

# AREA Madrid: A coworking space with plants, pups & perfect vibes

If you found yourself working an office job in early 2020, you've probably had the same flurry of questions in the past two years as I have: Will the office shut? Will we work from home forever? What does the future of work look like? How will company culture survive???

And while we don't quite have all the answers yet, one thing is for sure: the pandemic has ushered in a new era of hybrid working that is here to stay. When we at NakedMadrid (and [VeraContent](#)) closed our physical doors in summer 2021, we opened many non-physical ones: flexible working, more time with our pets at home, and a membership to a very cool coworking app called [Croissant](#).

Croissant is an app that allows you to cowork in sick spaces in almost every major city around the world. Just in Madrid, we have about 11, and they all have their unique perks.

After trying out a good number of them, though—alongside many normal, non-Croissant cafes—a favorite of mine has emerged. It's called [AREA Madrid](#), and it's perfect.

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For those not enrolled in Croissant, the price for a hot desk is €180/month, which includes unlimited access Monday-Friday 9am-7pm. The price for a fixed desk is €240/month, which includes a personal space that's all yours and 24-hour (!!!) access Mon-Fri to the facilities. Both options include the

benefits I enjoy as a Croissant user: super-fast wifi, meeting room use, private lockers, showers, bike parking, printing, anti-Covid ventilation, 24/7 security, and more.



And while they're still a pretty young company, they're starting to host some really cool events, from yoga sessions to indie film screenings and more. If you're looking to book a space for an event—either for yourself or your company—you can chat to them about it [here](#).

Either way, enjoy these photos of my favorite place to work in Madrid.







## AREA Madrid

- **Address:** C/ Tomás Bretón, 50
- **Metro:** Delicias
- **Instagram:** @area\_madrid Website: [www.areamadrid.es/](http://www.areamadrid.es/)

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**California vibes at Clima**

# Cafecito

A little over a year before COVID hit, I bought a flat. A tiny space, but a space to call my own nonetheless. I remember flat hunting with my Mum and her telling me: 'Choose the flat, or the location—but you can't have both.' And to be fair, she was right.

So I opted for the location and plumped for a piso on Ponzano. It meant that what I sacrificed on space, I made up for through *ponzaning*—being out and about on my street felt like a permanent holiday.

However, fast forward to lockdown, I can't lie, I absolutely hated it. I questioned my choice of having purchased a bijou (read, small) flat daily. Cohabiting within 30 metres is no joke.

But as Madrid slowly starts to creep back to normality, Chamberí is well and truly back to being the barrio that I know and love. So much so, that new cafes, bars and terraces are opening up with as much regularity as Boris Johnson contradicts himself.

Discovering that [Clima Cafecito](#), a gorgeous new cafe, had appeared right around the corner, was as welcome as a caña on a hot summer's day.





Martin, the owner, hails from Argentina via California and Lisbon, and the diverse menu reflects these influences. A spot



for brunch or lunch, the menu made it nigh on impossible to decide, with everything sounding delicious.

After much deliberation, as 'indecisive' should be my middle name, I opted for the chicken parm 'comfort' sandwich, while my fella went for eggs sunny side up, with avocado and sourdough toast. Paired with a lemon cooler, great coffee and dulce de leche cookies.



We left with full tummies, but eager to come back and work our way through the remainder of the menu. Other tasty morsels on offer were ceviche, breakfast tacos (with the option to make them vegan) and a Cuban sandwich that also called my attention.

Aside from the food which couldn't be faulted, I loved the space. Not to dwell on my compact casa, but it's essentially the opposite of my abode. It's a spacious bright and light space that conjures up the feeling of being beach side in Santa Monica, or generally just somewhere by the sea.



They also boast a small terraza, which is likely to become a popular place for an afterwork beer, or a chilled glass of

wine as the temperatures creep up. Having chatted to Martin about future plans, there are also plans afoot for potential wine tastings which I've earmarked for my diary already.





Everyone loves to have places in their neighbourhood that feel like an extension of their home. The kind of place you can



rock up to solo with just a book for company, the kind of place you can swing by knowing that you'll always grab a cosy corner, and some kind of sweet treat.



I have a feeling that Clima Cafecito will become just that, a home from home for when my four walls start to feel a tad

claustrophobic. So that's where you'll find me from now on, cookie in hand, tanning on the terrace.

Clima Cafecito

- [Website](#) & IG: [@climacafecito](#)
  - Calle de Alonso Cano, 51
  - Metros: Alonso Cano or Ríos Rosas
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## Proper Sound Cafe: Toma Cafe's newest venue combines local DJs with natural wines

Are you familiar with Toma Cafe? It's a craft coffee shop that has made quite the buzz with locals and expats alike, and has been [featured in Naked Madrid](#) more than once for its quality coffee and hip vibes. But Santiago, the owner of Toma Cafe, has a new venture in Toma's very own *tostador*. The coffee shop has partnered up with local DJs to bring you [Proper Sound Cafe](#).

Proper Sound Cafe (also considered Toma Cafe 3) is quite new, opening its doors in July, though the idea—if the Instagram is an indication—was conceived pre-Covid days. Open only a few days a week as of now (get there Thursday-Saturday from 20-24), the *tostador* is small and intimate.



Photo from [Proper Sound Cafe's IG](#)

Wooden benches line the sides with extra stools in place for seating. In the back you can see the high-quality espresso machine used for making their infamous lattes, and of course the machines used to make their own beans. Then, there's the DJ booth, framed by rows of vinyls and bottles of their wine selection.

