

Have your cake with coffee or gin at La Prima Lejana

Thanks to waking up early for work during the week, I'm pretty much a guaranteed earlybird at the weekends. Luckily for me, this meant that last Saturday I had first dibs of the delectable treats on offer at La Prima Lejana. The cool little cafe that's just a stone's throw from C/ Huertas and offers up 'gram worthy decor and cakes worth setting an alarm for.

A venture that's the birthchild of three friends hailing from Galicia, La Prima Lejana combines two of my great loves – cake that's worth the calories and gin. The gin needs no further explanation. Forget strawberries and cream, bangers and mash, fish and chips, there's no pairing that I could love more. Especially when all of the gins on offer are Spanish, including one of my current fave, Nordes.



Now don't get me wrong, I didn't swerve my Saturday morning spin class to swig gin before midday, there's great coffee on offer as well as fresh lemonades in a variety of flavours – I opted for lemon and ginger which was zingy and fresh and was an attempt to offset the cake-shaped goodies.



Now, onto the decor which was basically my own version of utopia. A mix of pinks, gold and marble –essentially the mood board for my own recent flat renovation – had me hot footing it to Maison du Monde to snap up the same shelving that they have there. The attention to detail is second to none, partly due to one of the lovely business partners being an architect, and clearly one with excellent taste.



I often find Spanish cakes waaaaay too sickly sweet but the cakes here were some of (if not the best) that I've tasted in

the capital. I had carrot cake which was inhaled at breakneck speed and we also tried the courgette cake with lemon icing. Again, the plate was all but licked clean.



La Prima Lejana is as pleasing to the eye as it was to the tastebuds and I plan to work my way through their menu, I urge you to do the same.

La Prima Lejana

- [Website](#), [Facebook](#) & IG: [@laprimalejanamad](#)
 - **Address:** Calle Lope de Vega, 7
 - **Metro:** Antón Martín
-

Atlast Alitas – a chef from Atlanta introduces Madrid to Chicken & Waffles, Wings, and more!

Atlanta native Tara Brown was teaching English in Madrid for three years and noticed an essential piece of American culture was missing from the rapidly globalizing Spanish capital: the classic Southern-style brunch. And that's why she created Atlast Alitas, her very own pop-up feasts in the heart of Madrid.

Recognizing this vacuum prompted Tara to give notice and resign from the school where she was teaching in order to pursue her passion: cooking and creating a community around food. Tara used the popular hospitality platform [Workaway](#) to volunteer and train in the culinary arts in Haifa, Israel and brought the knowledge gained during this stay back to Madrid.

In collaboration with [La Pasa Gin Bar](#), Tara hosts pop-up “Wing & Beats Nights” that are DJ'd by local artist [Profesoul](#) on

Friday nights. On select weekend days you can come to her pop-up all-you can eat “Chicken & Waffles Brunch.”



This mouth-watering feast is the real deal, and can offer the American abroad a taste of home. Alternatively, to people from outside of the United States who have never before experienced the blend of **sweet and savory that is chicken and waffles**, Tara offers a heartfelt window into the gastronomy of the southern United States. Tara creates her own sauces from scratch: **Lemon Pepper, Jack Daniels BBQ, Honey Sriracha and Buffalo Hot.**

Tara’s culinary ambitions do not end there as she seeks to expand to catering events and to eventually open her own restaurant in Madrid. The pursuit of an international experience in the culinary world was what brought Tara to Haifa, Israel. There she studied under the chef Koby Carolla,

co-founder of the social vegan restaurant [Robin Food](#), whose team rescues discarded fruit and vegetables from Haifa's central market every day at 6am. The rescued produce are adapted into various dishes in an ever-changing daily menu. Patrons here pay as they please, deciding for themselves the value of their meal.

Chef Carolla taught Tara how to lead by example in the kitchen and how to be spontaneous and innovative with whatever ingredients are available. After three months of cooking with and living alongside an [international team of Workaway volunteers](#), Tara returned to Madrid from Israel, empowered to begin her project.



