

# 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](#)

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## Greek and Shop in Malasaña

If you frequently find yourself in Malasaña, it will only be a matter of time before the *bocadillos* in the window of Greek and Shop seduce you into a Grecian gastronomical experience. They're displayed so darn nicely and no matter what time of



day – or night – they never fail to look appetizing.

Located in the heart of hipsterville (i.e. the barrio of Malsaña), Greek and Shop offers an array of Greek specialities in a bright, metropolitan locale. Take your pick from the bevy of options scrawled on the chalkboard behind the register. Here you'll find the likes of moussaka, gyros, and *bocadillos* filled with foodstuffs of the Mediterranean.





Plump chunks of chicken spiced with curry make up the meat of the **Andros bocadillo** (no pun intended), pictured above. Warm cheese and spicy arugula make it complete, and juicy sun-dried tomatoes impart a delectable tanginess. The hearty seed bread gives the sandwich the overall impression of wholesomeness. Reasonably priced at **3.50€**, the bocadillo is filling, but nevertheless, you might not be ready for it to end.





Sit at one of the high stools in the store and find yourself surrounded by jars of olives and artichokes. A multitude of treats and sweets such as halvah and baklava are never uncomfortably out of reach. You'll find that the tables are stocked with reading material if you are so inclined. Alternatively, the mustachioed passersby on Corredera Alta de San Pablo provide live people-watching entertainment.



No matter the time of day – breakfast, lunch, or dinner – [Greek and Shop](#) is bound to have something to whet your appetite. They have late-night eats covered too. A convenient take-out window opens up on the side of the shop for the night owl crowd. This may be a particularly apt time to give the super creamy, slightly zippy Greek yogurt ice cream a try. Just a suggestion.



# Greek and Shop

- [Facebook](#)
- *Where:* Corredera Alta de San Pablo, 9
- *Metro:* Tribunal

Also check out: [Egeo, our go-to Greek restaurant in Lavapiés](#)

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## Gourmet Experience at El Corte Ingles in Callao

Spain's major department store, El Corte Inglés, first opened in the 1940's. Today, many of us Spaniards love El Corte Inglés as it sells virtually anything under the sun, from your laptop and underwear to your mattress and plane ticket. A little outdated indeed, one of the stores decided it was time for a facelift – a few months ago, the Corte Inglés in Callao converted the top floor into **Gourmet Experience**, a tantalizing food hall with stunning views of Madrid's Gran Vía and the emblematic Schweppes sign.



But why is it so special it? First off, we have a variety of food stalls serving anything you can think of – sushi, pizza, quesadillas, pinchos and hamburgers, etc. – all in the same space. You can also have your meal at each individual stall, or in the main dining area where the views will take your breath away. On the same floor, there's also a supermarket specializing in international gourmet products, like sauces, jams and olive oil, just to name a few.









Here's a look at all the food stalls you can find at this gourmet heaven:

## 1. HAMBURGUESA NOSTRA





**Hamburguesa Nostra** is one of the most popular stalls. Trying to ask for a burger during the weekend can be a complicated task. And we're not surprised. HN offers us a variety of more than **30 types of meat, as well as sauces and unique breads**. Yet, surprisingly enough, it's easy to order! You just have to choose the burger meat you want and customise it with your choice of bread sauce and other garnishes. Then wait for the call so you can pick it. You won't regret it ... we always end up returning.

Prices range from 9€ for a basic burger to 13€ for a gourmet burger. For 0.50€ and 1€ euro you can customize it.

## **STREET XS0**



Street XS0 serves modern and contemporary food. Chicken marinated in sweet chilli, smoked razor clams in olive oil and grilled tataki butter fish are just some of the wonderful dishes that you can enjoy in this great stand.

**LA MAQUINA**





If you're in the mood for traditional Spanish cuisine, then go to La Maquina, where you can find delicious tapas and pinchos. Tortilla de patatas, *pincho de jamón*, cheese, and delicious *bocadillos*. We love the food but we love the prices even more. What truly stands out about La Maquina is its simplicity and good quality food.