"I wanted to bring people together with good coffee, good wine, good cheeses, good music," Santiago said when asked about the conception of Proper Sound Cafe as he sipped from a glass of *tinto*.

And he's not wrong. Besides being able to enjoy live music again (a missed form of communion amid the pandemic), this is

complemented by their menu of artisanal beer and natural wines.

Natural wines are a traditional way of making wine, fermented, and with less additives. Having gone a few times now, I've tried all 3 of their offerings: white, red, and orange. And all three have surprised me with their depth of flavor and range. The waiters (or are they still considered baristas?) are knowledgeable about their wine menu. Just tell them if you want something *suave* or *fuerte* or what flavors you enjoy, and they'll point you in the right direction. It led me to one of my favorites, Gilda from the Tiago Teles winery in Lisbon, Portugal, that was a mix of three types of grapes. Don't forget to try their cheese board or their fresh hummus served with crackers.



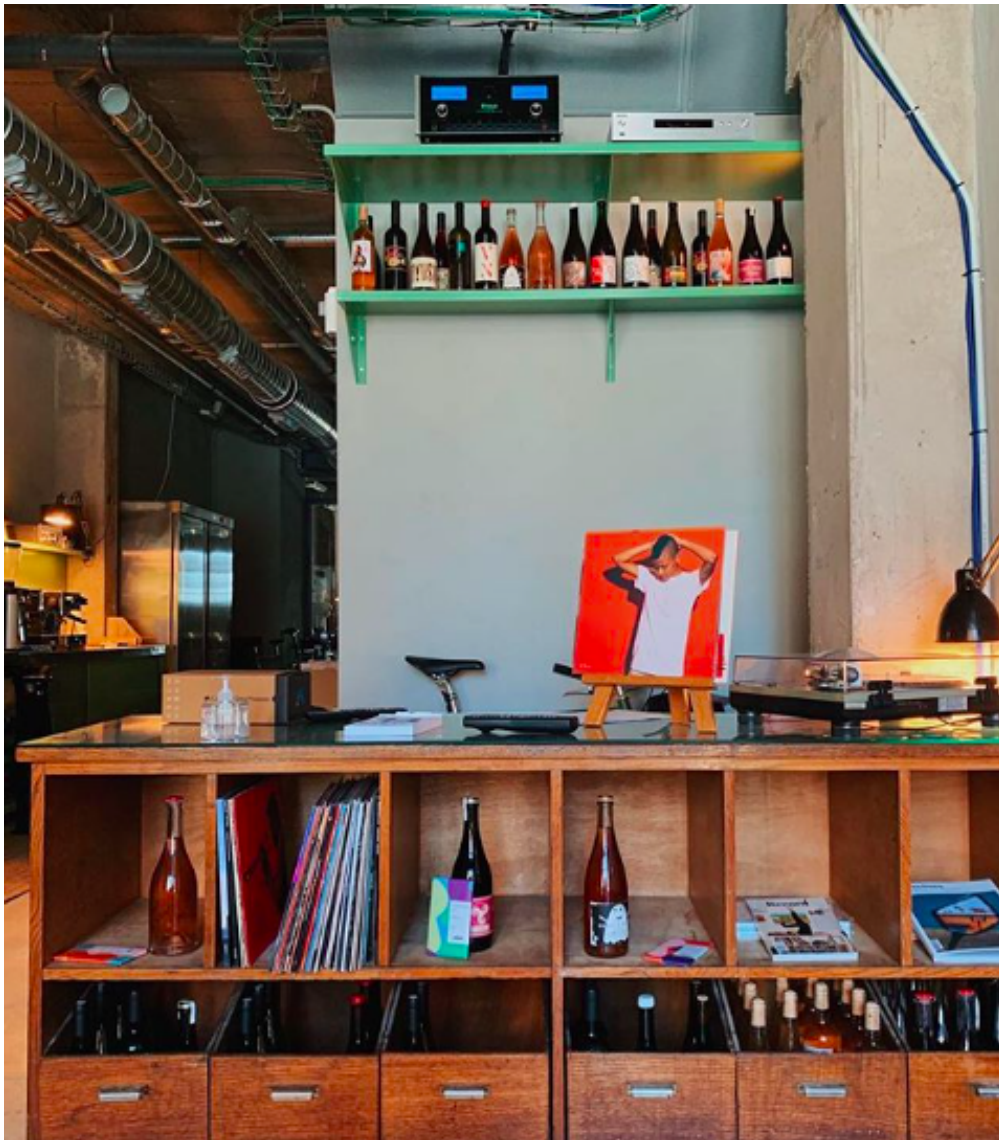


Photo from [Proper Sound Cafe's IG](#)

As for the music, Santiago goes with local DJs, some of them even close friends. The music ranges from classics to trip-hop to jazz (classic and future), and everything in between. The night that I went, [@Giansta](#) was playing. I sipped on my Gilda with my friend enjoying her wine choice as D'Angelo's 'Feel Like Makin' Love' and Billie Holiday's 'You Go to My Head' echoed from the overhead speakers.

The *discotecas* may be closed, but here at Proper Sound Cafe, I caught sight of a few people dancing when the music shifted towards disco and hip hop, with Beyonce's 'Drunk in Love' playing among the mix.