The owner of La Pasa Gin Bar, Adolfo Lorenzo, agreed to collaborate with Tara without much convincing. In addition to granting her access to the kitchen and space of their two locations on Calle San Bernardo and Calle Huertas, he has been sponsoring the costs of the events, which has allowed Tara to reduce risk as she grows her brand.

Tara was the first to introduce the combination of fried Chicken and Waffles to some of her international patrons in Madrid and Haifa, who had never before fathomed such a combination. **Tara's expert opinion on the best way to actually eat this meal is to use your hands to make sure both the sweet and savory flavors are equally represented in each bite.**



Atlast Alitas

You can stay up-to-date via her Facebook page at [Tara Brown](#) and her instagram: [@brownskin_mochadiva](#) and be sure to come to her next pop-up brunch party at [La Pasa Gin Bar](#)!

If you would like Tara to cater your next party she can be contacted at Tara.brown93@yahoo.com.

Photography by [Joel Potter](#)

Acid Cafe – seasonal, minimalist, and just good coffee

Minimalist, sleek and edgy. That's the feeling I got when I first walked into Acid Cafe, a new coffee shop that opened its doors in Barrio de Las Letras just over a month ago.

A short walk away from the Reina Sofia, Acid Cafe is secluded, hidden down one of Madrid's many cobblestoned roads. The only thing that signals it's a coffee shop (besides the name) is the large coffee machine that can be viewed through its glass doors and walls.



Fede Graciano, the founder and main barista, greets you when you get in and will show you the selection of coffee they have available, letting you smell the aroma. Passionate about coffee, he describes coffee beans by citrus, fruit flavors or smoother, bodied textures.

The name itself comes from a coffee description – good coffee

is often described by its acidity and sweetness. As a filtered coffee lover myself, it's a name I can appreciate.



The cafe's selection of food is seasonal and is meant to pair with its rotating selection of coffee from La Cabra, a roaster based in Aarhus, Denmark. Acid Cafe is the only shop in Madrid that offers the Nordic roaster and the quality of the filtered coffee is excellent.



The coffee menu isn't extensive and offers an Americano, flat white, batch coffee and filtered coffee. If you don't want coffee, they also have chai tea and kombucha.