## CENTRAL MEXICANA



One of our favourites is always crowded and don't get me wrong, I understand why. On the menu, we can find all types of delicious Mexican dishes, from traditional enchiladas to wonderful tacos. And let's not forget about the generous salads and nachos topped with cheese and guacamole. My favorite dishes are the chicken taco Coyoacan and the nachos with guacamole. The prices are very reasonable. You can get two tacos for 6€.

## **TSE YANG DIMSUM CLUB**





If you love sushi and Japanese cuisine in general, then TYDC is for you!

**AMORINO**



If you've got a sweet tooth, Amorino will be your parries. Here you can enjoy ice cream, sorbets, waffles and pancakes with an infinite variety of topppings. They also serve great drinks, like milk shakes and frappes. Now they also sell macaroons that are out of this world!

**AL CUADRADO**





There can be no Gourmet space without a place for pizzas and the ones here are simply delicious. These are served “*al corte*” and “*al taglio*” as the Italians say, and the price depends on the weight. What we like the most about this pizza place is that they try to innovate, although always with a very Mediterranean touch.

## HARINA



Perfect for breakfast, lunch, dinner or an afternoon tea. Many Madrileños already know this space because it's not the only Harina. We love how they mix the minimalist touch of their decoration with the more traditional cuisine. The breads and cakes are simply delicious. Our suggestion: "empanada de bonito" (tuna empanada) and a cup of coffee.

## **JUANILLO CLUB**





A 1950's-style cocktail bar located in the heart of Madrid! Here you can enjoy traditional cocktails as the caipirinha, mojitos, bloody marries, cosmopolitans, etc., to the most avant-garde cocktails. In addition, you can accompany them with some delicious oysters. What else can you ask for?

**ASADORES IMANOL**



Here we can find a piece of San Sebastian and its traditional “pintxos”. We’ve fallen in love with their simple and unpretentious menu. Our suggestions: For cold pintxos, go with the Iberian ham and *boqueron en vinagres* (anchovies in vinegar). For hot pintxos, go with the croquettes and *solomillo* (pork tenderloin). When it comes to tapas: We are passionate about the *tortilla española* (Spanish potato omelet) and *huevos rotos con jamón* (french fries topped with two fried eggs and ham).

Plus, the prices are more than reasonable: 2.35€ and 2.50€ for any of the pintxos. 4.90€ for desserts. The price on tapas ranges from 8 to 11 euros.

*So, what do you think? Are you going to leave Madrid without having had a gourmet experience atop El Corte Inglés?*



**Where:** Corte Inglés Callao. 9th floor.

**Metros:** Callao, Sol and Gran Vía.

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# **Tacos, tamales and tequila: the best Mexican joints in Madrid**

If you had to eat just one type of cuisine for the rest of your life, what would you choose? For me, Mexican food wins hands down every time. I could happily munch on chilaquiles for breakfast, enchiladas for lunch, pozole for dinner and still have room for a few tacos al pastor or some juicy tamales...all washed down with several delicious micheladas of course. I spent a year working in Mexico after I finished university and it wasn't nearly long enough to sample all the delicious treats on offer, although I did manage to squeeze in tequila ice cream, grasshoppers and mezcal with worm salt, amongst other things!

So where can you get your Mexican fix in Madrid? Avoid the expensive chain restaurants and the Tex-Mex joints, and instead try one of these gems:

**[Taquería Mi Ciudad](#) (Calle Hileras 5 and  
Calle Fuentes 11 <m> Sol/Ópera)**



The infamous Gringa at Taquería Mi Ciudad

As the name suggests, tacos are the star of the show here: pastor, cochinita pibil, tinga, carnitas...they've got them all, as well as the usual staples like guacamole, quesadillas and frijoles. My personal favourite is the Gringa, a heavenly combination of carne al pastor, cheese and pineapple sandwiched between two flour tortillas...it needs to be eaten to be believed! If you sit at the bar you can watch the taco man work his magic, although there are plenty of tables for larger groups. Alternatively, you could hop one street over to the original restaurant on Calle Fuentes, which has standing room for about 10.

