

# Gibraltar, an authentic Moroccan restaurant in Lavapies

My close friend Kameron “el ProfeSoul” Sterling has been an excellent resource to me in my mission to shed light on the endearing establishments hidden within our multi-cultural barrio of Lavapies. “It’s all about the fellas,” he said charismatically as he led me into Gibraltar, a charming Moroccan restaurant situated on C/ Casino by the Embajadores park. Entering this location was akin to leaving Europe and entering Morocco—the authenticity made visible by its lively crowd of Moroccan gentlemen who were sipping tea, bantering in French and casually shooting the shit.



Kameron was greeted warmly by the head server, who presented us with **delicious mint tea**. Kam is well acquainted with this establishment considering its essentially in his backyard. He recommended that I try the **al harira**, a thick, spicy soup containing chicken, tomatoes and ginger with other herbs.





This was followed up by our respective main courses: a **Tajine of chicken with prunes, almonds, egg, and vegetables** & a **Tajine of Lamb, couscous and vegetables**. Both of these Tajines were phenomenal, with their spectrum of fresh flavors dancing on our palates.





The staff of this establishment are extremely amicable and efficient. The head server, who was quite vocal to me about exactly how fond he is of Kam, was able to guess correctly based on my accent that I'm from New York. I felt very much accepted as an outsider.

Kam and I left this establishment incredibly full and pleased with ourselves—the check was **11€ each**. I strongly recommend this establishment to any adventurous eaters who are searching for a **colorful window into a completely different world**.

## Info

**Address:** *Calle Del Casino 16*

**Metro:** *Lavapies, Embajadores*

**Phone:** *606 78 75 67*

**Also check out:**

[Baobab, an Authentic Senegalese Restaurant in Lavapiés](#)

[Tribuetxe, a Basque Pintxo Bar in Lavapiés](#)

[Lavapiés and its market: the real food emporium!](#)

[Badila – you need this restaurant in your life](#)

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## **Perdizione, a hidden Tex-Mex Burrito shop in Lavapies**

Until quite recently, kebabs and falafels had the monopoly over nighttime snacks in Lavapies. **My favorite new Tex-Mex hole in the wall is hidden due to its awkward branding.**



**Perdizione**, a pizza franchise with another location in Legazpi, has partial ownership of this site—the sign above the door says “**Perdizione Pizzeria**” which causes passersby to be none the wiser that inside can be found hearty and filling burritos and other Mexican treats.



For **4 euros** you can get an **enormous burrito** of cochinita, vegetables or chicken, and for an additional €1.50 you can add on nachos, guacamole and a beer. **Tacos cost 1.50**. I smiled when I saw that they offered **Negra Modelo**, my Dad's favorite beer from his native city of Mexico D.F. The staff of this location have always been super *majo*.





Once I earned regular status I offered my council to the owner—this establishment needs to focus on its strengths and prioritize the burritos and its branding as a Mexican joint.

## Info

### [Facebook](#)

**Where:** Calle Miguel Servet 9

**Metro:** Lavapies, Embajadores

**For more on Mexican food in Madrid, check out:**

**[Madrid's Best Mexican Joints](#)**



## Also in Lavapiés:

Baobab, an Authentic Senegalese Restaurant in Lavapiés

Tribuetxe, a Basque Pintxo Bar in Lavapiés

Cafelito, a trendy spot for coffee lovers in Lavapiés

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## Pecados Argentinos, Freshly-baked Argentine Empanadas in Plaza de Cascorro

When I am scurrying between my private lessons I sometimes get swept up in a blinding hunger. Empanadas are often the most practical solution because they can be both served and consumed quickly, leaving me full, satisfied and capable of fighting onwards. [Pecados Argentinos](#) is a shop situated in **Plaza de Cascorro** that sells delicious, filling **Argentine empanadas** as well as other products from the land of silver.



Earlier this year I was dabbling with the idea of relocating next to Buenos Aires and I made a point of befriending the staff of this establishment so that I could pick their brains as to what life there entails. The staff of this shop are a group of lovely ladies that greet their clients with terms of endearment such as *mi amor* and *cariño*. The Porteño accent is my favorite of the various forms of Spanish that I've been exposed to—when they speak it's almost as if they're singing and my instinctive response is to melt. Several times I have entered this location while rushing between point lessons and have lost track of time due to the hypnotizing nature of their accents during our small-talk.



The establishment offers 11 different types of empanadas and my intention is to eventually sample all of them. My favorite thus far is filled with mushrooms and both mozzarella and parmesan cheese. Another that has aided my recovery from crippling resacas is their empanada of chicken, mozzarella cheese and caramelized onions. I've also enjoyed their staple empanada, which is filled with tuna, red pepper, & onion. The empanada stuffed with mushrooms makes my mouth water.

Not to mention their typical Argentine desserts filled with dulce de leche...





The next time you find yourself navigating the **Rastro flea market**, I strongly recommend you picar a few snacks from this charming establishment.

## Info

Web

Facebook

*Address: Plaza de Cascorro 11*

*Contact: 910 840 505*

**Looking for other spots in La Latina and Lavapiés area? Check out:**

Tribuetxe, a Basque pintxo bar

Los Chuchis Bar, downright good food in Lavapiés

Cafelito, a trendy spot for coffee lovers in Lavapiés

Lavapiés and its market – the real food emporium!

