

# 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.](#)

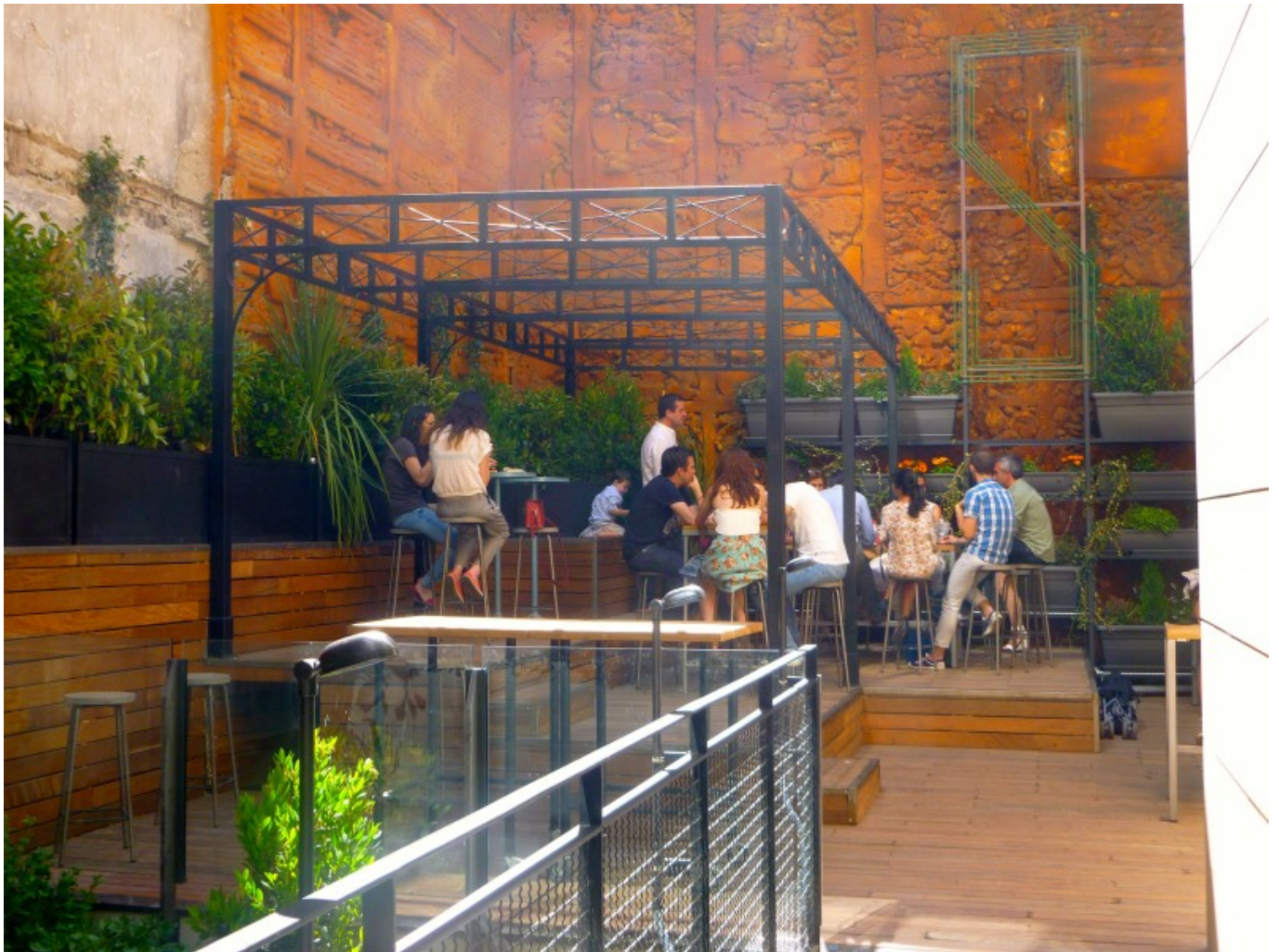
**Web**

**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.

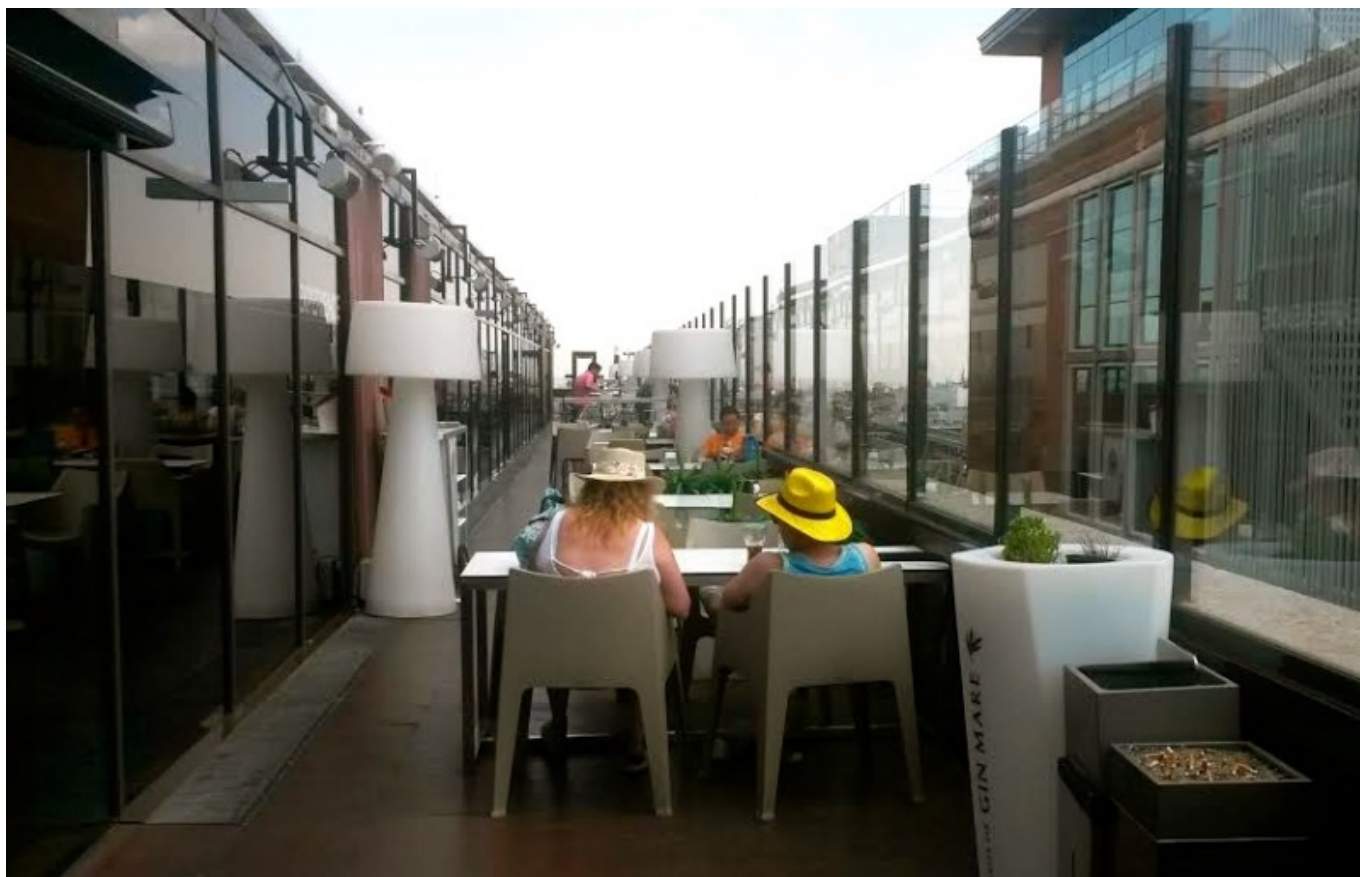
#### [Web](#)

**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](#)
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## **El Jardín Secreto de Salvador Bachiller – A Secret Rooftop Paradise on Calle Montero**

Among the constant crowds along Calle Montero, there is a hidden little paradise nestled atop the rooftop of an accessories shop: [El Jardín Secreto de Salvador Bachiller](#). Access to this magical new [rooftop bar](#) is still a secret, so enjoy it before the word gets out.

At night, the shop is empty and the security guard invites you to take the elevator, which makes you feel just like you're in a James Bond movie. As you walk in, you no longer feel as though you were in the city centre but rather, in a lush and

soothing garden. The place offers a romantic atmosphere with flowers everywhere and dim lighting.



The cocktail menu offers creative drinks, ranging from a **Mango Margarita** to a **Berry Mojito**, which sets them apart from more traditional bars in the area. Also, candies are served with your cocktails and a bowl of nuts with your wine.



Image from [FB](#)

As for the food, it's healthy and served with multi-grain bread. Perfect for breakfast or a *merienda* (afternoon snack). And for dessert, I highly recommend the exquisite *Coulant de Chocolate* with passion fruit.



Image from [FB](#)

The prices are rather high but the experience is unique and worth it. A terrace tax of 20% will be added to orders.

## Info

- [Facebook](#)
- **Address:** Calle Montero 37
- **Phone:** 915 31 02 60

## Also check out:

- [Discover the Hat's Secret Rooftop Bar. You're welcome.](#)

- [Madrid's Best Rooftop Bars, Round 1](#)
  - [Madrid's Best Rooftop Bars, Round 2](#)
  - [Madrid's Best Rooftop Bars, Round 3](#)
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## Discover The Hat's secret rooftop bar. You're welcome.