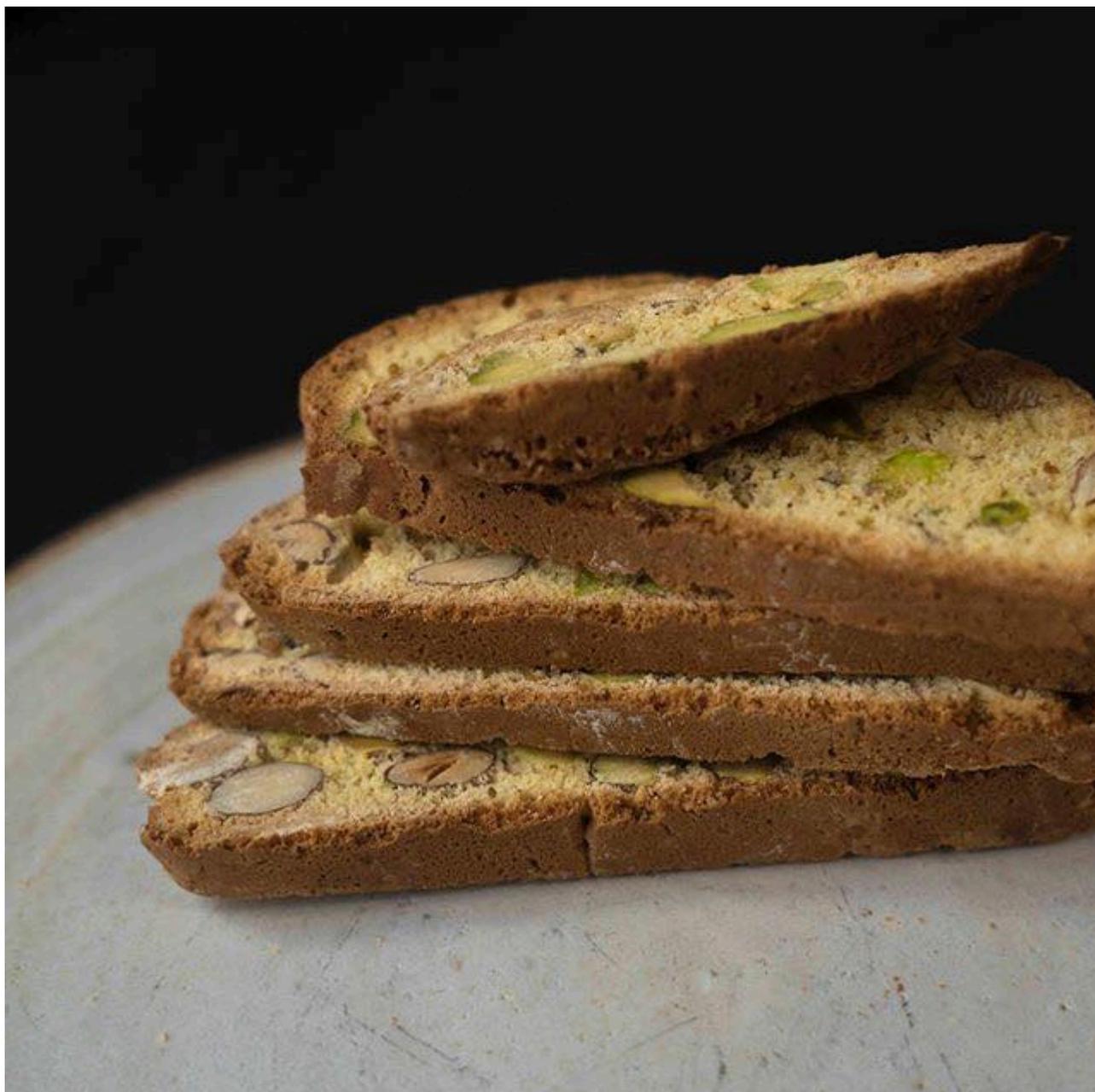


Graciano said he wanted to create a place in Madrid that didn't just sell good coffee with your typical hipster menu of

avocado and toast or a croissant. The cafe's winter menu includes a creative selection of winter veggies, such as the pumpkin with beans and paprika or the Labneh (a type of yogurt cheese) with roasted tomato and cauliflower.



Their pastries are also made in house, and I particularly enjoy their vegan cookies, although I'm far from being a vegan.



They also occasionally have live DJs on Sunday afternoons, which Graciano is hoping to make a weekly occurrence.

Stepping into Acid Cafe on a Sunday reminds me of my days in London, when I would go to the local café to get out of the rain. While there may be an excuse as often to escape from the rain, Acid Cafe offers an excellent option to refuel before heading back into the arid sun.

By Moriah Costa

Info

- [Facebook](#), [Instagram](#)
 - **Address:** Calle de la Verónica 9
 - **Metro:** Antón Martín or Atocha
-

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](#).

