

AREA Madrid: A coworking space with plants, pups & perfect vibes

If you found yourself working an office job in early 2020, you've probably had the same flurry of questions in the past two years as I have: Will the office shut? Will we work from home forever? What does the future of work look like? How will company culture survive???

And while we don't quite have all the answers yet, one thing is for sure: the pandemic has ushered in a new era of hybrid working that is here to stay. When we at NakedMadrid (and [VeraContent](#)) closed our physical doors in summer 2021, we opened many non-physical ones: flexible working, more time with our pets at home, and a membership to a very cool coworking app called [Croissant](#).

Croissant is an app that allows you to cowork in sick spaces in almost every major city around the world. Just in Madrid, we have about 11, and they all have their unique perks.

After trying out a good number of them, though—alongside many normal, non-Croissant cafes—a favorite of mine has emerged. It's called [AREA Madrid](#), and it's perfect.

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For those not enrolled in Croissant, the price for a hot desk is €180/month, which includes unlimited access Monday-Friday 9am-7pm. The price for a fixed desk is €240/month, which includes a personal space that's all yours and 24-hour (!!!) access Mon-Fri to the facilities. Both options include the

benefits I enjoy as a Croissant user: super-fast wifi, meeting room use, private lockers, showers, bike parking, printing, anti-Covid ventilation, 24/7 security, and more.



And while they're still a pretty young company, they're starting to host some really cool events, from yoga sessions to indie film screenings and more. If you're looking to book a space for an event—either for yourself or your company—you can chat to them about it [here](#).

Either way, enjoy these photos of my favorite place to work in Madrid.





AREA Madrid

- **Address:** C/ Tomás Bretón, 50
- **Metro:** Delicias
- **Instagram:** @area_madrid Website: www.areamadrid.es/

Roll Me Up leads the pack in

Madrid's cinnamon roll craze

It seems like each year, Madrileños become fixated on a different dessert from a faraway land. There was the arrival of huge homemade cookies a few years ago, then for a while it was pancakes, then [specialty \(vegan\) donuts](#), ice cream served in fish-shaped cones, waffles shaped like vulvas...

This year, the buzz seems to be about cinnamon rolls. The hippest Malasaña bakeries and cafes have started to offer these homemade treats that are most commonly found in the US and Northern Europe.

But as with anything, *some do it better than others*. In this case—in my humble opinion—the winner is **Roll Me Up**. So new on the scene they don't have a physical location yet. This small family company operates through Instagram and WhatsApp, taking orders the day before.

For me, it didn't take much more than scrolling through their (very aesthetic) photos to know deep in my bones that these rolls were going to be mouthwateringly amazing.



So I got in touch with one of the owners, Daniela, to get the scoop on their story, their products, and their plans for the future.

Roll Me Up's story

Lenin and Daniela are a couple from Venezuela who started their business in the middle of the pandemic (brave, right?). Lenin is an accountant and Daniela, an architect—and they have continued working in those roles (pun intended) as they've grown the business as a side hustle. Lenin has loved baking his whole life, and has been making cinnamon rolls for his family since he was young.

So **they form a perfect team:** Lenin in the kitchen, and Daniel

working with customers and handling the design aspect of the company.



Their products

Roll Me Up started in summer with just six flavors, and has since expanded to 11 delicious options:

- Classic
- Choco coco
- Pistachio (**my fav**)
- Crispy cookie (Lotus creme)
- Choco nut
- Sweet pecan (up there with pistachio)
- Lemon shot

- Black Oreo
- Nutella
- PB&J
- Chips Ahoy

I also had the exclusive privilege of trying a brand spanking new, not-yet-announced product: the **vegan roll**. This ended up being one of my favorites! I wouldn't have known it was vegan if they hadn't told me. The icing is so creamy and the dough tastes pretty much the same to me!



My box of 9 mini cinnamon rolls. My top picks: pistachio, crispy cookie, and Nutella!

Something that really stood out to me about the products was

the packaging—**100% zero-waste boxes** (made from the husk of cane sugar). Even the little reminder about the rolls being great heated up for 20 seconds in the microwave (can verify this is true) is stamped onto the box rather than included in a sticker or card. The whole process is totally plastic free, and can be tossed into the organic bin.