**[La Malinche](#)** (Calle Torija 10 <m> Santo Domingo)





Image from [www.facebook.com/lamalinche.madrid](http://www.facebook.com/lamalinche.madrid)

This place is the real deal, a Spanish-Mexican husband and wife dream team. He concocts delicious micheladas and margaritas at the bar upstairs, whilst she rustles up delicious sopas, huaraches and all other manner of delights in the kitchen below. Even the tortillas are homemade. The portions are very generous so make sure you go with an empty belly! Great value for money.

**Antigua Taquería** (Calle Cabestreros <m>  
La Latina/Tirso de Molina/Lavapiés and  
Calle Áncora 19 <m> Palos de la Frontera)



## Antigua Taquería

An amazing hybrid of traditional bar de toda la vida and Mexican hipster joint. The menu here is limited – just tacos, nachos and quesadillas – but everything on it is absolutely divine. I have a particular weakness for their quesadillas and always end up ordering the huitlacoche one...it translates as corn smut which sounds grim, but don't knock it until you've tried it. Heap some of their delicious salsas on top and you're good to go...just watch out for the red one! Luckily they also make a mean margarita for you to wash it all down with.

**Tepic (Calle Pelayo 4 <m> Chueca)**





Image from [www.facebook.com/restauranteTEPIC](https://www.facebook.com/restauranteTEPIC)

I had my first ride in a pick-up truck, learned to dance to banda and tried ceviche for the first time in the Mexican state of Tepic, so I'll always think of it fondly. Tepic in Chueca doesn't disappoint either, with its varied menu of tacos, flautas, enchiladas and other tasty treats. They even have soups, salads and vegetarian options, just make sure you leave room for one of their delicious desserts! If you're looking for a more upmarket meal in a swanky restaurant which manages to avoid all the usual Mexican clichés whilst still being thoroughly Mexican, this is your place.

For more on **Tepic**, check out our friends [post here](#) with mouth-watering photos.

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# Hattori Hanzo, Japanese food straight-up. No sushi.

I rekindled my love for Japanese food when I went for dinner at [Hattori Hanzo](#) with friends on Tuesday night. Our group of seven had no reservation, yet the waiters fit us in at the bar and then moved us to a table just in time for our first round of dumplings.





Located a few steps from Gran Vía, **Hattori Hanzo** is a Japanese *izakaya*, meaning a casual bar that acts as a



gathering place for coworkers and friends. It's similar to a Spanish tapas bar; food is served to accompany drinks, not the other way around. That's why the ambience here is rather laid back.

**Hattori Hanzo** specializes in a variety of traditional Japanese dishes such as *okonomiyaki*, *takoyaki*, and grilled meat and fish skewers, offering a number of combination platters and sizes. Plus it's vegetarian-friendly, affordable, and has a big space with a great seating arrangement.

In the front room, you can dine at the bar (note: no sushi!) or at a six-person table under a red canopy, where we sat. The red canopy sheds a fiery red hue over everything, so we apologize for the red-tinted food pics you're about to see.



You can also sit in the back room at tables sunken into the



floor. I can't quite explain it so please have a look at the photos below.





When it comes to food, you've got a ton of options. The menu is separated into three parts: the first includes starters such as **Nira Gyoza** delicious pork **dumplings** with a spicy sesame sauce.



The second part includes larger plates meant for sharing between two or three people, such as the **Omu-yakisoba** (Japanese yakisoba noodles in a thin and flavorful tortilla) and **Dorayaki Shuriken** (Japanese pancakes).





Lastly, the third column offers tapas-sized skewers of Japanese delights such as chicken ginger meatballs and marinated eggplant and salmon. You can order these skewers individually (ranging in price from 2-5€). Or you can order them in platters: the **7 Samurai** platter includes Hattori's seven most popular skewers for **€16.20** (which I ordered with James) and the **3 Imperial Treasures** platter (which I'll try next time) includes three Japanese delicacies such as **Unayi Kabanaki** (grilled eel) and **Taro** (tuna) for €18.90.



For dessert, we got **Kuro Goma Matcha Ice Cream** (black sesame and matcha ice cream) and **Matcha Ichigo Roll Cake** (rolled pastry with matcha, strawberry and anko, meaning red bean paste).







