

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

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

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

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



The latter has arrived to Madrid. There are a handful of options, but my favorite is [Polineko](#), recently opened in La

Latina. It stands out for several reasons:

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



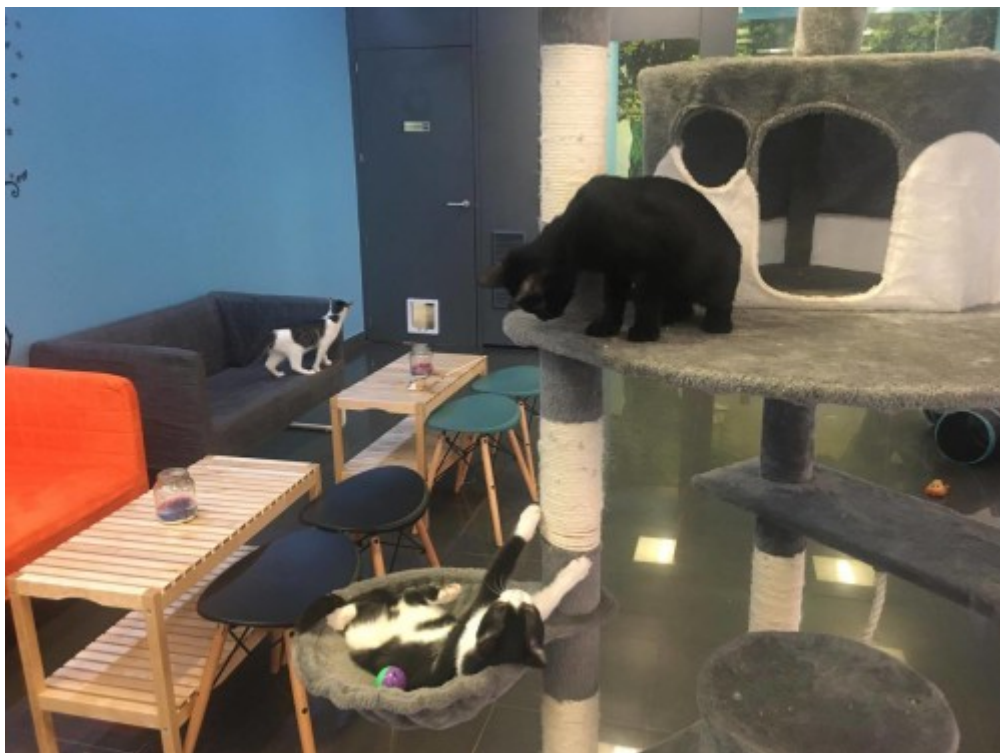
- **Its mission.** Above all, Polineko aims to foster loving relationships between humans and their feline friends. Unlike other cat cafes in Madrid, you can touch and play with all the cats, and almost all of them are available for adoption. They partner with animal protection agencies like [ALBA](#)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



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



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





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





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



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

Prices are as follows:

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

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

Here are more cat pics.







Photos courtesy of Polineko and the author.

Info

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

María Pandora, a dark and

artistic champagne bar in La Latina

If you've ever spent an evening watching the sunset with a liter of Mahou in Parque Las Vistillas (and if you haven't, get on that ASAP), you may have spotted this beautiful, borderline-creepy cocktail bar, María Pandora.





Cryptic, dripping golden letters read MARÍA PANDORA, and the sound of a dramatic poetry reading demand the curiosity of

passersby not yet in the know.



Once inside, you'll already be hooked: every inch of the walls is covered with sinister sketches, the tables are adorned with misshapen melted candles, and vintage furniture adds the finishing touch to make you feel like you're in a haunted mansion.



But despite the ghoulish vibe, the servers here are cheery and chatty. When we ordered champagne and white wine, our server plopped a frozen raspberry in our glass, assuring it would add a little somethin'-somethin'.

Oh, and the tapas here are my kind of food: mounds of candy and fruit.





