

Espadrilles: 3 places in Madrid to get your hands on one of Spanish footwear's greatest items

Summertime is here, and while many of us have already done a little bit of vacationing, there's a little [Made in Spain](#) thing that is made for a truly authentic *veraniego*: **the espadrille (*alpargatas*)**. Before I spent a lot of time in Spain, my summer footwear was just about limited to flip-flops and other summer sandals (and let's face it, they really hurt your feet, and in my case, your tolerance for them stands at zero when your heel cracks for the first time). But then when I walked around major Spanish beach towns, it wasn't flip-flops that were the main shoe of choice: they were espadrilles.

Now wait, you're probably thinking: All Spaniards wear the wedge ones everywhere? Nope (except for the woman at my gym who wears them on the exercise bike and to lift weights); there's actually a lot more variety of them than the ones you normally see in New York, Miami, LA, London, or Palm Beach. You can find them in just about every shoe store around (and even in Zara!), but as a true proponent of finding things that are **really authentic and handmade**, here are three places where **you can get your hands on them in Madrid**, some more traditional and others more modern.



1. If you're looking for something traditional... Casa Hernanz

A few years ago, when I was an *alpargata novice*, I checked, like any good New Yorker does, *The New York Times*. I had seen an [article](#) about Casa Hernanz, just off Plaza Mayor. And this is without a doubt the most emblematic place to get espadrilles in Madrid, While we often tend to get concerned about a place's proximity to Plaza Mayor because of the fear of it being a tourist trap, coming here, like going to the rooftop bar at The Hat or eating your way through the Mercado de San Miguel, is absolutely worth it (while an expensive relaxing cup of *café con leche* is not).



Founded in 1840, and in the fourth generation, you'll find the wide selection of threads and fabrics the family produces. And

of course, the star product- the espadrilles themselves. It's no wonder you'll find a line out the door onto the street



...on a Friday at 10 AM

Be sure to try everything on! You want them to be snug at first because they stretch out over time!



Casa Hernanz
Calle de Toledo, 18

28005 MADRID

Tel.: +34 913 66 54 50

Hours: Mondays and Fridays 9:30 to 1:30 PM/4:30-8;
Saturday 10-2 Closed Tuesdays, Wednesdays, and Thursdays

Metro: Tirso de Molina (Line 1), La Latina (Line 5)

[Website](#)

**2. If you're looking for a
"capricho" (to treat yourself)...
Mintandrose**



Modeling my Skorprios along the Alameda de Apodaca in Cádiz

Mintandrose is a fairly new player in the espadrille market, but their 100% handmade models are making a splash not only in the fancier parts of Spain, but also abroad, including in American retailers such as Nordstrom and Anthropologie. With single-soled and double-soled models in a variety of hues (such as all black, white with a black tip, or marine blue with a white tip), this is your go-to for a splurge.

The main way to buy them is online, but in my experience the best thing to do is to try them on. You want them to be SUPER TIGHT because since they're all made by hand, they'll gradually grow looser (my first pair is now a little too big for my feet). They also make canvas models and the line has expanded to include sandals and bags.

Should you want to try them on, the website offers a list of [stockists](#). I went and got one of my pairs at [Etbang](#) in Chueca (which I will have to go and write about at a later date).



Some of the selection of Mintandrose at Etbang

Mintandrose

[Online Shop](#)
[stockists](#)

If you want to try them on go to...

Etbang

Calle Pelayo, 66

28004 MADRID

Tel.: +34 626 56 04 82

Hours: Monday-Saturday 11:30-2:30 PM, 5 PM-8:30 PM

Metro: Alonso Martínez (Lines 4, 5, and 10), Chueca (Lines 5)

<http://etbang.com/>

**3. If you're looking to go where
the locals go (and for other shoes
all year-round, too)... La
Alpargatería**



They say that Chamberí is one of the city's most *castizo*, or authentic, neighborhoods, in this 'hood (which is my favorite

to live in) there's a hidden gem of a store at La Alpargatería. If you associate García de Paredes with the Extranjería office where you drop off your prórroga paperwork, then just know that this street is so much better than that. A lot of my haunts happen to be on this very street, and when it's time for my pairs of espadrilles in the summer, this is my spot. I bought my family matching ones for our family vacation last year in Greece; let's just say that I got them converted (or at least that's what I'd like to believe).



The most basic model, which comes in a whole plethora of colors, is €7.50. That's what I call a great quality/price

example. My favorite color is *crudo* (which is a type of off-white) because it's the perfect neutral tone that goes with most of my wardrobe, and it deals better with urban wonders that would get a white pair very dirty in no time. I've also gotten my black wedges there, perfect for those who like the idea of tying the rope up your ankles, but would rather buckle in at the top.



They even have new models, which you can see in the picture above, that have a rubber sole as opposed to the traditional

one. This is perfect for city-dwellers who love their espadrilles, but want a little bit more safety in their step.

