

Volunteer Opportunities in Madrid for Everyone

If you're looking for ways to get involved in the Madrid community and help out – from donating clothes to teaching English in city jails – here are a few non-profit organizations recommended by international volunteers who live here. While some require long-term commitments and knowing Spanish, others can benefit from just a few hours of your time and have no language barriers.

So whether you're new to the city or have very little spare time, there are plenty of ways to give back – even the smallest gesture can make a difference.

[Casa Solidaria](#)

While Madrid operates government-run food banks for its residents in need, there are many people who can't take advantage of this service due to lack of paperwork. **Casa Solidaria** aims to fill this void, organizing volunteers who prepare food in their own homes and deliver to 150+ people in **Plaza de Tirso de Molina every weekday at 8:30pm**. Each person gets a hot meal, a sandwich and a piece of fruit.

One volunteer said: "For most of these people, this is their primary source of food for the day. Without this, they are at serious risk." With no regular funding, the charity—which also operates in Barcelona and Lleida—is always always looking for [volunteers and donations](#).

- [Website](#)

[Robin Hood Restaurant](#)



Pablo Blazquez Dominguez/Getty Images

Another noble organization feeding the hungry of Madrid is the Robin Hood restaurant on Calle Eguilaz. During the day, Robin Hood is run like a typical Spanish café. But **by night, the chefs and waiting staff use the profits to feed Madrid's most in need residents.**

At this catholic charity-run eatery, the idea is to offer the homeless of Madrid not only their daily bread, but also the civility of dining at a restaurant. Father Ángel García Rodríguez told [NPR](#), "I want them to eat with the same dignity as any other customer. And the same quality, with glasses made of crystal, not plastic, and in an atmosphere of friendship and conversation." The restaurant is attracting the talents of celebrity chefs and staff from the city's top hotels.

[Support Robin Hood](#) by dropping in for a bite to eat—just be sure to make a reservation first as it's booking up months in advance.

- [Facebook](#) & [Website](#)

CONCAES (Confraternidad Carcelaria Española)

CONCAES is a Madrid-based NGO that works to provide support to people affected by crime, whether they're prisoners, victims or family members. One of their main initiatives is giving educational workshops for inmates, to provide or increase skills and help with rehabilitation. English classes are currently run in two different penitentiary centres and give inmates the opportunity to learn English, or improve their level with native teachers.

As a volunteer you are responsible for planning and leading the classes, while you are accompanied by other volunteers or coordinators. According to one volunteer, "It can be challenging at times but it is without a doubt the most rewarding thing that I've done since moving to Madrid. In my experience the students are very motivated and the classes have a great atmosphere. The English workshops take place on Friday mornings so it's easy to combine with work. It can take a while between signing up and getting permission to enter the centres so this is definitely one for people who are in Madrid for more than a few months."

- [Website](#)

Madrid for Refugees



Madrid for Refugees is run by a group of international volunteers who work closely with refugee centers in the Comunidad de Madrid. Their main goal is to help refugees from all over the world to build a life for themselves here in the city, from finding housing to work. One way to support Madrid for Refugees is by attending a **Chefugee event – monthly dinners organized where the entire menu is prepared by a refugee** seeking work opportunities in Madrid’s culinary scene. Other ways to get involved include donating clothes and doing language exchanges as well as running errands and being a chauffeur. You can also attend their fundraising events and concerts which are announced on the [MfR Facebook page](#), and all benefits go to helping refugees.

[Facebook](#) & [Website](#)

[Serve the City](#)

Serve the City is an international volunteer movement that

began in Brussels in 2005, and is now located in over 95 cities around the world. It aims to connect people with local opportunities and events in their cities, so they can show kindness in practical ways to people in need, including refugees, the homeless, orphans, victims of human trafficking, the disabled and the poor. Serve the City believes that even the smallest efforts can make a big difference, and we agree.

[Website](#) & [Facebook](#)

Know of any other organizations to add to this list? Let us know!

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
-

Abrásame, delicious Caribbean food in Malasaña

Situated just off Calle Pez, [Abrásame](#) is a fantastic restaurant specializing in traditional Caribbean and Latin American cuisine such as grilled chicken, arepas and tostones, at great prices.

I went with James on a Friday night and we were quickly greeted by Carmen, one of the owners, who guided us through the menu. Their specialty is **pollo a la brasa (charcoal-grilled chicken)**, made with love and marinated in a secret sauce (she did let out there's ginger in it).