But the best is yet to come. A meeting point for lovers of art, the bar also functions as a stage for poetry readings,

microteatro, and literary chats several nights of the week. The wall of antique books are for sale (but the century-old portraits of the owner's family are not).



Sign up for an event, order a glass of bubbly, and if you get there early enough, grab a window seat. María Pandora does not disappoint.

**Just note that their opening hours can be a little funky – they tend to open at 7pm except on Mondays, although sometimes they throw private events. So it's best to call ahead to make sure they're open!*

Info

- [Website](#) & [Facebook](#)
- Phone: +34 910 42 82 13

- **Address:** Plaza de Gabriel Miró, 1
 - **Metro:** La Latina or Ópera
-

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

- [Website](#)
 - [Facebook](#) & [Instagram](#)
 - **Phone:** 914 29 64 49
 - **Address:** Plaza Cascorro, 2
 - **Metro:** La Latina & Tirso de Molina
-

Street spotlight: Calle Ruda, a tiny portal between La Latina and Embajadores

It goes without saying that there's no shortage of things to do in Madrid. In fact, sometimes there's so much, you don't know where to start. On those days when the sun's shining and you're itching to get out of the house, **sometimes it's best to just walk to a cool part of town and let the city do its thing.** We're here to give you some inspiration.

Calle de la Ruda

La Latina and Embajadores—bustling multicultural hubs—are connected by a string of tiny streets full of surprises. One of them is **Calle Ruda**, which takes you straight from Mercado La Cebada to Plaza Cascorro, and makes the very short walk well worth it.

Onis, for old-school charm



If you enter the street from Calle Toledo, you're greeted by the classic corner bar, Onis.

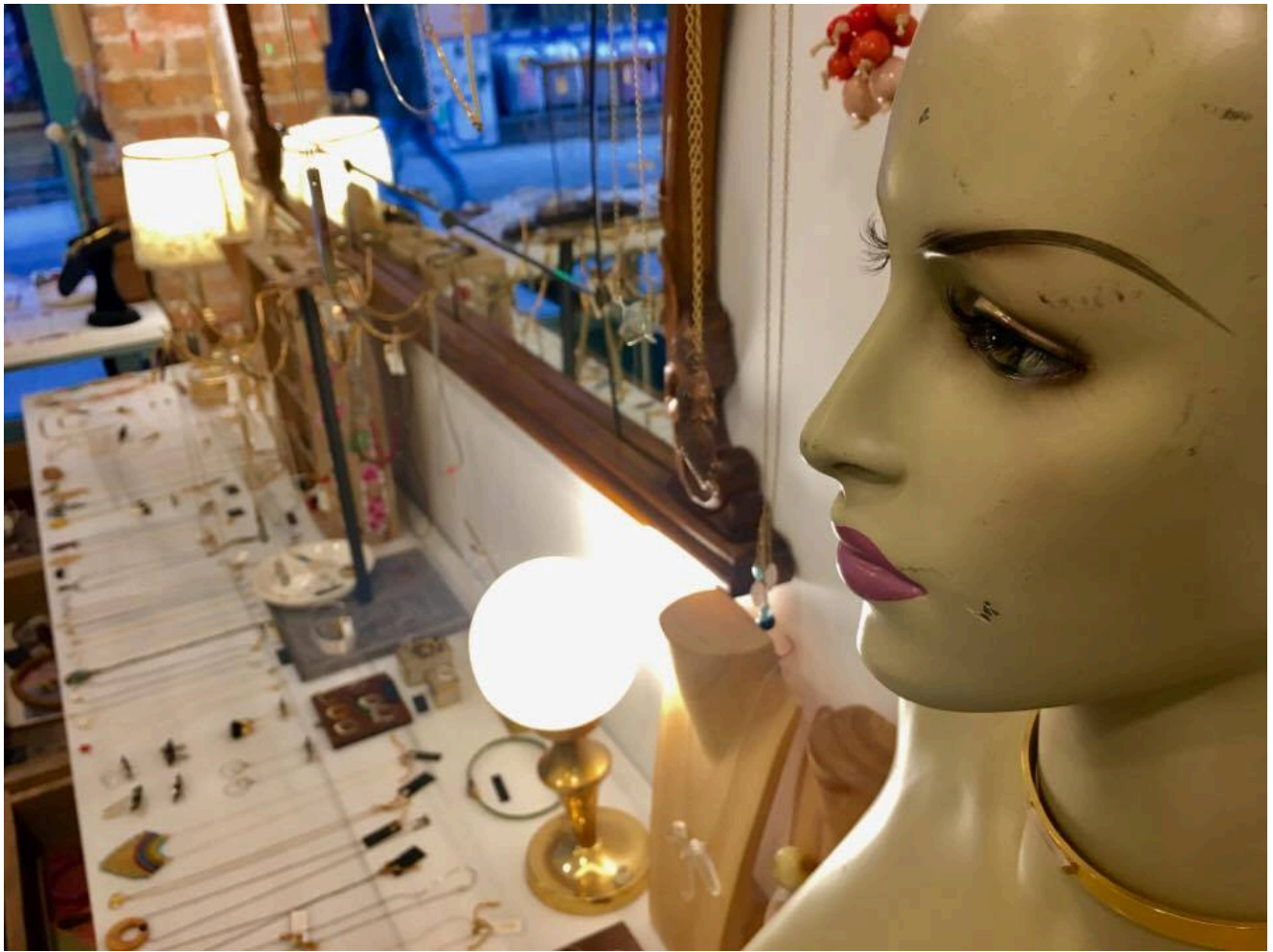
This place is the definition of *castizo*. Tapas in the glass display case, tobacco machines, weird arcade games, and a grumpy server who has probably been here since the place opened (which was 1976, I've learned).