I spoke with Daniel, one of the baristas at Toma Cafe, on one of my first visits here, and asked him what their plans were. They hoped to expand towards daytime hours (which it seems they may be starting according to their Instagram), which is a great idea. I can only see this venue becoming more popular as time goes by and the cafe itself is quite intimate.

Check out their Instagram where they post updates on type of music to expect for the upcoming weekend, the names of the DJs, and any change in hours.

## Proper Sound Cafe:

- Instagram: [@propersoundcafe](#)
- Address: Calle de Raimundo Lulio, 16, 28010, Madrid
- Metro: Line 2 (Iglesias)
- Schedule: Thurs–Sat: 8pm–12am

## By Jessica Ramos

*Jessica is an LA-native freelance writer and teacher currently based in Madrid, Spain. When she's not busy writing, she's taking photos, watching horror films, and searching for rock bars around the city. Visit Jessica's [website](#) and follow her on instagram: [@artistandthecity](#)*

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# Bo Coffee: Wake up and smell the café in Chamberí

For the few of us left in Madrid, we've still gotta eat. Sniffing out a decent brunch is always high up on my to-do list because \*and please don't hate me\* I don't particularly rate a Spanish breakfast. I enjoy a good *tortilla de patata* as much as the next person, but my favourite breakfasts have always been devoured with gusto whilst on holidays in the US. Pancakes, waffles, eggs... that's what I'm after. And if that floats your boat, Bo Coffee is where you need to get yourself down to.



Located just off Calle Ponzano on the same street as new hipster fave [MO de Movimiento](#), Bo is a complete newbie in the



area – it had been open a mere four days when I stumbled across it. Hard to miss with its pocket-sized terrace, it's a gem in an area which lacks many places to get a great cup of Joe.



We ordered two savoury dishes followed by a a generous stack of pancakes. My boyfriend is a veggie, and he often struggles to find menus with plenty of options. But Bo had loads. He opted for shakshuka that was spicy, rich and came with a mound of feta which, in my opinion, makes everything better.



I had a Croque Monsieur which was nestled against brown butter – something that I'd never known I needed in my life. It tasted almost fudge like and was the perfect accompaniment against salty ham and melted cheese. However, we saved the best for last: a tower of light fluffy pancakes piled high with spiced apple, roasted pistachios, coconut crumble and rose petals. I'm salivating as I type, they were epic. To that end, they all but caused a fight between me and the fella as we rushed to inhale them.





Laura, the chef hailing from Venezuela (but having spent time working in both Chicago and Miami) knows good food. She explained that the food is locally sourced and that they've strived to come up with a crowd pleasing menu that will change seasonally. For instance, the pancake toppings will be mixed up and I am here for working my way through whatever's next.



Cute and cosy, warm and welcoming, I can't wait to make Bo my Saturday morning go-to post-bootcamp spot. It just means I savour every delicious morsel relatively guilt free.

## Bo Coffee

- [Facebook](#) & IG: [@bocoffeemadrid](#)
- **Address:** Calle de Espronceda, 16
- **Metro:** Ríos Rosas or Alonso Cano

By Cat Powell ([@littlemissmadrid](#))

Also check out Cat's other new favorite:

[M0 de Movimiento: the sustainable star of Madrid's restaurant scene](#)

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## La Desayunería: American diner food wonderland in Madrid

There aren't many things I miss about America, but of the things I do, almost all are food-related. Nothing beats the artery-clogging indulgence of comfort food, and the queen of comfort lies in American diner food.

Diner food hasn't historically been a thing in Madrid. But with the influx of *guiris* in the last decade or so, the city has welcomed some very Yankee trends: craft beer, artisanal donuts, burger and hotdog joints, you name it. But although flavored lattes and eggs benedict have been prancing the *calles* of the capital for a few years now, it wasn't until July 2020 that true American diner food arrived.

La Desayunería was born in Barcelona—and soon after, opened a second location in the same city. Having seen such success in Madrid's sister city, the owner decided to replicate the concept here. And we are not upset about it.

The menu at La Desayunería leaves nothing to be desired: from specialty pancakes, to full American breakfast platters, French toast, bagels, chicken & waffles, omelettes... and that's just the breakfast menu. Go for lunch if you have a hankerin' for sirloin, salads, chicken parm, juicy burgers, fried chicken, buffalo wings, mac n' cheese, and pretty much any other classic American grub you can think of.





Chicken & waffles with fried eggs

To wet your whistle, choose from flavored lattes (they make their very own maple syrup which you can buy bottled), chai iced tea, fresh fruit smoothies, golden mylk, and more. Pick your favorite milk for coffee: dairy, oat, rice, soy, or almond.



The backdrop for this greasy diner food wonderland is appropriate: kitschy Southern decor in a cozy spot nestled in the heart of Chueca. From the quirky dog painting at the entrance, to the neon sign that reads “Pancake House,” you’ll feel like you never left the cursed motherland.



The Marie Antoinette

When my girlfriend and I arrived, we were greeted with smiles and an offer to explain the (very comprehensive) menu. We



landed on a stack of cinnamon roll pancakes, the “Manchito’s tail” platter, and a maple latte and americano to drink.



We got the “Manchito’s tail” platter

Everything we ordered was delicious and authentic. In fact, I couldn’t tell you which part was my favorite. But I will say that I’ll be back as soon as possible to try the red velvet flapjacks. Or perhaps to cave and buy a bottle of maple.