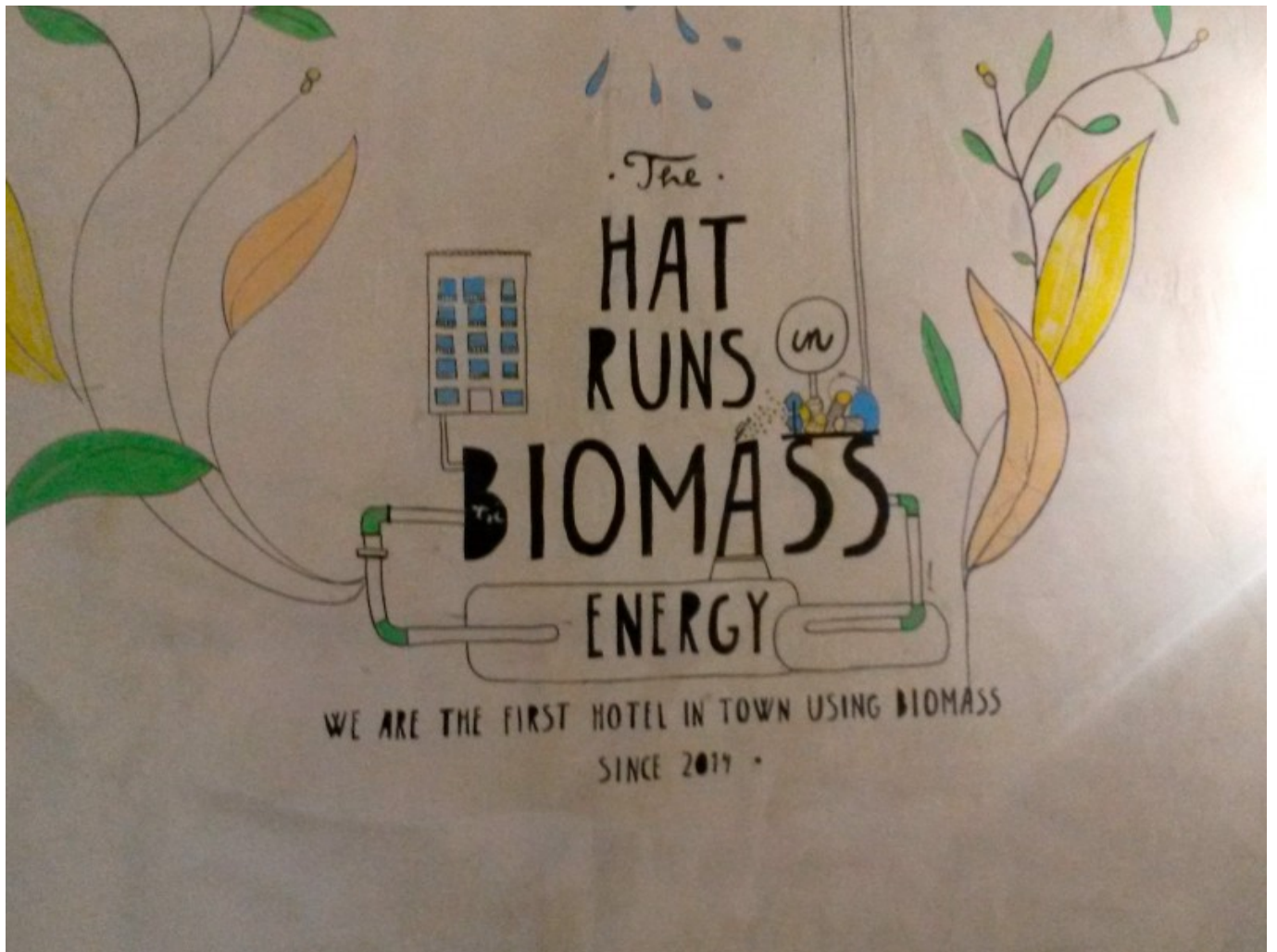
Madrid may be landlocked, but it has some pretty unbelievable [rooftop bars](#), and you'll find my favorite at **The Hat**. Why? Because it's laid-back, central and totally unexpected.



Just a stone's throw from Plaza Mayor, **The Hat** is a hotel –

but the kind you've never seen before. The first hotel in the city to run on biomass energy and appeal to 'smart travellers', The Hat boasts ultra-modern interior design and also holds free walking tours and markets.





But the best part is the rooftop bar, where you can enjoy the quaint views of Madrid's old buildings while basking in the sun and sipping on your favorite **iced** drink... How could you not want to spend the whole day up here?





James and I first discovered this secret **terraza** during winter, thanks to a small yet very clear sign out on the street.



With **outdoor heating and a nice indoor space**, The Hat's rooftop bar quickly became our spot. It's cozy on even the coldest winter night in Madrid. Along with a glass of red, I always ordered the **tosta de queso de cabra con cebolla caramelizada** (toasted bread with goats cheese and caramelized onions) and James got the **pincho de tortilla**. Both come with a **side of potato chips and a shot of salmoneiro** (a wonderful little addition to an already delicious treat). I've also got my eye on their **quiche**, although I haven't tried them yet.



Yesterday, we finally made it up to **The Hat's rooftop bar** for the first time this Spring. On one of those perfect sunny days in Madrid, we thought it would be impossible to find a table – but we did! And it was simply the nicest place to spend a day like that in the bustling city center. The only downside is that if you don't get a seat in the shade, Madrid's sun can be quite intense. So remember to get something to cool off – I recommend a **mojito** or **tinto de verano**.







The Hat will certainly be included in the upcoming round four of our series on [Madrid's best rooftop bars](#), though it deserved its own post too.

