

La Virgen brewery – worth the trip out to Las Rozas

As you might imagine, dragging myself out of bed and going to work on a Saturday morning is not really my idea of a good time, especially when it involves getting on a bus and schlepping all the way to Las Rozas. Ok, so it's not really THAT far (about 20 minutes on the bus from Moncloa) but since I was making the effort to get out there, why not *aprovechar* and visit [Cervezas La Virgen](#) brewery and tap room afterwards?



I'm sure most of you have tried one of the delicious artisan beers made by La Virgen, or at least seen them around at events like MadrEat. At their brewery in Las Rozas they offer [tours](#) (on Wednesdays only), tastings and, most importantly, a tap room where you can sample all of their tasty beverages. After I was done with work on Saturday, I toddled off to meet

my friends there for some lunch and a few beers in the sunshine.



The brewery is located on an estate called Európolis, which perhaps isn't the most picturesque corner of Madrid, although there was a nice yard full of cherry pickers across the road, plus the shop next door was called Bebópolis (sadly just full of baby stuff, not another place to drink at).



We tried the Madrid 360 beer and a tasty IPA called Esperanza (they'd run out of the Veraniega) and both were excellent.



They also serve a variety of bar food, including burgers, hotdogs and plates to share such as potato wedges and *pinchos morunos*. Again, all very tasty.



It's a popular spot for a Saturday afternoon, so all of the long tables inside were heaving with punters eating, drinking and making merry. We managed to grab a table outside on the terrace, which was very pleasant in the sunshine and afforded us the excellent view of the aforementioned cherry pickers. The whole place really had the feel of an American brew pub about it.



La Virgen isn't exactly in the most convenient of spots, so the easiest way to get there is probably by car. However, if the car isn't an option or no one fancies being the designated driver, there are plenty of buses from Moncloa to Las Rozas, and it's a short(ish) walk to the brewery from there. The tap room is open every day from 12:30-16:30 and from 18:30-00:00, except for Sunday afternoons and Mondays. And for those of you who just can't get enough, they also do beer to take away!



Info

Where: Parque Európolis nave A, Calle Turín, 13, 28232 Las Rozas, Madrid

Phone: +34 910 804 742

[Website](#), [Facebook](#) and [Twitter](#)

Book tour [here](#)

La Pecera, Affordable Fine

Dining at Círculo de Bellas Artes

Fancy a decadent meal in a regal setting that doesn't burn a hole in your wallet? We found it! El Círculo de Bellas Artes is one of Madrid's most emblematic buildings and its street-level restaurant, [La Pecera](#), serves a top-quality *menú del día* every day of the week for just €15 (€17 on the terrace). It includes a starter, main course, drink and coffee or dessert, with a variety of dishes and vegetarian options to choose from. And to top it all off, you'll be enjoying your delicious meal in a stunning dining room with beautifully painted ceilings, elegant chandeliers and excellent service.







James and I went on a Monday for the [menú del día](#) and we're still amazed that you can get such a fine dining experience for only €15 a person. I kept thinking I wished I'd [brought my parents](#) here each time they'd come to visit. Like myself, I'm sure a lot of people walk by [La Pecera](#) with its outdoor terrace and fans in the summertime, and assume it is too exclusive to go in. Wrong! Prices are similar to what you'll find at almost all nice restaurants in Madrid. But you just can't beat this magnificent setting...

Now on to the food. For starters, I had the **arroz caldoso (rice in broth) with clams and shrimp**, and James had the **pasta with sautéed vegetables and cuttlefish**. Other starters that caught my eye were the homemade salmorejo, ham croquettes, lentils and duck magret salad... good thing I just went with the waiter's recommendation or else it would've taken me ages to order.





The **arroz caldoso** is prepared in an individual pot and with a deliciously flavored seafood sauce. The portion was generous, so I was happy my main course was also fish. James' cuttlefish pasta had a surprising Asian flavor, something he loved but didn't expect given the more traditional setting.

For the main course I had the smoked salmon with vegetables in a coconut sauce, another unexpected mix of flavors.



But I must admit that James' main course took the cake: the **Carrillada Ibérica** (Iberian beef cheeks) with apple quince jelly. The meat was so tender it melted in his mouth and the sauce was so flavorful that all James could say was, "Oh, wow."