La Alpargatería isn't just a place for summertimes espadrilles; they also have Victoria sneakers, ballet flats (aka *manoletinas*) in a wide plethora of colors and fabrics (suede AND leather), and if you need some *zapatillas de casa* (because going barefoot in your *piso compartido* really isn't going to fly), they've got you covered.

La Alpargatería

[Web](#)

Calle de García de Paredes, 74

28010 MADRID

Tel.: +34 913 08 32 11

Hours: Monday-Friday 10 AM-2 PM/5 PM-8 PM; Saturdays 10 AM-2 PM

Metro: Gregorio Marañón (Lines 7 and 10)

Check out our new **[Made in Spain](#)** category for more on local designers and producers. And feel free to make some recommendations!

You may also like our previous post on: **[Best Gifts from Madrid](#)**

Maya, a cozy Taqueria & Mexican product store in Huertas

[Maya](#) is a new Mexican establishment, situated on C/Echegaray in Huertas. The owner & chef, Jose Manuel, hails from Mexico

City. Jose previously worked in [the hidden burrito shop in Lavapies](#), notably wearing a customized chef's hat. We met during his tenure there and became fast friends due to his approachable nature. After having not seen him in several months, I was taking a stroll through Huertas with a friend and we both noticed a Taqueria. She and I pondered whether it was new or had always been there. Jose surfaced and summoned us to the bar, inviting us to a drink in order to catch up and show us his new business endeavor. Jose's grand ambition is to make **quality Mexican products** more accessible to consumers in Madrid.







Knowing that Americans are always on the prowl for new places to satisfy their taco cravings, I took it upon myself to do my community a service and sample a handful of Jose's creations in order to share my findings.

First I sampled the *taco de pastor*, cilantro and onion with green lime.



The second specimen was *Cochinita de Pibil* with achiote.



The last taco was *Fajitas Alambre de ternera*



All of these treats were followed by a Tamale served on a plantain leaf.



They were all yummy, my favorite being the *taco de pastor*. I found everything about the establishment quite familiar. Their regular, a pipe-smoking elderly writer, took pride in presenting me with a poetry anthology that had his face on the back cover. This location is young, and thus the experience is quite personalized. For those of you who are seeking a venue for your taco Tuesdays, or a place to find unique Mexican ingredients to be used in your culinary endeavors at home, I strongly recommend this establishment.

Info

[Facebook](#)

Where: Calle Echegaray 29

Metro: Anton Martin

Contact: 600 68 73 51

Also check out:

Best Mexican Joints in Madrid

Perdizione – a hidden hole-in-the-wall burrito bar in Lavapiés

Rayen Vegano – A Vegan Gem You Can't Miss Out On

This was the first vegan restaurant I've visited in Madrid and to this day it remains my favourite. Whilst the food is moderately priced, it's certainly unique. And you absolutely have to try the sharing plate of vegan cheeses!



[Rayen Vegano](#) can get surprisingly busy, so make sure you come during early lunch hours if you haven't made a reservation.

Their menu changes daily and they offer homemade bread, cakes and, of course, fresh food.



Even their food changes daily – I’ve ordered ‘Brunchito’ twice and both times the plating was completely different, which is something I’ve never seen before, but it’s welcoming. The waitress speaks English (you can even get the English version of their menu) and the restaurant is extremely passionate about vegan ethics – it shows even through their wifi password.



Everything is cute here, from the little decorative touches on each table to the 'Happy hour para perros' sign outside with a dog bowl full of water and their mission statement – “Change the world, become a vegan.”



And the best part? All vegan and vegetarian restaurants in the area support each other. In front of [Rayen Vegano](#) you'll be able to find a bunch of business cards from other restaurants and shops along with information about meditation and yoga classes.

Info:

[Facebook](#)

Address: Calle Lope de Vega 7

Phone: 675382072

By Mandy Lutman

Los Porfiados, an inviting Argentine bistro in Lavapies

I routinely walk by [Los Porfiados](#) and have always been intrigued by what I could glimpse from the outside. I was thrilled when I finally had the opportunity to enter and scratch it off of my shortlist. An Argentine bistro situated on **Calle Buenavista**, this establishment radiates elegance and class. The decor and lighting are cozy and inspire diners with a sense of comfort. **Reservations are necessary in order to be seated due to its popularity.** I saw many people enter and then be turned away due to this spot being so trendy.



The staff all hail from Buenos Aires, sans one who is from Barcelona. I was told that the location is only a year and a half old, swiftly ascending to local fame. Upon being seated, the attentive waiter relayed to me my options from their **vast menu**. It was difficult to choose from their selection—they offer **Argentine empanadas** and **gourmet pizzas**, fillets of meat and a many **fresh salads**. To start I had a smooth **cream of broccoli soup**, accompanied by a glass of *vino tinto*.