Their plans for the future



Daniela and Lenin know what they're doing. Unlike a lot of small bakeries who start their businesses the day they open a physical shop, Roll Me Up is playing it safe. Their business operates strictly virtually for now, using WhatsApp Business to communicate with customers and arrange deliveries.

Daniela tells me that they plan to build a strong customer base before **opening a physical shop towards the end of next year** (they also need the time to plan their wedding, which is next summer! We stan!). As for the products, they say they plan to continue experimenting, trying out some savory flavors and more gourmet options.

Roll Me Up's info

Now more than ever, we should support small businesses! Here's how you can order cinnamon rolls from Roll Me Up:

- Follow them: [@rollmeup.es](https://www.instagram.com/rollmeup.es) and check out the options
- Use the [link in their bio](#) to place your order via WhatsApp
- Receive your delivery during these available time slots:
M-F 7pm-9pm, weekends noon-9pm

You may also like:

- [La Desayunería: An American diner food wonderland in Madrid](#)
- [5 best places to order vegan and vegetarian takeout in Madrid](#)

- [Bite Me Café: Secretly vegan, obviously delicious donuts in Madrid](#)
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La Desayunería: American diner food wonderland in Madrid

There aren't many things I miss about America, but of the things I do, almost all are food-related. Nothing beats the artery-clogging indulgence of comfort food, and the queen of comfort lies in American diner food.

Diner food hasn't historically been a thing in Madrid. But with the influx of *guiris* in the last decade or so, the city has welcomed some very Yankee trends: craft beer, artisanal donuts, burger and hotdog joints, you name it. But although flavored lattes and eggs benedict have been prancing the *calles* of the capital for a few years now, it wasn't until July 2020 that true American diner food arrived.

La Desayunería was born in Barcelona—and soon after, opened a second location in the same city. Having seen such success in Madrid's sister city, the owner decided to replicate the concept here. And we are not upset about it.

The menu at La Desayunería leaves nothing to be desired: from specialty pancakes, to full American breakfast platters, French toast, bagels, chicken & waffles, omelettes... and that's just the breakfast menu. Go for lunch if you have a hankerin' for sirloin, salads, chicken parm, juicy burgers, fried chicken, buffalo wings, mac n' cheese, and pretty much any other classic American grub you can think of.



Chicken & waffles with fried eggs

To wet your whistle, choose from flavored lattes (they make their very own maple syrup which you can buy bottled), chai iced tea, fresh fruit smoothies, golden mylk, and more. Pick your favorite milk for coffee: dairy, oat, rice, soy, or almond.

The backdrop for this greasy diner food wonderland is appropriate: kitschy Southern decor in a cozy spot nestled in the heart of Chueca. From the quirky dog painting at the entrance, to the neon sign that reads "Pancake House," you'll feel like you never left the cursed motherland.



The Marie Antoinette

When my girlfriend and I arrived, we were greeted with smiles and an offer to explain the (very comprehensive) menu. We landed on a stack of cinnamon roll pancakes, the “Manchito’s tail” platter, and a maple latte and americano to drink.



We got the “Manchito’s tail” platter

Everything we ordered was delicious and authentic. In fact, I couldn’t tell you which part was my favorite. But I will say that I’ll be back as soon as possible to try the red velvet flapjacks. Or perhaps to cave and buy a bottle of maple.

La Desayunería

- IG: [@la_desayuneria_madrid](#)
 - Address: Calle de Barbieri, 4
 - Metro: Chueca
 - Phone: [915 93 08 93](#)
-

PinsaPizza: Authentic Italian pizza with a twist in barrio Salamanca

Madrid is known for many things. **Pizza is not one of them.**

While Rome, Chicago, or New York have their signature styles of homemade 'za, the Spanish capital hasn't carved out a legacy in this realm. In fact, you'd be hard pressed to find a pie with much flavor at all, with late-night, budget chains such as Papizza and Telepizza reigning supreme over its sad, sad kingdoms.

But in recent years, things have been changing in Madrid. With globalization has come picky eaters with refined palates demanding all the hipster delicacies: [specialty coffee](#), [craft beer](#), [artisan gelato](#), and now, pizza that makes your eyes triple in size.