Ruda Café, for coffee



Looking for something more modern? We got you. Keep heading down Ruda and you'll come across [Ruda Café](#), a new (opened last year) coffeeshop that's riding the wave of java experts that has hit Madrid in recent years. We're not mad about this trend. And yes, they have wifi. They also sell packaged artisanal coffee and tea, jam, art, and coffeemakers.

De Piedra, for handmade jewelry



But there's only so much coffee you can drink (unfortunate, I know). So now that you're fueled up, you're ready to browse the cute little shops of this gem of a street. If you're a fan of jewelry and creepy mannequins, pay a visit to **De Piedra**, an artisanal jewelry shop at C/ Ruda 19. They haven't been at this location long, but the store has been open for some 15 years.

Molar, for records, books and cassette tapes



Next you'll come across my personal favorite place on the street, **Molar**. Think record store meets bookshop. They even sell cassette tapes, which is not something you see every day in Mad City.

Mamá Elba, for something sweet



Got a sweet tooth? [Mamá Elba](#) has been open a mere 3 weeks, and is already drawing a loyal customer base. Their selection of ice cream (including vegan and gluten-free), cakes, and coffee will leave you overwhelmed by heavenly choices.

Erre Catorce (R14), for art and design



[R14](#) is another **brand new spot** on the street, just open for a month. It's a modern interior design shop, with local art, restored vintage furniture pieces (from around the world, namely Scandinavia and the US), apparel, and lots of cool home decor.

Soon they'll be putting on events to promote and discuss interior design and art, so keep your eyes peeled and follow them on [Facebook](#).

La Tienda de Cerveza, for craft beer



Next up: craft beer. Okay, I lied before, THIS place is my favorite. [La Tienda de Cerveza](http://www.latiendadecerveza.es) is a must in La Latina (and in the city, really). The shelves are lined with hundreds of bottled or canned craft beers and ciders from both Madrid and around the world. They have a few tables in the back, and they hold tasting events often. An absolute must for *cervecerxs*.

