

Unleash Your Creativity at the Best Coworking Spaces in Madrid

You can work from home... or you can work from one of Madrid's coolest coworking spaces.

Whether you're a freelancer, a digital nomad, or a creative of any kind—or you just need to get out of the house and get something done—you'll feel right at home at the many coworking spaces in Madrid. These places are specially designed to optimize your productivity and create a sense of community. Comfortable desks, cozy common areas, plenty of outlets, lightning-fast WiFi, plenty of coffee... what more could you need?

Each coworking spaces offers different membership plans. Prices depend on how much time you'll spend there, and whether you want to reserve a desk, a meeting room, or even a private office. It may seem like a big investment, but it's sure to pay off with the increased efficiency and inspiration that these places provide.

If you're the kind of person who thrives on variety, you can have it all with the [Croissant app](#). This innovative startup allows you to search for and reserve seats in over 500 coworking spaces all around the world, so you never have to stay in one place for long. There are three plans, ranging from 10 to 120 hours of coworking per month. Try it out with a seven-day free trial!

Our picks of the top coworking spaces in Madrid

Espíritu23



Photo courtesy of IG @haun.dynasty

Located right in the heart of Malasaña, [Espiritu23](https://www.espiritu23.com) is a hipster haven and a self-described space for “work, creation, and change.” As you walk down Calle Espiritu Santo, it’s hard

to miss the colorful murals that decorate its covered terrace. Grab a table outside and a coffee from the café (open to the public), or head inside to enjoy two floors of coworking space. You can get a pass for just a day or a week, and monthly memberships start at €100.

- **Address:** Calle Espíritu Santo, 23
- **Metro:** Tribunal or Noviciado
- **Hours:** Monday to Friday, 9:00 am – 8:00 pm

Colabora Coworking



Photo courtesy of Colabora Coworking

This is a relatively new spot near Santo Domingo, consisting of a spacious basement area that's brightened up with plants and modern decor. [Colabora Coworking](#) is a smaller and more intimate space, so you're sure to make new friends in no time. You can use the communal tables or opt for your own desk, and make use of the community kitchen to store all your snacks. In addition to monthly memberships, they offer packs of 25 hours for €50—plus in-house financial advising and graphic design services.

- **Address:** Calle Torrija, 5
- **Metro:** Santo Domingo or Callao
- **Hours:** Monday to Friday, 9:00 am – 8:00 pm

Plázida

“The first coworking space for digital nomads in Madrid.” That’s how [Plázida](#) defines itself. Its creator has partnered with [Loom Coworking](#) in order to integrate the innovative brand into two different locations: Loom Tapices at the Royal Tapestry Factory near Atocha, and Loom Princesa near Plaza de España (shown in this post’s feature image). The latter features the rooftop garden of your dreams, complete with artwork by [Okuda San Miguel](#). Plázida organizes events for you to connect with fellow coworkers, provides guidance and advice on how to best enjoy Madrid, and even offers complimentary coffee and tea. You can try it for free by requesting a day pass online.