# La Desayunería

- IG: [@la\\_desayuneria\\_madrid](#)
  - Address: Calle de Barbieri, 4
  - Metro: Chueca
  - Phone: [915 93 08 93](#)
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## Your go-to guide for hipster coffee to go in Madrid

Coffee, oh delicious coffee. You love it, I love it, we both probably drink too much of it. Almost 12 years deep into my love affair with Madrid, coffee has saved the relationship more than once by taking the edge off a particularly bad hangover. You haven't really experienced Madrid until you've gulped down a scalding hot *café con leche* served in a *caña* glass in a *bar de toda la vida*. Even Ana Botella pointed out that Madrid is a great place for "a relaxing cup of *café con leche*" in that [horrible speech of hers](#).

Recently however, I've been taking advantage of the hipster coffee places that have sprung up all over the city centre and ordering coffee to go. Why not order in and enjoy a coffee whilst playing a round of hipster-coffee-point-grab? (Marks for each of the following: unfinished walls, stadium seating, Edison lightbulbs, weird plants, funny hair cuts, anything vegan, fixie in the corner, tables that look like a bunch of random boards nailed together).

Well, maybe you're out early walking your dog. Or perhaps you are, once again, walking directly from the bar to work and

need a little pick-me-up. Or, maybe you're a sleep-deprived parent of a newborn who refuses to sleep unless strapped to you whilst you pound the city streets to the soothing sounds of traffic, jackhammers and circular saws. For example.

Whatever your reasons, the following spots are all set up to serve you as much tasty takeaway coffee as you desire (in a paper cup hand-stamped with their logo, naturally). If you're reading this, chances are you already know about coffee, so I'm not going to waste your time trying to describe subtle flavour variations – these places all made the list because they serve coffee which is hot, caffeinated and delicious. I ordered a flat white at each to compare prices.

## 1. [Acid Cafe](#)





Best for: Minimalists. With their sleek interior and pared-down menu, these guys are no-nonsense. Also great for indecisive types like myself.

[Instagram](#), [Facebook](#)

**Address:** Calle Verónica 9

**Flat white:** €3



## 2. [Boconó](#)



Best for: People fed up with digital nomads – this place has a no laptops policy.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Calle Embajadores 3

**Metro:** La Latina/Tirso de Molina

**Flat white:** €2.50

### 3. Coffee and Kicks



Best for: Pretending you're in Brooklyn.

[Instagram](#), [Facebook](#)

**Address:** Calle Navas de Tolosa 6

**Metro:** Callao

**Flat white:** €2.20



## 4. [Faraday](#)



Best for: Hangover purposes. It doesn't open until midday – perfect for when you've slept in.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Calle San Lucas 9

**Metro:** Chueca

**Flat white:** €3



## 5. [Federal Café](#)



Best for: The volumetrically-minded. Not the cheapest on the list but definitely the most bang for your buck.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Plaza Comendadoras 9 and Plaza Conde de Barajas 3

**Metros:** Noviciado/San Bernardo and Sol/Ópera

**Flat white:** €2.20

## 6. [HanSo Café](#)



Best for: Funny hair cuts. Plus there's almost always a queue as the coffee is goood.

[Instagram](#), [Facebook](#)

**Address:** Calle Pez 20

**Metro:** Noviciado

**Flat white:** €2.70



## 7. Hola Coffee



Best for: A scenic stroll afterwards. This café is on one of the coolest streets in Lavapiés.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Calle Doctor Forquet 33

**Flat white:** €2.50

## 8. Misión Café



Best for: People who like futuristic coffee machines set into the counters. So future!

[Instagram](#), [Facebook](#)

**Address:** Calle Reyes 5

**Metros:** Plaza de España/Noviciado

**Flat white:** €2.50



## 9. Mistura Ice Cream



Best for: If you're broke. Great ice-cream place that also does great, affordable coffee. Also, they're in muchos locations.

[Website](#), [Instagram](#), [Facebook](#)

**Addresses:** Calle Ciudad Rodrigo 6, Plaza Ángel 2, Calle Toledo 71, Calle Augusto Figueroa 5, Calle Goya 50

**Flat white:** €2.10

## 10. [Ruda Café](#)



Best for: Cuteness. Small but perfectly formed.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Calle Ruda 11



**Metro:** La Latina

**Flat white:** €2.30

## 11. [Toma Café](#)



**Best for:** The most avant-garde ordering and paying set-up (in the Malasaña branch). Coffee is on point though.

[Website](#), [Instagram](#), [Facebook](#)

**Address:** Calle Palma 49 and Calle Santa Feliciano 5



**Metros:** Tribunal/Noviciado and Iglesia

**Flat white:** €2.50

*\*All images are from each establishment's respective social media accounts. Feature image belongs to Toma Café.*

## You'll also like:

- [Top 5 specialty coffee shops in Madrid](#)
  - [5 Work-friendly cafes with great WiFi in Madrid](#)
  - [Best breakfast and brunch spots in Madrid](#)
  - [Unleash your creativity at Madrid's best coworking spaces](#)
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# The best places for breakfast and brunch in Madrid

Madrid is better known for never-ending, three-course lunches and late-night tapas than breakfast. The Spanish are famous for staying up late. So, maybe it's not surprising that the first meal of the day doesn't seem to get as much attention.

But the humble Spanish breakfast has a lot going for it. Firstly, it's common to have two breakfasts, one first thing in the morning and one between 10-11am to tide you over until lunch. What breakfast lover would say no to a second opportunity to enjoy your favourite meal of the day? During the working week, the second breakfast is also a great chance to have a quick break from work and chat with your colleagues.