This small "movement" has gained traction in the past year or so with players like [Picsa](#) (Argentine-style pies) and [Massa](#) (doughy, personal pan pizzas). But I'm tempted to give the top vote to [PinsaPizza](#), an authentic Italian pizzeria with some very surprising twists.

We went on a freezing November evening to their Salamanca location near Gregorio Marañón (they have another shop up

north in La Paz). We were immediately warmed up by the cozy dim lights and the smell of cheese being baked...

We started off with the burrata pesto salad, which, if you aren't very hungry, is a meal in itself.



For the main course, my date went for the **mushroom truffle pizza**. Note: even the personal pan pizzas are enough to fill you up if you've had a starter, so be prepared to ask for a to-go box.



I went for the weirdest thing on the menu (*¿qué quieres?* I'm an Aquarius): the **chicken masala pizza**, hold the chicken. The sauce was very flavorful and the cheese fresh, but I recommend adding some veggies to it, as it was pretty basic without.



And saving the best for last, as always: dessert. I ordered one of my favorite foods in the whole universe (and I would never exaggerate in a million years [yes, that's 110% a dad joke]): *tiramisu*. And they don't skimp here. The photo does it no justice—creamy, flavorful, and a portion big enough for two. **Bliss.**



All in all, the experience was fantastic, and the menu definitely had some options to come back for: diavola, tartufo di parma, flor de quesos, a veggie number with grilled asparagus on top, even a Nutella dessert pizza...

And if you're a serial killer and don't like pizza, there are also **calzones** and **enormous Italian-style salads**.



Next time I'm craving real, authentic Italian pizza, I'll be back...

PinsaPizza

- [Website](#) & IG: [@pinsapizzaes](#)
 - Address: C/ María de Molina, 10
 - Metro: Gregorio Marañón or Rubén Darío
 - Phone: [915946723](#)
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Somos Coworkers: Ditch your noisy local café for a proper coworking space

If you're a freelancer—or generally someone in constant search of the perfect workspace—you know the struggle of finding a coworking space that checks all the boxes: strong wifi, plenty of space, and an environment conducive to concentration (I'm looking at you, loud hipster cafes).

[Somos Coworkers](#) checks all those boxes and more (“more” mainly refers to very cute pets; more on that later). Located in the west part of the city near Ventas, the bright space is enormous, clean, and perhaps most importantly, draws a crowd of hardworking professionals.



The main coworking space



Perfect for grabbing a bite al fresco

I first got a taste of the space with my coworker Joss. We were warmly welcomed by cofounder Kimberly Neuterman, who showed us around, offered us some (unlimited) coffee or tea in the newly renovated kitchen, and got us all settled in with **high-speed wifi** (very important).

The space is split up into three main areas: the kitchen, which is fully equipped; the indoor coworking space; and the outdoor courtyard (pictured above).



Kitchen equipped with two microwaves, an oven, stove, fridge, coffeemaker...

Long-term, Kimberly plans to use this space and the connected—currently unused—space to host **community-building events for freelancers**. Whether you're a writer, photographer, consultant, graphic designer... there's a place for you in this space to work, learn, and share ideas.

Need a private meeting room? Somos Coworkers has you covered there too.



Don't be offput by the lack of decor—they're new in town!

And most importantly, members share this space with THESE ADORABLE FURRY FRIENDS.



So sleepy, so zen.



So....the opposite

And finally, the question you've all been thinking... The prices. The cost of the space is 110€/month for half days and 150€/month for full, unlimited access. And if you have a group of 4 or more people you'd like to work with, you can also get a special group rate. If you're looking for a regular workspace where you can count on being productive, this is the place for you.

Learn more about the workspace on their official [website](#).

Somos Coworkers Madrid

- [Website](#), [Facebook](#) & IG: [@somoscoworkers_](#)
- **Address:** Av. de Daroca, 38, local
- **Metro:** Ventas or El Carmen
- **Phone:** [654 91 05 90](#)

Discover Madrid's passionate poetry community

When I landed in Madrid nearly three years ago now, one of my first orders of business was to figure out where the city's poetry community hung out. And I have to admit, it wasn't as easy as I had expected, given Madrid's reputation as a romantic and literary city.