So you're probably wondering about the price. Each of us had a few drinks, split a starter and shared a main dish and dessert. The bill came out to **18€ per person**. For the quality and the ambience, I'd say it was absolutely worth it.

## Info

[Facebook](#)

[Web](#)

**Address: c/ Mesoneros Romanos 15**

**Metro: Callao or Gran Vía**

**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](#)
  - [Chuka Ramen Bar – Madrid's hottest ramen restaurant](#)
  - [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](#)
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## Los Chuchis Bar, Downright Good Food in Lavapiés

[Los Chuchis](#) is a sweet little bistro bar that sits on calle Amparo, one of those typically narrow and sloping streets in Lavapiés. The bar lures you in with its white-and-blue-striped awning and funky decorations. Although it seats no more than fifty people – you may have to squeeze in at the bar or pounce on one of the few tables – what it lacks in size, it truly makes up for in quality. If you are a foodie, then dining at **Los Chuchis** is a must.



**Los Chuchis** was opened by Scott, an Englishman who has called Madrid home for about three years. Scott not only owns and runs the restaurant, but the kitchen, too. **Los Chuchis'** cuisine is British at heart; many dishes are inspired by Jamie Oliver, although touches of Spain can be noticed in its ingredients, drink selection and ambience.





The first time I heard of [Los Chuchis](#) was when Spain's newspaper, **El País**, came out with an article on [10 Madrid Expats' Favorite Bars](#). A photo of **Los Chuchis** and **Scott** was featured at the top of the article. That photo stuck with me.



Since **Los Chuchis** had been lingering on my list for weeks,



James and I went for a *menú del día* (€11.50), which, I can assure you, is the best time to go. When I saw the menu, I was blown away by the number of succulent ingredients in each and every dish. Everything was so fresh and the presentation was delightful. I was smitten.

## **After much deliberation, here's what we ordered for lunch:**

For starters, I had a salad with fresh greens, watermelon and fetta cheese. James went for the cold avocado soup.







For the main course, I ordered **hake fish with pesto and clams** and James got the **breaded veal with a lovely side salad of mango, tomato, avocado and onion**.







While we could have written this post right then and there, we decided that it was only fair that we try out **Los Chuchis** for dinner too. We just wanted to make sure it was as good as we thought it was. So we went back for dinner the other night and guess what? It was.

### **Dinner at Los Chuchis means *raciones* with friends**

At night, **Los Cuchis** serves *raciones* (large dishes which you can either share or eat on your own). As we entered the bar on a Tuesday night, James and I were hit with all types of wonderful smells and instantly started gazing over at the patrons beside us, admiring the dishes they were devouring. The star dish that kept on coming out of the kitchen was the **potato skins with sour cream and hot sauce** (€8.50).

The menu also featured tantalizing concoctions such as **Stinking Bishop cheese with grapes** (€13,50), **Isle of Mull**

**cheddar with chilli peppers (€13.50), oven-baked Camembert cheese with roasted garlic and rosemary (€12.50).** Then there were the more classic dishes such as **roasted chicken with lemon and rosemary (€10.50)** as well as **arugula salad with roasted tomato, red onion and Stilton cheese (€11.50).**

James and I decided to share the **lamb chops with yogurt and mint sauce (€14.50).** James liked the sauce so much that he took it home with him in a coffee cup.



**Los Chuchis** should be on the top of your list if you're into food, want to satisfy your tastebuds and appetite, and like discovering unique little restaurants that truly surprise you.

I recommend making a reservation for lunch and dinner. You can eat at the bar too.



### Price range & hours:

- Lunch: *menú del día* – weekdays €11.50 & weekends €14.50. From 2pm-4pm.
- Dinner: *raciones* – 20-25€/person. Kitchen opens at 8:30pm.

