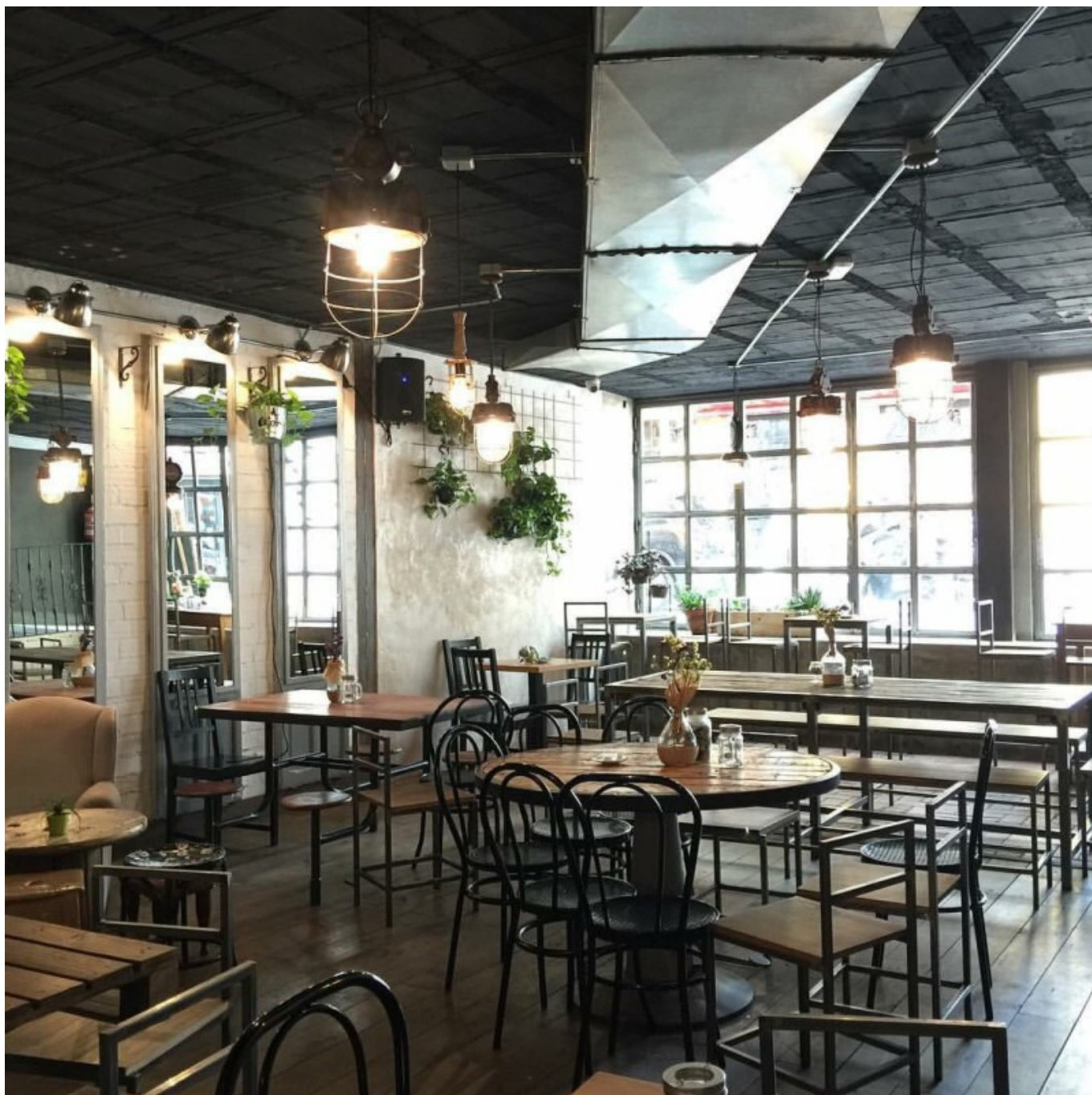


# Slow down at Slow Mex Madrid

Julie Andrews once sang about *these are a few of my favorite things* and if I were to pen some similar lyrics they would read along the lines of: *margaritas, tacos and anything with a bit of spice*.

In light of this, a long Saturday lunch spent at [Slow Mex](#) wasn't exactly a hardship. **A low key Mexican joint on Calle San Vicente Ferrer, that does a very nice sideline in craft beers** is the ideal place to bunker down for the afternoon now that coat season is well and truly upon us in Madrid.



Slow Mex has a big open space that feels slightly reminiscent to a pub back in Blighty (again, this could be thanks to the array of beers on tap). It feels like an unpretentious neighbour who invites you over and makes you feel instantly at home.