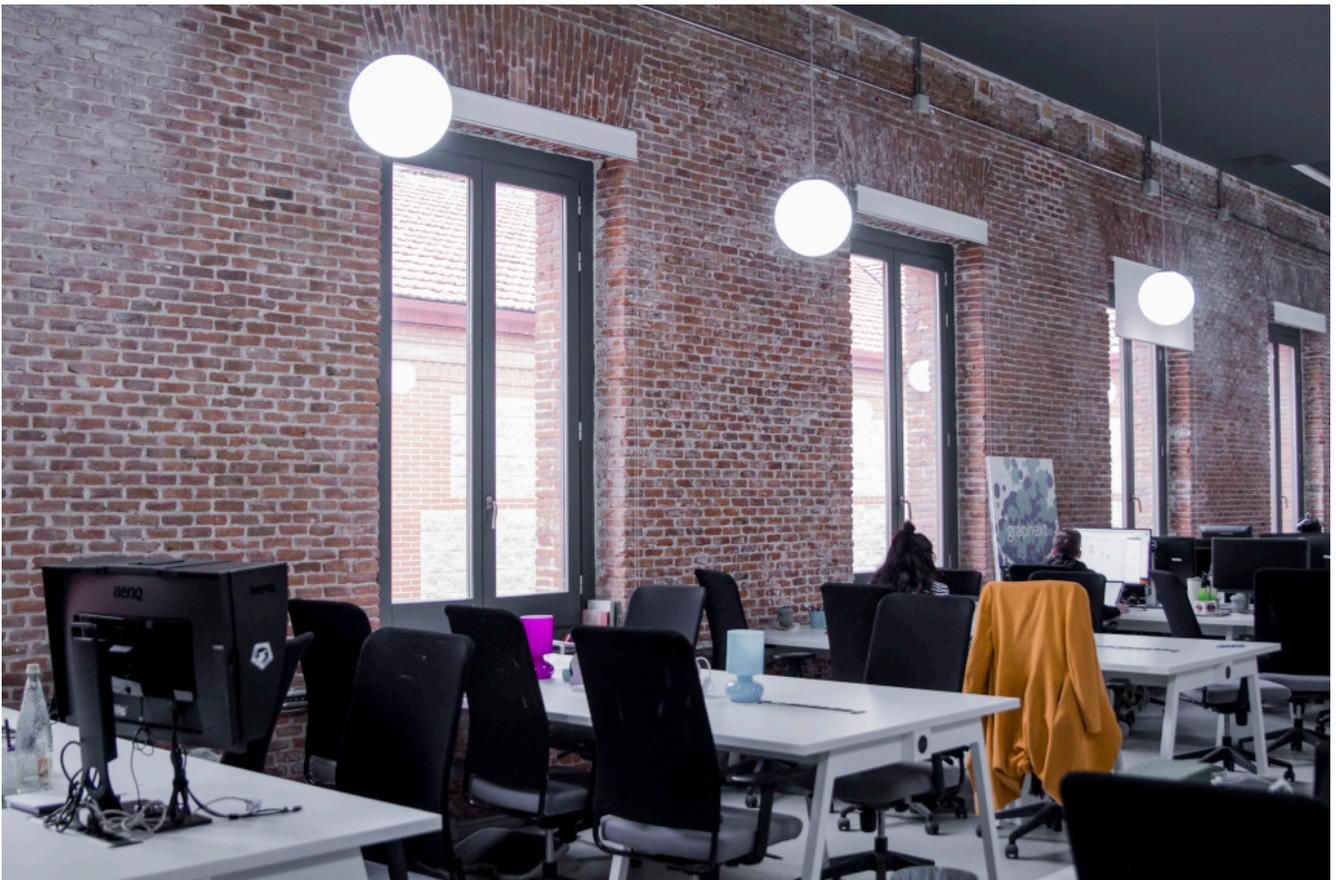


Photo courtesy of Plázida

- **Address:** Calle Vandergoten, 1 / Calle Princesa, 5 (4th floor)

- **Metro:** Atocha or Menéndez Pelayo / Plaza de España or Ventura Rodríguez
- **Hours:** Monday to Friday, 9:00 am – 9:00 pm (some plans offer 24/7 access)

Utopicus



Photo courtesy of Utopicus

Utopicus is actually a whole network of coworking spaces, with six locations in Madrid alone. My personal favorite is on Calle Colegiata, offering an outdoor terrace where you can simultaneously enjoy super-fast WiFi and a snack or coffee from the café. These people have coworking down to a science, with a whole range of membership options to match the needs of any entrepreneur or business. Each location is impeccably designed and has its own unique character, so you can choose the space that best suits your style.

- **Address:** Calle Colegiata, 9 or several others
- **Metro:** Tirso de Molina or La Latina (for Colegiata location)

▪ **Hours:** Monday to Friday, 9:00 am – 7:00 pm

La Industrial

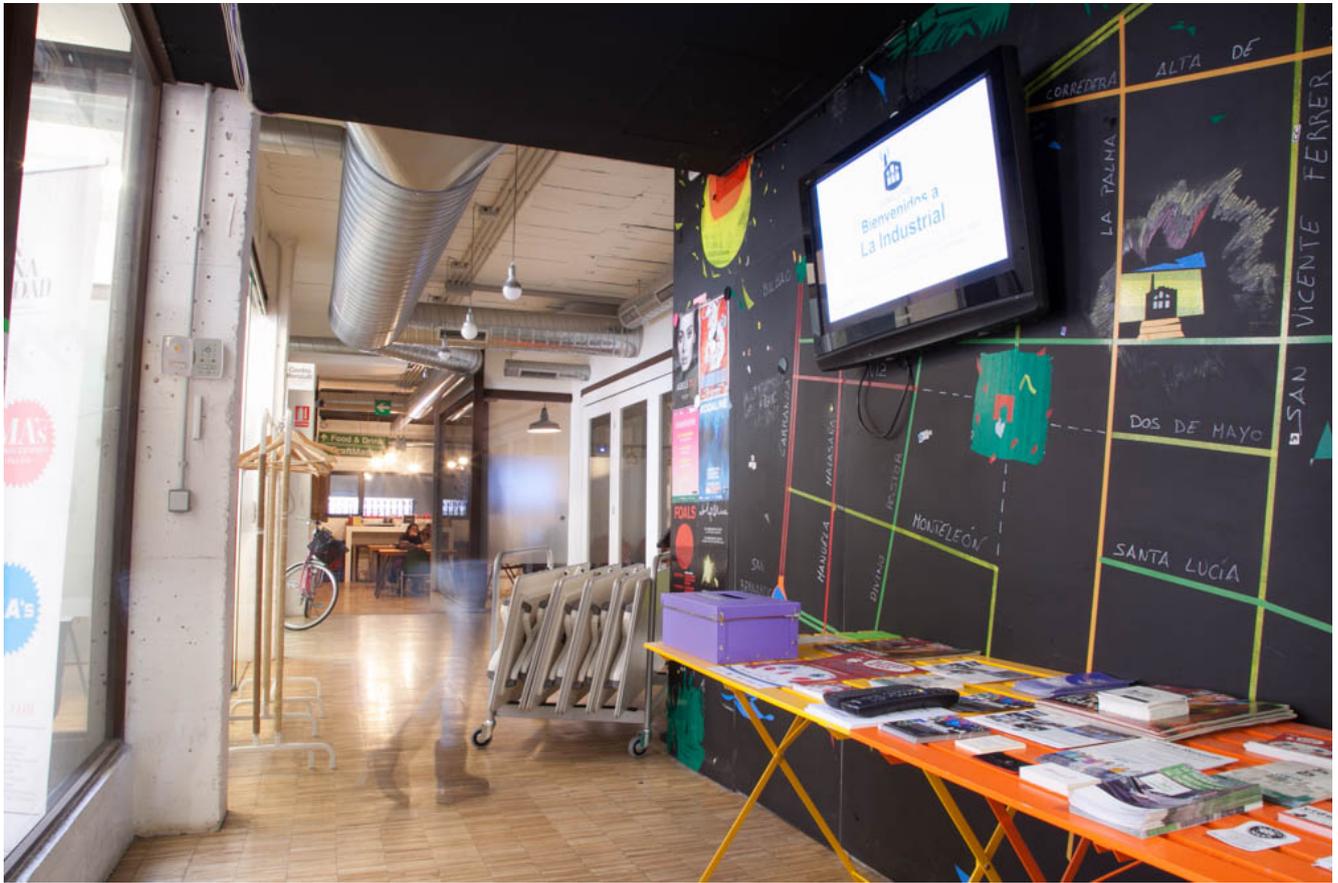


Photo courtesy of La Industrial

Stepping into [La Industrial](#) is like entering a whole other world, where inspiration and big ideas await around every corner. It's designed to be "a place to work and share," where professionals from all industries can collaborate and coexist. They offer communal workspaces as well as private offices and "boxes." You can try your first day for free and then buy a pack of 10 days for €100, or one of several monthly plans ranging from €30 to €180. They also have an enormous events space on Calle de San Vicente Ferrer.

