

I went loco for Le Coco.

Picture the scene. Lashing rain. Lightning illuminating the dirty teabag coloured sky. Rumbblings of thunder so fierce that part of my apartment window collapsed (true story, that's not just for dramatic effect). Oh and have I mentioned that this is July in Madrid, not November in Blighty? So you can only imagine my level of *ganas* when it came to venturing out into a monsoon on a bleak and downright bloody freezing Thursday evening.



The reason for rallying was that my Mum was in town and I didn't fancy having to try (and realistically fail) to produce dinner from the slim pickings in my fridge. So off we waded to [Le Coco](#); a short stroll over to the neighbouring barrio of Chueca with our brollies in tow. From the outside Le Coco is dinky and unassuming, well, that's what I could make out from my rain soaked fringe at least. But upon entering, not only

was it a haven of dryness, it was a cosy one at that.



As soon as we were seated (which was immediate) we were handed a drinks menu. We happily plumped for pisco sours, which brightened both of our moods – shame the same couldn't be said for the colour of clouds that loomed ominously. Anyways, enough of my weather related whining, let's get cracking on the food because boy we did we eat our bodyweight. In our defence, as it felt like winter outside we definitely packed in enough dishes to help us with insulation.



So first there were prawn dumplings, plump, juicy and incredibly moor-ish. I ate 6 without breaking a sweat – although sweat I did, when I dragged myself to a 9am pilates class the following day to work them off. Next came tempura langoustine that rendered me speechless. Friends will confirm that this only usually happens when I'm asleep, so for a dish of something shrimpy to shut me up, well, we're talking about the unfathomable here. They were amazing. Genuinely. [Le Coco](#) is worth a visit for this reason alone.



Now some peeps might have been full after those couple of helpings, not us. Remember the rain, well it had started up again by this point, which gave us the perfect excuse to plump for tacos, a burrata the size of my fist, before ending with the crème de la crème of pasta dishes – and I’ve been to Puglia, I think I know my stuff. It heaved with lobster, crab and cream. I don’t know what they did with these three ingredients but it was downright orgasmic. Hell, if that dish were a man, maybe I’d date it – frankly it was infinitely more delicious than the bulk of Tinder’s offerings. I jest, but really, for a place that looked on first glance similar in style to many, many places in the area, the food was anything but predictable.



We wrapped the evening up with a couple of celebratory cavas for making it out of the house to battle the elements. And I left having forgotten that my red suede shoes (or my Dorothy/Wizard of Oz shoes as I liked to affectionately refer to them) are basically now akin to soggy road kill. Sometimes things don't look that pretty from the outside, Le Coco goes to prove that it's what's on the inside that counts.



Info

- [Website](#) & [Facebook](#)
- **Address:** Calle de Barbieri, 15
- **Metro:** Chueca
- **Phone:** 91 521 99 55