## Info

[Facebook](#)

[Website](#)

Tel +34 917 72 85 72

Address Calle Imperial 9

## Also check out:

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

## Madrid's Best Rooftop Bars, Round 2

## Madrid's Best Rooftop Bars, Round 3

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# Harina, for something sweet or savoury

The temperature inside [Harina](#) is usually cranked well above the temperature of the street, thereby increasing the coziness factor. Within the walls of this white, bright, and charming locale lies one of the most satisfying menús in the city.



Available for both lunch and dinner, the menú begins with a

luscious green salad dressed with sweet balsamic vinegar. The whole bowl of greens, a mealtime rarity when eating out in Spain, is like a pot of nutritious gold. Eating the salad, however, is just a warmup exercise for diving into a sprawling slab of pizza.



Keep gulping wine and it may feel as though the pizza has a magnetic force. The glowing light of the interior only becomes softer the less wine remaining in your glass. Thin crust, thick pieces of bacon, a runny fried egg perched in the middle—need I say more? Cut a piece away from the pie and cheese strings out like a game of cat's cradle.



Other menu options do exist, but this one consistently pleases. Dessert is not included in the menu, rather a pot of

tea or a cup of coffee seals the meal. Baked goods can wait for another day—maybe when an entire pizza is not taking up stomach real estate.



Harina is a merienda dream come true. Whatever sweet tooth whimsy you may harbor, sugary goodness awaits behind the glass cases. The meringues have rock hard shells, but they shatter into smithereens, and what is left is a sugary marshmallow pillow.



Other desserts can be hit or miss depending on how freshly they were baked. The carrot cake was dry on a recent visit, but Harina gets brownie points for presentation and a mediocre cake can be forgiven.



Multiple locations around the city, prices vary.

Here's their [Facebook page](#) and [web](#).

You'll find one of their nicest locations inside **Plaza de la Independencia**, right next to **Puerta de Alcalá** and a hop skip away from **Plaza de Cibeles**.

After a trip to a nearby museum, you may want to pop into Harina for a coffee or snack. Here's an article on [Madrid's known and not-so-known art institutions](#), many of which are located near Harina.

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# Best Cafe-bookshops in Madrid, Round 2!

Welcome to round two of the [best cafe-bookshops in Madrid](#)! As you may have noticed in [round one](#), Madrid's central neighborhoods boast quite a lot of quaint coffee shops and bars that encourage drinking and reading under one roof.

There's something about drinking coffee or wine amidst a sea of books that makes me feel right at home. Whether you're looking for the perfect place to enjoy a quiet conversation or a good read, here are five more wonderful cafe-bookshops in Madrid that you're bound to fall in love with.

## 1. La Central de Callao



La Central (featured in the cover photo) is a trendy bookshop near Callao and hands down the most modern of all on this list. It boasts three floors, a happening café with a full menu and a selection of much more than books on offer. At La Central, you can also find funky mugs, quirky bags, useful calendars, board games, wrapping paper, you name it. It's a great place to get [gifts in Madrid](#).

- [Facebook](#)
- **Address:** C/ Postigo de San Martín, 8
- **Metro:** Callao

## 2. J&J Books and Coffee





A long-time staple among Madrid's expat community, this corner bar has a downstairs bookstore selling a large selection of primarily used English-language books, including ESL resources. Up at the bar, you can get craft beer, wine, coffee, bagels and other things to munch on. Also check out J&J's free events, including language exchanges and pub quizzes (trivia nights). Lots of fun!

- [Facebook](#)
- **Address:** c/ Espíritu Santo, 47
- **Metro:** Noviciado

### 3. italiana\_madrid





This Italian café and bookshop is located on one of Madrid's most vibrant streets – Corredera Baja de San Pablo – which is lined with great bars, cafes and restaurants, such as [Aió Pizzería](#), [Elemental Bistro](#) and [Gymage](#) with its rooftop terrace. At [italiana\\_madrid](#), you can get a strong espresso or Aperol Spritz, plus browse through a wide selection of Italian reads ranging from cookbooks to children's books. It's also across the street from one of the city's favorite theaters, Teatro Lara.

- [Facebook](#)
- **Address:** Corredera Baja de San Pablo, 10
- **Metro:** Gran Vía

## 4. La Ciudad Invisible



A travel bookshop selling food and drinks, this two-level cafe boasts huge windows, high ceilings, and plenty of large tables, couches and comfortable armchairs to choose from, making it a great place for getting work done and meeting friends. Plus it sells a killer **Rebujito for 2€** (a really refreshing yet deceptive drink from the South containing sherry, white wine and soda water). It's also across the street from one of my favorite restaurants in Madrid, [Bar Lambuzo](#).