We also couldn't resist ordering the ribs marinated in orange and honey, so we shared half portions of each. Both were packed with flavor, incredibly tender and not too greasy at all, something I much appreciate.



Their **arepas** are also musts according to Carmen. I had the delicious **reina** with chicken and avocado, and James ordered the **carne mechada** which was truly unbelievable (€4.40 each). They came with two homemade sauces: **Abrásame Piri Piri** (spicy) and **Guasacaca** (mojo verde), a traditional Venezuelan sauce made with avocado and parsley that I loved and slathered over everything. I'll be dreaming about these till I go back for more.



To top it off, we heeded Carmen's advice once again and ordered the **quesillo**, which to my surprise has no cheese in it! It's similar to flan but oh so much better. It was seriously to die for – if you're going to share it, a battle will surely go down to get the last bite.



After wiping our plates clean and finishing off our beers, we got the chance to chat with both the owners, Carmen (from Extremadura) and Ronald (from Venezuela). Both have called Madrid home for over 15 years, having lived in Malasaña since they first arrived. They decided to open Abrásame six months ago because they noticed Madrid lacked authentic and well-made ***pollo a la brasa***.

At first they were going to open a take-away place but because preparing this dish requires a big grill with a large ventilation system, they ended up creating a full-on restaurant that seats around 35 people. The space is very welcoming and well-designed. They also have a comfy couch you can wait on if you decide to order to go. One of their main sources of business is takeaway and home delivery.

So, folks, with such delicious food at [prices](#) this good, I

wouldn't think twice about getting your home-cooked Caribbean-Latin American flavor fix here!

Info

[Website](#) & [Facebook](#)

Address: Andrés Borrego, 16, Malasaña.

Metro: Noviciado

Chiringuito de El Señor Martín, top quality beach bar in Sol

The landlocked city of Madrid is supposedly home to the country's best quality fish and seafood. Why? Because Madrileños say so! Opinion aside, it's true that fresh fish from all coasts of Spain are shipped to the capital on a daily basis and one restaurant in Sol has taken full advantage: [Chirignuito de El Señor Martín](#), located on Calle Mayor.



Chiringuito means 'beach bar' in Spanish, hence the restaurant's beach-chic feel and menu featuring a variety of fish and seafood platters. During summer, this *chiringuito* gets even breezier when it opens its glass doors onto Calle Mayor and becomes one with the sidewalk. During winter, the restaurant also expands its menu to include heartier seafood stews and rice dishes.



James and I had the pleasure of having lunch here on Wednesday. When you walk in, you see the fresh fish on display, which comes straight from [El Señor Martín](#), a high-quality fish market inside **Mercado de San Miguel** (and where the restaurant gets the other half of its name).



You can see right into the kitchen, where you'll find the tattoo-covered chef, Beltrán Alonso. He and the waiter kindly explained each menu item to us, as well as the innovative cooking techniques they use and the origin of their ingredients. So without further ado, here's what we had...



To drink, we started off with two glasses of champagne, which came with a tapa of **camarones**, baby shrimp that are caught using sustainable fishing methods.



Our first sarter was ***ensaladilla rusa***, a traditional homemade potato salad with baby shrimp and fish roe. This is on their permanent menu and it wouldn't be a real Spanish fish restaurant without it!



Our second starter was very innovative: **gambas con dos coccciones y ajo morado de las Pedroñeras**, twice-cooked shrimp with black garlic. It's important to note that the black garlic they use is the best in Spain (if not the world, according to our waiter). The flavor of the shrimp was completely distinct and absolutely delicious.



Our third starter was our favorite: **calamares**. This is one of the most typical dishes in Andalucía and here, it's not only good quality (fresh from **El Señor Martín** market) but also prepared in extra virgin olive oil, like everything else on the menu. It was so fresh, light and satisfying. You have to get this when you go here no matter what.



For our main dish, we had ***arroz meloso con corvina salvaje*** (rice cooked in broth with wild sea bass), accompanied by two glasses of ***albariño*** (Galician white wine). I really loved this dish. The sea bass was cooked to perfection and the rice had a delicious flavor to it. I couldn't have been happier. To top it all off, we had cheesecake!