The main course was a ***solomillo de cerdo*** with **sweet potato chips**. Absolutely excellent, the meat was savory and cooked to perfection. After using *eenie meanie minie mo* to make a decision of which of their assortment of desserts to consume, I was presented with a delicious chocolate cake. The check was slightly steeper than most of the other locations I've written about, coming out to **19€**. Keep in mind that this is a cash only business. I recommend this location to anyone who wants to be classy for a night, whether to impress a date or to celebrate a personal achievement, or to merely hone the skill of pretending to be classy.



Info

[Website](#)

[Facebook](#)

Address: Calle Buenavista 18

Metro: Anton Martin or Lavapiés

Contact: 910842945

Other restaurants we love in Lavapiés:

[Los Chuchis Bar, downright good food in Lavapiés](#)

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

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

Eating Our Way through Huertas with Devour Tours

On a recent chilly Saturday morning, James and I set out on one of the city's best ranked activities, Devour Tours. I had never been on a food-inspired tour before, let alone in a city whose food culture I'm quite familiar with. Yet the chance to meet local honey and jam specialists, indulge in chocolate-soaked figs and hop from butchers' shops to tapas bars while learning historical tidbits did indeed change the way I look at the city I've called home for the past seven years.





While [Devours Tours](#) offers a bunch of different gastronomic routes throughout the city, we went on the one I consider the most enticing – [Huertas Neighborhood Food & Market Tour](#). The home of the tour was Barrio de las Letras, a central neighborhood named after the famous Spanish writers who once resided, scribbled and drank together there in the 1600's, such as Cervantes, Lope de Vega and Quevedo.

Those of us who live here today know the neighborhood as Huertas, coined after the bar-filled street that runs through it. Unlike many areas surrounding Sol or Plaza Mayor, this barrio upholds a charming and unchanged spirit thanks to its thriving delicatessens, tapas bars and traditional markets. Offerings of old and new spins on local cuisine await you as you walk through its gorgeous cobble-stoned streets. And Devour Tours will let you in on all its secrets.



Our tour guide, James Blick, was not only an expert on Madrid's history and food scene, but also made each and every person on the tour – which consisted of a young Scandinavian couple, two parents from Alabama visiting their daughter on her semester abroad and a group of middle-aged women from Ireland – feel comfortable by asking personal questions, encouraging conversation and creating a wonderful vibe throughout the three-and-a-half-hour event.

I also want to note that my husband, also James, doesn't like cheese (weird, I know) and had told the guys at Devour Tours beforehand. His eyes lit up as he saw a plate of cured meat awaiting him at the cheese tasting, showing how they clearly make it a point to accommodate different tastes and dietary needs.



James (the tour guide) also engaged in friendly chit chat with all the local market vendors and shop owners – something quintessentially Spanish, I must add. Wherever we stopped for a story and a bite, James knew the locals by name and the stories behind their businesses; those close-knit relationships make the tour truly delightful and offer insight into the city's day-to-day life. This kind of rapport and insider know-how can only be attained with a great deal of time and care.



Overall it was clear how much attention was put into designing this tour; every detail was planned to perfection, from the food portions and variety to the timing and storytelling. We had more than enough tapas to fill us all up, yet paced and served up just right so we never felt too full to keep us from walking or having a few more bites at the next stop!



Since I don't want to give too much away, I'll have to wrap things up here. The last thing I'll note is that I had walked by absolutely every place we visited on the tour on many occasions. Most of these places I had never stopped to think about nor even enter.

Now I know that as I stroll along the streets I often frequent such as Calle Huertas and Calle Leon, I'll see a different side of my adopted city. I'll also enjoy a handful of new eateries that are now going straight to the top of my list.



Madrid's best Italian restaurant is not in the likeliest of places.



So whether you're coming through Madrid for a weekend or already live here, let Devour Tours show you around for a few hours, especially if you're a foodie like me! Buen provecho!

To book a tour or read some of their tips on where to find the best food in the city, check out [Devour Tours website!](#)

Chuka Ramen Bar, they take ramen seriously

I used to say I didn't like Japanese cuisine because I mistakenly thought it was limited to sushi. But thankfully, my recent visits to three Japanese restaurants in Madrid – [Sumo](#), [Hattori Hanzo](#) and now [Chuka Ramen Bar](#) – have turned me onto a whole new world of tantalising flavours and creations.

Last Tuesday, I went to [Chuka](#) with Daphne, Juan and Vanessa from the teams at [Naked Madrid](#) and [Las Mesas de Vanessa](#) (one of Madrid's best restaurant blogs). Chuka is a wonderful new ramen bar situated near metro Sevilla and next door to one of Madrid's oldest bars, [La Venencia](#), where you should get yourself a glass of sherry either before or after your meal.



[Chuka](#) specializes in ramen yet also offers a number of other Japanese dishes you have to try. Our waiter was kind enough to walk us through the menu and thanks to him, I sipped on delicious Japanese beer and ordered the best dish of my life... So keep reading and make sure to do as we did.