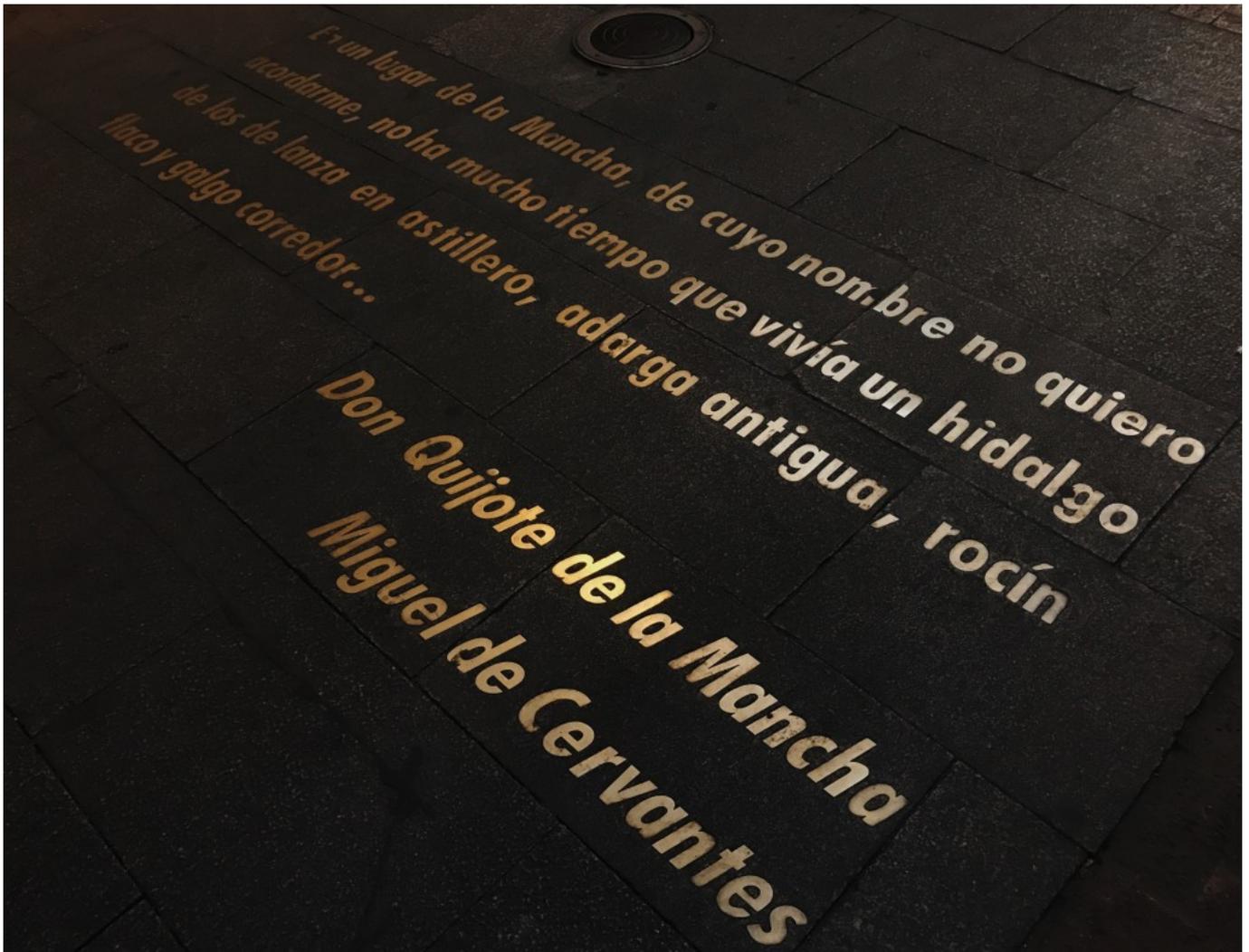
What to See in Barrio de Las Letras

Madrid's [Barrio de las Letras](#) is a timeless neighborhood that stays true to its Spanish roots, while still giving a modern feel that leaves visitors coming back for more. With its amazing food, culture, and ambience, you can't go wrong when it comes to exploring this classic barrio.

Here are a few insights into its history, [hotspots](#) and 3 restaurant recommendations!

History with a Modern Twist

Barrio de las Letras, also known as Huertas, is less than a 10-minute walk from Sol and was once home to some of the greatest Spanish writers. The streets are paved with recognizable quotes from writers such as, Miguel Cervantes and José Echegaray.



There are even plazas and streets dedicated to writers such as Plaza Jacinto Benavente and Calle Lope de Vega. The houses of some of these writers still stand today and are open to the public, such as [Casa Museo Lope de Vega](#) which offers free guided tours.



Plaza Jacinto Benavente



Calle Lope de Vega

Nowadays, this historic neighborhood has become a trendy spot for people to get together and have a drink paired with a few tapas. Calle de las Huertas is the main street where you can easily find great shops, cafes, and some of Madrid's finest eateries.





While exploring the side streets that branch off the main road, keep an eye out for the various boutiques, art galleries, bookstores, and antique shops that make this neighborhood so authentic.