Tienda Biológica, for something healthy

Something I love about Madrid is that **you can eat healthy without going bankrupt**. Tienda Biológica is living proof of this. This small organic food shop sells health products at reasonable prices, and it's run by the sweetest lady.

La China Mandarina, for a great meal in a modern space



And last but not least (and not even covering half of the street's spots), for a great meal and a laidback ambience, visit [La China Mandarin](#) at the end of Calle Ruda (closest to Plaza Cascorro). It's one of those places that masters the art of offering both very traditional and very modern cuisine on the same menu. So if you're craving a *tortilla de patatas* but your friend has a hankering for a vegan burger, there's something for everyone.

They have great wifi and won't roll their eyes if you work on your laptop all morning (I know from experience).

There's also a mushroom-themed restaurant called El Brote! Check out Leah's article about it here:

[El Brote: a brand-new mushroom restaurant in the heart of El Rastro](#)

Calle Ruda is just one of a plethora of tiny goldmines in Madrid. If none of these spots call your attention (tough crowd!), we suggest you still come to the area on a beautiful day and just get lost. You can't go wrong.

Leave El Barrio for El Imparcial, in Tirso de Molina

I've started jokingly referring to Gran Vía as my Madrid version of the River Thames. Should you know London, you'll know that when it comes to being a dweller of the affectionately nicknamed 'smog', you very much fall either the North or South camp thanks to the watery divide; and to this end I feel that the same can be said for Madders. If you're Fuencarral side of Gran Vía you tend to spend your free time hot footing it around the streets of Malasaña and Chueca. Whereas if you veer down towards Sol, you can usually be found whiling away time between La Latina and Lavapiés. Either way, had I not crossed the 'symbolic' gulf provided by our very own Oxford Street equivalent, I may never have found [El Imparcial](#).



Inconspicuous and almost completely nondescript from the exterior, [El Imparcial](#) is quite the find upon entering. On the right hand side you are greeted by a pocket-sized bar where you can grab a coffee or a cana. However, make your way up the impressively sized staircases and you enter into an Aladdin's Cave of all round prettiness. I'm loathe to bandy around this term liberally, but the high ceilings and beautifully restored décor can almost be described as '*breath taking*' – close one eye and squint with the other and it does have a touch of the old Palace De Versailles about it.



Part concept store, part restaurant, El Imparcial straddles a line where you literally want **everything** that you see. Cocktails, they've got them in spades. Food, well there are morsels so delicious that it wouldn't be uncommon to not want to share your starter *apologies to my fam as I inhaled the bao buns without as much as a thought of 'did you want to try one?!'



Last but not least are the Wallpaper magazine worthy purchases waiting to adorn your casa. El Imparcial stocks a carefully (and I'd hazard a guess, lovingly) curated range of stationary, magazines and books – apt really considering the building once housed a newspaper.



Food wise they offer a complete smorgasbord of delights. We wolfed down (amongst other treats) Roasted black cod with miso edamame beans, oxtail croquettes and a lip smackingly good buttifara pizza with scamorza. Our lunch lasted for hours, dinner...even longer. It really is one of those places that seems to draw you in and make you not want to leave (or maybe after the array of cocktails placing one foot in front of other could've been tricky and partly to blame for the desire not to budge).

Did I mention just how pretty it is? *and that's just the staff. Book well ahead or find yourself lingering outside, nose pressed against the glass wanting to get in.

Info

- [Facebook](#) & [Web](#)
 - **Address:** Calle Duque de Alba, 4, 28012 Madrid
 - **Metro:** Tirso de Molina
-