But with time, I found some incredible little corners of the capital that attract talented and passionate poets from around the globe. Here are some of my favorite spots.

Desperate Literature



Photo courtesy of Desperate Literature

Desperate Literature is one of those cozy little bookshops that make you feel instantly at home. But they offer more than just books (in Spanish, English, and French)—they put on events like poetry readings, chess nights, intimate concerts, and meet-the-author nights. Poets of all walks of life gather in this tiny space to connect, exchange ideas, and perhaps enjoy a cheeky glass of whiskey. **Check out our full-length post about Desperate Literature [here](#).**

- *Address: Calle de Campomanes, 13*
- *Metro: Ópera or Santo Domingo*
- [Facebook](#) & [Instagram](#)
- *Phone: 911 88 80 89*

El Intruso



Photo courtesy of Poetry Slam Madrid

Just off Gran Vía, this venue is spacious with a unique layout: designed in an L shape, one area is lined with couches and the other, the stage and dance floor—unlike other poetry hotspots in the city, Intruso Bar is first and foremost a place to cut a rug under the neon lights ‘til the sun comes up. On Mondays they have jam sessions (that usually lean towards jazz and R&B) and on weekends they have scheduled concerts, comedy shows, and you guessed it, poetry readings.

The first Wednesday of each month, El Intruso lends its stage to [Poetry Slam Madrid](#), where 12 poets give 3-minute performances. It’s just 6 euros and includes a drink, and anyone can sign up here (first come, first

serve): participarslam@gmail.com. It's a buzzing community of young, international artists that you don't want to miss.

- *Address: Calle de Augusto Figueroa, 3*
- *Metro: Gran Vía, Chueca, or Tribunal*
- [Facebook](#) & [website](#)

Vergüenza Ajena



Photo credit: camareroaponmeunverso.blogspot.com

Any time I see a place that calls itself a “bar-librería,” I’m already sold. Vergüenza Ajena does it all: delicious homemade food, well-priced drinks, a laidback atmosphere with friendly service, and events that lure in the poetry community (namely readings). If you go on a night where there’s no event planned, there are hundreds of books to keep you occupied. I also hear the salmorejo is the best in town.

- *Address: Calle de Galileo, 56*
- *Metro: Quevedo or Moncloa*
- [Facebook](#)
- *Phone: 912 97 70 34*

Café Libertad 8



Photo credit: lanocheenvivo.com

You'd be hard-pressed to find anything else like Libertad 8 in the capital. It's a traditional, no-frills bar where primarily Spanish artists gather to do nothing more than share their love of music, poetry, painting, storytelling, photography, and more. It's neither hipster nor pricey, despite its prime location in the buzzing Chueca neighborhood. Skip the tourist crowd, grab a glass of cava, and meet the passionate poets of Madrid.

- *Address: Calle Libertad, 8*
- *Metro: Chueca or Banco de España*

- [Facebook](#) & [Instagram](#)
- Phone: 915 32 11 50

María Pandora



This gorgeous, borderline-creepy bar is dedicated to two things: champagne and poetry. Inside, you'll feel like you're in a haunted mansion: every inch of the walls is covered with sinister sketches, the tables are adorned with misshapen melted candles, and each piece of vintage furniture is unique.

The space functions as a stage (albeit a small one) for poetry readings, *microteatro*, and literary chats several nights of the week. Sign up for an event, order a glass of bubbly, and if you get there early enough, grab a window seat. Oh, and don't forget to begin or end your night of poetry with a visit

to the park just in front, Parque de las Vistillas. **Check out our full post on María Pandora [here](#).**

- *Address: Plaza de Gabriel Miró, 1*
- *Metro: La Latina*
- [Facebook](#) & [Instagram](#)
- *Phone: 680 37 31 08*

In addition to frequenting these amazing spaces, you can also connect with Madrid's poetry community by joining Facebook groups such as [Poetas en Madrid](#), following pages like [Poetry Slam Madrid](#), and staying in the loop on all things culture on Madrid's official [website](#) for cultural events in the city.

Café Viralata – craft beer, delicious sandwiches, and live music

Jay (Dominican) and Selvi (Italian) are a music-loving couple who decided to put their passion for art and craft beer to good use: in June 2018, they opened Café Viralata in Lavapiés.

