

# Yatai Market: Asian Street Food in the City Center

Move over San Miguel and San Antón—there's a new kind of market in town.

Let the buzzing neon signs and colorful lights lure you in to the latest addition to Madrid's foodie scene, the new mecca of an increasingly trendy culinary genre: Asian street food.

Located just off Plaza de Tirso de Molina, Cortezo Yatai Market unites several different vendors under one roof, letting diners sample all the greatest hits of East Asian *comida callejera*. It preserves the essence of the street food experience, with an atmosphere that's both casual and chaotic, laidback and lively. Its creative concept combines the shareable dishes, miniature portions, and social atmosphere of Spanish tapas culture with the **flavorful flair of Asian fusion cuisine**.



Various vendors are arranged around the perimeter of a large room, with high top tables and stools in the center. There's a bar in the back offering beer, wine, and cocktails—but if you want something a little more exotic, try a can of tamarind soda or coconut water.



Once you've got a drink in your hand, take a few minutes to wander around and explore your options (there are plenty). At HOTBAG you can take your pick from a variety of stuffed bao buns and several kinds of dimsum.



Right next door, Funky Chen offers pad Thai, noodles, and rice topped with everything from veggies to duck to soft-shell crab.

On the other side of the room, colorful curries tempt customers to the counter of Asia Cañi. Don't forget to try one of their rolls, with creative fillings like *ceviche de chicharrones* and *cocido madrileño* (yes, you read that right).





To the right of Asia Cañi you'll find Le Japonais, offering sushi, nigiri, maki, and poke bowls. To the left, there's Ramen Suk, with steaming noodles that are a far cry from the powdered soup you might be picturing.

Before you make any decisions, don't forget to check out Smok Mok, tucked away in the market's smaller and quieter back room. It may be set apart from the main area, but with everything from vegan options to smoked Japanese BBQ meatballs—and the only dessert on offer at the market—you definitely don't want to miss it.



The best thing about Yatai Market? **It's got something for everyone.** Whether you're looking for a hearty bowl of curry to warm the soul or you want to sample several smaller dishes, you can design your dinner (or lunch) experience to match your mood.



Pad Thai from Funky Chen

Not to mention the fact that prices are more than reasonable: you can get a roll or dimsum for as little as €1 or a bao for €4. Larger dishes range from €6 to €14. Asia Cañi even offers combo meals that include 2 rolls, curry, rice, and a drink for just €9.





## Veggie fried rice

If you're in the mood for something different than the same old neighborhood bar or quiet café, this is the place for you. With the spirit of a classic Madrid market, the hipster vibes of a Malasaña pop-up, and the exotic flavors of a faraway continent, Yatai Market should be at the top of your list.

## Info

- [Facebook](#) & [Instagram](#)
  - **Address:** Calle Doctor Cortezo, 10
  - **Metro:** Tirso de Molina and Sol
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# Buns & Bones: mouthwatering baos & Asian fusion near Malasaña

If you're not yet hip to the 'bao' trend that's winning the hearts of foodies everywhere, we'll give you the scoop: a bao is a super-soft steamed bun with various fillings ranging from meat to veggies. If Tom Haverford were to describe it, he'd likely call it a mouth pillow. Sometimes they're sealed at the top like a dumpling, sometimes they're flattened out and served like a thick taco, but one thing remains the same: **they are always fire.**



Pictured: three baos, the vegan (eggplant, hummus, walnuts, & sundried tomato), the veggie (tofu tempura with pisto), & the Tonkatsu (Iberian pork, coleslaw, & tonkatsu sauce).

Restaurants in Madrid are quickly jumping on the bandwagon ('baowagon,' if you will), but one stands out for its prices, location, decor, varied menu, and incredible flavors: [Buns & Bones](#), a streetfood oasis on near Plaza España and Gran Vía.





This place has much more than baos, though. **Their menu is broken down into three sections:** 'buns' (baos), 'bones' (meat and fish dishes), and 'ni buns ni bones' (other options), which includes alluring and modern Asian dishes such as yellowtail sashimi with ponzu sauce and jalapeño, mint hanoi spring rolls, charcoal-grilled octopus, or the farmer's market vegetable tempura.





We started with some delicious edamame and veggie tempura (both vegetarian options).

As you can see, **there's something for everyone here:** the vegans and the meat lovers, the healthy and the indulgent, the daring and the traditional...



Go starving if you're planning on ordering the BBQ spareribs. They are bigger than my face.