All the desserts are homemade and included in the menú del día. James had the apple pie and I had a semi-cold yogurt with a reduced Pedro Ximénez sauce. So good.





As we were leaving, I asked the waiter if there's anything else we should try. He told us we had to come back for the **breakfast menu**, which features a range of options, from the standard toast and freshly-squeezed orange juice to a full-on British-style breakfast and [American-style brunch](#).

At night, the restaurant holds live jazz concerts and its **bar offers an impressive selection of over 400 bottles of liquor**; all to please local and foreign palates at a reasonable price, within a gorgeous space that'll make any day feel like a special occasion.



So before or after your next visit to a [museum along Paseo del Prado](#), or shopping in the center or whatever brings you and yours to Madrid, you're in for a treat!





Lastly, I can't end this article without reminding you that El Círculo de Bellas Artes has one of the [city's best rooftop bars](#), called [Tartan Roof](#). Make sure to pop up to take in the view, visit its restaurant (just book ahead of time) or enjoy a cocktail.

Info

- [Website](#) & [Facebook](#)
- **Address:** Calle Alcalá 42
- **Metro:** Banco de España or Sevilla
- **Phone:** 677458448 / 913 605 400

You may also like:

- [Where to take your mom in Madrid](#)

- [A year of Menús del Día in Madrid](#)
 - [Madrid's best rooftop bars](#)
-

Café del Rey, an unexpected restaurant behind Príncipe Pío

Situated on an unassuming street behind Príncipe Pío lies [Café del Rey](#), a modern restaurant that's totally unexpected. Although it's a five-minute walk from the train station, as well as the Royal Palace, Templo Dubod and Plaza de España, the street it's located on is quite off the beaten path.

James and I went on a Saturday night when the center was uncomfortably crowded, as per usual. Dodging pedestrians left and right, we headed down Cuesta San Vicente. Just before reaching the station, we turned right onto a quiet street called Paseo del Rey and bam! We'd completely escaped the city's hustle and bustle and could finally breathe again.

Two minutes later we arrived at the restaurant, whose stylish decor stands out among the surrounding residential buildings. What is this modern restaurant doing here? It looks like it should be in Malasaña, Chueca, or even Salamanca. That said, we were happy it wasn't located in those neighborhoods because it gave us the chance to try something new and head in a different direction.



photo from their [Facebook](#), as are all the high-quality pics below!

The front part of the venue is a casual bar, delicatessen and

shop. You'll find sandwiches on baguettes, mouthwatering cakes and other treats on display, plus a great beer selection and wine list. We went for dinner so we sat in the dining area in the back, also chic and with plenty of space to remind us we weren't in an itchy bitsy bar in La Latina (which we love, just sometimes we crave some leg room).



As we were eating dinner, we couldn't help but talk about how oddly situated the restaurant was. How could anyone find it if they weren't looking for it? Bottom line is you couldn't. That's kind of why we like it. While in the summer I'm sure it's always packed because of its beach-themed outdoor terrace, during the wintertime I imagine the clientele is more from the neighborhood, as well as people coming in from Principe Pio or after spending the day along Madrid's river. They also hold events like wine and beer tastings that bring in patrons.



Back to our dinner: James got a burger (which the waiter recommended) and I went with the salmon with vegetables (I'm on a bit of a health kick these days), accompanied by a few glasses of red wine.



The table next to us was having a true feast and I must say the pasta and tuna dishes they ordered looked huge. We enjoyed our meal and the price range was reasonable. For example, the burgers cost €8-11. We didn't end up trying their famous cakes which I honestly regret. That's their specialty – the red velvet and carrot cake in particular – and they looked incredible!



The wait staff were also very friendly and attentive.

Since Café del Rey serves breakfast and brunch menus too, we've got plenty of reasons to go back. I also can't wait till summer to check out their outdoor seating areas.

Info

- [Facebook](#)
- [Website](#)
- Twitter/Instagram: @cafedelrey22

Martina Cocina: Cosy Coffee Shop in La Latina

A few years ago breakfast in Madrid rarely consisted of more than a cafe con leche in one of the more traditional tapas bars. **Nowadays the coffee shop scene has really taken off**, and it's becoming more and more common to see quirky little cafes offering brunch, iced coffees and other less traditional options.