If you're in Sol and looking for some of the freshest fish in the city, as well as a mini-trip to the beach, this is your place!

Info

- [Web](#) & [Facebook](#)
 - **Address:** Calle Mayor 31
 - **Metro:** Sol
-

Fonty, Lovely Brunch in Barrio Salamanca

Brunch is all the rage in Madrid right now. Restaurants big and small are offering full-on Saturday and Sunday brunch menus featuring the works: mimosas, eggs Benedict, hash browns, you name it. We've already written about a few of [our favorite brunch spots](#) in hip neighborhoods like Malasaña and Chueca. Yet the craze is now also hitting Madrid's more upscale neighborhood of Barrio Salamanca, thanks to [Fonty](#).



Fonty began serving brunch on Sundays at its first location on **Calle Castelló 12** a few years ago. Due to popular demand, the restaurant quickly started offering it on Saturdays as well. And now, you can also enjoy a weekend brunch at their second

location, newly opened and just a 15 minute walk away on **Calle Juan Bravo, 41**, where James and I went on Sunday. The decor is modern yet cozy, and they're planning on opening up a terrace which will surely be nice come summer. Sipping on your cappuccino in the sun sounds pretty perfect to me!



One of the owners, Marie, told James and I that she originally wanted to open up a pastry shop, yet decided to open a restaurant to cater to Madrid's sit-down culture. Many of their first customers still come in regularly for their homemade cakes and pastries. In addition to sweets and brunch, **Fonty** also serve a complete *menu del día* for €13, using fresh ingredients; they never fry anything. So Fonty is a great place to go to if you're in the neighborhood and looking for something lighter than what you might find next door.



As for brunch, you'll find four different options that range from €20-26. We went with the second option that included a brunch special (from egg dishes to pancakes), plus a pastry, orange juice, coffee and yogurt with fruit and granola, which cost €20 each. When we go back, we'll have to try the first option which came with a burger.



As for our brunch specials, I got the ***tosta de la casa*** which came with roasted tomato, ham, portobello mushrooms, poached egg and hollandaise sauce. James got the **eggs Benedict with bacon**. The quality was incredible. The sauce was so rich yet velvety smooth. The yogurt and freshly squeezed orange juice gave us that feeling of being healthy, and the pastry was the perfect touch of sweetness. Then the coffee topped it all off.



So, if you're in Barrio Salamanca and craving a **good brunch** or **menú del día**, you've got not one but two locations to choose from!

Info

- [Facebook](#) & [Web](#)
- **Address:** Calle Castelló 12 (metro Príncipe de Vergara or Velázquez) & Calle Juan Bravo 41 (metro Diego de León or Núñez de Balboa)

You may also like

- [Best brunch on a budget in Madrid](#)
- [Federal Café, hipster in a very good way](#)
- [Little Big Café, my big little pick-me-up](#)

- [6 best café-bookshops in Madrid](#)
-

La Pecera, Affordable Fine Dining at Círculo de Bellas Artes

Fancy a decadent meal in a regal setting that doesn't burn a hole in your wallet? We found it! El Círculo de Bellas Artes is one of Madrid's most emblematic buildings and its street-level restaurant, [La Pecera](#), serves a top-quality *menú del día* every day of the week for just €15 (€17 on the terrace). It includes a starter, main course, drink and coffee or dessert, with a variety of dishes and vegetarian options to choose from. And to top it all off, you'll be enjoying your delicious meal in a stunning dining room with beautifully painted ceilings, elegant chandeliers and excellent service.







James and I went on a Monday for the [menú del día](#) and we're still amazed that you can get such a fine dining experience for only €15 a person. I kept thinking I wished I'd [brought my parents](#) here each time they'd come to visit. Like myself, I'm sure a lot of people walk by [La Pecera](#) with its outdoor terrace and fans in the summertime, and assume it is too exclusive to go in. Wrong! Prices are similar to what you'll find at almost all nice restaurants in Madrid. But you just can't beat this magnificent setting...

Now on to the food. For starters, I had the **arroz caldoso (rice in broth) with clams and shrimp**, and James had the **pasta with sautéed vegetables and cuttlefish**. Other starters that caught my eye were the homemade salmorejo, ham croquettes, lentils and duck magret salad... good thing I just went with the waiter's recommendation or else it would've taken me ages to order.