Must-Sees in Barrio de las Letras

Plaza Santa Ana is a well-known hangout spot in this neighborhood. Here you can find a number of restaurants with outdoor seating areas that are perfect for enjoying the ambience with a nice wine or beer.





Plaza Santa Ana is also where you can find monuments of Calderón de la Barca, Federico García Lorca, and the Teatro Español, making it a popular spot for tourists.



Monument Calderon de La Barca



Monument Federico Garcia Lorca



Teatro Español–Madrid’s oldest theater

3 Restaurants in Barrio de las Letras

This neighborhood is a hot spot for some of Madrid’s oldest taverns and restaurants that serve typical Spanish dishes and tapas. Here are some of the best ones.

[Cervecería Cervantes](#) is a favorite among the locals. It’s decorated with beautiful tiles that give a traditional Spanish feel. Every time I walk past this bar, it’s always packed with people enjoying tapas and beer. This *cervecería* is known for its seafood that can be ordered in small portions. So stop in and try them all!



Another go-to place is [El Lacón](#) on Calle de Manuel Fernández y González. This place has been around since the 60s and has been considered a classic ever since. It's known for its drink and tapa deal, meaning that with each beer you order, the waiter will bring a small plate of tapas to your table. Not only is this restaurant famous for its incredible deal, but it's also known for its full plates such as, *cocido Madrileño* and the meat or fish *tablas* that can easily feed 3 people or more.



And if you're looking for a place that has it all, [Casa Alberto](#) is the place for you. This restaurant is hard to miss with its red exterior, antique writing, and open door which allows people to take a peek inside.



When first entering **Casa Alberto**, it's hard to get past the crowd of people drinking and ordering tapas at the bar. But once you're in the dining room, you are guaranteed a great sit-down meal. For starters, the *croquetas de jamón* are an amazing way to start your meal. Another great starter is the *gazpacho de melon* with a prawn tartar. This gazpacho gives a modern twist on the classic Spanish plate by creating a sweet but savory infusion.

Not only are their appetizers high quality, but so are their main dishes. Casa Alberto makes an incredibly flavorful and hearty *callos a la Madrileña* that's perfect for a mid-day feast. As a U.S. Midwestern girl who loves red meat, I had to second guess myself after trying the *ventresca de bonito*. This fish plate was grilled to perfection topped with quality olive oil, fresh garlic, and a side of potatoes.

Make sure to leave room for dessert because **Casa Alberto** won't disappoint. Their cream-filled crepes topped with homemade blueberry and cheese ice cream are the perfect go-to dessert. But if you're looking for something with a bit of an alcoholic twist, the apple and cider sorbet is highly recommended.



Check out [all the spots in Barrio de Las Letras](#) featured on Naked Madrid!

Ana La Santa... Baby it's cold outside

Being an expat in Madrid seems to equate to a couple of things; you're highly likely to favour drinking a caña over a coffee (it honestly works out cheaper), most of your wardrobe will consist of Zara purchases (although that *may* just be me) and I'm pretty sure that come Autumn time, you start to long for Sunday afternoons curled up in a pub with a fire and a glass of red for company. Whilst Madrid can offer a visitor many things (often wall to wall sunshine), it doesn't really pack a punch on the pub front...

However, Ana La Santa has been become my default option for when I'm craving cosiness, and there's good reason why.



Situated in what is undoubtedly one of the most beautiful

plazas in all of Madrid, Ana La Santa, the bar and restaurant that occupies the **ground floor of the hard to miss Hotel ME**, is without doubt the chicest (and next best thing) that's akin to a Gastropub that you might find back in Blighty. Picture a roaring fire, squidgy sofas, easy on the eye staff and the kind of simple style that is more often found in Scandi-land and you'd be on the right page.



This season's buzz word for urbanites is hygge.

Pronounced *hoo-ga*, this Danish word defies literal translation. **In essence it means enjoying life's small but soothing moments** – perhaps nibbling some *croquetas de jamón* with one hand, whilst sipping a perfectly mixed [Gin and Tonic](#) in the other...