[Martina Cocina](#) fits perfectly into this category. It's situated in the **La Latina/Tirso de Molina** area, where you can find a whole host of cute coffee shops. My friend Elefteria and I went on a Thursday morning, hoping for brunch and a good place to catch up.



The cafe is dotted with people working on their computers (**they have wifi**), reading, or having breakfast with a friend. The ambience is fairly calm and quiet, and you can choose to

sit on the communal bench in the middle of the room, or to tuck yourself away at the back on the cushioned sofa. I guess **Martina Cocina** has gone for the “shabby chic” look, with bulbs hanging from the ceiling from rope and an eclectic mix of distressed wood furnishings. The look works, and the vibe reminds me of somewhere I would find in my hometown of Brighton.



The cafe only serves brunch on Saturdays, but we still managed to have a great make-shift brunch, as the cafe has a fairly wide range of breakfast options. Each day they make a selection of different **quiches and empanadas**, and we ordered one of each as well as the more traditional pan con tomate and some yoghurt and fruit. Elefteria is a **vegetarian** and there were plenty of options for her to choose from. All of the food was good, and **we would especially recommend trying the cheese**

and onion empanada. Our waitress was really friendly and warm, which made us feel comfortable enough to sit for a while and work.



The cafe specialises in teas (they literally have a whole menu just for tea) and they also serve coffee from all over the world. I should probably also mention the **amazing looking cakes** displayed by the counter – seriously regretting not ordering one!



The cafe isn't just a breakfast spot; at night they dim the lights and serve beer and wine, making it the perfect place for a relaxed dinner with a friend. It also got pretty busy

around lunchtime, and **their menú del día is a good price, at 10,60 euros for three courses and a drink.**

In short, Martina Cocina offers great service, a comfortable setting and great homemade food in one of the most up-and-coming barrios of Madrid.

Info

- **Adress:** Plaza Cascorro 11 28005, Madrid
- **Email:** info@martinacocina.es
- [Website](#)
- [Facebook](#)

Article by Laura Blaskett

Photos by Elefteria Garos

You'll also like these spots:

- [La China Mandarina, a flashy new bistro in Plaza Cascorro](#)
 - [Lamiak, Basque pintxo bar in La Latina](#)
 - [Cosy Wine Bars in La Latina \(with gluten-free options!\)](#)
 - [El Cafelito, a trendy spot for coffee lovers in Lavapiés](#)
-

Fogg Bar, Spanish Craft Beer and Artisanal Cheese in Huertas

[Madrid's craft beer scene](#) has been flourishing in recent years with several bars and vendors popping up to meet an increasing demand. [Fogg Bar](#), a new establishment situated on C/ Moratin in Huertas, stands out for **serving exclusively Spanish-made artisanal beer on tap** along with delicious cheeses.



My friend Diana and I ventured in on a quiet Tuesday night and perched ourselves at the bar. We were able to chat with the charming proprietor, Marisol, who helped us decide which beers to sample. She and her husband opened this bar in September.



They take a lot of pride in **collaborating with smaller breweries and cheese distributors**, often hosting tastings and gatherings where attendees can meet the brewers.



First I sipped #5, the Columbus Goes North, an IPA from La Quince, a brewery in Madrid. This was followed up by #6, the Sweet Milk Stout from Four Lions, a distributor in León.



I was impressed with the presentation of the tapas that accompanied each drink, as well as the **butifarra, a typical Catalan sausage**. I was quite taken by this establishment and recommend it to all craft beer aficionados looking to taste Spanish-made beers.

Info

- [Facebook](#)
- [Website](#)
- **Address:** C/Moratin 5
- **Metro:** Anton Martin

For more on Madrid craft beer, check out:

- [Beer State of Mind in Madrid](#)
 - [Heightened Beer State of Mind in Madrid](#)
 - [La Buena Cerveza, all things beer in Madrid](#)
-

La Latina's 'seafood party' in Mercado de La Cebada: The place to see and be seen!

