

Navare Bar – The Secret's Out

You always feel quite smug when you stumble across somewhere that feels yet to be discovered. I was mooching around Chamberi on my way to an appointment, when I mindlessly spotted [Navare Bar](#) – and it piqued my interest.



Inside there were groups of friends chatting animatedly, enjoying a late afternoon merienda. But upon closer look, there was also a downright delicious evening menu. I papped the name of the restaurant on my phone and made a mental note to return with a friend in tow.



Fast forward a week and I found myself to be one of the locals enjoying this new neighbourhood hotspot. [Navare Bar](#) is somewhat impossible to be shoehorned into any set category. You want your breakfast? They serve it. A leisurely lunch with colleagues? You've got it. Dinner with your nearest and dearest. They offer it. It's basically your one-stop shop for all your culinary needs.



Now to be all things to all people is no mean feat. However, after meeting (and chatting with the owner) it's clear that the vision for Navare Bar is to be a local place for local people; somewhere that no matter the time of day, you can grab a coffee or indeed a copa with friends.

I was a fan of this concept from the get go. Coming from the UK, I'm used to eating when I want – whether or not that ties in with siesta culture is of little importance. If I'm hungry I want options that will keep my renowned (within my social circle) 'hanger' at bay. It also didn't hurt that the décor was a delight and the plates satiated my fetish for all things chintzy when it came to crockery.



So the food. In a nutshell it was lip smackingly good. After a full-on week at work I was in need of all the treats. We split **prawn croquetas** (you get eight, I could've quite easily refused to share). This was swiftly followed by **grilled vegetables** that conjured up the feeling of summer barbecues (and made me feel slightly virtuous after the deep fried delight that was the first tapa).

But **the jewel in the crown was undoubtedly the solomillo** that came with crushed new potatoes and some kind of sauce that I could've quite happily guzzled as though it were a G&T. To surmise, the food is heavenly and I left eager to return for breakfast, lunch **AND** dinner.

I have no doubt that Navare bar will be a success. The passion of the owner coupled with the zest for life that the local peeps possess, makes it an inevitable recipe for success.

Info

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