

# El Columpio and Fellina restaurants, two gems on Calle de Caracas (Chamberí)

For those of you who've read previous [posts of mine on Naked Madrid](#) (hopefully there's a few of you out there aside from my parents), you'll know that I borderline patrol Madrid on the lookout for all things new, with the dedication of a big cat searching for prey. The thrill of finding somewhere new to eat, or to simply raise a glass is basically akin to me finding the perfect winter coat – aka, it's seriously satisfying.

Now a couple of months back I wrote about the lovely [Le Coco](#); one of the long-time offerings from Grupo Le Coco. Now should you venture from Chueca to Chamberí, this restaurant group is slowing staking its claim on the Madrid restaurant scene with not one, but **two splendid spots on Calle de Caracas: [El Columpio](#) and [Fellina](#)**. And both restaurants are bound to whet your appetite, figuratively and literally.

**First up is the perfectly pastel hued [El Columpio](#)**







It's a riot of colour upon entering and the menu reflects that. There's something for everyone. The Spanish classic that is ***salmarejo*** sits nestled next to ***tuna tartare***. Fret not, if you view all things fishy as belonging well under the sea, there's a ***rabo de toro lasagne*** that was hands down one of the best pasta dishes that I've gotten my chops around in this city.



Effectively, El Columpio is the equivalent of that friend you'll always be able to have as your plus one; a crowd pleaser. The décor is as delish as the food, but what particularly floated my boat was the unstuffy vibe, illustrated by the hordes of Madrileños animatedly drinking by the bar.





This place isn't just for food, it's for fun. And if you lay off the gin tonics, it's the kind of place that you can frequent on a Friday night and still have cash to scour Zara with the following day.

**Next up is [Fellina](#) restaurant, just across the street**





In complete contrast to El Columpio is the newly opened [Fellina](#), which literally waves to El Columpio from

**across the calle.** So if you'll indulge me with a little analogy, if El Columpio is your friendly Spanish locale, Fellina is the chic Italian cousin that just rocked up in town clad in some eye catching D&G.





Fellina's menu is an ode to all things from the land of style and spaghetti. Wander in and you'll be first hit by the piles



of fresh produce that adorn every nook and cranny. It's part Mercado, part 'waiting to be discovered bistro tucked away on a side street in likes of Naples'.



I was there on a Thursday evening and the service was spot on, as was the **carpaccio** that I devoured in all of about 47 seconds. It's nigh on impossible to pick out just one thing to try (as I happily chomped my way through the menu with gusto \*all in the name of research of course).







But you'd be hard pressed to find a more impressive '**tabla**' of **antipasti** than if you were holidaying on the sunkissed and perennially popular peninsula that is Italy.

Like two latin lovers jostling for your attention, don't feel obliged to choose between the two. Akin to earrings, **El Columpio** and **Fellina** are to be found as a pair. Maybe lunch at one and do dinner at the other. But make no mistake, these two little gems are bringing the magic of that good old Mediterranean diet to Madders.

### **El Columpio**

- [Facebook](#)
- **Address: Calle de Caracas, 10**
- **Phone: 913 78 75 12**

### **Fellina**

- [Facebook](#)
  - **Address: Calle de Caracas, 21**
  - **Phone: 91 410 92 50**
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## Somos Restaurant & Garra Bar, the Jewel in Barceló Torre's Crown

Sometimes hotels are just a place to lay your head before an obscenely early flight – I mean, why else would you ever willingly opt to stay in a Holiday Inn? Then on other occasions, they're the scene of pure indulgence and relaxation (that's where [Mr and Mrs Smith](#) properties come into the equation). But more often than not, hotel restaurants remain unloved and overlooked in favour of their rooftop pools or swanky spas. The poor relation of the hotel bar as it were.

However, just last Tuesday, instead of dismissing Somos, the restaurant located inside the achingly chic Barceló Torre Hotel. I made myself a reso and headed towards the always vibrant Plaza de España to discover that Somos is very much the jewel in this hotel's crown.





Not just a place to rest your weary self after a day pounding the city's pavements, Barceló Torre can be surmised as a luxury designer hotel, located in one of the most iconic buildings in Madrid. At first this felt like a bold claim from their PR team, but one that I can attest to having enjoyed nothing short of 5-star treatment; something that I could easily get used to.

First things first, the concept of the restaurant is actually genius – when you eat out as much as I do it's easy to get jaded by the standard gastronomical offerings, but not at Somos restaurant. Madrid is a city with a differing day and night scene which Somos sought to encapsulate through its very different menus.

I'm a sucker for attention to detail, but Somos has elevated this into an art form – let me explain. Somos is actually the first dual restaurant that evolves with the city. Everything from your plates (which I was quite tempted to shove in my

handbag), to the menu, to the breathtakingly beautiful skyline that Somos looks out onto, changes over the course of the day.

Case in point: the evening menu looks like a CD – for those of you who’ve spent much time in my beloved Madders, you’ll know that Madrileños don’t shy away from a fiesta, or a dancefloor for that matter. So this felt like a very fitting touch.







Back to the skyline, it's worth noting the setting is nothing short of being truly stunning. Each table faces outwards, so should you be tired of looking at your companions chops over your delicious dinner, you can cast your gaze over the city which never fails to impress.

If you've read one of my previous restaurant reviews (cheers Mum and Dad) you'll know that interiors are my porn. I mean it, I get giddy over a well upholstered chair like no other, therefore it's necessary to note that Somos has been decorated by the prestigious designer Jaime Hayón; an international icon of contemporary design and considered by *Time Magazine* as one of the top 100 important creators of our time. They weren't messing about with the dreamy decor.







What I ate basically reads like a roll call of my version of a last supper: cherry gazpacho, ceviche, marinated tuna with a delectable avocado hummus (yes, that's a thing), a perfectly seared ribeye fillet, finally rounded off with two puds as I sat and watched the sunset over Gran Via, Madrid's answer to Broadway.





Somos is the most recent offering from [Grupo Le Cocó](#) and with

there being whisperings of a new locale opening this September in Chamberí; it looks as though they're set to become quite the foodie tour de force. The entire experience from top to toe felt like an ode to the city that I've come to call home.

Call me soppy, but a trip to Somos made me fall in love with this city all over again. Admittedly this happens fairly often but make no mistake, dinner at Somos isn't an invitation – it's an obligation.

*All images from Somos Restaurant*

## Somos Restaurant

- [Facebook](#) & Instagram: [@somosgarra](#)
- **Located in:** [Barceló Torre de Madrid](#)
- **Address:** Plaza de España, 18