

# Maria's: Sensational Sweets on Calle Zurbano

I heard from a few friends that a [recent New York Times article](#) had rated **Calle Zurbano** one of the writers' "favorite streets in Europe." I remembered Zurbano; I had stayed in a hotel on the north side as my introduction to both Madrid and my teaching program. While the people I met and the things I learned on Zurbano were of the highest quality, the street itself did not surprise or amaze me eight months ago. Nevertheless, my friend and I committed to revisiting Zurbano and seeing if anything inspired us. We stumbled upon inspiration. Hidden in the article's recommendations sits a tiny bakery hiding between ritzy hotels, bustling banks, and mainstream restaurants: **María's Bakery**.



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Café con leche

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Maria's  
Desayunos  
2:30 Café con leche  
con azúcar  
3:30 Café con leche  
y chocolate  
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María's looks like it crashed onto **Calle Zurbano** straight out of your Pinterest news feed. The place oozes chic hipness—grey wood panels lead to off-white walls, chalkboard paint menus, reclaimed benches with homemade cushions, and wooden card tables covered in doilies and faux-70s tablecloths. Like your Staten Island grandmother got a hold of a Paula Dean magazine.



The bakery's eponymous María is apparently famous around these parts. **Locals pop into her ten square meters of space just to say hi**, read her newspapers, drink her coffee, and grab a baguette or a pastry to-go. Even the other staff know visitors by name, asking about babies or job lay-offs or who won the Real-Juventus match.

And, of course, there's the food. María and company arise before the sun to proof, knead, and bake the day's glutinous goods. *Pistolas*, *artisanas*, croissants, cookies – all things line María's stuffed shelves. **The cake selection includes dozens of decadent decisions:** "Muerte por chocolate," "mousse

de Bailey's," "tarta de queso con salsa de mora," even the oft-elusive "red velvet."



Maria's Bakery in Zurbano

As you get a high from the smell of bubbling yeast and caramelizing sugars, take a look at **María's eclectic selection of international sweets**, like *bonbones*, *alfajores*, tarts, *pasteles de Belén*, *dulces de leche*, macarons, and much more.

However, a proper critic has to judge any bakery by the Spanish classic: *pan con aceite*, with a coffee. Luckily, María's does not disappoint, masterfully toasting its 8-cereal brown bread, complimenting its nutty savoriness with peppery Andalusia olive oil and ground rock salt. Washed down with frothy milk and brewed beans, it makes for a **great breakfast deal around €2**.



Stick around long enough and you'll get to try some of María's newest experiments. While we crunched and munched our *pan*, we also were brought small plates of other samples, new treats that the bakery's working on right now. This season, María's is toying with **nut and oat hard crackers**, thin biscotti to market as "light" for snacking clients. To go with the recent holiday, we also tried María's ***rosquillas de San Isidro***, the *listas* covered in orange and lemon glaze, the *tontas* smacking of anis and cloves.

**CHOCOLATE**  
 con Queso  
 Chocolate negro con Naranja  
 Mousse de Baileys  
 Zaná horida  
 Crumble de Manzana  
 Crumble de Frambuesa  
 Tartá de Queso  
 Tartá de Queso con Dulce de leche

**TIRAMISU**  
 Oreo  
 con Naranja  
 Freso  
 Limon

**PASTELES**  
 Boleo, Canelón, Joromo, Cuscus  
 Chocolate, Frutas del bosque

**BIZCOCHOS**  
 Naranja y Yogurt, Joromo  
 Chocolate, integral con Cuires

**BOLLERIA ARGENTINA**  
 Medias lunas, salsitas y dulces  
 Vigilantes

**BOLLERIA FRANCESA**  
 Croissant, Napoleones, Corchetes  
 Mayas de Juras, Sanfofones, miltos

**CAFES HELADOS**  
 Caramel, cafe, chocolate, Intenso, Passion Menta, Tiramisu...

**ZUMOS NATURALES**  
 Mango, Kiwi, Platano, Freso, Melocoton, etc...

**SANDWICHES**  
 Jamon y Queso, Jamon y Huevo, Salmon,  
 Salmon y Huevo, Salmon y Queso crema,  
 Atun y Huevo, Atun aceituna negra y lechuga,  
 Pavo Queso y Curry, Pollo y tomate

**COMIDAS**  
 Empanada Argentina, Morsale,  
 Empanada (Atun, Lomo, Pollo), Pasta,  
 Pollo al Curry, Pollo a la Almodra,  
 Pisto, Escaladas variadas, etc...

**CATERING**  
 Mini Bocaditos salados con  
 Croquetas, Tartaletas, mini Quiches  
 Rollitos chinos, Hojaldres rellenos, etc...

**MONTAJE BODEGONES**  
 Para Cumpleaños, Bodas o  
 Primeras Comunionen

*Debido a la frescura de los productos, se requiere Reserva Previo!!!*



As we got *napolitanas* and *medias lunas* filled with *dulce de leche* to go, Erika told us from behind the cash register that we weren't the first Americans to visit; the **New York Time's** "favorite streets in Europe" gave the bakery a steady drop of international attention. Since then, Anglos amble around Zurbano, waltzing into María's and placing their orders with a combination of gestures, grunts, and broken English. While we laughed, I taught the staff how to say "home made," hoping it would help guide our more linguistically ignorant compatriots. If you're walking down Zurbano and trying to see what all the fuss is about, give María's a try. It's small, it's strange, it's out of place – and it's adorable.

## Info

Web

Facebook

*Address: Calle Zurbano, 15*

*Metro: Alonso Martínez*

*Phone: 91 702 63 02*

## Also check out:

Mama Campo – a restaurant/market of organic delights in Plaza Olavide

Harina – for something sweet or savoury

Pan Comido – a French bakery where our bread will most certainly be eaten all up

4 Coziest Cafes in Chamberí