### [Facebook](#)

**Address:** c/ Amparo, 82

**Metro:** Lavapiés

**Phone:** 911 27 66 06

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## Dating in Madrid for Foodies, part 3

Covered some art, some nice trees and parks but really **you are a foodie deep down inside**. If your stomach is empty you are not going anywhere except for the next all-you-can-eat buffet. The route is a collection of little restaurants to enjoy the tapas culture that exists in Madrid. Not going to beat around the bush, **this is my preferred type of date**. I love food and talking about food. It is also nearly impossible to not talk about food, what food your mother always cooked or what local delicacies freaked out your foreign friends the first time you told them the recipe.

This route is also the most flexible and varied. I have named some of **my favourite restaurants** below, which I have visited frequently and allow for some bites to eat without having to order the coffee and dessert. Go for **3 relatively different restaurants**, not only makes it more exciting for your taste

buds but it will give you a lot more to talk about. Now it might seem strange to invite someone to 3 different restaurants rather than just have the 3 courses at one.

However, we don't want this to be a regular run of the mill date; this has to be more memorable and make you change from place to place. Plus it makes splitting the bill so much less awkward as you can pay the first bill, your date then gets the next and dessert will be handled by the organiser. After all, if you make it to dessert you will want to leave a good impression.

## ACT ONE. The Starter. Naïf.



Image from [Naïf's FB](#)

### [Naïf in Calle San Joaquin 16](#) <m> Tribunal

This restaurant, just like your attitude to the first date, is understated and cool; not trying too hard to impress and it has a terrace. You will want to ask the waiter to put you on the waiting list if the terrace is full. For extra brownie points you will do this 10 minutes before you expect your date



to arrive so you already have a table waiting for him/her. The starters I recommend would be the **mini hamburgers** (that arrive multicoloured) as well as **the hummus**. All the starters are very nice and not too large. One quick warning—please do not order the white wine, as me and my friends have never had a positive experience. **Red wine** and **Tinto de Verano** (red wine mixed with lemonade) are both great alternatives.



Image from [Nanai's FB](#)

*Alternative:* [Nänai in Calle Barco 26](#) <m> Tribunal

No terrace but also has a very alternative, understated and cool interior to start your date. Have 7 dishes to share with the **tztaziki**, **cheese selection** and **hummus**, all ideal choices to start the dinner experience. This bar will be exhibiting different works of art in their restaurant during the month.

**ACT TWO: The Main Course. Olé Lola or**

## Mercado de San Anton

Honestly both options are just as great. It depends on what you want for your date, if you prefer some intimacy then choose **Olé Lola** if you prefer variety and greater stimulus of the senses choose the **Mercado** (which has a great rooftop bar).



Image from Olé Lola on [google](#)

[Olé Lola in Calle de San Mateo 28](#) <m> Tribunal & Alonso  
Martínez

This restaurant/bar is a very popular place on weekends so try to arrive a little earlier than 21h. The brilliant reason to go to this restaurant is how the chefs are fusing the traditional Spanish kitchen with more contemporary elements, my favourite being the **duck breast served with a puree of pear and pistachio**. The dishes range between €6 – 14 and are not too large in size to miss out on dessert. Adding the good selection of wines on offer, this restaurant boasts many advantages. Yet this still isn't the best reason to visit. The interior of **Olé Lola** makes it very easy for couples to have a little privacy. Small tables all situated one after another means you don't have someone left or right listening in on your conversation.





[Mercado de San Anton in Calle de Augusto Figueroa 24](#) <m>  
Chueca

Here you have the hustle and bustle of a market with everyone looking for the right tapas to suit their appetite. The choice of food is enormous and if you are unsure of your date's culinary likes and dislikes, then this is the safer choice. Plus it is exciting; you can start with some sushi, move onto a **burrata** (mozzarella), head to a **salmon sandwich** and finish with **jamón**. The different stalls on the 2<sup>nd</sup> floor offer a great variety and it also induces some energy, as you have to get up off the table.

**FINAL ACT. Dessert.**



Image from [La Cocina de mi Vecina's FB](#)

[La cocina de mi vecina in Calle Corredera alta de San Pablo](#)  
[15](#) <m> Tribunal

Our final destination is specifically geared towards delicious cakes, brownies and cookies. The **carrot cake** is one of the best that I have had in Madrid and all cakes are homemade. The service is friendly and helpful to make a recommendation if you can't choose.