As it's essentially a mecca for all things Mexican, all the standard offerings are present on the menu. **Tacos, nachos, burritos** – they're all there. However, the homemade grub does offer a couple of **fun twists** on the to-be-expected tortilla based treats.



We tried a fairly unusual starter. It was sort of similar to a kind of chowder but with a kick and studded with spicy prawns; it brought me back to life after a particularly boozy evening the night before. We rounded off the leisurely lunch with a brownie.

Again, it was a slightly pimped up version of an old favorite as this pud offered up sugar and spice – as it had just touch of chilli in it. It was downright delicious and had us reaching for one last margarita for the road.





**Special mention has to go to the Maitre D, Mark.** He towed the line between clearly knowing his stuff (and wanting to share it with us) and being attentive enough without us feeling like we had a third person dining with us, which can sometimes be the case. He also pointed out that they have a happy hour. Am I the only one who views winter as the perfect excuse for day drinking? Surely not.

Either way, **we left Slow Mex giggling and gloriously full.** Thanks to the crispy duck tacos that I'm still thinking about, the diet can always wait until tomorrow. I'm just thinking of my winter insulation and working on my extra layer in the meantime.

**by @littlemissmadrid**

## Slow Mex Madrid

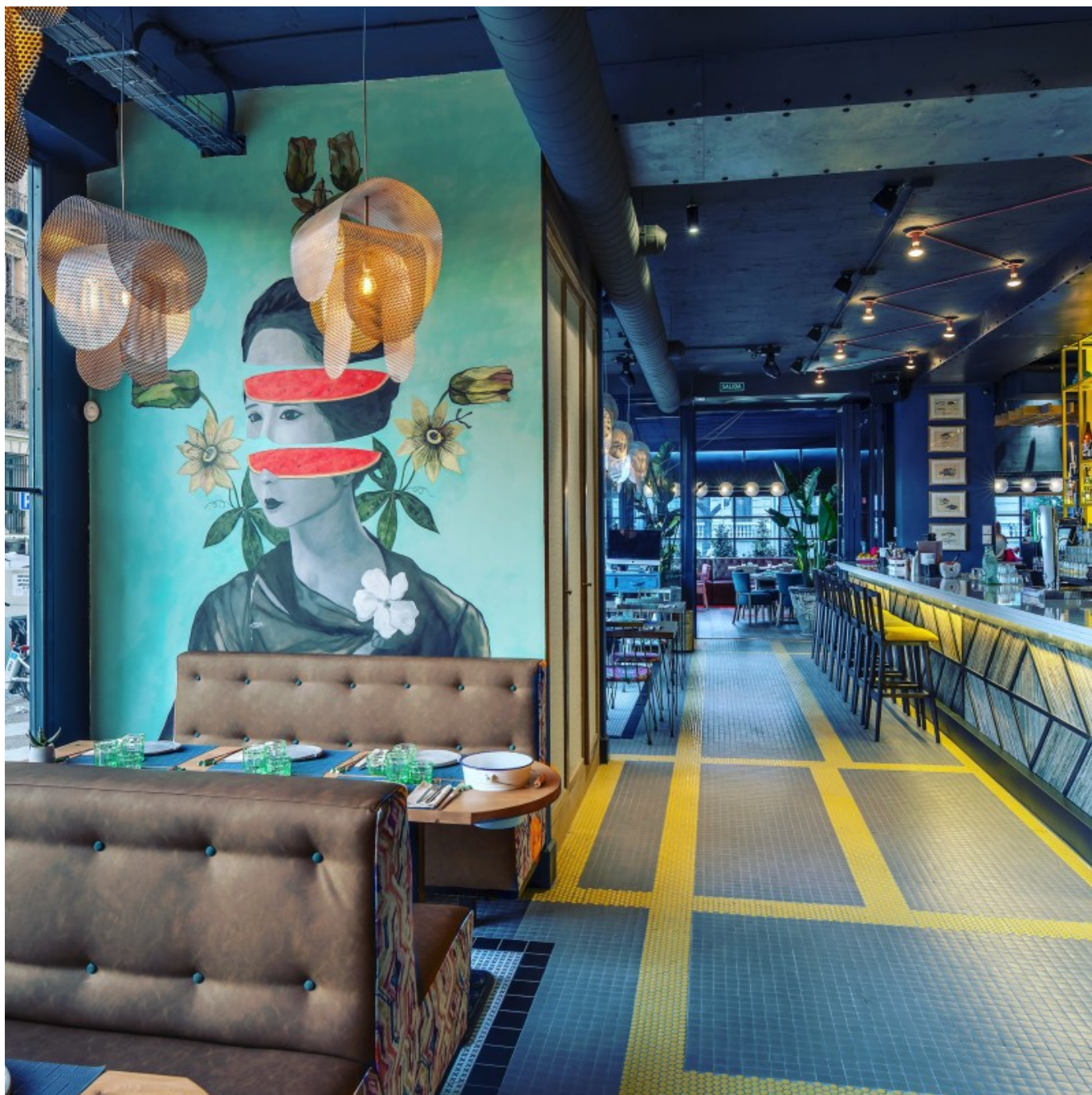
- [Facebook](#), [Website](#) & [Instagram](#)
  - **Address:** Calle de San Vicente Ferrer 33
  - **Metro:** Tribunal or Noviciado
  - **Phone:** 915 326 791
- 