Mercados are the heart and soul of any Spanish city. If you want to get under the skin of the place you're visiting, make a beeline for the city's biggest food market. Wander around each section (meat, vegetables, fish, etc.) and you will instantly see what the region's all about. Then make your way to the *mercado's* busiest bar, order what everyone else is drinking and demand your rightful complimentary *tapa*. If it's something you've never clapped eyes on, even better.



La Latina's [Mercado de la Cebada](#) is no exception. The place encapsulates Spanish culture to almost cliché levels: the heart and soul of Madrid is right here.



Every weekday, [Mercado de la Cebada](#) will sell you fresh **produce from all over Spain**. There's also a good selection of local bars in the labyrinth of alleys both upstairs and downstairs, and even a few clothes stalls, toyshops and cobblers for some of the market's more devout punters.



But then, every Saturday at lunchtime, [Mercado de la Cebada](#) transforms into what I will describe as nothing less than a **seafood party**.





The atmosphere is electric; iced molluscs and pulpo are flowing, and groups of friends doing what they do best: sharing food and belly-laughing, plastic cup of valdepeñas in one hand, half-eaten shrimp in the other.





Grab a few friends and get there **no later than 2:30pm**. Find one of the aproned chaps hovering in front of his stall, affectionately touching everyone with his fishy hands, and place your order per *ración* or by weight.



Before you take your polystyrene plates to the nearest paper-covered stack of crates, don't forget to pick up your **complimentary bottle of wine or cans of beer. Yeah... COMPLIMENTARY!** Due to licensing rules, these shops can't sell drinks. I imagine there's a slight markup on the prices of seafood but, having said that, **the prices are some of the lowest I've seen in Madrid, and the quality is some of the best.**

There are cups, serviettes, toothpicks and mussel 'spives' (spoon-knives) strategically strewn around the stalls – a seafood spectacular with no frills, and all the better for it.

Info

[Web](#) – [Facebook](#)

Address: Plaza de la Cebada, La Latina, 28005

Metro: La Latina (right outside)

Opening hours: Mon – Fri 9am-2pm / 5-8:30pm; Sat 9am-3pm

Another soulful neighbourhood market, not too far away, is [Mercado de San Fernando in Lavapiés](#)

La Hummuseria – a social kind of thing

Today I'm sharing a secret discovery. I considered keeping it to myself both out of selfishness and to preserve its charm, however I've decided that [La Hummuseria](#) deserves to be experienced by anyone who appreciates healthy, wholesome food and a familiar, friendly atmosphere; or indeed anyone with a penchant for hummus. Even if you don't, it's hard not to fall in love with it because it's so damn tasty and healthy.



La Hummuseria is the dream child of newlyweds Lotem and Shai, two young psychologists from Israel who visited Madrid on holiday and for all the obvious reasons fell in love with the city.

They pondered what the city was missing, namely: hummus and this being their passion Lotem and Shai dreamt up *La Hummeseria*. In February 2015 they moved to Madrid and in October 2015 *La Hummuseria* was born. Simple.



Hummus is a traditional Middle Eastern dish made from garbanzos/chickpeas, Tahini and lemon. It is served warm with a touch of olive oil, warm chickpeas and one of their special toppings.

Traditionally, hummus is eaten as a meal in itself so one portion could be enjoyed individually without anything other than fresh pitta. However, to keep the hummus company (Hummus is a social kind of thing, says Lotem) you will find freshly cut salads made from the best vegetables in the market, lemon and herbs.

The hero is obviously the hummus. **There are five varieties of hummus**; the base is freshly made every day using the Lotem and Shai's tradition and secret technique and toppings include mushrooms, lemon and almonds.

To accompany **El Ambiguo**: hummus with tahíni verde, we ordered the oven baked cauliflower with almonds. A crisp and simple tapas sized dish of oven lightly baked cauliflower seasoned with lemon, parsley and chives and coated in roasted almond shards.

The **Ensalada fresca-fresquísima** arrived as a generous mix of cucumber, tomato, chickpeas, carrot and a fresh herb, lemon and oil dressing.



We drank iced tea with fresh mint and felt so gloriously healthy that we almost declined Shai's insistence that we try the **Malabi for dessert**. I am more than glad that we conceded.