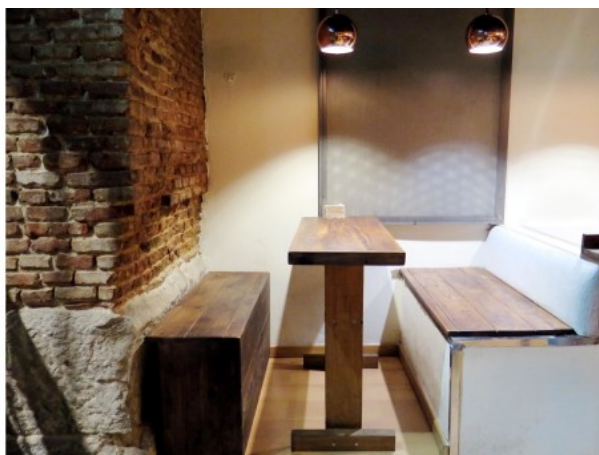
Zoco Comidero: Eat well and feel great at Madrid's first (and only) flexitarian restaurant

NOW CLOSED

I don't eat meat, but one of my life rules is: **never go to a Vegetarian restaurant.**

I've been jaded by too many poorly thought-out ventures where the food is created from fear of meat rather than love of veg. Vegan and vegetarian cuisine has existed all over the world for millennia, so where did the culinary black hole come from and why has it left us in such a veg-hating dark age feeling hungry and dehydrated?

Last week, a friend of mine recommended veggie-friendly [Zoco Comidero](#) and I might just have seen **the light at the end of the tunnel.**



Rarely do you come across a restaurant with this much respect for food. The concept: flexitarian – a primarily vegetarian diet which occasionally includes meat or fish. In other words, there's something for everyone.

No longer does the vegetarian friend have to eat a *racion de patatas bravas* for dinner, or the carnivorous friend have to suffer through a fish-less fillet or a tofurkey burger (a what?).

At Zoco Comidero, the menu is hugely varied and every dish is put together professionally. Everything on your plate hit the kitchen worktop raw and intact and has been **prepared freshly with no external influences.**

We kicked off Tuesday evening with a kale and kiwi smoothie, an arepa stuffed with an almond-based vegan cheese and chlorella pesto (a delicious black seaweed pesto).



Feeling healthy yet? We shared two *tostas*: one with goat's cheese and a juicy baked tomato and the other with a generous portion of beetroot-marinated raw salmon and homemade mustard. For mains we had a risotto made with kamut (an ancient large wheat grain), and prawn chop suey.



This was all underlined with a trio of deserts: an intense gooey dark chocolate brownie (the secret ingredient: avocado), quinoa 'cheesecake' and a face-twisting lemon curd.



By now the word “healthy” is in the background. **Exotic flavours, textures and presentation** of the food resonates more than anything else. I love Marbell’s zen and her way of transmitting it to us urban wildlife through edible flowers and doses of colour.



This is Marbell, the brains and owner of Zoco Comidero

Zoco Comidero is just off the beaten track but in the real

heart of Madrid's old town. The restaurant has an elegant interior with low lighting, good music and a bonus view of the palace. There's also a fun downstairs lounge which gets going on weekends. Every Saturday and Sunday, Marbell tries to organise a chilled bit of live music from 10:30 pm onwards **so stick around after dinner for good DJs and Venezuelan bands.**

Info

- [Web](#) & [Facebook](#)
 - **Address:** Calle Moreria 11
 - **Metro:** La Latina
-

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.

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](#)
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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](#).

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](#)

Madrid's Best Rooftop Bars – Round 4

With temperatures reaching well over 100 °F (38 °C), there are only two places you should be in Madrid right now: either in a swimming pool (in the [city](#) or the [mountains](#)) or on a rooftop bar. If you're stuck with the latter, not to worry—Madrid has plenty of rooftop bars for you to escape to. To help you find them, Naked Madrid came out with a 3-part series on [Madrid's best rooftop bars](#) last summer, and we've been meaning to come out with **part 4** ever since. And it's finally here! All the rooftop bars in this article are located in the center of Madrid, yet each one offers something completely different. Hope you enjoy them all!

Oh and you should also know that **part 5** is already on its way... so stay tuned!