## Peyote San, Mexican fusion at its most fabulous

I love Mexican food. I mean, I properly **LOVE** it. A holiday spent in Tulum with tequila on tap was possibly as close to utopia as I'll ever get on the food front. Tacos, guac, and burritos – I love them all equally and don't get me started on margaritas – second to gin (and possibly water due to pure necessity) it definitely edges its way into my three most supped liquids. So imagine my intrigue when I'd heard about the menu at [Peyote San](#) – **a place that's managed to fuse Mexican munchies with sushi**. Definitely worth a gander I mused and suffice to say it was.

Located near Colon (or as I affectionately refer to the area with the 'giant flag') [Peyote San](#) restaurant is en route to where the good shops are. From the outside looking in it could easily be missed, but the interior is anything but shy and retiring. **It's instantly instagramable** (yes, that's now a word along with with TMI and FML) largely due to the bold graffiti-type images that adorn most of the walls.





If you've travelled to the Big Apple it certainly feels reminiscent of somewhere swish that you'd find on the Upper West Side – choc-a-bloc with beautiful people sipping elaborately prepared cocktails. However, fear not, it wasn't a case of style over substance as **every last morsel was utterly delicious and well worth the late school night in my case.**

I've yet to visit Japan (although it's on my bucket list) and the cuisine at Peyote San was the next best thing. I worked my way through A LOT of food to make this review as authentic as poss so drumroll please – I can vouch that the **tatiki tuna,**



chicken gyoza, black cod and the Japanese curry with bonito were all delectable as were the pretty potent Asian Malgalita's – a Peyote San take on a classic Marg and unquestionably are to be enjoyed with an air of YOLO – and not the worry of reaching for ibuprofen the following day.



Given the uniqueness of the food, it was also a really nice touch that the chef came over to talk us through the menu and his knowledge and evident passion for the food made the evening all the more gratifying. Peyote San definitely isn't the type of locale to visit if you've got too much month left

and not enough money. **It's definitely more of a date night treat or a birthday splurge.**



Having said that, come Saturday nights, tables are shuffled to the sidelines so that patrons can get their groove on. Having lived in Madrid long enough now to know that Madrileños would favour spending their last fiver on a night out (than something sensible), Peyote San shouldn't remain on your wish list, **pop it in on your hit list now.**

## Info

- [Facebook](#) & [Instagram](#)
- **Address:** Calle Marques de la Ensenada 16
- **Metro:** Colon
- **Phone:** 91 088 22 12

## You'll also like:

- [Sahuaro, Mexican magic in Plaza Cascorro](#)
- [El Sombrero Azul, pupusas, yuca, enchiladas and more](#)



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# 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
- 

## El Andariego, Your Argentinian Corner Bar in Madrid

A few years ago I went out with friends to see a play at a small theater in downtown Madrid. I don't remember where we went (we took a taxi there and back, and I just followed along), but I do remember the street was lined with independent theaters and arts spaces, and afterwards we went to **a sweet corner bar** that I instantly fell in love with. I'd always wondered where that bar was...

Here comes the crazy part. Last month I moved to **Calle Ercilla, near Embajadores**. As I was walking down my new street one day, I started seeing theater after theater... It all looked too familiar, so I kept on walking and low and behold, there it was! The bar I had gone to all those years ago is called [El Andariego](#), and it's just how I remembered it.



It turns out **El Andariego** is a neighborhood favorite and pretty well known throughout Madrid. It specializes in Argentinian dishes, the star being the “**entrañas**” (entrails) which are out of this world, and other **grilled meat dishes** (€12.50).





Then of course they have a selection of **homemade empanadas** (€2.50-3.50). We tried the spinach and criolla ones which both hit the spot.