We started with **Dok Boki**, which consists of rice balls with Korean chili and sesame. They tasted just perfect. Then we had some tasty **dumplings** filled with *butifarra* and Chinese chives.



Chuka Ramen Dok Boki



Once we finished the starters, I was already impressed. Then the main dishes arrived... We ordered two types of **Ramen: shoyu and hiyashi**. The first one, Shoyu, is prepared with noodles, bacon, boiled egg and Chinese chives. The soup had a mix of dashi and chicken with nori seaweed. It was insanely good.



The second ramen, **hiyashi**, the one I ordered, sent me straight to food heaven. As soon as I tasted it, I knew I couldn't share and thus proceeded to devour it in a matter of minutes. Even though I had made a deal with Daphne to try each other's dishes, I couldn't bear the idea of giving up even one spoonful. It was made of cold noodles and ground sausage. All of it was covered with chilli oil, a boiled egg, some watercress and sugar-roasted cashews. The ingredients were perfectly cooked and well selected, making the dish truly unforgettable (seriously... I can't get it out of my head).



According to Juan and Vanessa, who travel to Japan whenever they can, **Chuka Ramen Bar** has an authentic Japanese feel and look; there's nothing pretentious about it and it's a great spot for dinner with friends. Our recommendation is to get there early at night (they open at 8:30pm) and grab a table at the back. Be careful because the restaurant doesn't take reservations and it gets packed! We arrived at 9:15pm and waited at the bar until 10pm when we were finally seated. It was totally worth it though, don't worry.

Contact info

[Facebook](#)

[Instagram](#)

[Web](#)

Address

Address: C/ Echegaray, 9
Metro: Sevilla

Hours

Tuesday through Thursday: 8:30-11:30 pm
Friday & Saturday: 1:30-3.30 pm

[Menu](#) (In Spanish)

More Asian restaurants featured on Naked Madrid:

- [Ramen Kagura, Madrid's \(almost\) perfect ramen bar](#)
- [Kintaro – Oy Vey](#)
- [Sumo – This Japanese restaurant's name says it all](#)
- [Tuk Tuk – Asian-inspired street food](#)
- [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](#)

Bodegas Rosell, one of Madrid's best tabernas

Madrid is a fascinating city. We see so many new restaurants and bars opening up every week and yet, the city's good-

old *tabernas* and more traditional bars are also thriving. When I crave the latter (which is quite often), one of my go-to spots is Bodegas Rosell.

Bodegas Rosell, one of my favorite old taverns in Madrid

[Bodegas Rosell](#) is one of those havens that I like to go to when I want to get away from the city's newer spots. Located close to Atocha, everything about **Bodegas Rosell** screams Madrid; you can breathe in tradition as soon as you walk in.

This wonderful place was founded in 1920 by the Rosell family, who converted a former wine shop into a neighborhood *taberna*. Today, **Bodegas Rosell** preserves the spirit of the old, traditional taverns that were so popular in another time. Its decor, food, portions, staff and service will take you a step back in time.

The Decor

When you arrive and stand in front of its facade, you realize you're in a special place. The facade's tiles are a genuine work of art, painted by Alfonso Romero, who also painted altar pieces in the **Plaza de Toros de las Ventas** (Madrid's iconic bullfighting ring).



While the exterior oozes with tradition, the interior doesn't leave you unimpressed either. It's not a particularly large place, which makes it even more charming. The walls are decorated with guitars, photographs of the Rosell Family, bottles of wine, and of course, we can't forget about

the great map of the Community of Madrid. Can it be more traditional?

Bodegas Rosell is just perfect for a quick snack on a stool at any of the *barrel tables*; or for a quieter lunch or dinner at any of their *4-legged tables*. They also have private salons, so it won't be a problem if you are a large group.

The Food

Bodegas Rosell offers a traditional menu with generous portions. Specializing in meat dishes, one of their star dishes is *solomillo* (**pork tenderloin**). Another favourite is *bacalao* (**cod**) prepared *al horno* (oven-baked) or *rebozado* (fried in an egg and flour batter). And of course, you can also find excellent **canned seafood**, such as *mejillones* (**mussels**), *berberechos* (**cockles**) and *anchoas* (**anchovies**).



I'm not very fond of fish, but this *bacalao* was superb.



The *entrecot* was so big that we had to ask the waiter to split it in two. This pic only shows half.



The *albóndigas* (meatballs) were amazing!

My favorite thing to order here is the plate of *embutidos ibéricos* (**Iberian cured meats**) and the **cheeses**. You can have various types of cheese such as **Manchego, olive oil, Idiazabal, goat, sheep**, so I recommend ordering the **cheese board** for those undecided or who like all of them. The Iberian cured meats are wonderful, such as *jamón serrano, chorizo, lomo* and *salchichón*. I also recommend ordering the *tabla de ibéricos* (**cured meat platter with all of them**).

Of course we also have the typical salads and vegetable dishes for those who aren't so keen on meat or cheese.