▪ [Facebook](#)

- **Address:** *c/ Costanilla de los Ángeles, 7*
- **Metro:** *Opera & Santo Domingo*

## 5. María Pandora



María Pandora is one of my favorite spots in the city. Perched atop a hill overlooking Parque las Vistillas, behind the Royal Palace, here you'll find the perfect place to watch the sunset while enjoying a glass of champagne (the house specialty) or your drink of choice. Although María Pandora is more of a bar than a coffeeshop, it still deserves a spot on this list of literary cafés. It also holds events such as [poetry nights](#), microtheater, and book readings. [Check out our full article on María Pandora here.](#)

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

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

**Make sure to read: “[Best Cafe-Bookshops in Madrid, Round 1](#)”**

Also check out our [favorite bookshop in the city, Desperate Literature](#)

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## **Chuka Ramen Bar, they take ramen seriously**

I used to say I didn't like Japanese cuisine because I mistakenly thought it was limited to sushi. But thankfully, my recent visits to three Japanese restaurants in Madrid – [Sumo](#), [Hattori Hanzo](#) and now [Chuka Ramen Bar](#) – have turned me onto a whole new world of tantalising flavours and creations.

Last Tuesday, I went to [Chuka](#) with Daphne, Juan and Vanessa from the teams at [Naked Madrid](#) and [Las Mesas de Vanessa](#) (one of Madrid's best restaurant blogs). Chuka is a wonderful new ramen bar situated near metro Sevilla and next door to one of Madrid's oldest bars, [La Venencia](#), where you should get yourself a glass of sherry either before or after your meal.



[Chuka](#) specializes in ramen yet also offers a number of other Japanese dishes you have to try. Our waiter was kind enough to walk us through the menu and thanks to him, I sipped on delicious Japanese beer and ordered the best dish of my life.. So keep reading and make sure to do as we did.

We started with **Dok Boki**, which consists of rice balls with Korean chili and sesame. They tasted just perfect. Then we had some tasty **dumplings** filled with *butifarra* and Chinese chives.



Chuka Ramen Dok Boki



Once we finished the starters, I was already impressed. Then the main dishes arrived... We ordered two types of **Ramen: shoyu and hiyashi**. The first one, Shoyu, is prepared with noodles, bacon, boiled egg and Chinese chives. The soup had a mix of dashi and chicken with nori seaweed. It was insanely good.



The second ramen, **hiyashi**, the one I ordered, sent me straight to food heaven. As soon as I tasted it, I knew I couldn't share and thus proceeded to devour it in a matter of minutes. Even though I had made a deal with Daphne to try each other's dishes, I couldn't bear the idea of giving up even one spoonful. It was made of cold noodles and ground sausage. All of it was covered with chilli oil, a boiled egg, some watercress and sugar-roasted cashews. The ingredients were perfectly cooked and well selected, making the dish truly unforgettable (seriously... I can't get it out of my head).



According to Juan and Vanessa, who travel to Japan whenever they can, **Chuka Ramen Bar** has an authentic Japanese feel and look; there's nothing pretentious about it and it's a great spot for dinner with friends. Our recommendation is to get there early at night (they open at 8:30pm) and grab a table at the back. Be careful because the restaurant doesn't take reservations and it gets packed! We arrived at 9:15pm and waited at the bar until 10pm when we were finally seated. It was totally worth it though, don't worry.

## Contact info

[Facebook](#)

[Instagram](#)

[Web](#)

## Address

*Address: C/ Echegaray, 9*  
*Metro: Sevilla*

## Hours

*Tuesday through Thursday: 8:30-11:30 pm*  
*Friday & Saturday: 1:30-3.30 pm*

[Menu](#) (In Spanish)

## More Asian restaurants featured on Naked Madrid:

- [Ramen Kagura, Madrid's \(almost\) perfect ramen bar](#)
- [Kintaro – Oy Vey](#)
- [Sumo – This Japanese restaurant's name says it all](#)
- [Tuk Tuk – Asian-inspired street food](#)
- [Hattori Hanzo – Japanese food, straight up. No sushi.](#)
- [Nippon 2 – top quality yet affordable sushi, finally!](#)
- [Soy Kitchen – a fusion of Asian flavors](#)
- [Karachai – A cozy and elegant Thai restaurant in Alonso Martínez](#)

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**An insider's guide to Sol:  
avoid the tourist traps and**

# beat the Christmas crowds

Madrid is a fantastic place to be at Christmas and nowhere is more festive, and more popular, than the area around Puerta del Sol, Ópera and Plaza Mayor. As well as the usual hordes of foreign tourists, Spaniards from all over Madrid and beyond flock to the city centre to see the Christmas lights, queue up at Doña Manolita for their lottery tickets, shop for nativity supplies in Plaza Mayor and take in the spectacle of Cortylandia.

If you plan on doing any of these things, my top piece of advice would be avoid going at the weekends, as the whole centre is utter chaos. During last year's December *punte* they even had to temporarily suspend metro services to Sol and make people get off at neighbouring stations, due to the sheer volume of people already in the plaza and surrounding streets.

Whatever day you embark upon your festive jaunt, you'll no doubt be in need of a break and some refreshment after a while. Christmas shopping can be thirsty work! Many of the bars and restaurants around Puerta del Sol are incredibly touristy or incredibly busy (or both!), so how do you find a decent spot?

Read on for our insider's guide to the hidden gems of the Madrid's centre.