Secondly, eating cake for breakfast is perfectly normal. Yes, cake for breakfast. I'm already won over. Finally, pretty much every bar and cafe in Madrid serves my all-time-favourite breakfast: toasted bread, drizzled with oil and topped with crushed, fresh tomato (and some *jamón ibérico* for an extra treat).

Brunch has become more and more popular in recent years and with all of the international food in Madrid, your options aren't limited to a traditional Spanish breakfast. Here's a list of my favourite places for breakfast in the capital.

## **1. Little Big Cafe**



Tucked away in a side street off Calle Guzman El Bueno, [Little Big Cafe](#) is one of the best spots in Madrid for breakfast, brunch and sweet treats. If you're looking for a light breakfast, they have toast topped with everything from the traditional tomato and oil to more adventurous ricotta, cinnamon, nuts and honey. If you order toast, it comes with free tea or coffee, making a good value breakfast.

From the brunch menu, you can choose one sweet and one savoury dish, which come with fruit or scones and your choice of drinks. The brunch is big for one person! So, unless you want

to be stuffed for the rest of the day, I always prefer to share one between two. You can always order a slice of one of their delicious homemade cakes if you're still hungry.

- [Website](#), [Facebook](#) & IG: [@thelittlebigcafe](#)
- Address: c/ Fernández de los Ríos 61
- Metro: Moncloa, Quevedo or Islas Filipinas

## 2. The Toast Café







[The Toast Café](#) is a place for fellow bread lovers. As you would expect from the name, the toast here (whole grain rye or white sourdough) is pretty good. It's not far from Little Big Cafe and serves a similar breakfast and brunch menu. Like at Little Big Cafe, you can choose two dishes to make a substantial brunch. And you can add one of their brunch cocktails for an extra €4! This place gets much busier on weekends, so it's best to book a table for brunch.

- [Website](#), [Facebook](#) & IG: [@thetoastcafe](#)
- Address: Calle Fernando el Católico 50
- Metro: Moncloa, Quevedo, Arguelles

### **3. Cafetería HD**







Cafetería HD has kept its 60s decor and retro style, even after being taken over by La Musa group a few years ago. A neighbourhood favourite, it gets packed on weekends so get down early! The menu is inspired by American diners, but you'll still find some Spanish favourites.

The best thing about the breakfast here is you customise everything just how you like it. Choose from eggs, toast or "something sweet" then select how you want the eggs cooked, the type of bread, and add toppings. For brunch, they have an American, Swedish or veggie version. Unlike in some places, it's a good (filling) portion for one. So, there's no need to share if you don't want to!

- [Website](#), [Facebook](#) & IG: [@cafeteriahd](#)
- Address: Calle Calle Guzman el Bueno, 67
- Metro: Moncloa, Islas Filipinas

## 4. La Infinito



With quirky but comfortable decor and mismatched furniture, [La Infinito](#) is a lovely spot to relax with friends or read a book. There's even a lending shelf, where you can swap books you've read for new ones. They serve light breakfasts and brunches, including vegan options, accompanied by excellent coffee and a good selection of teas. Everyone has their own personal preference as to how they like the classic *pan con tomate*. Still, La Infinito does my personal favourite: smooth but flavourful tomato pulp with lots of oil on artisan bread. On weekends, they also host live music and comedy brunches.

- [Website](#), [Facebook](#) & IG: [@lainfinito](#)
- Address: C/ Tres Peces, 22
- Metro: Antón Martín or Lavapiés

## **5. La Colectiva Café**







Whether you're vegan or not, you'll love the selection of cakes, pastries and light bites, all free from animal products, at [La Colactiva Café](#). They also serve some of the best coffee in Madrid and don't charge extra for plant-based

milk. But don't worry, you still have the option to order cow's milk if you prefer.

My favourite breakfast here is toast with cashew nut butter and sugar-free fig jam. They also have lots of gluten-free options for coeliacs. If you want to bring your laptop, they have a workspace on the lower floor, although it can get a bit cramped on weekends.

- [Website](#), [Facebook](#) & IG: [@lacolectivacafe](#)
- Address: Calle Francisco de Rojas 9
- Metro: Bilbao

## 6. Toma Café



If you're more of a coffee and go person than a leisurely bruncher, [Toma Café](#) has you covered. Probably one of the best-



known coffee places in Madrid, the beans are good quality, roasted in house, and the coffee is never burnt. Their cold brew is perfect for the unbearably hot Madrid summers. As well as coffee, there are lots of different teas, juices and even spicy hot chocolate.

- [Website](#), [Facebook](#) & IG: [@tomacafe](#)
- Address 1: Calle La Palma 49 (Metro: Noviciado, San Bernardo)
- Address 2: Santa Feliciana 5 (Metro: Iglesia, Quevedo)

## 7. Cafelito



[Cafelito](#) (little coffee in English) is a tiny cafe with a simple menu. Choose from their list of signature coffees, including unusual flavours like cardamom or lemon rind, and try one of their delicious homemade cakes. The staff are always friendly, and there's a trendy vibe without being

pretentious. Make sure you check out the weird collection of second-hand knick-knacks (including a typewriter) in the toilets!