Mixed salad

Special mention; the fantastic *tostas* and *tapas*; perfect to accompany a refreshing *caña* (small draft beer). My favorite tapa is the *boquerones en vinagre* (**white anchovies in**

vinegar).

The house specialties are also fantastic: My favorites are the homemade, absolutely delicious **croquettes**, not to mention the typical *callos a la madrileña* (**Madrid-style tripe**) and the Spanish *tortilla* (**egg and potato omelet**).



The house croquettes are wonderful, probably one of the best I've ever had in Madrid.

Despite all of these scrumptious dishes, Bodega Rosell's main attraction remains the **Cocido Madrileño** (a very typical and hearty stew prepared with garbanzo beans and all types of sausage) that they prepare by order.

Although the food menu is wide and varied, the dessert menu is smaller yet equally delicious; *leche frita* (**fried milk**) or *natillas* (**custard**) are some of the delights that Bodegas Rosell offers to end a delicious meal.



Cheesecake



Flan

All that's left to say is that if you're looking for an **authentic Spanish tavern**, then you've found it!

Price & Contact Info

The price range is varied and quite affordable. You can have a *tosta* or tapa for **€2.90** or a great steak for **€13.50**.

- [Websit](#) & [Facebook](#)
- **Address:** c/ General Lacy, 14
- **Phone:** 914 67 84 58

Here are some of our other favorite Madrid taverns & Spanish restaurants:

- [Taberna Lamiak](#) (Basque-style pincho bar)
 - [Bar Lambuzo](#) (Family-run Andalusian restaurant)
 - [Casa Mingo](#) (Asturian cider house!)
-

3 Best Hotel & Restaurants in Madrid: Barrio de las Letras (Huertas)

Somewhere in the U.S., in a place whose name I do not care to remember, I found myself sleeping in a motel surrounded by gangs, in a room where the sheets hadn't been washed in a while and you could imagine picking up any sort of illness from the bathroom. A few years later, the story happened again, but this time back in Europe. Since then, every time I travel, I like to check out the best hotels on Trip Advisor and read the comments thoroughly before booking a room.

Here in Madrid, you've got plenty of fantastic and affordable hotels to choose from, which is why we're breaking this list down by [neighborhood](#). So, what do we look for in the perfect hotel? One, its location. Two, extra fun; those that boast [rooftop bars](#), great restaurants or free walking tours. And three, if we'd personally want to stay here and recommend it to our friends and family.

3 Best Places to Stay in Madrid's Barrio de las Letras (Huertas)

We're starting this series in [Barrio de las Letras](#), a central neighborhood named after the many famous Spanish writers who once lived here. This vibrant neighborhood offers tons of fun bars and restaurants, and is located close to the city's main attractions such as Puerta del Sol, Plaza Mayor and Paseo del Prado, along which you'll find the [city's finest museums](#). It's also very accessible by metro, near the city's main train station, Atocha, and the [airport shuttle bus](#).

Learn more about the neighborhood in our quick guide: [Madrid barrio overview](#)

**All rates are approximate, please check their webs to confirm*

1. Room007 & Restaurant Saporem



Room007 is a wonderful hostel with a hidden restaurant in a perfect location; a two-minute walk separates this whimsical and inexpensive hostel from *Plaza Santa Ana* or *Sol*, both must-see sites in Madrid. On top of that, it won't take you longer than 10 minutes to walk to the [airport bus](#).

Whether you're traveling with your backpack or with a family member, at **Room007**, you will find a good range of rooms from double rooms to a single bed in a 8-bed shared room. Moreover, the different kinds of people passing through will catch your attention.

As an added bonus, you'll get the chance to hang out on the **rooftop**! You will never want to leave. Also, let Adrian, the hostess, know that you want to enjoy some of the great activities that the place has to offer: **Free walking tours, bike tours, parties** (3 bars + 1 club), **drinking games, tapas experiences, affordable flamenco tablaos** and much more!

Hostel rates:

- Bed in shared room from 18€
- Double from 50€

**See special deals on their website.*

Contact info:

- **Address:** Ventura de la Vega, 5 & Hortaleza, 74
- **Metro:** Sol or Sevilla (Ventura) Chueca (Chueca)
- [Facebook](#)
- [Web site](#)
- **Email:** reservas@room007.com





1. Saporem Restaurant

If that wasn't enough, **Room007** also has an **outstanding restaurant** downstairs, which you will have discounts on during your stay. Here you can find all kinds of food including burgers, vegetable platters and homemade pizza and pasta dishes. The average price is **around 20€/each** without the discount.







Menu

- Pasta & Pizza9€-11€
- Fish & meat.....8€-12€
- Bottle of wine13€

2. Hostal Persal & Ginger Restaurant



Hostal Persal is another really good option located just a stone's throw away from **Puerta del Sol**. This hostel is also close to [La Latina](#) neighborhood, one of the most famous areas in Madrid, well known for its charming streets and gorgeous **pintxo bars** like [Lamiak](#).