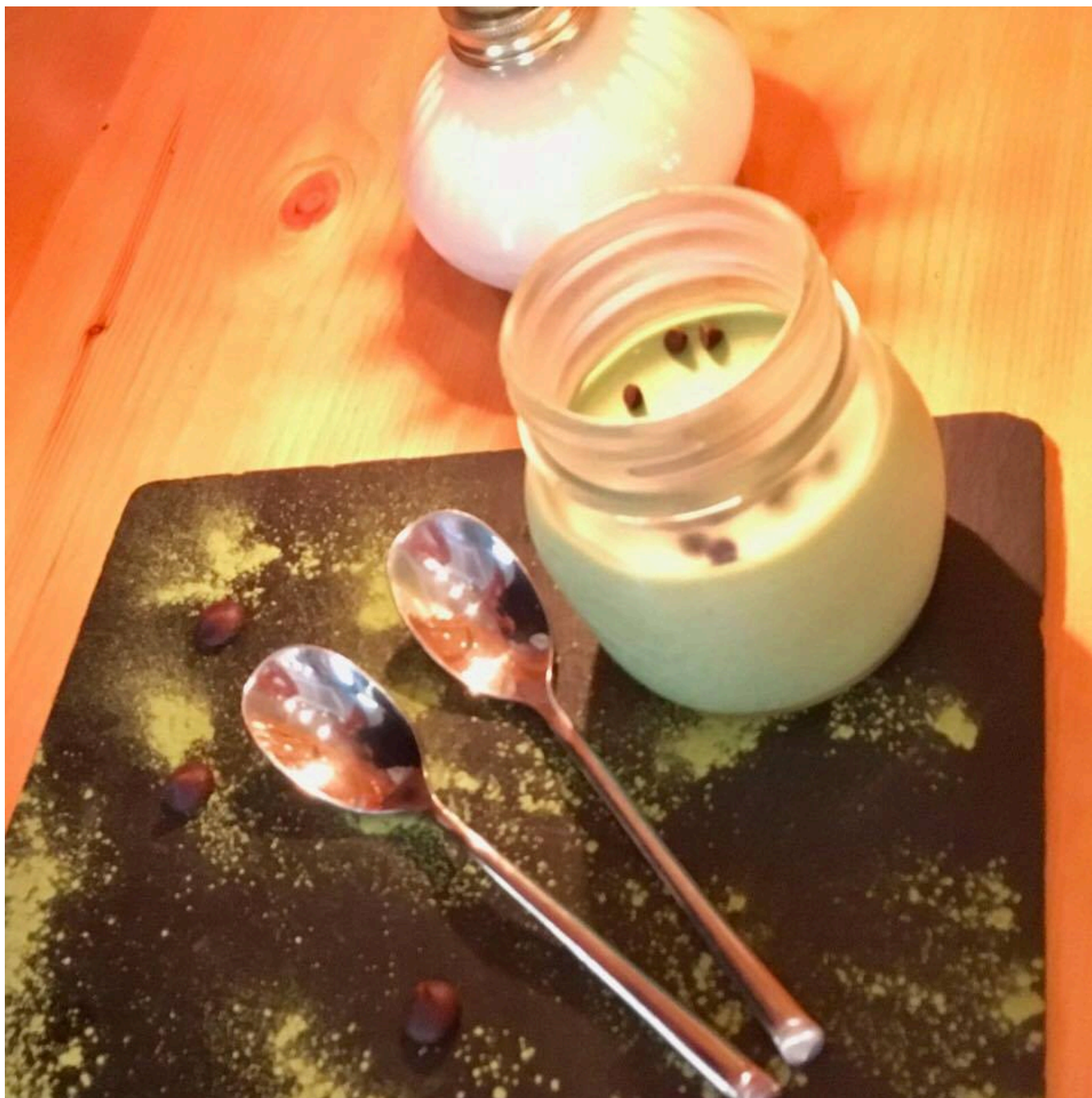




‘Poke,’ another foodie trend sweeping the nation, is a Hawaiian salmon and veggie rice dish with chili threads. Healthy and bursting with flavor.

If you somehow have room for dessert, they have some unique options—we tried the **green tea panna cotta with chocolate chips**, and it was delightfully light and not overly sugary.





Buns & Bones is open for lunch and dinner (except on Mondays) and has two other locations: in the Antón Martín market and in Chamberí. All have a super laidback atmosphere and are open late, inviting you to digest over a Corona while you admire the quirky decor (one wall reads 'reserved for Banksy').







## Info:

- [Website](#) & [Facebook](#)
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