- **Address:** Calle de San Andrés, 8
- **Metro:** Tribunal or Noviciado
- **Hours:** Monday to Friday, 9:00 am – 8:00 pm

Google Campus



Image from Forbes

Technically, [Google Campus](#) isn't so much a coworking space as a hub for startups and tech entrepreneurs. But it merits inclusion on this list for its Campus Café, where you can post up at a table or communal desk and stay all day. Don't feel like you have to buy a pastry every hour in order to be welcome—here it's totally okay to bring your own snacks from home. That said, the food provided by [Do Eat!](#) is delicious and affordable. And the best thing about Google Campus? Membership is totally free!

- **Address:** Calle Moreno Nieto, 2
- **Metro:** Príncipe Pio
- **Hours:** Monday to Friday, 9:00 am – 9:00 pm

This post's feature image was provided by [Plázida](#).

Exquisite and inspired fusion at Fismuler

In the middle of Madrid's Chamberí neighborhood, surrounded by offices and trendy cafés, lies a not-so-well-kept secret. It's called **Fismuler**, and from the outside it doesn't look like much. Austere gray walls and windows barred by steel disguise what lies within. A minimalist sign quietly announces its name. If you didn't know what you were looking for, you might not notice it at all.

Of course, plenty of people are already in the know; those with good taste and a penchant for fine dining have been flocking to Fismuler for months now. But it's much more than just a trendy hotspot enjoying a fleeting moment in the spotlight. Beyond the deceptive facade and the impeccable interior, **this place has something special that sets it apart from the rest.**

Where culinary ingenuity meets quality ingredients

It may seem trite to say that a restaurant's menu should be its main attraction. But in a world where culinary success increasingly depends on Instagram followers and online reputation, sometimes the actual food gets lost in the shuffle. Not here.

Chefs Nino Reduello and Patxi Zumárraga have created a **fantastic fusion of flavors, with classic Spanish ingredients at its heart.** Seafood figures prominently, as do fresh veggies and strong spices. The flavors are intense and the

combinations daring, while maintaining a delicacy that matches the careful presentation. It's rich, but not heavy. Creative, but not inaccessible. Familiar, but unlike anything you've ever tasted before.



I'm a big believer in the theory that a restaurant's quality can be revealed by what they bring you to snack on. Be it bread, olives, or potato chips, the first thing brought to the table is often a telling sign of what's to come. At Fismuler, you're greeted by warm fresh bread and a hunk of unpasteurized, salted butter—**some of the best butter I've ever had**, in fact. Before I even examined the menu, the bar was already set high.

Light, fresh, and flavorful

To begin, the burrata salad is an absolute must: juicy fresh figs and incredibly light burrata with greens, sunflower seeds, and crispy seaweed. If you're feeling adventurous, go

for the *erizo del Cantábrico* (sea urchin). Served on a bed of river stones (or wild plants, pictured below), **it's just as surprising on the palette as it is on the eyes.** The urchin is drowned in a soft and creamy sauce with an entirely unique taste.



For something a bit lighter, try the semi-cured *dorada* (sea bream). It's served in impossibly thin, translucent slices, topped by red grapes, Marcona almonds, onions, herbs, olive oil, and surprisingly potent spices. All of these assertive flavors combine to create a dish that's **both delicate and intense.**



A whole new kind of comfort food

The heartier dishes are equally interesting. Highlights include the *tortilla de ortiguillas*, an omelet filled with sea anemone and sweet and sour sauce. **Sound weird? It is.** The anemone has a crunchy texture and a distinctive taste that you might not think would pair well with the other ingredients—but somehow it works perfectly.



Chef Nino Reduello himself told us the rice with clams comes **straight from his mother's kitchen**, so how could we resist? It arrived in a greenish broth, with crispy fried artichokes and abundant garlic. Although rice, clams, and artichokes are staples of Spanish cuisine, I'd never seen them combined quite like this. It did indeed taste like something your mom might cook up—if your mom were a world-class chef, that is.



From the list of main dishes, we tried the grilled *corvina* (sea bass) with cole crops, which came with a **delightfully spicy orange sauce**. The fish itself was perfectly cooked, tender and flavorful without being overpowering. The soft and smoky vegetables were the ideal companion.



Fismuler's grand finale

You simply cannot leave Fismuler without trying their cheesecake. I don't care if you think you're too full for another bite; make room. It's nothing like New York cheesecake, nor the gelatinous concoction you'll often find in Spain. Light and custardy, it has an **unmistakeably cheesy flavor**. The cookie crust is crumbly and buttery, just like it should be. Yet another perfectly balanced creation.



Finally, it has to be said that the drink selection here is also top-notch. A carefully selected wine list is complemented by house-infused spirits and pitchers of fruity cocktails. And if you're not in the mood for alcohol, order a glass of **homemade lemonade**: refreshing and herbal, slightly fizzy and not too sweet.

An unbeatable ambience

The restaurant's incredible menu is complemented by a **Nordic aesthetic of exposed brick and wood**. It's industrial and minimalist, yet simultaneously rustic and warm. Despite the fact that it's below street level, the whole place is well-lit and open. And as if that weren't enough, they've got a great playlist.