Hostel rates:

- Single room from 40€
- Double from 50€

*Best price guaranteed on their website.

Hostal Persal Contact info:

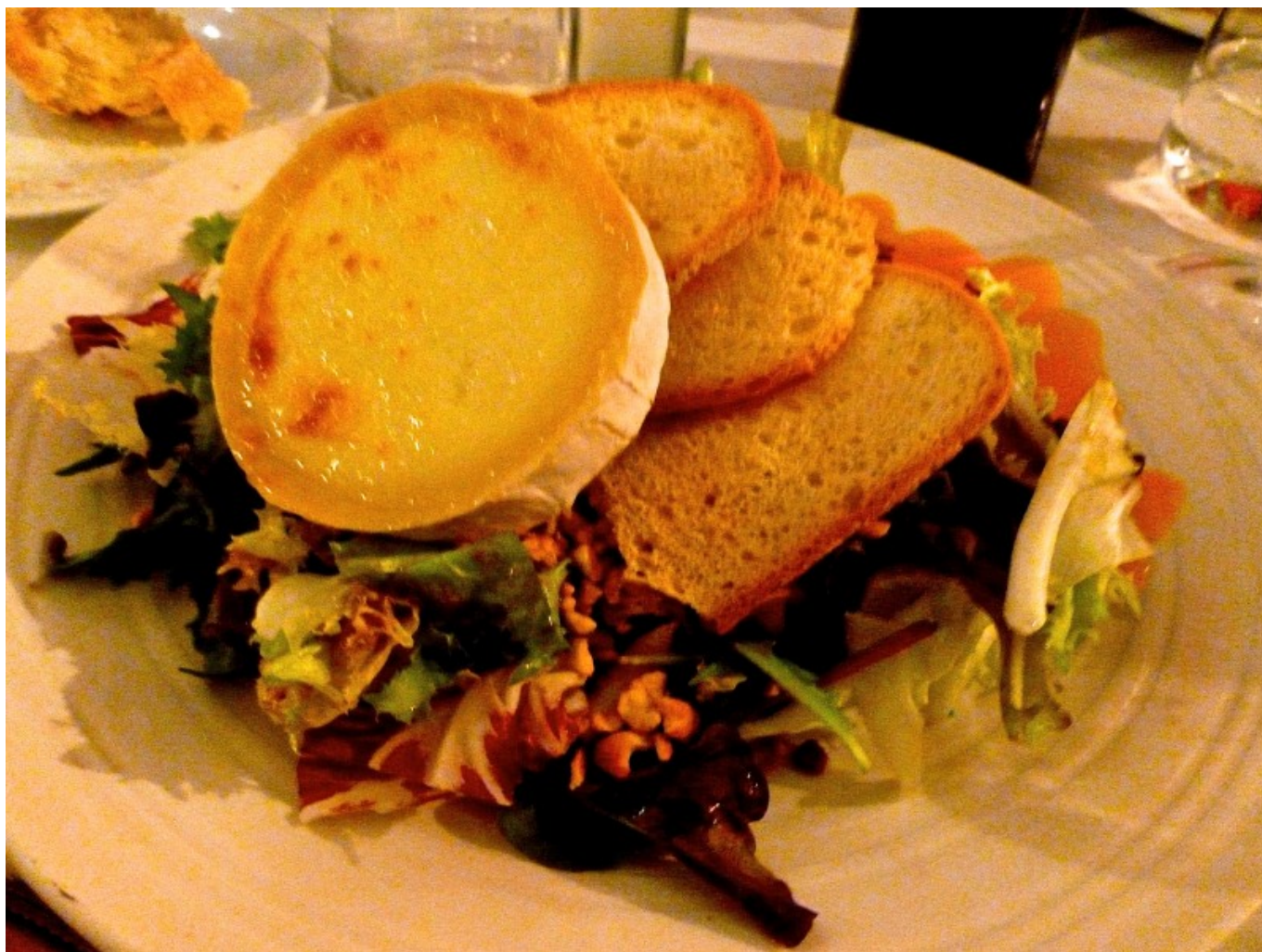
- **Address:** Plaza del Ángel, 12
- **Metro:** Sol or Sevilla
- [Facebook](#)
- [Web site](#)
- **Email:** info@hostalpersal.com



2. Ginger Restaurant

Although it may look like an expensive place, Ginger offers great quality food at an affordable price. Ginger is owned by a restaurant group founded in Barcelona that now has [6 restaurants](#) in Madrid, all of which deserve a try. These restaurants run a chef apprenticeship program and share the same concept: nice ambiance, top quality and inexpensive food. On top of that, the group's foundation, **Andilana**, is a large NGO that invests money into helping people reintegrate into society.