- [Facebook](#) & IG: [@cafelitomadrid](#)
- Address: Calle Sombrerete 20
- Metro: Lavapiés

## 8. Restaurante Botillo

Like most Spanish bars, Botillo is open from the early morning all the way through to night time. When I worked in the area, it was always my favourite spot for a mid-morning *pincho de tortilla*. It's a very generous slice of runny *tortilla*, served with a hunk of bread to soak everything up.

- [Website](#)
- Address: Calle López de Hoyos, 10
- Metro: Gregorio Marañón

## 9. Federal





First things first, [Federal](#) definitely does not serve a traditional Spanish breakfast. The Australian-inspired cafe started in Barcelona and then opened up in Madrid a few years ago. With filled croissants, “morning” burgers, French toast, bruschetta and more... Federal has a hearty but (relatively) healthy breakfast menu. They serve fresh juices, smoothies and cocktails as well as the usual tea and coffee, including the iconic Australian flat white. Vegetarians and vegans will also find they have plenty of options.

- [Website](#), [Facebook](#) & IG: [@thefederalcafe](#)
- Address 1: Plaza de las Comendadoras, 9 (Metro: Noviciado)
- Address 2: Plaza del Conde de Barajas, 3 (Metro: Tirso de Molina, Sol)

*\*All images are from each restaurant's respective social media*

*accounts. Feature image belongs to The Toast Café.*

**By Ellen Fouweather (IG: [@efouwee](#))**

Also read Ellen's article: [10 great vintage and second-hand shops in Madrid](#)

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## **Have your cake with coffee or gin at La Prima Lejana**

Thanks to waking up early for work during the week, I'm pretty much a guaranteed earlybird at the weekends. Luckily for me, this meant that last Saturday I had first dibs of the delectable treats on offer at La Prima Lejana. The cool little cafe that's just a stone's throw from C/ Huertas and offers up 'gram worthy decor and cakes worth setting an alarm for.

A venture that's the birthchild of three friends hailing from Galicia, La Prima Lejana combines two of my great loves – cake that's worth the calories and gin. The gin needs no further explanation. Forget strawberries and cream, bangers and mash, fish and chips, there's no pairing that I could love more. Especially when all of the gins on offer are Spanish, including one of my current fave, Nordes.





Now don't get me wrong, I didn't swerve my Saturday morning spin class to swig gin before midday, there's great coffee on offer as well as fresh lemonades in a variety of flavours – I opted for lemon and ginger which was zingy and fresh and was an attempt to offset the cake-shaped goodies.







Now, onto the decor which was basically my own version of utopia. A mix of pinks, gold and marble –essentially the mood board for my own recent flat renovation – had me hot footing it to Maison du Monde to snap up the same shelving that they have there. The attention to detail is second to none, partly due to one of the lovely business partners being an architect, and clearly one with excellent taste.



I often find Spanish cakes waaaaay too sickly sweet but the cakes here were some of (if not the best) that I've tasted in

the capital. I had carrot cake which was inhaled at breakneck speed and we also tried the courgette cake with lemon icing. Again, the plate was all but licked clean.





La Prima Lejana is as pleasing to the eye as it was to the tastebuds and I plan to work my way through their menu, I urge you to do the same.

## La Prima Lejana

- [Website](#), [Facebook](#) & IG: [@laprimalejanamad](#)
  - **Address:** Calle Lope de Vega, 7
  - **Metro:** Antón Martín
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## Top 5 specialty coffee shops in Madrid

The rich and earthy flavor of coffee in the air, La Marzocco espresso machine sitting on the counter, the obligatory map of Africa on the wall, cartons of Oatly milk stored in the fridge, at least one man bun... these and more are the characteristics of specialty coffee shops in Madrid. So, if you find a specialty café to be quirky and even eccentric, it means you're in the right place, and someone is about to brew the heck out of your cup of coffee.

Specialty coffee shops have a distinct and unique way of doing things that communicates in no subtle way, their high regard for good quality coffee. The coffee beans sourced directly from farms in Puerto Rico, Colombia, Kenya, Ethiopia, Brazil, or Guatemala, etc. have premium flavor profiles curated perfectly through every step from planting, to production and roasting. Besides the obvious benefits this has on the brew quality, it's also quite sustainable. If you can trace a coffee to its source, then it's more likely from a sustainable source.

Specialty coffee is relatively new in Madrid, but it has risen in popularity in the last two to three years with new cafés opening up all over the city. So if you're in Madrid and you're craving a cup of coffee with a distinct flavor profile, below are the top specialty coffee shops in Madrid you can check out!

## Toma Café



Toma Café is located in the Malasaña neighborhood which boasts

lots of the arts, cultural scenery in Madrid. Put succinctly, Malasaña is the hipster capital of Madrid so it's no surprise you can find specialty coffee there.

Toma Café is easily one of the best places to find good coffee in Madrid. Each cup of coffee is brewed expertly by experienced baristas. The atmosphere is relaxed, comfortable, and friendly. Toma Café has something that a lot of specialty coffee shops in Madrid don't have – **a really good breakfast and brunch menu.**

They have a working kitchen, and the menu has delicious offerings like avocado toast, yogurt and fruit bowl, and a bunch of pastry offerings made fresh daily. Their lattes and flat whites are specifically delicious with a distinct taste that can be traced back to the careful and patient brewing process of the baristas, and the filtered water.