Fismuler is committed to sustainability and organic ingredients, so the cuisine is good for your conscience, too. Other guiding principles include **creativity, simplicity, and respect for the food itself**. All of this is reflected not only

on the menu, but in the sensation the whole experience imparts. It's a place to relax, take your time, and savor each bite.

Although the prices are a bit higher than average, you get what you pay for—and here you get amazing quality, a lovely atmosphere, and **an overall experience that's simply unmatched**. In fact, after just one lunch, this place has already won a spot among my favorite restaurants in Madrid. If you're looking for the perfect place to bring visitors, celebrate something special, or just treat yourself to a good meal, Fismuler delivers. And then some.

Info

- **Website, Facebook & Instagram**
 - **Address:** Calle de Sagasta, 29
 - **Metro:** Alonso Martínez and Bilbao
 - **Phone:** 91 827 75 81
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Unleash your inner kid at The Playground

Ever miss recess? Family game nights? Dedicating a whole day to just having a good time?

I don't blame you—**adulthood is hard**. Sometimes all I want to do is go back to being a kid, when I could completely lose myself in a game of cards or kickball and momentarily forget about the rest of the world. I miss the carefree way I made new friends and laughed so hard I couldn't breathe—even with people I'd only just met.

Apparently, I'm not the only one suffering from this particular brand of nostalgia. A few years ago, the lovely and talented Majida Mundial (a longtime Madrid resident who hails from New York) decided to do something about it.

She created [Let's Go Ánimo](#), a company dedicated to helping people have fun, meet new friends, and release the inner child that lives on inside us all.



Majida, the founder of Let's Go Ánimo, cracks up with The Playground participants.

Every month, Let's Go Ánimo hosts [The Playground](#), a night of board games and friendly competition that's every bit as fun as it sounds. At first glance it may seem like your average expat networking night; it's held on Thursday evenings on a trendy Malasaña street, everyone speaks English, and yes, there's wine involved. But the similarities end there.

When you walk in the door, you'll be placed on a team with

other attendees who you'll compete with throughout the night. The games are different every time—you might play Jenga, Scattergories, Cards Against Humanity, Limbo, Twister, or an endless number of other classics. The winner of each game is awarded points for their team, and at the end of the evening there's a challenge round to crown the overall champion. **Expect plenty of fun, prizes, and unlimited surprises.**



A fierce Twister competition puts players' balance to the test.

Of course, there are some things that set The Playground apart from the game nights of your youth: namely, alcohol. The **€10 entry fee** includes a drink and a few small tapas, and you can buy more throughout the night if you're still hungry (or thirsty). Beer, wine and *tinto de verano* are usually on offer.

If you're shy or nervous about meeting new people, The Playground will leave you no choice but to let loose and get out of your comfort zone. Awkward icebreakers, dance-offs, improv activities... everything is fair game.

Pro tip: you'll have more fun if you go all out and really get into it—apathy and introversion might be acceptable at a normal bar or networking night, but here they just won't fly.

In addition to the monthly Playground events, Let's Go Ánimo organizes special activities and celebrations throughout the year. Sometimes there's a particular theme; the Christmas edition held in December featured a white elephant gift exchange, an ugly sweater contest, and no shortage of holiday cheer.



Participants strut their stuff in an ugly Christmas sweater fashion show.

Other past events have included picnics in the park and Thanksgiving-themed fun. Let's Go Ánimo also offers corporate [team building workshops](#), and Majida even teaches [Sevillanas dance classes](#) in English, if that's your thing!

Stay up to date on upcoming events by joining the brand new Facebook group, [The High-Vibe Tribe](#). According to Majida, “**This group is being created to build an international family-like community of passionate people all over the world who believe that being an adult does not have to equal living a dull life, and that living the fulfilling life you dream of is not only possible but necessary!**”

So if you're tired of the same old language exchanges and afterwork meet-ups, and you want to try something totally new and unique, mark your calendar for the next edition of The Playground—or any of Let's Go Ánimo's events—and get ready to have the time of your life.

Info

- [Facebook](#), [Instagram](#) & [Website](#)
 - **Location:** El Salón del Artista, Calle de la Palma, 50
 - **Metro:** Noviciado & Tribunal
-

Panifiesto, a bread-lover's paradise in Lavapiés

When I first moved to Madrid, I had a few initial goals: get an apartment, make new friends, and find a badass bakery where I could satisfy my carb cravings—not necessarily in that order. I don't know what it is, but there's something about bread that makes me feel right at home. For me, it's the ultimate comfort food and the simplest culinary pleasure. So when I moved to a new city thousands of miles from home, finding good bread was clearly a priority.

Luckily for me, it didn't take long. Soon after I moved into my apartment in Lavapiés, I stumbled upon the perfect place entirely by chance. [Panifiesto](#) doesn't look like much from the outside—or the inside, for that matter. It's a minuscule, minimalist space on the corner of Calle Mesón de Paredes and Calle Juanelo. The tiny storefront features a bench and a counter, behind which the fresh bread is displayed on tall metal shelves. If you peek through the loaves, you can see the magic happening in the kitchen in the back.



When it comes to bread, I've learned that simple is almost always better, and Panifiesto confirms that conclusion. All they do is bread—no pastries, empanadas, or even *tostadas*. You can't come here for breakfast or a drink with friends. In fact, you might not even notice it if you aren't specifically looking.



They offer around five to eight varieties each day: wheat, whole wheat, rye, spelt, baguettes, and *gallego* (half wheat, half rye) are almost always available. Some days they also have *tritordeum* (a grain that's a combination of wheat and barley), seeded (full of poppy seeds, sunflower seeds, and more), and heavenly golden-hued corn bread (my personal favorite). Also look out for seasonal specialties, like the raisin, rosemary, and honey loaves they offered last Semana Santa.