1) The Hat (Sol/Plaza Mayor)



You've never seen a hostel like this before; the word 'hipster' does not even begin to describe it. High ceilings, art-scrawled walls and an international crowd are what you'll find here. The Hat's rooftop bar is open all year round, serving up cocktails and delicious *tostas* (my favorite is with goat cheese and caramelized onions, and comes with a shot of salmorejo and potato chips), quiche, and some pretty damn good *tortilla de patata*. [Here's a full post on The Hat for more info.](#)

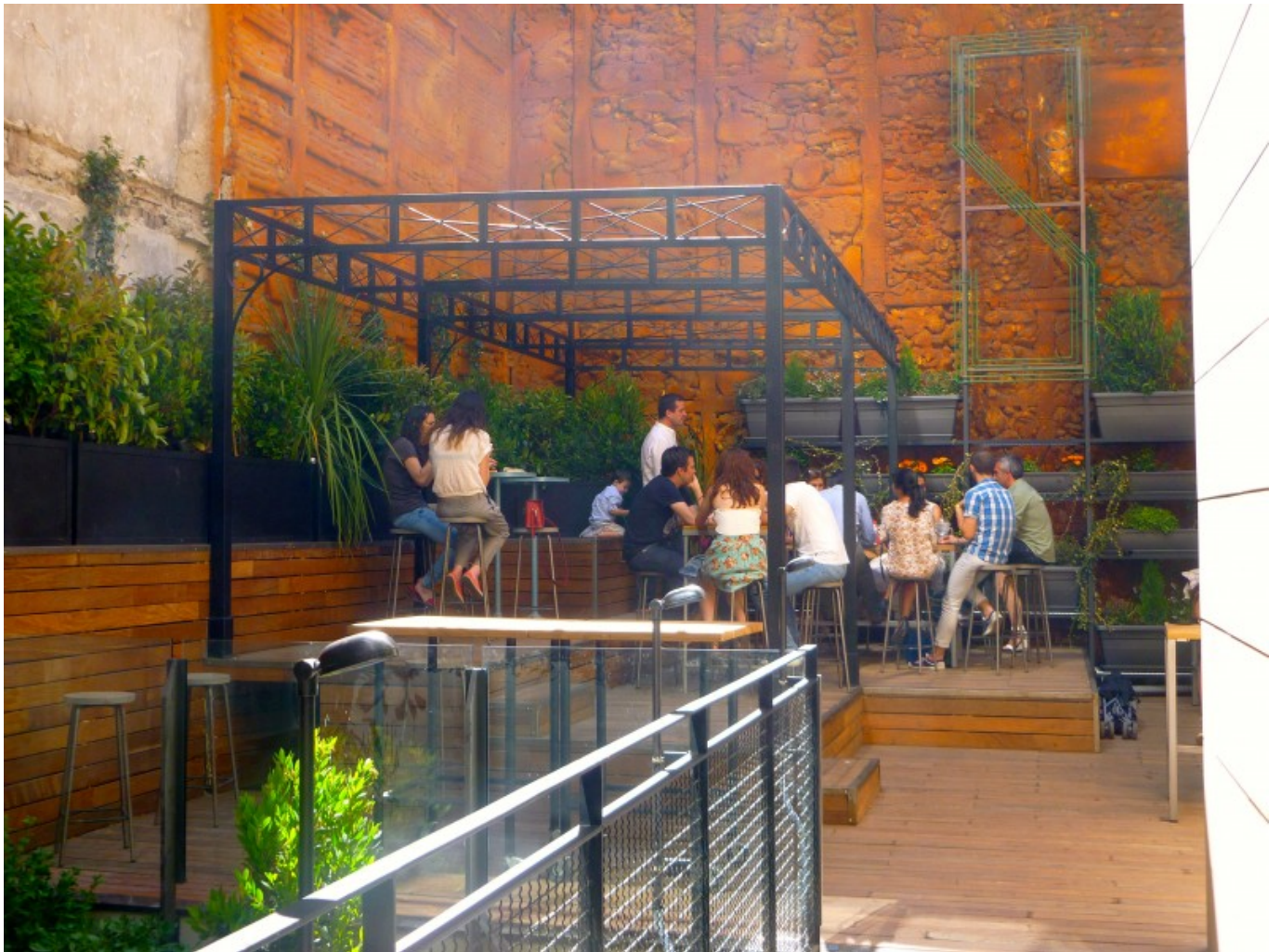
Web

Address: *Calle Imperial 9*

Metro: *La Latina, Sol, Opera*

Phone: *917 72 85 72*

2) Mercado del San Ildefonso (Malasaña)