Ginger Restaurant Contact info:

- Address: Plaza del Ángel, 12
- Metro: Sol or Sevilla
- [Facebook](#)
- [Website](#)
- Email: ginger@grupandilana.com
- Tel. +34 91 369 10 59

**3. One Shot 23 &
Ateneo Restaurant**



One Shot 23 is a modern hotel which boasts a healthy mix of luxury, convenience and affordability. The hotel has another location in **Barrio de Salamanca** and is set to open more in Spanish cities such as Valencia, Seville and Barcelona. One of the advantages of staying at **One Shot 23** is its location – it is very close to the [Prado and Thyssen Museum](#). Although Madrid is a very noisy city, the hotel is situated in a quiet area.

Hotel Rates:

- Single room from 68€
- Double from 72€

Contact Info

- **Address:** Calle Prado, 23 | One Shot 04 (Barrio Salamanca)
- **Metro:** Banco de España & Sevilla
- [Facebook](#)

- [Website](#)
- **Email:** prado23@oneshothotels.com





3. Ateneo Restaurant

Ateneo is much more than a restaurant. Since its founding, this institution has been a private cultural center. Today it is situated on Calle Prado, where you will be transported a century back in time. If Ateneo's walls could talk, they'd surely tell fascinating stories of the history of Spain.





Enjoy your stay!

Madrid's Best Ice Cream Shops!

Summer, sun, heat, walks... When I think of all these things, only one thing comes to mind—ice cream! Madrileños love ice cream. In the same way that in winter we never say no to a

good hot chocolate with churros, during the summer, it's all about ice cream. *Granizados* and *horchata* are also big winners.

Virtually all cafes and bakeries in Madrid offer a wide range of ice cream flavors and other refreshing treats. But finding the highest quality homemade ice cream isn't so easy. That's why we've brought you this list of our favorite ice cream shops, which are conveniently located in different neighborhoods across the city so you'll have easy access whenever you get a craving!

Here a few key words when ordering ice cream in Spanish:

Ice cream: *helado*

Flavor: *sabor*

Scoop: *bola*

Cone: *cucurucho*

Cup: *tarrina*

Now, here's the inside scoop on our favorite ice cream shops in Madrid:

1. Mistura



Owned by young entrepreneurs who were inspired by a different way of making ice cream in India, Mistura serves up handcrafted ice cream in the heart of Madrid with a smile, using local and healthy ingredients. The first time I went there I was smitten. The guys who work there are really nice and they personalize your ice cream. Right in front of you, they mix the different flavors and toppings of your choice on a cold slab of granite (apparently to enhance its texture). I ordered *maracuyá*. Not to mention they've expanded their coffee and breakfast list.

[Web](#)

Address: c/ Augusto Figueroa, 5

Metro: Chueca

2. Sani Saporì



Run by very friendly and chatty Italians, [Sani Saporì](#) is by far one of our favorite shops in the city for its high quality ice cream (would you expect anything less from Italians?) and host neighborhood, Lavapiés! Situated on Calle Lavapiés 31, right in front of a million Indian food restaurants, you'll find this little cozy shop a godsend after a big dinner or during a nighttime summer stroll. Last time I went, we had to have two rounds each... They didn't have vanilla which was odd to me, but they made up for it with their mix of classic and innovative flavors. My favorite was the chocolate (simple I know, but truly divine). They also have a few tables set up outside which makes it a perfect experience all around.

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

Price range: €2.50-3.50, check out the full price list [here](#)

Address: Calle Lavapiés 31

Metro: Lavapiés or Tirso de Molina

3. Los Alpes



photograph: 11870.com

Founded in 1950 by Pedro Marchi and Marcelina Ladero, Los Alpes is a real institution in Madrid. Located in the Moncloa area, the variety of flavors is infinite, from the most traditional to the most innovative. As a Madrileña I have to say, it makes me very happy that places like Los Alpes are still here after all these years.

[Web](#)

Price Range: €1.50 – €7.80 (giant)

Address: Calle del Arcipreste de Hita, 6

Metro: Moncloa or Arguelles

4. Labonata





Without a doubt, if we talk about Chueca we're talking about good restaurants, shops, cafés and, of course, ice cream is no exception. Located in Plaza de Chueca, this is a wonderful place for anyone who enjoys trying out new flavors, as this shop offers all the traditional kinds as well as more innovative options such as *violet*, *marzipan* and *watermelon*. I chose *lemon pie*... and it was pure pleasure.

[Web](#)

[Facebook](#)

Price Range: €2.90 – €4.50

Address: Plaza de Chueca, 8

Metro: Chueca

5. Kalúa Helado Artesanal



We couldn't leave [Kalúa](#) out of this list. This ice cream shop has been around for ages, or as they say in Spanish, "*ide toda la vida!*" Located on Calle Fuencarral, in between metros Bilbao and Quevedo, Kalúa has been a staple among locals for many years and hasn't lost its popularity despite the appearance of more stylish ice cream parlours like Mistura. The key to this place's success is its **100% handcrafted ice creams**, affordable prices and delicious flavors, like **dulce de leche**, **kinder bueno** and **red velvet**. Kalúa is definitely a must when it comes to summertime treats in Madrid.