The **arroz caldoso** is prepared in an individual pot and with a deliciously flavored seafood sauce. The portion was generous, so I was happy my main course was also fish. James' cuttlefish pasta had a surprising Asian flavor, something he loved but didn't expect given the more traditional setting.

For the main course I had the smoked salmon with vegetables in a coconut sauce, another unexpected mix of flavors.



But I must admit that James' main course took the cake: the **Carrillada Ibérica** (Iberian beef cheeks) with apple quince jelly. The meat was so tender it melted in his mouth and the sauce was so flavorful that all James could say was, "Oh, wow."



All the desserts are homemade and included in the menú del día. James had the apple pie and I had a semi-cold yogurt with a reduced Pedro Ximénez sauce. So good.





As we were leaving, I asked the waiter if there's anything else we should try. He told us we had to come back for the **breakfast menu**, which features a range of options, from the standard toast and freshly-squeezed orange juice to a full-on British-style breakfast and [American-style brunch](#).

At night, the restaurant holds live jazz concerts and its **bar offers an impressive selection of over 400 bottles of liquor**; all to please local and foreign palates at a reasonable price, within a gorgeous space that'll make any day feel like a special occasion.



So before or after your next visit to a [museum along Paseo del Prado](#), or shopping in the center or whatever brings you and yours to Madrid, you're in for a treat!





Lastly, I can't end this article without reminding you that El Círculo de Bellas Artes has one of the [city's best rooftop bars](#), called [Tartan Roof](#). Make sure to pop up to take in the view, visit its restaurant (just book ahead of time) or enjoy a cocktail.

Info

- [Website & Facebook](#)
- **Address:** Calle Alcalá 42
- **Metro:** Banco de España or Sevilla
- **Phone:** 677458448 / 913 605 400

You may also like:

- [Where to take your mom in Madrid](#)

- [A year of Menús del Día in Madrid](#)
 - [Madrid's best rooftop bars](#)
-

Café del Rey, an unexpected restaurant behind Príncipe Pío

Situated on an unassuming street behind Príncipe Pío lies [Café del Rey](#), a modern restaurant that's totally unexpected. Although it's a five-minute walk from the train station, as well as the Royal Palace, Templo Dubod and Plaza de España, the street it's located on is quite off the beaten path.

James and I went on a Saturday night when the center was uncomfortably crowded, as per usual. Dodging pedestrians left and right, we headed down Cuesta San Vicente. Just before reaching the station, we turned right onto a quiet street called Paseo del Rey and bam! We'd completely escaped the city's hustle and bustle and could finally breathe again.

Two minutes later we arrived at the restaurant, whose stylish decor stands out among the surrounding residential buildings. What is this modern restaurant doing here? It looks like it should be in Malasaña, Chueca, or even Salamanca. That said, we were happy it wasn't located in those neighborhoods because it gave us the chance to try something new and head in a different direction.



photo from their [Facebook](#), as are all the high-quality pics below!

The front part of the venue is a casual bar, delicatessen and

shop. You'll find sandwiches on baguettes, mouthwatering cakes and other treats on display, plus a great beer selection and wine list. We went for dinner so we sat in the dining area in the back, also chic and with plenty of space to remind us we weren't in an itchy bitsy bar in La Latina (which we love, just sometimes we crave some leg room).



As we were eating dinner, we couldn't help but talk about how oddly situated the restaurant was. How could anyone find it if they weren't looking for it? Bottom line is you couldn't. That's kind of why we like it. While in the summer I'm sure it's always packed because of its beach-themed outdoor terrace, during the wintertime I imagine the clientele is more from the neighborhood, as well as people coming in from Principe Pio or after spending the day along Madrid's river. They also hold events like wine and beer tastings that bring in patrons.



Back to our dinner: James got a burger (which the waiter recommended) and I went with the salmon with vegetables (I'm on a bit of a health kick these days), accompanied by a few glasses of red wine.



The table next to us was having a true feast and I must say the pasta and tuna dishes they ordered looked huge. We enjoyed our meal and the price range was reasonable. For example, the burgers cost €8-11. We didn't end up trying their famous cakes which I honestly regret. That's their specialty – the red velvet and carrot cake in particular – and they looked incredible!



The wait staff were also very friendly and attentive.

Since Café del Rey serves breakfast and brunch menus too, we've got plenty of reasons to go back. I also can't wait till summer to check out their outdoor seating areas.