We all know Madrid's market culture is off the hook. We've got **Mercado de San Miguel** in Sol for the tourist crowd; **Mercado de San Antón** (whose rooftop bar we also love and [mentioned in Round 1](#)) in Chueca for the cooler and more urban crowd; and **Mercado de San Fernando** in Lavapiés for the more authentic and cultural crowd, just to name a few. And now we have **Mercado de San Ildefonso**, which takes the cake for its architecture and impressive use of space. Once an average neighborhood market, San Ildefonso now boasts three stories of gourmet food stalls and two outdoor patios sandwiched between its adjacent buildings. [Here's a full article on Mercado del San Ildefonso.](#)

[Facebook](#)

[Web](#)

Address: C/ Fuencarral, 57

Metro: Tribunal

3. [El Jardín Secreto](#) (on Calle Montera, Gran Vía)



Jardín Secreto feels like a tiny rooftop garden in somebody's private home. You wouldn't expect that it's actually situated on top of an accessories store – Salvador Bachiller – and on Calle Montera, no less. Smack in the center of the city, in between metros Gran Vía and Sol, you can enter this normal-looking store, pop up to the top floor and take in the *fresher* air with a drink and a bite to eat. It might not have any views, but it sure has a unique ambience and surprise factor that's worth experiencing. [Here's a full article on Jardín Secreto for more info.](#)

[Facebook](#)

Address: Calle Montera 37

Phone: 915 31 02 60

Metro: Gran Vía or Sol

4. Innside Madrid Suecia (near Alcalá/Plaza de Cibeles)



I haven't actually been here yet but many of my friends have raved about it. Judging by its location, the new rooftop bar at **Innside Madrid Suecia Hotel** looks a bit more upscale than the others on this list – probably best for a night out of

cocktails mixed with a killer view. It's owned by the Meliá Hotel chain, which also owns the famous "[The Roof in Plaza Santa Ana, previously mentioned in Round 3](#)", and situated on a street behind Calle Alcalá and El Círculo de Bellas Artes (with yet another stunning rooftop, "[Tartan Roof](#)", [mentioned in Round 1](#)). For now, I've taken these photos off of the Hotel's [web](#), yet I plan on replacing them as soon as I get the chance to treat myself to such an experience.

[Web](#)

Address: *Calle del Marqués de Casa Riera 4*

Metro: *Banco de España and Sevilla*

5) Gourmet Experience at El Corte Inglés (Callao)





Madrid's number one department store, **El Corte Inglés**, finally decided to give itself a much needed facelift and revamp the 9th floor of its location in Callao, turning it into 'Gourmet Experience'; and it truly is an experience. With an outdoor rooftop and dozens of food stalls, one of which is [StreetX0](#), an affordable version of Madrid's famous young Michelin-starred chef, David Muñoz's DiversoX0, you'll also find stalls serving Mexican, Italian, Spanish and Japanese food, as well as cocktails, ice-cream and much more. [Here's full article on Gourmet Experience at Callao.](#)

[Web](#)

Address: Plaza Callao 2, inside El Corté Inglés, 9th floor

Metro: Callao

We're already working on Round 5 of

Madrid's top rooftop bars. Any suggestions?

In case you haven't seen rounds 1-3, here you are:

- [Madrid's Best Rooftop Bars, Round 1](#)
- [Madrid's Best Rooftop Bars, Round 2](#)
- [Madrid's Best Rooftop Bars, Round 3](#)