While it may be a new bar (with killer decor), it has nothing to do with the wave of pricey hipster joints that has flooded the neighborhood in recent years. No, señor, this place has some very simple *raisons d'être*: **good music, good food, and good vibes** at more-than-reasonable prices.

The facade piques the interest of passersby with some sassy paintings of doggos (thanks to [@ramon_amoros_ilustrador](#)) and a blackboard announcing the bar's upcoming events (more on that later).



Once inside, we start with what's important: beer! You've got everything **from your classic Estrella Galicia to impressive local IPAs**. They've been working closely with the local brewer community, specifically the guys at Abeerzing, to learn more about "el mundo cervecero." So the beer list is constantly growing and changing.

Café Viralata is also the first bar in Madrid to serve Beertag, a brand new beer from La Rioja brewed by Slezia Albino, one of Jay's oldest friends in Madrid from film school.



As for wine, they of course offer Rioja, Ribera del Duero, Verdejo, and Albariño, but they also recommend wines from Madrid, Alicante, Catalunya, Portugal, and Italy, and **their “tinto de verano” is actually made with an Australian wine.** As Jay says, if you’re a purist, you’ve really gotta keep an open mind here.

Once you’ve got your drink, you’ll probably want something to snack on (if you give a mouse a cookie...). Café Viralata goes way beyond your typical tortilla and olives.

Get started with appetizers like the hummus plate and the avocado toast, and if you're looking for something more substantial, go for one of their sandwiches, **which are made with love on fresh sourdough bread** from the folks at bakery [Madre Hizo Pan](#).

A house favorite is "La Piernotta," a Dominican-Italian version of the typical Dominican "*sandwich de pierna*" with *porchetta* (Italian, roasted, oven-baked pork) with smoked *scamorza* cheese, green peppers, and red onions.

And yes, **they also have fabulous vegetarian and vegan options.**

Lastly, if you have a sweet tooth like me, you can't leave without trying the homemade tiramisu, lovingly crafted by [@lacucinadicarlo](#) (who also provide their pastrami).





Once you've got your food and drink sorted, head to the back of the bar to check out what makes this place truly special: an intimate venue, complete with a piano (that Selvi's mom sent them from Italy!), guitars, a projector, two rows of chairs (I said intimate!), and lots of vinyl records to thumb through.

This space offers anything from **live acoustic concerts** to independent film screenings, theater, micro-theater, poetry readings, spoken word, stand-up comedy, magic shows...



It just doesn't get much better than that.

Oh, and if you're wondering what "viralata" means, this is what Jay had to say about it:

In the Dominican Republic, and also in Portuguese-speaking countries such as Brazil, a 'VIRALATA' is what a stray dog and/or any animal or person of mixed race is called. 'VIRAR' means 'TO TURN' and 'LATA' means 'CAN', a reference to the way that strays 'turn cans' while searching for food; in our café, though, we're strippin' away any negative aspect that surviving and struggling through life may have in our modern society. The struggle is real and it makes us better people! So turn cans, dear viralatas, turn those freakin' cans!

Me apunto.

PS: Stay tuned for Café Viralata's grand opening party...

Info

- [Instagram](#) & [Facebook](#)
 - **Address:** Calle Olivar, 17
 - **Metro:** Tirso de Molina, Antón Martín, or Lavapiés
 - **Phone:** +34 912 96 88 26
-

Creative & colorful cuisine at Cachivache

[Cachivache](#) (say that five times fast!) is one of several restaurants run by Javier Aparicio, and the most casual of them all.

While its location could be deceiving—the nearest metros are Colombia and Concha Espina—the area holds an up-and-coming **cluster of culinary surprises**. The neighborhood boasts some hidden jewels, both Spanish and international.

Once inside, the colorful and modern decor made us feel right at home. Black and white checkered floors and industrial hanging lanterns dominate the space, marrying vintage details with a more contemporary vibe.



One of the first things I noticed (and appreciated) about the restaurant was **how diverse the staff is**. I also learned that nearly the whole team is the same it's been since day one; low turnover is always a good sign, no matter the industry.