Info

- [Facebook](#)
 - [Website](#)
 - Twitter/Instagram: @cafedelrey22
-

La Nodriza, Madrid's loveliest health food store!

Around Christmastime I got an email from Terry and Charlotte who run [Desperate Literature](#), an international bookstore that's just a street up from Opera. Here's what they wrote: "We came across a local health and organic food store that we fell in love with. The owner is great... and it's a crying shame that locals and health-conscious expats don't know about the place. It only has [Facebook](#), but voila, now we've done our part and spread the good news," inferring it was Naked Madrid's turn to do the same!

Thank you, Terry and Charlotte, for sending me that email! I finally made it to [La Nodriza](#) today and I have to agree – how had I not known about it earlier? It's just a few steps from plaza Opera and lovingly run by a woman named Lucía, who handpicks each item with careful consideration to customers' requests and also speaks English. Originally from Spain, Lucía has lived all over the world, having spent years in England,

Sweden (she speaks Swedish, too), Chile and even Kuwait and Oman. Long story short, she's got a lot of stories. Eventually she decided to follow her passion and study nutrition, which led her to **open La Nodriza two years ago, "her dream come true."**



Although La Nodriza is small, it offers an impressive selection of handmade and organic products, ranging from cosmetics and olive oil to fresh produce and yogurt. You can even get a weekly order of local fruits and vegetables. Chances are you'll find that hard-to-find item here, or you can ask Lucía to order it for you! Not to mention, **La Nodriza is also a great place to find a gift for someone back home** (like locally produced olive oil or raw honey), **or even for someone in town** (like Burt's Bees products).



What I bought

What caught my eye the most was her wide selection of raw honeys. She has two large containers of honey from local producers that you can purchase by the kilo: one is made with lavender (*lavanda*), and the other with heather (*brezo*). Lucía let us taste both of them, which were so pure and delicious. **I bought a kilo of the heather honey (€10.50) because it was darker and richer, which is the kind I prefer, and I also got to pour it myself.**



The next thing I bought was **organic peanut butter** by a brand called **Monki**. Although it wasn't cheap (€7.20) and there was another less expensive option, Lucía assured me this one's quality was well worth it. As I sit here with my Monki peanut butter on toast, all I can say is I second her opinion.

While browsing, Lucía gave us both a piece of **dark chocolate with chilli peppers** because, "it's something different." As we were leaving, she popped two bite-size **red apples** into our bag. "They're small," she said, "but totally fresh and pack in a lot of flavor." And they do, indeed.

So, people of Madrid, if you're looking for a place to get your supply of organic, fresh and local products in the heart of the city, you've found it. These products may be more expensive than what you'll find at Mercadona, but they're oh so worth it!

Info

- [Facebook](#)
- **Hours:** Open Tues-Sunday from 12pm-10pm
- **Phone:** +34 912 50 29 65
- **Address:** Calle Caños del Peral, 5

You may also like:

- [Best Gifts from Madrid](#)
- [Desperate Literature, for book lovers in Brooklyn, Santorini and now Madrid!](#)
- [Where to take your Mom in Madrid](#)

Casa Pícsa, another gem on Calle Ponzano

Calle Ponzano is one of the city's most treasured local hangout spots. Situated in Chamberí, it belongs to a handful of Madrid streets that are lined with great bars and restaurants, together with **La Cava Baja**, **Corredera Bajo de San Pablo** and **La Calle Pez**, just to name a few. In addition to the old-school bars *de toda la vida*, it seems as though a new eatery opens up on **Calle Ponzano** every week, and I'm slowly making my way through all of them! So far I've been to [Sala la Despiece](#), [Bar Lambuzo](#) and [Taberna Alipio Ramos](#). Plus Naked contributor, Kate, has also just written about restaurant [Toque de Sal](#).



Now here comes Naked's fifth discovery along Ponzano: [Casa Picca](#), an Argentine restaurant specializing in pizzas made in a wood-fired oven with local and seasonal ingredients. I went with my friends Vanessa (who writes [Las mesas de Vanessa](#), another foodie blog you've got to follow), Juan and James.

In true Ponzano form, [Casa Picca](#) has a down-to-earth and comfortable ambience. I'd say it's on the pricier side, but they serve some of the best pizzas I've had in Madrid, with high quality ingredients and great service, too. The décor is modern and simple, with a spacious bar and a small seating area.



