one of our favorite shops in the city for its high quality ice cream (would you expect anything less from Italians?) and host neighborhood, Lavapiés! Situated on Calle Lavapiés 31, right in front of a million Indian food restaurants, you'll find this little cozy shop a godsend after a big dinner or during a nighttime summer stroll. Last time I went, we had to have two rounds each... They didn't have vanilla which was odd to me, but they made up for it with their mix of classic and innovative flavors. My favorite was the chocolate (simple I know, but truly divine). They also have a few tables set up

outside which makes it a perfect experience all around.

[Web](#) & [Facebook](#)

Price range: €2.50-3.50, check out the full price list [here](#)

Address: Calle Lavapiés 31

Metro: Lavapiés or Tirso de Molina

3. Los Alpes



[photograph: 11870.com](#)

Founded in 1950 by Pedro Marchi and Marcelina Ladero, Los Alpes is a real institution in Madrid. Located in the Moncloa area, the variety of flavors is infinite, from the most traditional to the most innovative. As a Madrileña I have to say, it makes me very happy that places like Los Alpes are still here after all these years.

[Web](#)

Price Range: €1.50 – €7.80 (giant)

Address: Calle del Arcipreste de Hita, 6

Metro: Moncloa or Arguelles

4. Labonata





Without a doubt, if we talk about Chueca we're talking about good restaurants, shops, cafés and, of course, ice cream is no exception. Located in Plaza de Chueca, this is a wonderful place for anyone who enjoys trying out new flavors, as this shop offers all the traditional kinds as well as more innovative options such as *violet*, *marzipan* and *watermelon*. I chose *lemon pie*... and it was pure pleasure.

[Web](#)

[Facebook](#)

Price Range: €2.90 – €4.50

Address: Plaza de Chueca, 8

Metro: Chueca

5. Kalúa Helado Artesanal



We couldn't leave [Kalúa](#) out of this list. This ice cream shop has been around for ages, or as they say in Spanish, "*ide toda la vida!*" Located on Calle Fuencarral, in between metros Bilbao and Quevedo, Kalúa has been a staple among locals for many years and hasn't lost its popularity despite the appearance of more stylish ice cream parlours like Mistura. The key to this place's success is its **100% handcrafted ice creams**, affordable prices and delicious flavors, like **dulce de leche**, **kinder bueno** and **red velvet**. Kalúa is definitely a must when it comes to summertime treats in Madrid.

[Web](#)

Address: Calle Fuencarral, 131

Metros: Bilbao & Quevedo

6. Palazzo



Here's another institution: Palazzo, an ice cream chain that has a place in every Madrileño's childhood. If you don't believe me, try this: ask any Madrileño about the best ice cream in the centre and their answer will probably be the same "Palazzo". Few places have endured the passing of time as well as Palazzo. Its range of flavors is classic: chocolate, lemon, pistachio, mint...etc. All of them are famous for being entirely artisanal. My favorite flavors are the pistachio and *Turrón* (a very traditional Spanish sweet eaten at Christmas time, similar to nougat).

[Facebook](#)

Address: among their various locations, we have: Plaza de la Puerta del Sol, 11 and Calle Goya, 49

Metro: Sol or Goya

7. Giuseppe Ricci



Located in Huertas, also known as Barrio de las Letras, this is a wonderful place if you're looking for great handcrafted ice cream. They have a wide variety of flavours.

[Web](#)

Price range: €2.20 – €3.20

Address: Calle de Las Huertas, 9, 28012 Madrid

Metro: Sol, Sevilla or Tirso de Molina

After posting this article, many people have recommended [Heladerías La Romana](#) on Paseo de la Habana, 27 (metros: Cuzco, Colombia, Pío XII)

Feel free to recommend us any other places – we'll add them to the list!

Enjoy!!