We also ordered an off-the-charts **quiche made with spinach, squash and pumpkin seeds**; plus the **provoleta**, melted provolone cheese (€6 each and delicious).







El Andariego also offers **vegan options like baba ganoush and hummus**, plus a selection of **Mexican dishes**. As I was watching other plates land on patrons' tables, I spotted an impressive mountain of quesadillas that I'll have to try next time.

So far I've eaten here twice and each time the bill came out to a total of just **22 euros for 2**, including a glass of red wine each. Granted we shared everything but still, it's very affordable.

So I can say the food, drinks and prices are all great. The only downside? It can get a bit cramped but that's pretty typical of Madrid bars, especially the good ones. Everybody wants in!

# Info

- [Facebook](#)
  - **Address:** Calle del Labrador, 12 (corner with Calle Ercilla)
  - **Metro:** Embajadores
- 

## Taco Maya: A brand-new no-frills taco joint

José Manuel – a well-known chef in the Madrid taco scene – has just opened a brand new, no-frills taco joint in Madrid with his partner, Joe. This colourful and fun eatery is located in a beautiful old building just a five-minute walk from barrio Lavapiés, and has a lovely chilled terrace plus a cosy dining area inside.





Taco Maya's cosy, minimalist dining area

It's possible that you may have stumbled across José Manuel before: he used to own [Taquería Maya](#) in Huertas, where José met Joe! With a new team member and a more relaxed location, [Taco Maya](#) has a winning formula, and dare I say the best Mexican food I've had in Madrid?

## THE FOOD

Everything is made from scratch by José himself, from the nachos to the tacos and every ingredient is bought in fresh that morning. It's for this reason that the menu sometimes varies depending on what order comes in that day, and there's an array of tacos, quesadillas and nachos to try.

# TACO & BURRO MAYA

AUTENTICA COMIDA MEXICANA



Horario:  
M,X,J de 14:00 a 24:00 y V,S,D de 14:00 a 01:30  
cerramos los lunes

Paseo de Santa María de la Cabeza, 60  
Servicio a domicilio 3 € Pedido mínimo 20€  
☎ 911733374 📍 642194285

## GUACAMOLE

Acompañado de totopos artesanales y pico de gallo, tomate, cebolla, cilantro, lima, aceite de oliva, orégano. Elaborado en el momento.

• GUACAMOLE 8,00 €

## TACOS

Tortilla de maíz nixtamalizado.  
Rellena de los guisos a escoger.

• TINGA DE POLLO 2,50 €

Pechuga de pollo en salsa al chipotle.

• COCHINITA MAYA 2,50 €

Pierna de cerdo macerada en salsa de achiote. Receta MAYA. Acompañado de cebolla morada.

• SUADERO 2,50 €

Ternera pochada lentamente al estilo Distrito Federal, acompañado de cebolla y cilantro.

• VEGANO TOTAL 2,50 €  
Vegetal del día.

## QUESADILLAS

Tortilla de trigo de 30 cm doblada con queso derretido, 4 piezas.

• SOLO QUESO 5,50 €

• CON CARNE, POLLO O VEGANA 7,50 €

## BURRITOS

Tortilla de 30 cm de harina, rellena de arroz blanco y frijol negro, guacamole, pico de gallo, queso y el relleno de tu preferencia.

• TINGA DE POLLO 9,00 €

Pechuga de pollo en salsa al chipotle.

• COCHINITA MAYA 9,00 €

Pierna de cerdo macerada en salsa de achiote. Receta MAYA. Acompañado de cebolla morada.

• SUADERO 9,00 €

Ternera pochada lentamente al estilo Distrito Federal, acompañado de cebolla y cilantro.

• VEGANO TOTAL 9,00 €  
Vegetal del día.

## BEBIDAS

• Botella de agua 2,00 €

• CocaCola 2,00 €

• CocaCola Light 2,00 €

• Sprite 2,00 €

• Fanta Naranja 2,00 €

• Aquarius 2,00 €

• Nester Limón 2,00 €

• Mahou lata 2,00 €

• Mahou tercio 2,40 €

• Coronita 1,50 €

• Negra Modelo 3,00 €

• Pacífico 3,00 €

• Michelada 6,00 €

• Margarita 6,00 €

Síguenos en:

f tacoyburromaya

📷 burromaya

The menu – full of options for all!

This is what we had:





## Lemon and Strawberry Margaritas

First of all, the Lemon and Strawberry Margaritas are incredible – like nothing you’ve ever had before, I promise! The strong kick of tequila was also a great start to the evening.