We took our seats and were immediately greeted by a smiley server who wasted no time getting right down to business—the wine list (they have their priorities straight at this place). We went with a dry white wine that paired well with pretty much everything we ordered.

After studying the short yet complete food menu—and letting the knowledgeable servers give us recommendations—we started with some tasty appetizers: hummus with cilantro, pistachio, and Syrian couscous; the *coca* with zucchini, bacon, and *tetilla* cheese; and the classic *patatas bravas*.



The cuisine at Cachivache is a perfect balance: it's fresh, it's high-quality, and the dishes are recognizable (no *trompe l'oeil* here) **but with creative twists**. Case in point, our main entrees were the fried egg with truffle and parmesan (to die for) and the cannelloni with wild asparagus, fresh mozzarella, and Idiazábal, a mouthwatering cheese from the Basque country.

My lunch date also tried the curried beef and can vouch for its deliciousness.





We rounded off our meal with the house *torrija* (sort of like French toast) with ice cream made with *leche merengada*. Let's just say I'd come back to Cachivache just for this dessert.



All in all, my experience at Cachivache was something I won't soon forget. The prices admittedly exceed my normal budget, but for a special night out it's worth a splurge. **Don't forget to make a reservation**—I went on a weekday and it still filled up.

Here's some more Cachivache #foodporn in case you weren't sold already.





Info:

- [Website](#) & [Facebook](#)
 - Address: Calle Serrano, 221
 - Metro: Concha Espina or Colombia
 - Phone: 917 52 41 76
-

Veggie Nirvana at VivaBurger in La Latina

In the foodie hotspot Plaza de la Paja, in *barrio* La Latina, lies a vegetarian oasis with an oddly beachy vibe, complete with pale teal walls, distressed white wood, and beaded curtains.



You can sit inside or at one of their lovely terrace tables in this little nook of La Latina. While there's almost always a full house (and for good reason), the staff works like a well-oiled machine, and the owner treats everyone like family.



Everything on the menu is vegan or vegetarian—and seriously delicious. Being shamefully addicted to cheese, I was admittedly nervous to try their vegan burger of the day. But it exceeded my expectations in every way: **filling, creamy, and flavorful, it left me more than satisfied.** It comes with a salad or soup, fresh fries, and a drink (can be wine or beer too).







If you're not feeling a veggie burger, the eatery offers an **alternative *menú del día***: they celebrate a different country every day with a rotating international menu. Indian curry garam masala, Greek salad and musaka, Peruvian avocado ceviche, Moroccan couscous, Argentinian vegetable *parrillada* and empanadas... and about 20 others.







For dessert, I had a fresh mint green tea smoothie. Having a huge sweet tooth, it wasn't what I was expecting, but it was flavorful and refreshing, especially on such a hot day. If you order dessert a la carte, instead of with the lunch special, you have lots of other options like their scrumptious carrot cake or vegan ice cream.



Amazingly, the burger for the menú is apparently a more “basic” veggie burger. If that’s basic, I can only imagine the

full menu is mind-blowing. I'll for sure be back for more.

Info

- [Facebook](#)
 - **Website:** vivaburger.es
 - **Instagram:** @viva_burger
 - **Address:** Costanilla de San Andrés 16
 - **Phone:** 91 366 33 49
-

Kittens & coffee at Polineko, an ethical cat cafe in La Latina

You may have heard of the Japanese concept of a '**neko café**,' or a cat cafe, which has made a splash in the world's biggest cities in recent years.

In Japan, the idea was born because most landlords don't allow pets. So animal lovers go to a cat cafe and pick which cat they'd like to play with. Each time they visit, they spend time with the same cat, forming a relationship with him or her. It's kind of like having a part-time pet.

In other cities though, like London and New York, it works a bit different. You simply pay to **hang out in a feline-filled cafe**, and the cats roam free while you sip a latte and relax.



The latter has arrived to Madrid. There are a handful of options, but my favorite is [Polineko](#), recently opened in La Latina. It stands out for several reasons:

- **Its authentic Japanese style.** Between the decor, the Japanese snacks like doriyakis, and the anime-themed items in their shop, you'll feel like you've stepped into a real neko café.