[Web](#)

Address: *Calle Fuencarral, 131*

Metros: *Bilbao & Quevedo*

6. Palazzo



Here's another institution: Palazzo, an ice cream chain that has a place in every Madrileño's childhood. If you don't believe me, try this: ask any Madrileño about the best ice cream in the centre and their answer will probably be the same "Palazzo". Few places have endured the passing of time as well as Palazzo. Its range of flavors is classic: chocolate, lemon, pistachio, mint...etc. All of them are famous for being entirely artisanal. My favorite flavors are the pistachio and *Turron* (a very traditional Spanish sweet eaten at Christmas time, similar to nougat).

[Facebook](#)

Address: *among their various locations, we have: Plaza de la Puerta del Sol, 11 and Calle Goya, 49*

Metro: *Sol or Goya*

7. Giuseppe Ricci



Located in Huertas, also known as Barrio de las Letras, this is a wonderful place if you're looking for great handcrafted ice cream. They have a wide variety of flavours.

[Web](#)

Price range: €2.20 – €3.20

Address: Calle de Las Huertas, 9, 28012 Madrid

Metro: Sol, Sevilla or Tirso de Molina

After posting this article, many people have recommended Heladerías La Romana on Paseo de la Habana, 27 (metros: Cuzco, Colombia, Pío XII)

Feel free to recommend us any other places – we'll add them to the list!

Enjoy!!

Madrid's best rooftop bars, round 2

If you've just read round one of [Madrid's best rooftop bars](#), hope you're ready for round two! This list includes **4 rooftop bars** from different central neighbourhoods of Madrid. Some more upscale than others, these spectacular roofs are perfect havens during the city's hot months to come.



4. [Gymage](#); on top of a gym

[Gymage](#) looks like it's in Ibiza, yet it's located atop a normal-looking gym. As you sink into white couches, order from a long list of colorful **cocktails** and feel as though you're on a sandy Mediterranean beach. The first time I went here it was actually pouring rain outside, though the ambience was still fresh and lively. It was quite cozy to be under the glass-covered area while sipping on *mojitos* and *cosmopolitans*, watching the raindrops trickling down the glass.

Address: c/ Corredera Baja de San Pablo, 2, 2ª

Metro: Callao

[Facebook](#)

[Web](#)



5. [El Hotel de las Letras](#); on top of a hotel

Situated right on the *Gran Vía*, **El Hotel de las Letras'** rooftop overlooks all of Madrid's emblematic buildings and provides a much needed escape from the city's busy streets. The hotel is in a beautifully restored building with high ceilings and smart design, and it was one of the first hotels to open its *azotea* to the public, thereby helping start Madrid's rooftop craze. Although prices on drinks are rather high, the views are spectacular, a live DJ spins at night, and the location is simply unbeatable. After a long day of shopping in the city-center, there's nothing better than getting yourself up and away from the hustle and bustle, and having yourself a drink in the sky.

Address: *Calle Gran Vía, 11,*

Metro: *Gran Vía or Sevilla*

[Web](#)

[Facebook](#)



image from elviajeromadrid.com

6. [El Viajero](#); on top of a restaurant & bar

For me, **El Viajero**'s quaint rooftop garden stands out for its host neighborhood—**La Latina**—my favorite place to be on Sundays, or any day of the week for that matter. La Latina is

one of **Madrid's oldest neighborhoods** and home to some of the city's most traditional architecture. The nightlife here is always upbeat thanks to an abundance of small bars stacked against each other on famous streets such as *La Cava Baja*, and packed into cute plazas such as *Plaza de la Paja*. Situated on a street corner, **El Viajero** is one of La Latina's most popular restaurant bars, and its rooftop is well-loved. With plants hanging from every corner and views of old balconies and churches, I wouldn't think twice about going here if you find yourself in the area.

Address: Plaza Cebada, 11

Metro: La Latina

[Web](#)

[Facebook](#)



image from: <http://www.room-matehotels.com>

7. [Hotel Oscar](#); on top of a hotel & nightclub

In the heart of Chueca, **Hotel Oscar** has hands down the most **modern, fashionable** and **upscale rooftop bar** on the list. Breathtaking views, white chaise lounges and luxurious swimming pools make Hotel Oscar's rooftop a **top hit** among Madrid's in crowd, and a hallmark of Madrid's urban nightlife. The **Oscar Hotel** describes itself with adjectives such as cosmopolitan, friendly, nocturnal and modern, and boasts a contemporary style that's reminiscent of the Bauhaus movement. In other words, it's the hottest place to be when the sun goes down.

**the roof opens at the end of April*

Address: Plaza Vázquez de Mella, 12

Metro: Chueca or Gran Vía

[Web](#)

[Facebook](#)

Check out Madrid's best rooftop bars, [round 3!](#)

Also feel free to let us know about your favorite Madrid rooftop bar if we've missed any ☐