## If you want breakfast...



You'll need a decent desayuno to set you up for a busy day of shopping and sightseeing, and in time-honoured tradition you might head to [San Ginés](#) (Pasadizo de San Ginés 5) or [Valor](#) (Calle Postigo de San Martín 7) for some chocolate con churros. Go early if you do, and certainly don't visit at merienda time as the queues are out of the door. Alternatively, you could try one of these lesser-known spots for breakfast:

**[Ferpal](#) (Calle Arenal 7)**



Many tourists eye up the delicious meats, cheeses and other treats in the windows of this top-quality delicatessen, but few realise there's also a bar inside. They serve delicious coffee, croissants, bocatas and sandwiches, all for only a couple of euros. Kill two birds with one stone and pick up a few tasty Christmas presents while you're here. They normally close on Sundays but will be open over the festive season.

**[El Riojano](#)** (Calle Mayor 10)



Ok, so it's not exactly a hidden gem, but did you know that this famous pastry shop has a secret tea room in the back? If you have a sweet tooth and you fancy a more relaxing experience than the scrum at [La Mallorquina](#) (another must-see, although perhaps at a quieter time of year!), then this is most definitely your place. Read Laura's more detailed [post on El Riojano here](#).

# If you fancy a drink...

Battling your way to the front of the Cortylandia crowd on a Saturday afternoon is enough to make anyone need an alcoholic beverage! (If you've never heard of Cortylandia I won't go into details other than that it's one of those Spanish traditions that you probably need to see for yourselves. Oh, and this year, it's penguins.) Here are a couple of my favourite places:

## [La Torre del Oro](#) (Plaza Mayor 26)



If you've been shopping for your Christmas tree or the moss for your nativity, then this bar is extremely handy for a quick beer. The terraza outside is like any other, you need to go inside for the decor that makes this bar special. The waiters are all extremely jolly and dish out tasty tapas with every drink. An Andalusian classic hidden slap-bang in the centre of Madrid.

## Matador (Calle de la Cruz 39)



Another bull-themed bar with interesting stuff on the walls, I love this place for its cosy atmosphere, great-value drinks and generous tapas. Its cave-like interior is pretty small so it can get crowded, but if you're lucky enough to grab a stool you might end up forgetting the shopping and spending all afternoon here!

## If you're hungry...

There are times when tapas just won't do and you need something more substantial. Try one of these spots for some tasty grub:

## [El Ñeru](#) (Calle Bordadores 5)



Cachopo at El Ñeru. Image from [El Ñeru's Facebook](#)

There are plenty of Asturian restaurants around this area but this one is my favourite. You can stand at the bar upstairs and gorge yourself on free tapas (try the cabrales cheese one) and dishes such as their magnificent cachopo, or you can take the weight off your feet and dine in the cavernous restaurant downstairs. It isn't the cheapest but it's worth it for the exquisite (and extremely filling!) food and excellent service.

## Bar Lambuzo (Calle de las Conchas 9)



Image from [Lambuzo's Web](#)

If you fancy something a little lighter, stop by this delightful restaurant run by a family from Cadiz. From salmorejo to croquetas to a whole array of pescadito frito, everything on the menu is absolutely delicious, extremely reasonably-priced and will inject a little ray of Andalusian sunshine into even the darkest winter day. Check out Daphne's [post for more information on Bar Lambuzo](#).

## **If you need to get away from it all...**

Even for the most die-hard Christmas fans, the crowds can sometimes get a bit much. All of these bars are just a short walk from Puerta del Sol and each provides a much-needed oasis of tranquility away from the masses.

Anticafe (Calle Unión 2)



Image from [Anticafé's Facebook](#)

Tucked away on a quiet street near Ópera, Anticafé is a great place to chill out with a coffee, caña or cocktail. The music

is great and the decor wonderfully quirky, so just sink into one of their mismatched armchairs, put your feet up and forget all about your festive to-do list.

## **Casa Pueblo (Calle León 3)**



Image from [Casa Pueblo's Facebook](#)

This cosy bar is the perfect antidote to the madness of the Christmas crowds. Let the friendly staff whip you up one of their delicious mojitos or order a tasty slice of cake if you're in need of some sugar. If you're lucky you might catch one of their live jazz sessions too.

## **Plaza Menor (Calle Gómez de Mora 3)**



Head to this fantastic little drinking den nestled right behind Plaza Mayor for a cocktail, a copa or just a cup of tea. The interior is a maze of low-roofed caves so grab a spot and maybe some of their yummy carrot cake and lose yourself for a couple of hours.

**Know of any other hidden gems in the centre of Madrid? Let us know!**

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## **Gourmet Experience at El Corte Ingles in Callao**

Spain's major department store, El Corte Inglés, first opened in the 1940's. Today, many of us Spaniards love El Corte

Inglés as it sells virtually anything under the sun, from your laptop and underwear to your mattress and plane ticket. A little outdated indeed, one of the stores decided it was time for a facelift – a few months ago, the Corte Inglés in Callao converted the top floor into **Gourmet Experience**, a tantalizing food hall with stunning views of Madrid's Gran Vía and the emblematic Schweppes sign.