- [Facebook](#) & Instagram: [@tomacafe](#) & [@tomacafewarriors](#)
- **Address 1:** Calle de la Palma, 49 (metro: Noviciado or Tribunal)
- **Address 2:** Calle Santa Feliciano 5 (metro: Iglesia or Quevedo)

## Hola Coffee





Hola coffee is located in Lavapiés, which is known for being the cultural hub of different types of ethnic restaurants, bars, and tapa places in Madrid. Hola coffee has a very light and airy vibe and atmosphere.

Picture this: it's Saturday morning and you're sitting on one of their benches, sunlight is sipping in through the windows and bouncing off their white walls. You can hear the machine brewing coffee, James Blake is playing softly in the background, you've been served a freshly brewed drip, and you can feel the different flavor profiles in each sip while you enjoy a good read or talk about your love for Madrid's art scene with a friend. It's a good day.

- [Facebook](#) & Instagram: [@holacoffee](#)
- **Address:** Calle del Dr. Fourquet, 33
- **Metro:** Embajadores or Lavapiés

## Acid Café



Prepare to be out-hipstered at Acid Café. Concrete walls and floors, minimalist decor, metal tables, wooden stools, strategically placed plants, toasted scones, metal straws (because the planet), gluten-free vegan cookies and yes, delicious and high-quality coffee brewed intricately with all the hipster love they can muster.

The minimalist decor is perfect to put you at ease. The vibe is toned down and usually quiet, making it ideal for spending an afternoon reading a book and sipping on some good coffee. It's also quite big so there's more than enough sitting for



groups.

- [Facebook](#) & Instagram: [@acid.cafe](#)
- **Address:** Calle de la Verónica, 9
- **Metro:** Antón Martín

## Ruda Café



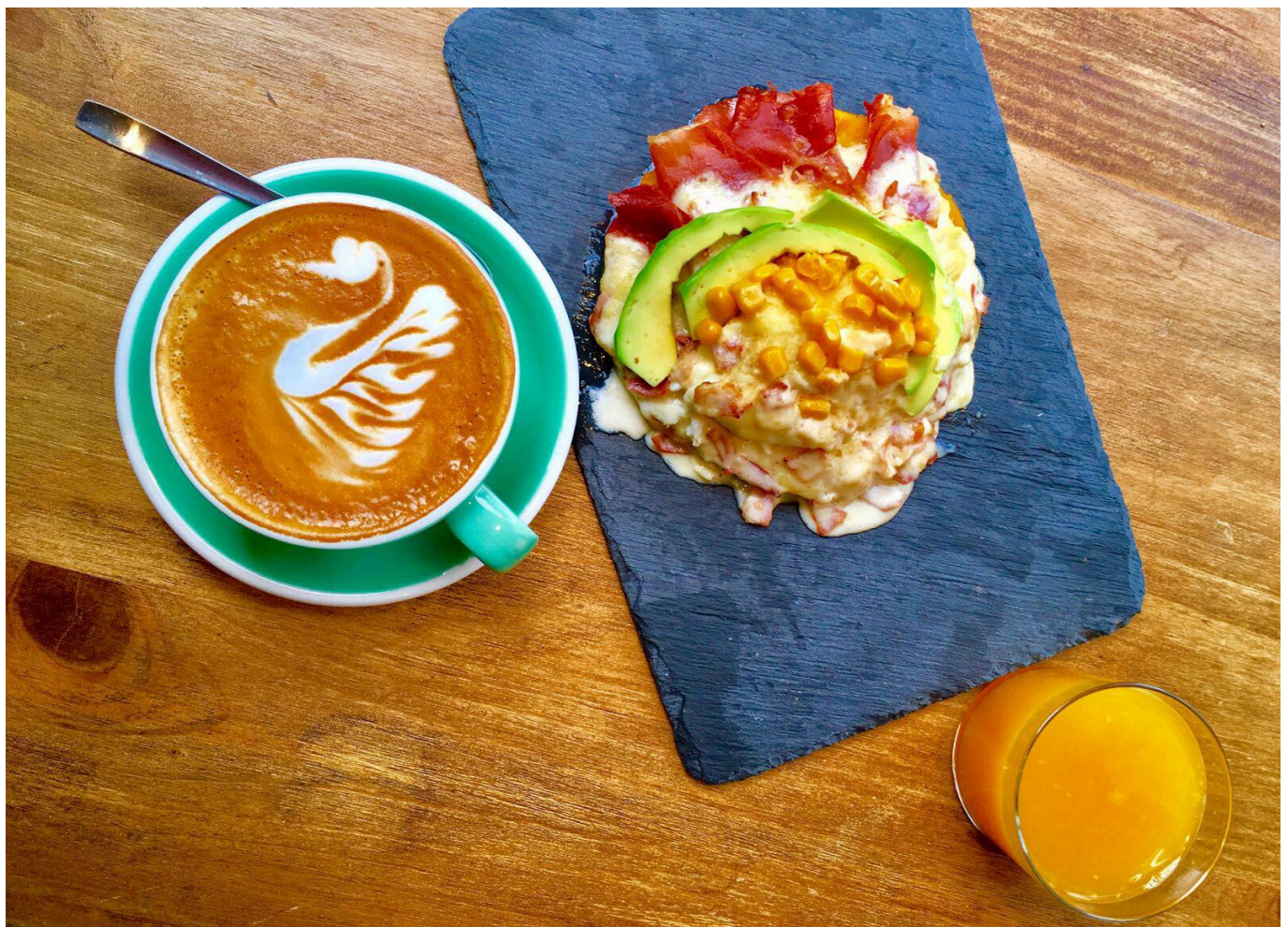
Ruda Café is located in the neighborhood of La Latina, known for having a wide variety of cocktail bars and tapa spots.