It's about investing in emotional well-being through the simple and homespun. That's exactly what I managed to achieve there on a biting cold Tuesday evening. I left feeling with a slightly larger waistline and feeling that **our host (the wonderful Alba) was a new friend – the service was THAT good.**

When Spain's not sunny (and trust me it happens) I urge you to bunker down amid soft cushions, flickering candles and bask in the warmth of Ana La Santa. All that's left on your part is to find yourself a Spaniard to snuggle with.

All photos from Ana la Santa

Ana la Santa

- [Facebook](#) & Instagram: [@anasantamadrid](#)
 - [Address](#): Plaza Sta. Ana, 14
 - [Metro](#): Sol/Sevilla
 - [Phone](#): [917 01 60 13](#)
-

MOEGA: A Galician Bakery That'll Put Your Abuela to Shame

Madrid is a city that loves its bread. On nearly every block you're likely to encounter the mouth-watering aroma of freshly baked *barras*, baguettes, and pastries wafting out of one of the city's many *panaderías*. But if you're looking for something beyond the standard selection, you'll be happy to know that there's a new trend sweeping the streets of the capital: artisanal bakeries.



At the forefront of this fad is [MOEGA](#), an authentic Galician

bakery opened just over a year ago by Manoel Cabana and Jon Padrón. Its storefront in Barrio de Las Letras is minimalist and unassuming, perhaps reflecting the simplicity of its concept: to bring traditional Galician baking methods to Madrid. According to one customer, MOEGA's bread tastes just like something her grandmother might make—a hearty, flavorful, handmade staple made from nothing more than flour, salt, water, and a lot of love.

During a rare respite from the constant flow of customers, I was lucky enough to have the chance to talk with Manoel. He explained that in Galicia bread is often still made in the traditional way, without the artificial leavening agents found in mass-produced products. Instead, the loaves are made with *masa madre* and left to ferment naturally due to the lactic acid bacteria present in the dough. The result is moist, flavorful, and slightly sour—perfect for toast, sandwiches, or just devouring straight from the bag.



MOEGA offers several different varieties of bread, from simple *bollos* to *centeno* (rye) to *maíz con pasas* (cornbread with raisins) and even the occasional *preñado* (a mini loaf stuffed with chorizo).



But what truly makes this place stand out from the rest is their other specialty: Galician empanadas, double-crustured delicacies that bear more resemblance to large savory pies than the bite-size empanadas you might be used to.



Here you can stick to classic flavors or sample something more creative; filling options include beef, tuna, veggies,

octopus, scallops, sardines, and cod with raisins. If you've never tried *empanadas gallegas*, this is definitely the place to do it.



Prices range from €0.60 for a *bollito* to €3.60 for a massive loaf, and the empanadas are priced by the whole unit from €16 to €23. It's a small price to pay for a truly authentic taste of Galicia. And if you don't have your own Galician granny to bake for you, MOEGA is certainly the second best thing.

Info

- [Facebook](#) & [Instagram](#)
 - **Address:** Calle León, 26
 - **Phone:** 633 13 30 25
 - **Metro:** Antón Martín
 - **Hours:** Monday to Friday 10:00-15:00 & 18:00-21:00, Saturday 10:00-15:00, closed Sunday
-