Cosy Wine Bars in La Latina

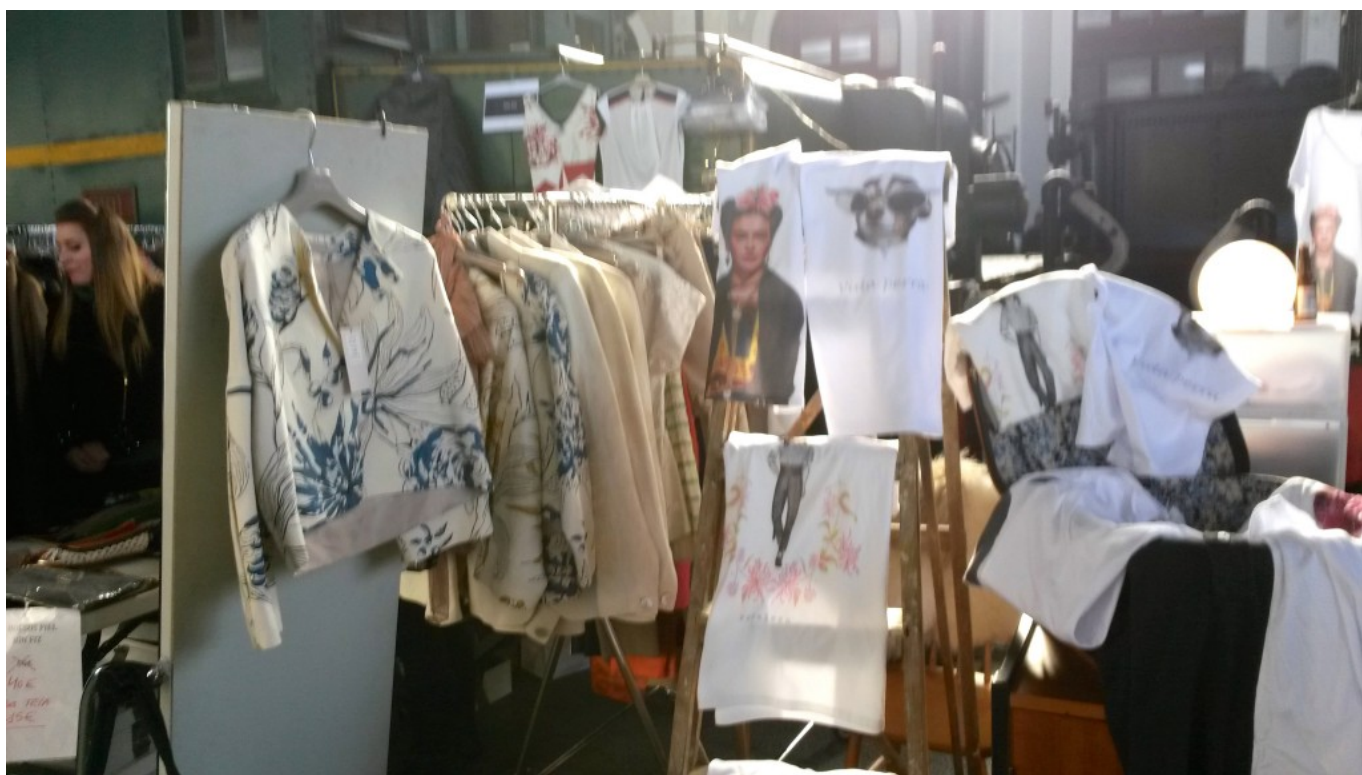
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## Mercado de Motores, Madrid's coolest market

Toot toot! Old trains mixed with vintage clothes and hot dogs.

Once a month, [El Mercado de Motores](#) (meaning the Engine Market) takes over an old train museum in downtown Madrid for a **unique flea market experience**. Independent collectors and designers set up vintage stands right alongside Madrid's old trains, creating a mix of 20th century charm with cluttered treasure madness.

As you walk along the platform, amidst the stands you'll find handmade leather shoes, vintage jewellery, funkily upholstered arm chairs, quirky lamp shades, and much more. The market started out as a community-led effort to popularize second-hand goods. Now it sells everything from current designer items, chic furniture, rare art and even retro pieces, plus it also offers tons of **outstanding food, a happening outdoor space, and free live music**.







One of the other highlights of the market is its **outdoor ambience**. On a sunny day, it's such a nice place to eat outside with friends and family. Sample from all types of food stalls, some selling regional Spanish dishes such as **paella** and **fabada** (Asturian white bean stew), others selling **sandwiches**, **hamburgers** and **hot dogs**, and find a place to sit. Here's when you should start to linger and enjoy the ambience, listening to live music as it spontaneously comes on.







My friends always get the **hamburgers** or **hot dogs**, as is tradition at an outdoor market. But I love the ***bocadillos de jamón serrano*** with a glass of **red wine** in a plastic cup. That's my favorite outdoor treat.









After eating through fideau (a traditional noodle dish from Valencia) and finishing your beer or **Asturian cider**, feel free to move on to the **cocktails**. Don't hold back.

And grab a gelato on your way out, or hop on a new bike!





**Mercado de Motores** gets packed to the brim, as it caters to whole families and hipsters alike. So I highly recommend going on *off* hours, such as 11am or right after lunch, around 4pm. Or just be prepared for a huge crowd.

### **Mercado de Motores:**

**Where:** Paseo de las delicias, 61

**Metro:** Delicias

**When:** one weekend (Sat & Sun) per month, check out their [Facebook](#) page

**Hours:** 11:00-22:00