Image from [Greek&Shop's FB](#)

Alternative: [Greek&Shop in Calle Corredera alta de San Pablo 9](#) <m> Tribunal

This Greek delicacy shop offers a brilliant Greek nut tart or *kataifi*, also a Greek dessert made of nuts and cream. The shop is a mix between a take away and a sit-down shop, so sitting inside is an experience in itself.

**If you've missed them, here's "Madrid Best Date Ideas", the series, [part 1](#) and [part 2](#)**

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**Sumo, this Japanese**

# restaurant's name says it all

Eighteen packed punches of flavor... three rounds... **This Japanese restaurant near metro Bilbao** will have you scrambling to the finish line and gasping for air, making you and your friends feel like sumo wrestlers. Dining at Sumo is an experience.



oooh.... the lamb chops

If you've ever been to [Kintaro](#), an all-you-can-eat Japanese/Chinese buffet we wrote about in a previous post, you'll find that [Sumo](#) has a similar vibe, leaving you with the same overly-full feeling without taking too big a bite out of your wallet. However, at Sumo, all this comes with better



quality food, friendlier service and a nicer atmosphere.



If you pass the sushi bar, you'll find an enormous dining room providing space for plenty of hungry eaters

One of the reasons why [Sumo](#) is so unique is that you can have a 3-course meal consisting of 18 dishes. Yes, you heard correctly. That's 18 dishes. Plus it's inexpensive and you have tons of options, ranging from sushi and soups to salad and rice dishes. All this will cost you **13,50€** (lunch, Mon-Friday) and **15€** (dinner, Mon-Thurs) and **17,95€** (Fri night-Sun). Although Sumo's dishes are delicious, we dare you to eat 18 of them, as portions are not skimpy.



My favorite are the tuna and avocado rolls. Anything with avocado actually.

You should know that Sumo's ordering process can be a little complicated. Your table gets one sheet of paper with three columns and a list of numbers for each dish on the menu that you tick to order. Everyone orders three times (6 dishes per round) using the same sheet of paper.

This seemingly hectic procedure will become a piece of cake (or a piece of sushi) in time. We've developed a system in which one person is appointed scribe (make sure he or she is up to the challenge) and then each person can start out by calling out his or her smallest number, then if someone else hears the same number, the repeated dish can be jotted down. Final check is also done to ensure the number of dishes is correct before turning it into the waiter.





Steamed dumplings... a must



So many choices of sushi! Good thing you have 18 chances to find your favorite...

By the third round (that is, if we make it to the third round), we usually can't order all six dishes. Our friend, Edison, has a great technique to make it all the way—during the last round he orders salads and small, light dishes such as *navajas* (razor clams) and *mejillones* (mussels). I, on the other hand, start off with salad and make sure to include at least three light dishes in every round.





Seaweed salad, also a great lighter dish to order at Sumo

A few more things you should know about Sumo—there's a **2€ penalty for any plate left uneaten** (it can be half finished, don't worry). While you may find this annoying (as did our friend, Kyle, who was really ticked off about that), it does make sense. You shouldn't order all 18 dishes if you know you can't finish them, as it really is a waste of food. So, if by the third round, you've already had 12 dishes and your stomach tells you that you can only have two more, then just order two more. You will still feel like you got what you're paying for, trust me.

Lastly, if the 18-dish menu is too daunting, you can order individual dishes off the menu, which cost from 3-8€ each. But if you do that, the whole table has to follow suit. You can't have one person at the table ordering the 18-dish menu, and others not (no sharing nor taking away allowed). It's all or nothing. Again, Kyle found this to be very irritating, but I get it. It wouldn't be very economical for the restaurant, nor would you feel like a sumo wrestler...

Up until now, I've had the pleasure of going to Sumo twice, although Edison goes so often with friends that he's on a first-name basis with the owner. It's a great place to take people with **gigantic appetites** and those who enjoy new gastronomic experiences. It's hands down one of our favorite restaurants in Madrid.