De María: Fabulous Argentinian Restaurant

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

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



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

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

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

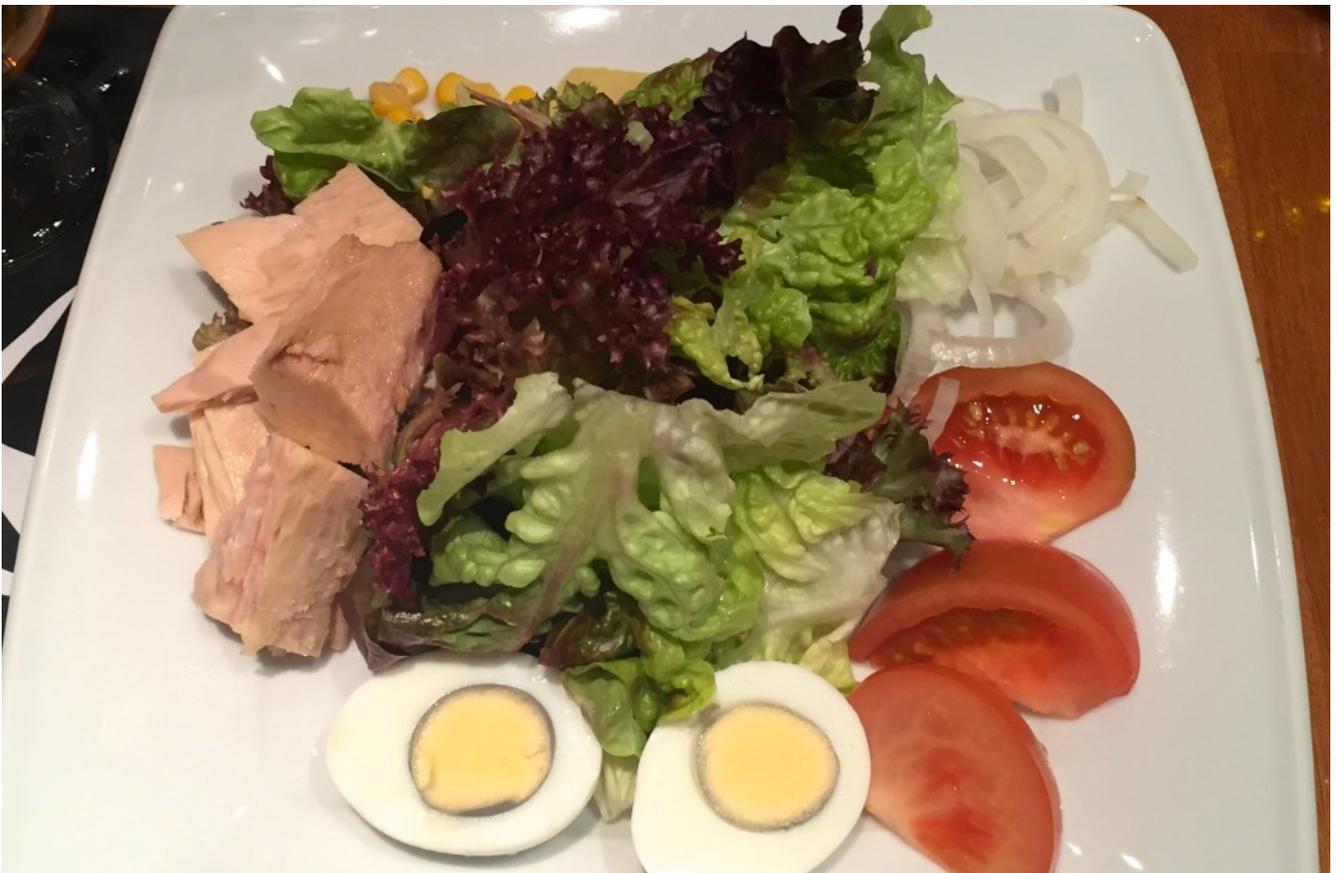


The **chimichurri** and **pepper sauces** are a must, as is the **cream cheese spread**. During the summer they usually bring a glass of gazpacho or salmorejo. When it's cold out, they tend to bring you a creamy vegetable soup – in our case, we got a delicious pumpkin soup.

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



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



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





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

The locations I've visited are:

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

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

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

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](#)
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Casa Mira – Best Turrón in Madrid

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



Casa Mira was founded in 1855 by Don Luis Mira, a master craftsman of *turrón* (traditional Spanish pastry similar to nougat). *Turrón* is probably the most commonly eaten dessert around Christmas time in Spain. It's most likely of Moorish origin and by the 15th century, it was one of the most famous desserts in the Spanish court.



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



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



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



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



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



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



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

Info

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

For more Madrid gift ideas, check out:

[Best Gift Ideas from Madrid](#)

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

