

Salón des Fleurs – Flowers, Tea, and Vintage, Oh My!

Every day is Spring inside [Salón des Fleurs](#). Step inside this quaint store that doubles as a **florist and tea room**, with a side of vintage products, and breathe in the fresh smell of flowers that are carefully displayed throughout the space.



Twinkling lights adorn the large paneled windows, adding to the charm of this café, if you could even call it simply that. Bright pink, red, and orange flowers are displayed outside next to small tables for those wanting to soak up the sun in good weather.



Sink into one of the comfy armchairs as you consider the all-encompassing tea list. There is nothing standard about the menu at *Salón des Fleurs*, descriptors such as “black tea,” and “green tea” are merely side notes offered to try to explain the flavoring of such teas as *Apple Pie*, *Cookie*, and *Champagne and Strawberries*. Coffee is offered too, but with such exotic tea flavors, why bother?



Served in beautiful painted mugs, the tea puts your morning Earl Grey to shame. If you're looking for a side treat to indulge in, [Salón des Fleurs](#) offers cakes and desserts also, including a two-layered fluffy carrot cake topped with rich cream cheese frosting.

Once you have savored your tea as long as possible, explore the rest of the store a bit. There is more than meets the eye, and you might find yourself discovering little quirks throughout the store, such as the multiple clocks in unusual places, all displaying a different time.



A spiral staircase leads to an upstairs vintage section, while the downstairs is more dedicated to the flowers, with a florist freshly cutting stems.

Like their alluring tea selection, [Salón des Fleurs](#) offers a variety of flowers, in bright colors, in pots, long stemmed; come here for any occasion and you won't regret it. Don't need flowers? Browse the vintage section or warm up with a mug of tea, any excuse to visit this charming spot will do.

Salón des Fleurs

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

Where: Guzman el Bueno, 106

Phone: 915 35 23 48

Prices: Tea, €2.6

1862 Dry Bar – Perfection Served in a Glass

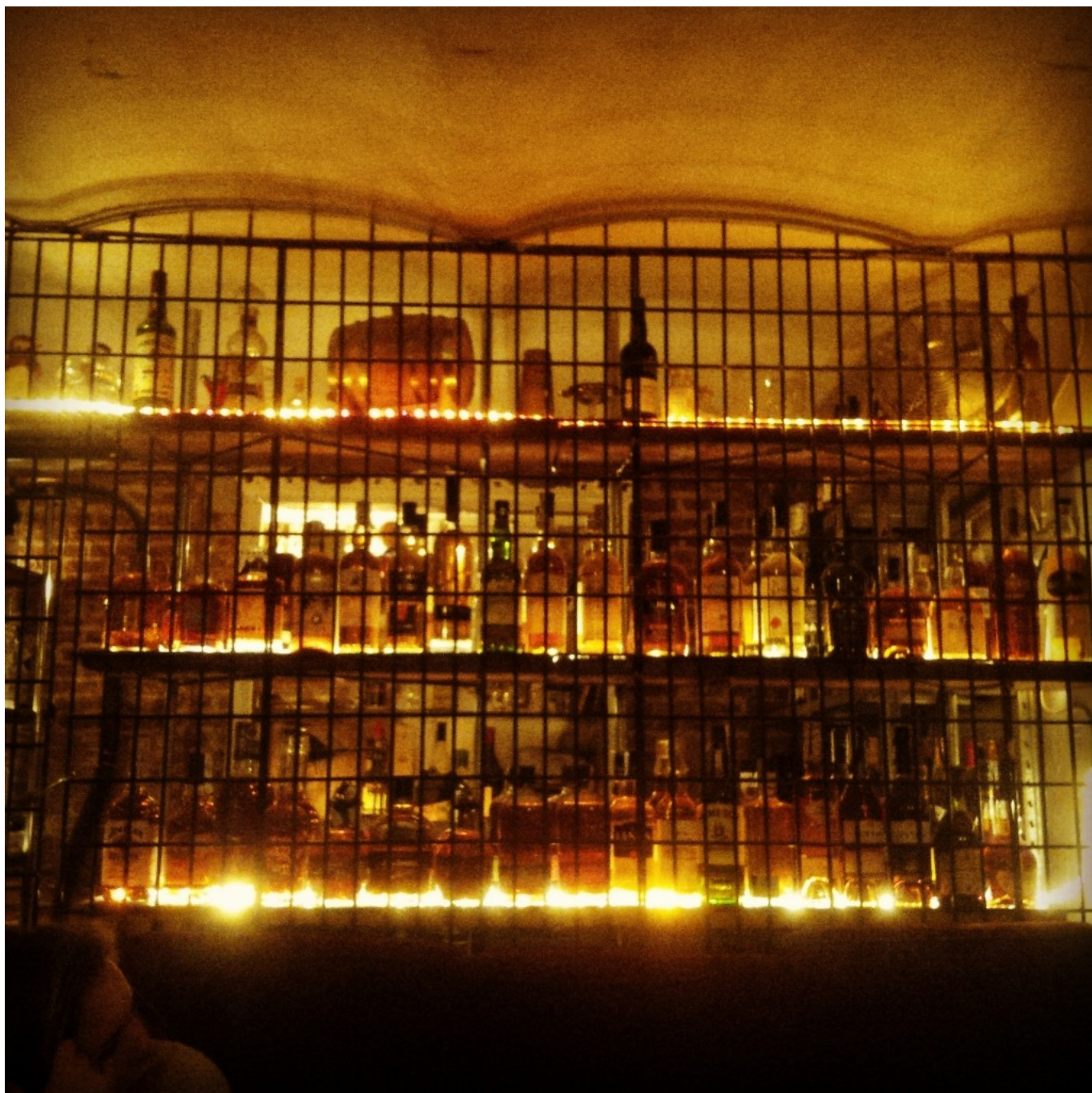
Looking for a perfectly crafted cocktail? Do you prefer the classics, or something a little more adventurous? No matter your taste, there is a spot for you at [1862 Dry Bar](#), located in the heart of Malasaña.