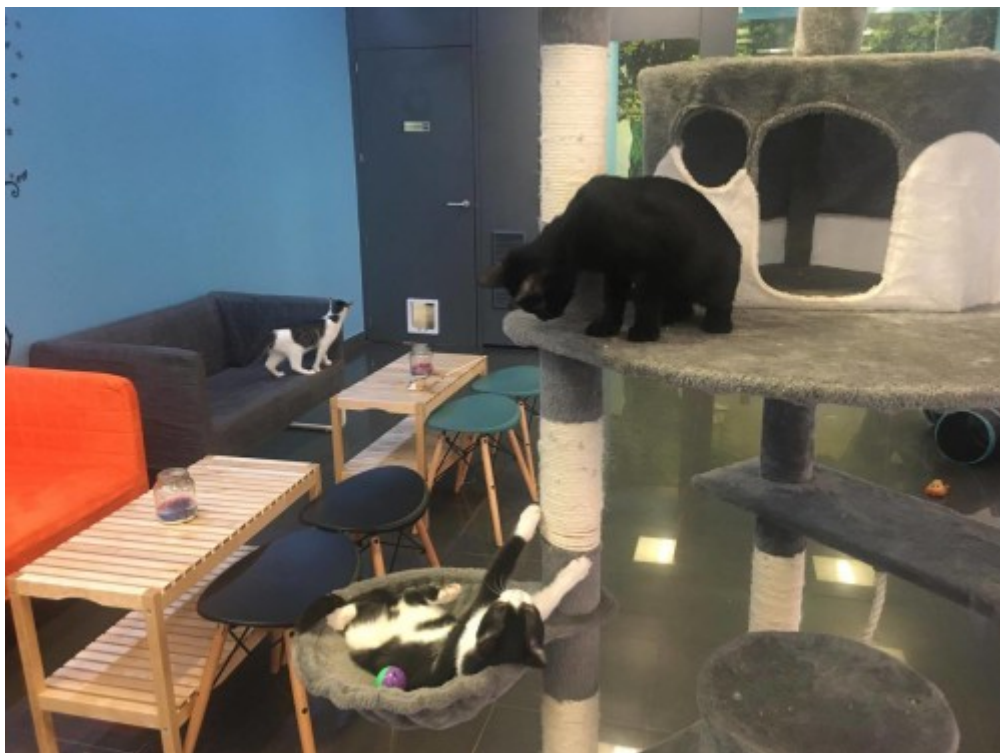
- **Its mission.** Above all, Polineko aims to foster loving relationships between humans and their feline friends. Unlike other cat cafes in Madrid, you can touch and play with all the cats, and almost all of them are available for adoption. They partner with animal protection agencies like [ALBA](#) that facilitate the adoption process, guaranteeing that all cats are healthy and vaccinated, and that they end up in loving and reliable 'forever' homes.



- **Its staff.** Everyone who works here is incredibly friendly and knowledgeable, from Steven (the warm and open co-owner), to Juan (barista extraordinaire), and its other co-owner, Melisa, who I didn't meet but is a veterinarian and does free behavioral consultations for your cat every Friday!



- **The environment.** The cafe is spacious and opts for couches instead of tables and chairs. There's free wifi and they won't bat an eye if you choose to work on a laptop, or if you prefer to sit on the ground and play with the kitties.





- **The coffee.** It's delicious. That's all. Oh, and they have every kind of milk variety you can think of. Try it with almond milk!





In addition to coffee and Japanese snacks, Polineko also offers bowls of cereal (Froot Loops and Lucky Charms, oh my!) and Japanese beer and tea.



Polineko is open Sunday-Thursday from 11am-10pm, and Friday and Saturday from 11am-11pm.

Prices are as follows:

- 4€ for 30 minutes and a beverage
- 6€ for 30 minutes, a beverage, and a Japanese snack
- 6€ for an hour and a beverage
- 8€ for an hour, a beverage, and a snack

The staff is also planning to launch **intercambio nights** soon—stay tuned for more info by following them on social media.

Here are more cat pics.







Photos courtesy of Polineko and the author.

Info

- **Address:** Carrera de San Francisco, 11
- **Metro:** La Latina
- **[Facebook](#)**
- **Instagram & Twitter:** @polineko_madrid
- **Website:** www.polineko.com
- **Phone:** 680 85 83 89