But why is it so special it? First off, we have a variety of food stalls serving anything you can think of – sushi, pizza, quesadillas, pinchos and hamburgers, etc. – all in the same

space. You can also have your meal at each individual stall, or in the main dining area where the views will take your breath away. On the same floor, there's also a supermarket specializing in international gourmet products, like sauces, jams and olive oil, just to name a few.





Here's a look at all the food stalls you can find at this gourmet heaven:

## 1. HAMBURGUESA NOSTRA



**Hamburguesa Nostra** is one of the most popular stalls. Trying to ask for a burger during the weekend can be a complicated task. And we're not surprised. HN offers us a variety of more than **30 types of meat, as well as sauces and unique breads**. Yet, surprisingly enough, it's easy to order! You just have to choose the burger meat you want and customise it with your choice of bread sauce and other garnishes. Then wait for the call so you can pick it. You won't regret it ... we always end up returning.

Prices range from 9€ for a basic burger to 13€ for a gourmet burger. For 0.50€ and 1€ euro you can customize it.

## **STREET XS0**



Street XS0 serves modern and contemporary food. Chicken marinated in sweet chilli, smoked razor clams in olive oil and grilled tataki butter fish are just some of the wonderful dishes that you can enjoy in this great stand.

**LA MAQUINA**



If you're in the mood for traditional Spanish cuisine, then go to La Maquina, where you can find delicious tapas and pinchos. Tortilla de patatas, *pincho de jamón*, cheese, and delicious *bocadillos*. We love the food but we love the prices even more. What truly stands out about La Maquina is its simplicity and good quality food.

## CENTRAL MEXICANA



One of our favourites is always crowded and don't get me wrong, I understand why. On the menu, we can find all types of delicious Mexican dishes, from traditional enchiladas to wonderful tacos. And let's not forget about the generous salads and nachos topped with cheese and guacamole. My favorite dishes are the chicken taco Coyoacan and the nachos with guacamole. The prices are very reasonable. You can get two tacos for 6€.

## **TSE YANG DIMSUM CLUB**



If you love sushi and Japanese cuisine in general, then TYDC is for you!

**AMORINO**



If you've got a sweet tooth, Amorino will be your parries. Here you can enjoy ice cream, sorbets, waffles and pancakes with an infinite variety of topppings. They also serve great drinks, like milk shakes and frappes. Now they also sell macaroons that are out of this world!

**AL CUADRADO**



There can be no Gourmet space without a place for pizzas and the ones here are simply delicious. These are served “*al corte*” and “*al taglio*” as the Italians say, and the price depends on the weight. What we like the most about this pizza place is that they try to innovate, although always with a very Mediterranean touch.

## HARINA



Perfect for breakfast, lunch, dinner or an afternoon tea. Many Madrileños already know this space because it's not the only Harina. We love how they mix the minimalist touch of their decoration with the more traditional cuisine. The breads and cakes are simply delicious. Our suggestion: "empanada de bonito" (tuna empanada) and a cup of coffee.

## **JUANILLO CLUB**



A 1950's-style cocktail bar located in the heart of Madrid! Here you can enjoy traditional cocktails as the caipirinha, mojitos, bloody marries, cosmopolitans, etc., to the most avant-garde cocktails. In addition, you can accompany them with some delicious oysters. What else can you ask for?

**ASADORES IMANOL**



Here we can find a piece of San Sebastian and its traditional “pintxos”. We’ve fallen in love with their simple and unpretentious menu. Our suggestions: For cold pintxos, go with the Iberian ham and *boqueron en vinagres* (anchovies in vinegar). For hot pintxos, go with the croquettes and *solomillo* (pork tenderloin). When it comes to tapas: We are passionate about the *tortilla española* (Spanish potato omelet) and *huevos rotos con jamón* (french fries topped with two fried eggs and ham).

Plus, the prices are more than reasonable: 2.35€ and 2.50€ for any of the pintxos. 4.90€ for desserts. The price on tapas ranges from 8 to 11 euros.

*So, what do you think? Are you going to leave Madrid without having had a gourmet experience atop El Corte Inglés?*

Where: Corte Inglés Callao. 9th floor.

Metros: Callao, Sol and Gran Vía.

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## Hattori Hanzo, Japanese food straight-up. No sushi.

I rekindled my love for Japanese food when I went for dinner at [Hattori Hanzo](#) with friends on Tuesday night. Our group of seven had no reservation, yet the waiters fit us in at the bar and then moved us to a table just in time for our first round of dumplings.



Located a few steps from Gran Vía, **Hattori Hanzo** is a Japanese *izakaya*, meaning a casual bar that acts as a

gathering place for coworkers and friends. It's similar to a Spanish tapas bar; food is served to accompany drinks, not the other way around. That's why the ambience here is rather laid back.

**Hattori Hanzo** specializes in a variety of traditional Japanese dishes such as *okonomiyaki*, *takoyaki*, and grilled meat and fish skewers, offering a number of combination platters and sizes. Plus it's vegetarian-friendly, affordable, and has a big space with a great seating arrangement.