ESPELTA
4'80%

TRIBORDA
4'00%

CENTRA

The prices are, naturally, a bit more than you might be used to paying for bread: €1.35 for a baguette or €3-5 for a full loaf. You can also buy half a loaf for half the price, and they'll slice it for you if you ask!

So what exactly makes this bread special? The short answer is that it's made with *masa madre*. If you're as gluten-obsessed as I am, you know what that means. If not, pay attention, because this is important. There's not an easy English equivalent for this term. The closest thing we have is "sourdough," but while all sourdough is *pan de masa madre*, not all *pan de masa madre* is what you might think of as sourdough.

Essentially, it means that the bread is made without chemical leaveners like baking powder—just flour, water, and salt. It rises due to the natural bacteria in the dough (sometimes called a pre-ferment or "mother dough"), making it denser and lending it a slightly sour flavor. You can bake any kind of bread with this method, as you can see from the variety of options on offer at Panifiesto.

Have I convinced you yet? If not, I dare you to go to this place and not immediately fall in love. Forget about the sad, stale *barras* at your local *alimentación*, set aside a few extra euros, and indulge in some of the best bread money can buy. It's worth it.

Info

- [Website](#) & [Facebook](#)
 - **Phone:** 694 44 90 20
 - **Address:** Calle Mesón de Paredes, 10
 - **Metro:** Tirso de Molina & La Latina
-

Context Tavernas and Tapas, a culinary tour through the bars of Huertas

If you've done any traveling lately, you might have noticed that **food tours are rapidly becoming a global trend**. Companies around the world now offer guided visits to restaurants, bars, and markets, promising to let you in on culinary secrets or show you how to eat like a local. Madrid is no exception. In fact, this city has more than its share of options, thanks to its vibrant dining scene and world-famous cuisine.

I recently had the chance to participate in a food tour for the very first time, thanks to [Context Travel](#). The company offers “**tours for the intellectually curious**” in cities across the world, including several in the Spanish capital. Many are focused on history or art, but this one was especially intriguing: [Savoring Madrid: Tavernas and Tapas](#).

According to the Context website, the goal of this culinary tour is to define the concept of tapas through tastings at *tavernas* in the city center. Like all of their [Madrid tours](#), it's meant to offer an in-depth look at local culture, customs, and in this case, cuisine. But considering the dozens of bars, restaurants, and specialty dishes that are scattered throughout the city, how could it be possible to cover such a broad topic in just 3 hours? That's what I intended to find out.



Intricate mosaics decorate the exterior of one of the many historic bars in Huertas.

Hungry for history

The tour began at 7pm outside the Westin Palace hotel, close to many of Madrid's main tourist attractions. Context limits the size of their tours to create a personalized experience—this one consisted only of me and a couple who were on vacation.

Our guide was Tessy Carrada, a culinary journalist of Mexican origin who moved to Madrid a few years ago. She started off by explaining the basics, with the help of maps and diagrams: **what are tapas, where did they come from, and how are they eaten?** What makes Spain's cuisine unique? What can you expect when you go out for tapas in Madrid?

Next she told us how the tour would work. We'd visit three or

four places, all in the Huertas neighborhood (also known as [Barrio de las Letras](#)). The idea was to show us non-touristy spots, the kinds of places locals go, where we'd get a **true taste of the local culture**. At each place, she would order a few tapas to share, taking into account our preferences, interests, and appetites. With the ground rules laid out, we set off into the city.

Cervecería Cervantes



First up was a true classic, a place that was packed with customers even at the early hour of 7:30pm. We ordered drinks, and Tessy explained the particularities of Spanish brewing as we admired the collection of beer cans displayed on the restaurant's walls. The waiter brought out a plate of giant olives and mussels, exemplifying the tradition of providing something to snack on along with every drink.





Tessy then ordered several *raciones* to share: **ham croquetas with padrón peppers, manchego cheese, and jamón ibérico.** As we ate, she offered insight on each and every item: how to make *croquetas*, what makes Spanish ham so special, and how to distinguish true *manchego* from imitations.



I've lived in Spain for a while, and I've eaten (more than) my share of all of these classic tapas, but I'm not exaggerating when I say this might've been the best ham and cheese of my life. It took a lot of self-discipline to restrain myself and save room for the next destination...

La Fábrica



As soon as we entered this colorful, crowded locale we were welcomed with the sights and smells of seafood. We gathered around an old barrel-turned-table and ordered **albariño** wine to accompany the **salpicón** (a kind of seafood salad) and **boquerones** (marinated anchovies) that Tessy suggested. I was quickly reminded of one of the most pleasant discoveries I've made in Madrid: despite my preconceived notions about slimy, stinky seafood, here it's a true delicacy.



The *salpicón* consisted of shrimp, mussels, and octopus swimming in olive oil with tomatoes, peppers, and onions. It was fresh, light, and incredibly delicious. A loaf of crusty bread was brought to the table, and Tessy encouraged us to break off pieces and soak them in the flavorful oil.



The *boquerones* were perfectly seasoned and accompanied by olives and crispy potato chips. We were also served a small plate of cheese and chorizo—but it couldn't compete with the perfection we'd already experienced at Cervantes. The star here was most certainly the seafood.

La Vinoteca

Although we attempted to find a spot at the renowned Casa Alberto, at 9pm on a Saturday night it proved difficult. Instead we went to La Vinoteca, which had a much more **modern and upscale atmosphere** than the previous bars. We ordered wine and cava from an impressively long and detailed list.



To round out the night, Tessy ordered **patatas bravas** (fried potatoes smothered in slightly spicy sauce) and two **pinchos** (small toasts): one topped with spinach, goat cheese, and caramelized onions, and another with potato cake and duck magret.

Although the ambience here was lovely and the wine exceptional, I have to admit that the tapas weren't quite as impressive as their successors. That being said, they were still delicious, and certainly provided a well-rounded sampling of some of Spain's most famous specialties.