Made from Middle East cream scented flowers, peanuts and coconut, this dessert is as fresh and wholesome as everything else and totally delicious.

Hidden off Fuencarral, *La Hummuseria* is the ideal spot for a lazy weekend lunch; reclining in comfortable art deco chairs on the mezzanine level or to grab a quick snack as a break from combing the Malasana shops.

The service is impeccable, you can see Lotem and Shai preparing their food from the open kitchen and they are more than happy to stop and talk to you while you are there. **After all, hummus is a social thing.**

Finally, in case you were wondering, yes they do offer take aways.

Info:

- [Facebook](#)
- **Address:** Calle Hernán Cortes 8
- **Metro:** Tribunal, Chueca

By Alice Josselyn

Also check out [Falafeleria by the same owners!](#)

Lambuzo, Authentic Andalusian Flavour in Madrid

[Lambuzo](#) is a family-run Andalusian restaurant with two locations in Madrid: Calle de las Conchas 9 (metro Opera) and Calle Ponzano 8 (metro Iglesia), as well as a stand in [Mercado de Chamberí](#). Both restaurant locations have a special charm that transports you straight to Andalucía from the moment you step foot inside. The staff is also very friendly and makes you feel at home.

[Lambuzo](#) has already been featured on [Naked Madrid](#) a number of times; it was one of the blog's very first [articles](#) and has since been included in [Where to Take Your Mom in Madrid](#) and [An Insider's Guide to Sol](#). Their Opera location has a downstairs wine cellar where they hold events such as wine tastings and micro theatre, which we always feature on our [events page](#) – be sure to go next time they have one! So as you can see, Lambuzo is already one of Naked's favorite places and I, too, wanted to share my experience with you all.



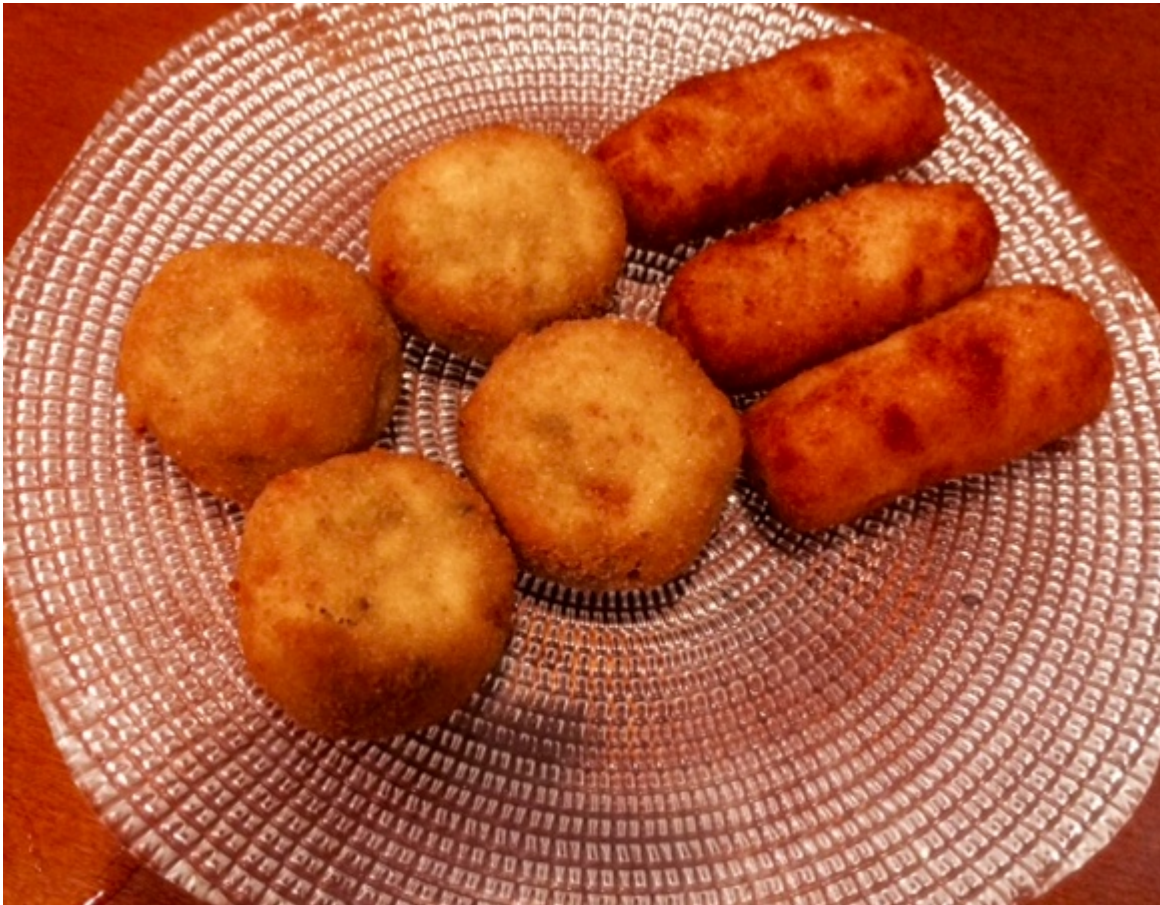
I recently went with three friends and we decided to get a bottle of wine to accompany our meal. The waiter helped us order a **special wine called *Señorío de Heliche***.