Ruda Café has a quaint and rustic vibe with exposed brick walls and wall-mounted shelves stacked with tons of coffee and coffee paraphernalia.

It's quite small and embodies more of a coffee tasting room vibe with just enough sitting to host those who truly appreciate their finely brewed coffee. Also if you're looking to get a bag to go for your French press at home, Ruda has some of the finest beans.

- [Facebook](#) & Instagram [@rudacafe](#)
- **Address:** Calle de la Ruda, 11
- **Metro:** La Latina

## Boconó Coffee



Bocono Coffee is located in La Latina/Embajadores neighborhood. It's a good-sized café that can take large



groups. They also have a delicious brunch menu that's very affordable, and a fine collection of cakes baked in house. The scenery and atmosphere are very welcoming and great for an afternoon coffee date! While you're there, check out their impressive gallery wall which is perfect for the gram.

- **Facebook** & Instagram: [@bocono.coffee.roaster](#)
- **Address:** Calle de Embajadores, 3
- **Metro:** Tirso de Molina or La Latina

## Specialty coffee shops in Madrid are on the rise

There are more specialty coffee shops in Madrid with new ones opening up every day. I recommend these five places because they come up on top. I've also spent a considerable amount of time and money in each, so I make these recommendations with certainty. If you're a coffee nerd, feel free to chat up the baristas at any of these places and learn more about where they source their beans and their brewing process.

**By Jiji Majiri Ugboma (IG: [@Jiji129](#))**

**Jiji is the Creative Director of [Clever-ish Magazine](#) (IG: [@cleverishmag](#))**

*All images are from each cafés respective social media accounts*

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# **Bite Me Café: Secretly Vegan, Obviously Delicious Donuts in Madrid**

Let's be real, vegans are taking over. And us carnivores are left to use our survival tactics – shrewd sarcasm, vegan jokes and complete and utter avoidance. If you tell me you're taking me to a vegan restaurant, I will most likely find an excuse about my goldfish's birthday party and politely decline.

But when Bite Me opened in my neighborhood of Legazpi, my roommate and I decided that we had to try it as good neighbors should. We walked into the charming café and were instantly greeted by the owner, Joel and his warm, extremely hospitable Canadian-ness. He explained all of the flavors to us, passionately and meticulously as we ooh-ed and made the tough decision of picking a donut; much like giving the final rose on The Bachelor.

After I scarfed down my rich chocolate and red wine donut, I was broken the hard truth that Bite Me Café is indeed (gulp)... a vegan café. But the deliciousness of my donut negated every ounce of vegan distrust I had before.



I could have lived the rest of my life not knowing that it was a vegan donut – and that's the point. The donuts boldly speak for themselves and the message is clear: they're delicious. Period. Since then, Bite Me has become a neighborhood favorite of mine that I frequent often.

Joel (Canada) and Sandra (Spain), the donut-loving couple, opened Bite Me in October 2018 after a year and a half of making and donating donuts for events. Bite Me is a cute, quaint neighborhood café, full of exposed brick, tones of red, crooning of Freddie Mercury in the background and mix-match

chairs for a quirky charm. I was shyly greeted by their dog, Ferb, who spent most of his time sleeping in the corner. Yes, Bite Me is dog friendly.



The crafted flavors change weekly. The flavors of this week (just to name a few) are Wild Strawberry, Smoked Maple, Apple Pie, Chocolate and Hazelnut Cream and the limited-edition Torrija (a Spanish-style French Toast).

I greedily tried multiple, completely content with all of the flavors. The Apple Pie donut reminded me of everything



American – filled with fresh apple jam, cinnamon and a surge of flavor that I discovered was a hint of Jamaican all-spice.



The Chocolate Hazelnut Donut was way too good to be true, rich in flavor with a combination similar to Nutella on steroids.

My all-time favorite donut was a Valentine's Day Special of Strawberry Shortcake filled with handmade strawberry jam, decadently topped with whipped cream, strawberries and shortcake. And yes, this donut was my Valentine's Date.



But with Bite Me, there is one rule: You have to get there early as donuts sell out fast. I learned my lesson, so I now obsessively follow them on Instagram to ensure they are in stock and see the mouth-watering flavors of the week. Along with their amazing donuts, Bite Me sells coffee, a great selection of teas, La Virgen brews, and bagels on the weekends.

No matter how your eating habits define you, we can all agree of the simple truth that these donuts are damn good and made with pride from Joel and Sandra. Bite Me is an upcoming local

café where you will come for the donuts again and again.

## By Rachel Thompson

To learn more about the author, check out her blog [www.RachelInRoute.com](http://www.RachelInRoute.com) or follow her on Instagram at @RachelInRoute

All images from [Bite Me's Facebook page](#)

## Bite Me

- [Facebook](#) & Instagram: @biteme\_madrid
- [Spotify playlist](#)
- Address: Plaza de la Beata Maria Ana de Jesus, 2 (Metro: Legazpi)
- Hours: Mon: 10-1:30, 4-9pm; Tues & Wed: Closed; Thurs: 10-1:30, 4-9pm; Fri: 10-1:30, 4-9pm; Sat & Sun: 10-9pm. *Hours may change for Summer*

Also check out: [4 vegetarian and vegan-friendly restaurants in Madrid](#)