For the last course of the evening, Tessy chose a **layered trifle of chocolate and cream**, as well as a sort of **mini apple pie** topped with vanilla ice cream. Although these were pretty standard sweets that didn't exactly scream "Spain," it's hard to complain when there's chocolate involved. After devouring dessert, we parted ways for the night with full bellies, satisfied palates, and a whole lot of newfound knowledge.

An interesting aftertaste

For me the best part of this tour, surprisingly, was not the food itself (although of course it was incredible). As a resident of Madrid, I can get authentic tapas whenever I want, on nearly every street corner. What this experience offered me was the chance to engage with the food I was eating on an intellectual level: to learn why tapas are called tapas, what distinguishes *jamón ibérico* from *jamón serrano*, and so much

more. **It was a lesson in being conscious of what I eat and the history and culture it reflects.**

For travelers who only have a few days to sample the best of local cuisine, who don't speak Spanish, or who simply don't know where to begin, Context provides an ideal solution. **Tessy's insider knowledge and impeccable taste made for an interesting, entertaining, and thoroughly authentic journey through the taverns of Huertas.**

Whether you're a tourist who wants to experience the tapas culture firsthand, or a seasoned local who wants to learn more about the city you love, you'll find what you're looking for in the Context Tavernas and Tapas tour.

To learn more about Context or book a tour, click [here](#).

Tapapiés: a guide to everyone's favorite food and culture festival in Lavapiés

It's that time of year again. The air is turning chilly, the leaves are starting to change, and the millennial obsession with all things autumn is taking over social media. But here in Madrid, there's a whole different reason to be excited. With October comes [Tapapiés](#), the annual festival that **inundates the streets of the [Lavapiés neighborhood](#) with delicious food, cheap drinks, and live music.**

For 11 days at the end of October (this year's 7th edition lasts from October 19–29), dozens of restaurants and bars in

Lavapiés offer a very special deal. Each one develops their own **signature tapa**, and offers it to the public for just **€1.50**. For an extra euro, you can also get a *botellín* (a 250 ml bottle of beer) to wash it down. The [event](#) is sponsored by Barcelona's Estrella Damm, and at most places you can choose between a regular beer or Damm Lemon (beer and lemon soda).



A bar advertises its participation in Tapapiés with the festival's official poster.

Lavapiés is known for its incredible cultural diversity, with large immigrant populations from all over Africa, South America, the Middle East, and Central Asia. As a result, it's full of [international eateries](#) offering everything from [Senegalese thieboudienne](#) to Syrian sweets. A good number of these establishments participate in [Tapapiés](#), which means that in one night you can practically eat your way around the

world, just by exploring the neighborhood's sloping streets.



The delicious “Crepioca” tapa from Saboor Tapioca

In other words, **this [festival](#) is every adventurous foodie's dream come true.** There are various strategies for tackling the overwhelming amount of options (**122 tapas in total**) and chaotic crowds. You can simply wander around, dropping into whatever bars you come across and trying your luck. Each one usually advertises a photograph of their tapa with a huge poster out front, so you'll know more or less what to expect. Don't forget to stop by **[Mercado de San Fernando](#)** and Mercado Antón Martín, where several vendors also participate.



A tray of tapas at Toscanaccio Italian bakery: marinated eggplant, walnuts, goat cheese, and sun-dried tomato pesto on spelt bread

If you're (A) a picky/allergy-prone eater or (B) determined to try as many different tapas as possible, you might want to consider a more organized strategy. Ask for a brochure at any of the participating places—you'll get a **pocket-sized booklet that contains a list of every single tapa being offered**, as well as a color photograph and a detailed ingredients list for each. They're all plotted on a numbered map, so you can plan out your ideal route. Be warned, though: it's hard to stick to a set plan when there are so many tempting options around every corner.



Dishing out the special tapa at Maloka Bar Brasileiro: yuca in a coconut milk sauce with peanut pesto

My advice? Grab a group of friends who aren't afraid to elbow their way through some crowds and try as many new things as possible. This is not an activity for those who would rather settle in at a cozy restaurant for a relaxed dinner.

Expect to eat standing up while balancing a beer in one hand a a tapa in the other, and shouting at each other just to be heard. **It's messy, it's crazy, it's loud—and it's totally worth it.** The frenetic and colorful spirit of the neighborhood is never more alive than on a night of [Tapapiés](#).



“Carrillada melosa” from Maldito Querer: braised beef cheeks in a sauce of caramelized onion, garlic, herbs, and Pedro Ximénez reduction

To complete the experience, it’s essential to attend one of the [various outdoor performances](#) by local musicians, dancers, and entertainers that take place throughout the event. On Friday, Saturday, and Sunday afternoons and evenings, you can catch live music and shows at nine different designated spots (a full schedule is included in the brochure). There’s also the simultaneous **Chollopíés** festival, which **spotlights the neighborhood’s local businesses** by offering [special discounts](#) on certain products.



Maybe you live in Lavapiés and want to get to know your *barrio* better. Maybe you've never been and want to see what all the hype is about. Or maybe you're just hungry, thirsty, and low on cash. Whatever the case, [Tapapiés](#) is bound to become one of your favorite events in Madrid. If you go into it with **the right mindset, a healthy appetite, and a handful of coins**, I guarantee that come next October, there'll only be one thing on your mind. Who needs pumpkin spice lattes, anyway?