In the front room, you can dine at the bar (note: no sushi!) or at a six-person table under a red canopy, where we sat. The red canopy sheds a fiery red hue over everything, so we apologize for the red-tinted food pics you're about to see.



You can also sit in the back room at tables sunken into the

floor. I can't quite explain it so please have a look at the photos below.



When it comes to food, you've got a ton of options. The menu is separated into three parts: the first includes starters such as **Nira Gyoza** delicious pork **dumplings** with a spicy sesame sauce.



The second part includes larger plates meant for sharing between two or three people, such as the **Omu-yakisoba** (Japanese yakisoba noodles in a thin and flavorful tortilla) and **Dorayaki Shuriken** (Japanese pancakes).



Lastly, the third column offers tapas-sized skewers of Japanese delights such as chicken ginger meatballs and marinated eggplant and salmon. You can order these skewers individually (ranging in price from 2-5€). Or you can order them in platters: the **7 Samurai** platter includes Hattori's seven most popular skewers for **€16.20** (which I ordered with James) and the **3 Imperial Treasures** platter (which I'll try next time) includes three Japanese delicacies such as **Unayi Kabanaki** (grilled eel) and **Taro** (tuna) for €18.90.



For dessert, we got **Kuro Goma Matcha Ice Cream** (black sesame and matcha ice cream) and **Matcha Ichigo Roll Cake** (rolled pastry with matcha, strawberry and anko, meaning red bean paste).





So you're probably wondering about the price. Each of us had a few drinks, split a starter and shared a main dish and dessert. The bill came out to **18€ per person**. For the quality and the ambience, I'd say it was absolutely worth it.

## Info

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**Address: c/ Mesoneros Romanos 15**

**Metro: Callao or Gran Vía**

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## Bolero Meatballs... You Gotta Try These Balls!

'Spicy balls?' 'Juicy balls?' 'I want cheese on my balls.' Let me explain...

I first stumbled upon [Bolero Meatballs](#), a fun new meatball shop in the center of Madrid, while walking around town with James. I saw the red MEATBALLS sign and my heart jumped. See, in New York (where I'm from), a restaurant called "The Meatball Shop" opened up a few years ago and it got so popular that it now has several locations. Whoever came up with this idea is a genius. Who doesn't like meatballs?



I asked the two young ladies who own and run **Bolero Meatballs** – Nina, from Russia, and May, from Spain – if they had gotten the idea from The Meatball Shop in NYC, but they said they had gotten it from elsewhere, as meatballs were already becoming trendy in Moscow and Paris too. In fact, when I asked Nina if she was nervous about opening up a restaurant dedicated solely to meatballs in Madrid, she said no. She was more afraid that someone else would beat her to it.

Prior to opening **Bolero Meatballs**, both Nina and May had worked a few different jobs (among them, May had been a pastry

chef and Nina, a translator), yet both wanted to do something else. As roommates, they spent a lot of time in the kitchen preparing meals. But it wasn't until Nina returned from a trip to Moscow, where she witnessed the meatball craze, that she returned to Madrid and, coincidentally, May was cooking up a batch of meatballs for dinner. They saw it as their sign. The two foodies immediately began experimenting with meatball recipes in their home and soon started looking for a place to open a shop. And now, thanks to these two brave ladies, we in Madrid can feast on **meatball sandwiches and platters** too!



Opened in April and located on Calle de las Conchas, **Bolero**

**Meatballs** has a few tables outside and a few stools inside. Their friend from [newmadprojects](#) did the design, making the place look colorful, inviting and fun. It's a great place for a quick bite on the go or to get a few balls to take away. All their meatballs and desserts are homemade from original recipes. Apart from their regular menu, they also serve a weekly special, such as **Greek balls with yogurt sauce, mint and Greek herbs**. Last time I went, they had a dessert special too—**red velvet cheesecake**, which was beyond delicious.

At **Bolero Meatballs**, you can choose from **four types of homemade *albondigas* (meatballs)**—***La Abuela*** (veal, garlic and parsley, in a roasted vegetable and tomato sauce), ***Oriental*** (pork balls dressed with cilantro and ginger, in a coconut milk and peanut sauce), ***Parm & Chick*** (chicken parmesan balls in mushroom sauce) and ***Vegana*** (quinoa, tofu, rice, shiitake mushrooms and caramelized onion).





My favorite so far are the ***albondigas orientales***, because the coconut and peanut sauce is heaven, and James' favorite is ***la abuela***, as he thinks his grandmother might have actually made them. I recommend ordering the ***ración*** (platter) of four balls so you can try each one, and it also comes with your choice of potatoes or rice for **6.50€**. You can also get a ***bocata*** (meatball sub) for the same price. Lastly, do not miss out on the homemade desserts here which range in price from 1.20€-4.50€—***Oreo Brownie with Ice Cream, the Cookie, the Cookwich or Banana Bread***.



### [Facebook](#)

**Address:** Calle de las Conchas, 4

**Metro:** Callao, Opera, Santo Domingo

**Hours:** 2pm-4:30pm & 8pm-11:30pm. Closed on Tuesdays.

**Phone:** 911 10 60 41