The restaurant's dishes are great for sharing so I recommend ordering a bunch of different plates with friends and tasting as many as possible. It's the best way to try new dishes! The first starter we chose was "***Ensaladilla con atún de Barbate***" because it is a house speciality. The flavour was very tasty and the texture of the ingredients was very smooth, ready for the palate!



We also ordered "***Lambuceo de croquetas***" which consist of different types of **croquetas**, such as ***al ajillo*** (with garlic) and ***camarones*** (shrimp), that tasted just like the ones our mothers make!



For me, "***Cigarritos de langostinos con Albahaca***" was the most amazing surprise on the menu. Their name translates into English as "***Prawn cigars with basil***". Their careful presentation and distinct flavor make me want to go back right now and order them again.



“Chocos de Huelva” is one of the most popular fried fish dishes in Andalucía, and of course we ordered them to complete our dinner. They are prepared in batter and normally come with a special homemade sauce to dip them in. Delicious!



To sum up, I highly recommend going to [Lambuzo](#) with friends and family – it's an opportunity to get to know a little more about Andalucía, right in the heart of Madrid!

Info

[Website](#)

Address: Calle de Ponzano, 8. Madrid

Phone: +34 915 13 80 59

Reservations advised.

La Jefa Home Bar, a Chic Restaurant near Recoletos

Located near Paseo de Recoletos and Retiro, [La Jefa](#) is a restaurant that makes you feel at home. With a chic and Colonial-style décor, La Jefa serves Mediterranean and fusion cuisine, with a kitchen that opens all day long, offering breakfast, lunch, snacks and dinner menus.



Photo from [La Jefa FB page](#)

On my most recent visit to [La Jefa](#), my friend and I found it difficult to order from **all the delicious options** we had to choose from! For starters, we ordered “**Papitas canarias con ajo cristal**” (Canarian-style potatoes with garlic) “**huevos rotos la jefa**” (La Jefa-style eggs), and “**gambones wanton**” (wonton prawns).







For the main course, I chose “**Solomillo de ternera**” (veal **tenderloin**) and it tasted absolutely amazing! It had a mix of different flavors, enhanced with pepper and a special sauce; plus the meat was cooked to perfection.



My friend chose **“pez mantequilla con tabulé”** (butter fish with **tabbouleh**) with an extraordinary adobo spice, mixed with garlic quinoa tabbouleh. It was so soft that it melted in my mouth.



As far as I'm concerned, wine is absolutely essential for any dinner or lunch. At La Jefa, we decided to enjoy our meal with **a special wine label, named "Juan Gil"**. We made a great choice; it was the perfect compliment to our meal.

All in all, I highly recommend this restaurant for a wonderful meal at a good price, no less. The ambience, food and neighborhood make it a great choice for any occasion!

Info

- [Web](#) & [Facebook](#)
- Address: Calle de Recoletos 14. Madrid
- Phone: +34 916 217 674
- Reservations advised.

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, MacDonald'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 minuts 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](#)