Info

- [Facebook](#)
- [Website](#)
- [Instagram](#)

Check out our roundup of [Tapapiés' offerings last year!](#)

Cubanismo, a tropical escape in Malasaña

In the warmer months, Madrid becomes inundated with talk of rooftop terraces: which one is the coolest, where's the best view, who has the best drinks? There are the perennial favorites, the ones that always crop up on tourism sites and lists of local secrets. **And then there's Cubanismo.**

On the third floor of the massive concept store and multipurpose complex that is [El Paracaidista](#), **this Cuban-inspired cocktail bar** offers a hidden escape from the busy streets of Malasaña. To enter the building, you'll need to sign in at the front desk, and then journey through displays of chic clothing and artsy accessories to reach the bar itself. It may not actually be on the building's roof... but it makes up for this technicality with an incredible atmosphere.



Once you arrive, you'll be instantly transported back to 20th-century Cuba, or at least a romanticized idea of it. A small indoor area features sofas, mirrors, and old wooden furniture, plus a marble bartop staffed by white-shirted waiters.



The terrace is roomy but still small enough to feel intimate. It features wooden chairs with brightly colored cushions, red umbrellas, and a view of the surrounding rooftops. This isn't the place to go for a panoramic view of the city, but it's cozy and charming in its own way. At night, flickering candles make it especially romantic.



The drink menu is creative and complete, with something for everyone. For the full experience it's essential to order a mojito, which comes in a tall glass with crushed ice, fresh mint leaves, a preserved lime slice, and a touch of Angostura bitters. Other drinks include aperitivos that put an original twist on classics like the Negroni and Bloody Mary. The menu offers various rum drinks, among them the intriguing *Cavalibre* (rum, lime juice, cava, cola syrup, and Angostura) and the *Made in Cuba*, with hints of cucumber and absinthe.

Gin lovers will also find several tempting options, flavored with things like **blackberry liqueur, apricot brandy, and passion fruit purée**. While cocktails are definitely the specialty here, they also offer wine, beer, sangría, and even non-alcoholic takes on classic drinks. If you're hungry, order a snack like guacamole, hummus, *jamón ibérico*, a cheese board, or ice cream for dessert.



Although the prices are slightly above average, they're by no means unreasonable. And **for the entire month of October, 2017, all cocktails and mixed drinks are 2 for 1 during happy hour** (5:00 to 8:00 pm, Tuesday through Friday). This deal also applies to Parq, the full-service restaurant on the floor above—but if I were you, I'd skip the pricey entrées and stick to Cubanismo's drinks and snacks. After spending a couple of hours here, you might never want to leave.

Info

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Honest Greens, feel-good food that tastes good too

For me, eating is always an emotional experience. I want to eat food that makes me feel good, both physically and mentally. Depending on my mood, that can mean very different things. Sometimes all I want is a creamy *croqueta* or my mom's mac and cheese... but other times, my body begs for **whole grains, greens, and lean protein.**

To be completely honest (pun intended), I didn't realize how much I missed **healthy, home-cooked meals** until I found Honest Greens. This brand new spot in Nuevos Ministerios may at first glance look like just another hipster cafe, but I swear it's something special.



The space itself is impeccably decorated and practically begging to be Instagrammed. The **open kitchen** means you can watch all the magic happen. But even more exciting is the fact that most of the menu items are on display right in front of you, so you can browse the options before making your (very difficult) choice.



This is one of those places where I would happily devour anything on the menu, so ordering is a considerable challenge. Luckily, they break it down into a nice and simple process: choose between a market plate or a garden bowl, then pick your sides or protein. Easier said than done.

The **market plates** come with either chipotle marinated chicken, rare beef, tuna tataki, homemade falafel, or black pepper tofu. Each is accompanied by a fresh green salad with pesto dressing and organic sourdough bread with herbed butter.



Chipotle chicken and seasonal vegetables

Is your mouth watering yet? I've barely gotten started. After you choose your base, you get to add extra sides from an overwhelming list. Cold options include coleslaw, beet salad, creamed eggplant, lentils, hummus, and roasted watermelon (yeah, you read that right). Hot sides include mashed pumpkin, baked cauliflower, roasted beets, herbed potatoes, seasonal vegetables, and organic sweet potato, each with creative garnishes ranging from spirulina to spiced yogurt.

I highly recommend the chicken, and although the beef was a bit raw for my liking, it's received rave reviews from plenty of my friends. You can't go wrong with the seasonal vegetables or the sweet potatoes, which add some color and carbs to the plate. And speaking of carbs, the bread might actually be the best part of the dish. Freshly grilled and soaked in butter... how can you argue with that?



A market plate with ternera madrileña and roasted sweet potatoes



Salad fixin's

If you want to put vegetables front and center, opt for a **garden bowl** instead. Spicy kale, ginger honey goat cheese, peanut chili lentils, sesame greens, wild coconut quinoa... with names like that, you can hardly imagine the possibilities. Each bowl is filled to the brim with various veggies, fruits, nuts, seeds, and dressings. You can also add any protein for an extra boost.

Oh, and did I mention there's a soup of the day?

Once all that has sunk in, turn your attention to the drinks. They've got cold pressed juices, homemade fruit-infused waters, wine, beer, and *vermut*—plus **organic fair trade coffee**. In fact, one of the highlights of the place is the adorable coffee truck parked outside, advertising their specialty beans.



Self-serve aguas frescas

The portions here are generous and filling, proving once and for all that it's possible to feel fully satisfied after a healthy meal. But if you manage to save room, try one of the **sugarless and gluten-free desserts**. Their takes on classics like carrot cake and apple crumble might not be exactly what you're expecting, but they have their own charm. If you've got a real sweet tooth you might be disappointed, but it's totally worth it to at least give them a chance.

The best thing about Honest Greens is that it combines the trend of vegetarian and vegan cafes with a selection that caters to meat-eaters as well. While I love a good veggie burger and am slightly addicted to kale, I won't deny that every meal can be improved by a grilled chicken breast or a juicy steak. For me, this place is **the best of both worlds**.



The business cards say it all

Whatever dietary camp you belong to, you'll find something here that fits your tastes. And the next time you're craving some good, honest greens... well, you know where to go.