## The Nachos

We had three types of nachos: Courgette and corn from the cob (vegan), Guacamole and coriander (also vegan), and beef. All were absolutely delicious, and the guacamole was like something I'd make at home in secret so that I could put in as much coriander and fresh red onion as I wanted.





The Beef Tacos



2 x Cheese Tacos and 2 x Lamb Tacos

The beef and guacamole tacos were juicy and moreish, and that extra squeeze of lime cut through all that tender meat perfectly. The veggie options included cheese and guacamole quesadillas, but pictured above we have courgette tacos and two tacos with a creamy vegetable and corn mix and plenty of fresh coriander on top. Having said all that, the tacos themselves were so fresh and you could really decipher their flavour.





Tequila!

To end the evening, José Manuel offered us a wonderfully smooth tequila. He also gave us a salt-sugar-chilli mix for the usual tequila ritual, and now I'll never be able to have just salt again.



José Manuel himself!

The tacos are great and the terrace is a real treat. This humble eatery has a bright future – check it out and be a part of it.

## Info

- **Address:** Paseo de Santa María de la Cabeza, 60
- **Metro:** Embajadores
- [Facebook](#) and [Instagram](#)
- Phone number: 911 733 374 / 642 194 285

## Also check out:

- [Tacos, tamales and tequila: Madrid's best Mexican joints!](#)



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# Maya, a cozy Taqueria & Mexican product store in Huertas

[Maya](#) is a new Mexican establishment, situated on C/Echegaray in Huertas. The owner & chef, Jose Manuel, hails from Mexico City. Jose previously worked in [the hidden burrito shop in Lavapies](#), notably wearing a customized chef's hat. We met during his tenure there and became fast friends due to his approachable nature. After having not seen him in several months, I was taking a stroll through Huertas with a friend and we both noticed a Taqueria. She and I pondered whether it was new or had always been there. Jose surfaced and summoned us to the bar, inviting us to a drink in order to catch up and show us his new business endeavor. Jose's grand ambition is to make **quality Mexican products** more accessible to consumers in Madrid.









Knowing that Americans are always on the prowl for new places to satisfy their taco cravings, I took it upon myself to do my community a service and sample a handful of Jose's creations in order to share my findings.

First I sampled the *taco de pastor*, cilantro and onion with green lime.





The second specimen was *Cochinita de Pibil* with achiote.



The last taco was *Fajitas Alambre de ternera*





All of these treats were followed by a Tamale served on a plantain leaf.



They were all yummy, my favorite being the *taco de pastor*. I found everything about the establishment quite familiar. Their regular, a pipe-smoking elderly writer, took pride in presenting me with a poetry anthology that had his face on the back cover. This location is young, and thus the experience is quite personalized. For those of you who are seeking a venue for your taco Tuesdays, or a place to find unique Mexican ingredients to be used in your culinary endeavors at home, I strongly recommend this establishment.

## Info

[Facebook](#)

**Where:** Calle Echegaray 29

**Metro:** Anton Martin

**Contact:** 600 68 73 51



## Also check out:

Best Mexican Joints in Madrid

Perdizione – a hidden hole-in-the-wall burrito bar in Lavapiés

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## Perdizione, a hidden Tex-Mex Burrito shop in Lavapies

Until quite recently, kebabs and falafels had the monopoly over nighttime snacks in Lavapies. My favorite new Tex-Mex hole in the wall is hidden due to its awkward branding.



**Perdizione**, a pizza franchise with another location in Legazpi, has partial ownership of this site—the sign above the door says “**Perdizione Pizzeria**” which causes passersby to be none the wiser that inside can be found hearty and filling burritos and other Mexican treats.





For **4 euros** you can get an **enormous burrito** of cochinita, vegetables or chicken, and for an additional €1.50 you can add on nachos, guacamole and a beer. **Tacos cost 1.50**. I smiled when I saw that they offered **Negra Modelo**, my Dad's favorite beer from his native city of Mexico D.F. The staff of this location have always been super *majo*.



Once I earned regular status I offered my council to the owner—this establishment needs to focus on its strengths and prioritize the burritos and its branding as a Mexican joint.

## Info

### [Facebook](#)

**Where:** Calle Miguel Servet 9

**Metro:** Lavapies, Embajadores

**For more on Mexican food in Madrid, check out:**

**[Madrid's Best Mexican Joints](#)**



## Also in Lavapiés:

Baobab, an Authentic Senegalese Restaurant in Lavapiés

Tribuetxe, a Basque Pintxo Bar in Lavapiés

Cafelito, a trendy spot for coffee lovers in Lavapiés