If you need structure, snag a table on the street level, with tables peppering the perimeter of the room, and the bar as the center of attention. For those looking to lounge and drop into a comfortable sofa, head to the dimly lit basement, and find yourself losing all concept of time.

The cocktail menu is comprehensive – running the gamut from Old Fashioned to Cosmopolitan; you name it, they serve it. Don't miss out on the house specials on the backside of the menu, with intricate mixes that you didn't know you wanted until you saw it on the menu.



If you are indecisive like I tend to be, simply ask for a recommendation-the service is friendly and can help you craft your drink based on your likes and dislikes without a second thought. Each careful creation is fairly priced at **8€**.



The basement displays quite literally a cage of alcohol, decoratively illuminated in case you still aren't sure what you're in the mood for.

If you are able to climb out of your comfortable seat on the couch, look beyond the curved archway in the basement that gives way to a smaller bar counter, with old fashioned photos, exposed brick walls, and hanging stemware.



[1862 Dry Bar](#) has all you could ask for-aesthetic appeal in a comfortable setting, affable, knowledgeable employees, and expertly crafted cocktails. But don't take my word for it-start tasting your way through the menu and decide for yourself if you're more of the traditional type, or if you can handle something a little different.

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Where: *Calle del Pez, 27*

Metro: *Noviciado*

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Bocadillo de Jamón y Champán- Sandwiches with Substance

If I have learned anything during my time living in Madrid, I know the importance of *jamón*. It is a staple in the diet here, and the variety of forms, cuts, and quality can be overwhelming. Luckily, [Bocadillo de Jamón y Champán](#) recognizes the significance of this and offers a **simplified menu of assorted ham sandwiches and an impressive champagne selection.**



Located a short walk away from **Alonso Martínez**, the hanging mini-lights adorning the exterior of the restaurant tastefully illuminate hanging ham legs and bottles of champagne behind the bar.



Settle in at one of the tall tables inside, and consider yourself lucky if you don't have to wait to take a seat! Space is coveted at **this cozy restaurant**, making it a destination more suited to small groups, or for those who don't mind posting up at the countertops opposite the bar.



Each ham sandwich is given a name and comes in different sizes; ideal for trying more than one! The **Telmo** is filled with a creamy cheese, caramelized onions, and peppers, along with finely cut ham of course, while the **Antonito** is accompanied by Manchego.



Nothing is left to chance, with crispy fresh bread toasted to perfection to top it all off. For those preferring the straightforwardness of ham without the accoutrements, Bocadillo offers servings of different ham cuts as well without the fuss of bread.

The sandwiches are all reasonably priced, varying from €3.5 for a half sandwich, to €7.5 for the whole enchilada, or bocadillo so to speak, and glasses of champagne start at €2.5 but you could spend up to €9.



Although other beverages are on the menu at [Bocadillo de Jamón y Champán](#), the champagne is the obvious choice, served in long-stemmed glasses. Available options, either by the glass or bottle, are advertised on a chalkboard, allowing you to choose based on the occasion.

There is nothing snobby about [Bocadillo de Jamón y Champán](#). It is the perfect spot to indulge in the quality hams Spain is so known for, without needing the background of a connoisseur, or a study guide of the history of jamón—you can simply enjoy the delicious sandwich put in front of **you feeling like a true**

Madrileño.

[Facebook](#)

Address: *Calle Fernando VI, 21, 28004 Madrid*

Metro: *Chueca & Alonso Martínez*

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