To start, Casa Picsa offers small appetizers to share: *mezzos from around the world with a Porteño touch*, as stated on their menu. They're only meant to whet your appetite, as the real deal is the pizza. As we were a party of four, the waiters recommended we order just a few mezzos and save room for the main attraction. So we went with their homemade **Paté Picsa** and **Porotos en vinagre** (organic beans in a vinaigrette). Both were delicious.





The pizza menu is separated into two sections: “old school” and “new school.” They cost €20-25 each and are meant to be shared between two people; and trust me, they’re big enough. Each pie has eight slices, or “servings of happiness,” overflowing with succulent ingredients. Plus you can order two kinds per pie; that way you get to try two in one! **You can also order gluten-free pizzas made with a chickpea based dough.*

We followed our waiter’s advice and ordered two pies and four different kinds of pizza. We had the **Papada de cerdo ibérico y alcachofas** (Iberian ham and artichokes); **Pato e higos** (duck and fig); **Butifarra negra** (Catalan black sausage) and **Chorizo criollo y grills** (Creole chorizo with turnip greens). My favorite was the ham and artichoke one; the rest of the table said the winner went to the butifarra. They were all delicious, though. And as we walked out of the restaurant and looked at the mouthwatering pies on other patrons’ tables, we

knew we'd have to go back to try the rest!





After our main course, we were contentedly stuffed and more than happy to end our night sans sweets. But the waiter managed to convince us to get dessert and we gave in to the **Chocolate cake with dulce de leche ice cream**. How could you possibly resist that? It was insanely good (sorry we forgot to take a photo of it!)

Casa Pícsa

- [Website](#), [Facebook](#) & [IG](#): [@picsa](#)
- **Address:** Calle Ponzano, 76
- **Metro:** Rios Rosas
- **Price:** €20-25 per person

Ramen Kagura, Madrid's (almost) perfect ramen bar

Located on Calle de Las Fuentes, in between metro Opera and Plaza Mayor, lies a Japanese restaurant serving **unbelievably tasty ramen, with heaping portions at an affordable price**. I'm tempted to call [Ramen Kagura](#) perfect, yet the service could have been much better. To be fair, the food did come out in a split second after ordering.



I went to [Ramen Kagura](#) for the first time on Saturday with a big group of friends, three of whom are Japanese (also the ones who recommended we go here). Almost everyone at our table

of seven had also dined at Madrid's most celebrated ramen bar, [Chuka](#), where you basically have to fight to get a table. Naturally, a conversation comparing the two ramen bars did come up. We concluded that [Chuka](#) has better-quality ingredients and a chic décor. But when it comes down to it, [Ramen Kagura](#)'s noodles simply hit the spot; plus it wins in terms of convenience (getting a table is easy) and **bang for your buck** (for under €10 you get a delicious and very filling meal).



You can order from several different types of ramen bowls, mostly made with pork-based broth, vegetables, and your choice of shoyu or miso sauce. Broth-less, cold and vegetarian versions are also available, as well as rice dishes and sushi (which we didn't try). **Each bowl comes with your choice of 100, 200 or 400 grams of ramen noodles**, prices ranging accordingly from around **€8-11**. I ordered the 200-gram bowl and

it was gigantic. James and Edison ordered the 400-gram bowls. Needless to say, they were very happy campers. We devoured everything and there were no complaints regarding portions, taste or price.



I'll let the poor service slide. Perhaps we just went on an off day. Since the food was oh so good, we'll be going back again and again and again...

Info

[Web](#) & [Facebook](#)

Address: Calle de las Fuentes, 1

Metros: Opera or Sol

Hours: Monday through Sunday: 1pm-4:15pm / 8:30pm-11:45pm

More Asian restaurants featured on Naked Madrid:

- [Kintaro – Oy Vey](#)
- [Sumo – This Japanese restaurant's name says it all](#)
- [Tuk Tuk – Asian-inspired street food](#)
- [Chuka Ramen Bar – Madrid's hottest ramen restaurant](#)
- [Hattori Hanzo – Japanese food, straight up. No sushi.](#)
- [Nippon 2 – top quality yet affordable sushi, finally!](#)
- [Soy Kitchen – a fusion of Asian flavors](#)
- [Karachai – A cozy and elegant Thai restaurant in Alonso Martínez](#)