

Peruvian Classics with a British Twist at Lascar

It's a warm Sunday afternoon and like all other Madrileños, I make my way to my favorite brunch spot for a few drinks, laughs with friends and some of the best ceviche I've ever had the pleasure of eating. I've been hoarding this brunch spot for months but this place is too good to not share.

[Lascar](#), which means buddy or mate in French, opened in Conde Duque seven months ago. The restaurant first began in Barcelona when the owners, Rob and Peter, wanted to find a way to stay in Spain. At the time, opening a cold food restaurant was cheaper and easier than hot plates. So they settled on a cevicheria.

After a successful run up north, the Scot and Englishman set their sites on Madrid. Rob's father is Malaysian, so the food has a bit of Southeast Asian influence, with of course a Spanish influence.



I suggest starting with their scallops that are baked in parmesan and are a heavenly bite of slightly crunchy cheese and a juicy bite of seafood.

If you fancy some British grub, their fish and chips are baked in a light and fluffy batter, giving the cod a buttery accent with a dash of cilantro cream dressing.



Of course their stable (and my favorite) is the range of ceviche dishes. The specialties vary by the week, from a classic lemony bowl of fresh fish to a spicier, tomato based ceviche.



As for the bar, you can't go wrong with one of their pisco sours or specialty Peruvian cocktails.

With summer around the corner, Lascar is the perfect weekend

brunch spot, with fresh seafood, cool bites and a sweet, tangy pisco.

By Moriah Costa

Lascar

- [Facebook](#) & [Instagram](#) @LASCARMAD
- **Address:** Calle de la Palma 69
- **Metro:** San Bernardo or Noviciado

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