Info

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-

Sahuaro: Mexican magic in the heart of Madrid

Hecho en México. That's the slogan of this brand new eatery located right in the historic heart of the city, in La Latina's Plaza de Cascorro.



If you've spent any time in the homeland of the Aztecs, the Mayas, and the michelada, you've probably already fallen in love. Mexico is a country of rich history, cultural diversity, and undeniably delicious food. A couple of years ago I spent a summer living in the rural part of the Yucatán peninsula, and I still dream about it to this day... especially the tortillas.

No, I'm not talking about the egg and potato variety (although those have a special place in my heart as well). And don't give me any of those floppy flour burrito wrappers. I'm talking about fresh tortillas made from corn, water, and salt.

That's it.



Look at that bundle of pure, corn-based joy.

Sahuaro's got 'em. As soon as I saw the basket of tortillas arrive at the table, lined with a linen cloth and covered to keep in the warmth, I knew this place was the real deal.

But I'm getting ahead of myself. As soon as we sat down we dealt with the primary priorities: drinks and guacamole. Sahuaro's drink menu is one of the most exciting things I've read in a while. They offer frozen margaritas and classic mojitos for just €3.90, with a choice of strawberry, tamarind, guava, and passion fruit flavors. There are also several other options for under €6, including tropical cocktails and several variations on the iconic michelada (beer with lime juice and spices).



Passion fruit mojito and frozen margarita, with a guest appearance by guacamole

Every self-respecting Mexican establishment offers guacamole; but few do it as well as Sahuaro. They serve it right in the avocado skin, atop a mountain of crunchy *totopos* (corn chips). It's the perfect blend of avocado, salt, olive oil, and lime, proving that good guacamole doesn't need to be fancy—just fresh. We were also brought a selection of four sauces with varying levels of spiciness. Each one was unique, and spice-seekers will be satisfied, if not particularly challenged.



When it comes to guacamole, Sahuaro keeps it simple.

For the next course, we ordered the house selection of tacos. It includes one of each variety offered on the menu: Guerreros (pork *carnitas*), Norteños (marinated beef), Del campo (grilled veggies), and Yucatecos (*cochinita* pork). They were all delicious, but the Yucatecos were the clear winner (although maybe that's just my nostalgia speaking). The sauce was rich and tangy, the pork tender and juicy, and the pickled onions the perfect accompaniment.



My personal taco motto: always get one of each.

Finally, we dug into the chipotle chicken entrée. It was swimming in creamy, slightly spicy sauce, served with refried beans and (hallelujah) more guacamole. Naturally, of course, we ordered an extra basket of tortillas to go with it. But the surprise hit here was the rice, which came in a coconut shell etched with intricate designs. Soft and subtly seasoned, it provided the perfect complement to the rich and hearty dish.



Pollo al chipotle

I'll certainly be returning as soon as humanly possible to sample the rest of the menu, from the salads and ceviche to the enchiladas and desserts. Sahuaro also offers a *menú del día* during the week and brunch on the weekends, so you can satisfy your cravings no matter what time it is. It's the perfect place to come for a casual drink with friends or even a date; the interior is elegant and colorful, and the enclosed outdoor patio features tropical plants and comfy couches (plus plenty of fans).





Whether you're nostalgic for your own travels to Mexico, or you've always wanted to visit and see what all the hype is about, this place is for you. Sahuaro has done what few restaurants can, combining authentic regional cuisine with an ideal atmosphere, a prime location, and affordable prices. Come, relax, and let yourself be carried away to paradise.

Info

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-

NAP, real Neapolitan pizza in the heart of Lavapiés

Ahh, pizza. The star of so many childhood memories, last minute dinners, college dorm room feasts, and drunken (or sober) declarations of love. At this point pizza is more than a food; it's a cultural emblem, no matter what country you're in.



But if you want the real deal, you'll have to go to Naples, where the original Margherita pizza was invented in 1889. And if RyanAir flights to Italy aren't quite within your budget, head to NAP–Neapolitan Authentic Pizza in Madrid.

As soon as you walk through the doors, you'll be greeted by a rainbow-hued mural by Okuda, the famed Spanish street artist. Check out the wood-fired pizza oven (essential for true Neapolitan crust) as you settle into the bright and airy space.

Obviously, the specialty here is pizza. They offer everything from the classic Margherita (tomato, mozzarella, olive oil, basil, and parmesan) to spicy salami and speck, to anchovies and eggplant, to innovative daily specials. If you want to get creative, you can add as many extra toppings as you like (for a small fee).

The pizza is made in the true Neapolitan style: a thin, doughy, and bubbly crust composed of nothing but flour, yeast,

water, and salt, topped with tantalizingly fresh ingredients. Each one is enough to fill up one very hungry diner—but if you're like me you'll want to save some for lunch (or breakfast) tomorrow. At 6-10 euros per pie, it's affordable either way.



Marinara pizza: tomato, garlic, olive oil, oregano, and basil

There's plenty more on the menu, too. Don't miss the bruschetta, burrata, and baked eggplant, plus tiramisu for dessert. If you're going for the full experience, have a limoncello digestif, and then sit back and enjoy the satisfaction that only pizza can impart.



Eggplant bruschetta, one of the four varieties offered

Pizza may be beautiful in all its various forms (deep dish, frozen, square-shaped cafeteria style...) but if you ask me, nothing beats the original. Give me a charred and slightly sour crust with a thin layer of sweet ripe tomatoes, and I'm sold.

NAP provides just that: pizza in its simplest, truest, and freshest form. Forget Telepizza, get off your couch, and make the trek to Lavapiés—it's not Naples, but it might just be the next best thing.

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(Pro tip: NAP also has two locations in Barcelona; Madrid is the latest addition.)