## Info

[Web](#) – [Facebook](#) – [Twitter](#)

**Address:** c/ Fuencarral 116

**Phone:** 910864497

[Reserve online](#)

**Restaurant Hours:** Sun-Thurs 13:00-00:30, Fri/Sat/Holidays  
13:00-01:00

**Sushi Bar Hours:** 16:30-19:30

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- [Kintaro – Oy Vey](#)
- [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](#)



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# Tandoori Station, a raved about Indian restaurant

Having heard wonderful things about [Tandoori Station](#) from so many people, I finally went there the other night with a group of friends, one of whom had previously written about the restaurant in her own food blog, [Las Mesas de Vanessa](#).



**Tandoori Station** is located in [Barrio Salamanca](#). Now I must admit that I was reluctant to eat Indian food that far from **calle** [Lavapiés](#) (if you don't know this street, it's lined with cheap and fun Indian restaurants that I like to call *curry row*). But **Tandoori Station** is different. One, it's higher-end and thus pricier, which is well worth it for its **generous portions** and **outstanding quality**. And two, **the service is very good**—you will be asked how everything is and given recommendations. If you go often enough, your name will

be remembered and after-dinner shots will be on the house. And lastly, it's the kind of **comfortable place** where you can linger over drinks and dessert as long as you wish. So needless to say, **it lived up to my expectations indeed!!**



Just one last note before I talk about the food—the **décor** includes features of a train station (as its name implies) and they have a **spacious outdoor seating area** which was very alluring even though we decided to sit inside.





from Tandoori Station's web

### So here's what we ordered:

To start, they give you the typical crispy bread with three sauces to choose from. To drink, we ordered Indian beer called **Crown** and Vanessa ordered her favorite, **salted lassi**. We then ordered two appetizers—**Samosas** (filled with potato, peas and cilantro seeds) and **Aloo Tikkia** (mini potato hamburgers with paneer cheese). The ingredients tasted fresh and delicious, plus the sauces added a great kick to each bite.



When it came to the main course, I was planning on ordering **lamb curry**, because my friend Alondra told me it was out of this world. But as I looked at the menu I instantly fell in love with **Murghi Ki Balti** (curried chicken with yogurt sauce, tomato, cilantro, anis and other spices). It was really nice, but I still want to go back for the lamb!





Murghi Ki Balti chicken curry

We shared several other dishes too. Our table was full of colours and smells, and it took some creativity as to what sauce and rice to mix with what chicken or vegetable. We had **Murgh Ka Tikka** (marinated tandoori chicken) which I liked even more than the **Murghi Ki Balti**.







Murgh Ka Tikka (marinated tandoori chicken)



curried spinach

We also ordered **Kashmir Ka Pulao** (rice dish with raisins, nuts, and saffron), **curried spinach**, **aubergines** and **Madras Wali Machli** (swordfish curry, mildly spicy with a touch of coconut milk), and some **naan bread** too, of course. What can I say? It was all delicious! I don't think you can go wrong with anything here.





Madras Wali Machli swordfish



Kashmir Ka Pulau rice



Although I've only been here once, my friends have been back many times and say they've always enjoyed it thoroughly. So if you're looking for **great quality Indian food in Madrid**, I would definitely recommend **Tandoori Station**. It's especially **good for groups** (I noticed that many of the tables around us were either large groups of families or friends, and there was plenty of space). **Do make a reservation!**

[Web](#)

[Facebook](#)

Address: c/ José Ortega y Gasset 89-91

**Phone:** 914 01 22 28

**Price Range:** (20-30€)

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## Casa Federica, a cozy Argentine restaurant on calle manzana

[Casa Federica](#) is one of those places that very few people know about, one of those Madrid treasures worth discovering. I actually had a hard time writing about this restaurant, because I wanted it to remain a unique and special place, which only a few had access to. Though I've decided it's time I spread the word.

Last Saturday, I was getting ready to spend the night in the company of good friends and wanted to take them here. We called to reserve a table, and were kindly informed that there were no free tables until 11pm. **My first tip: go very early to grab a table** (the restaurant opens at 8pm).



When you arrive, you realize how special and original this restaurant is. The exterior decoration itself is unique—the menu is placed on a stand with funny flippers on top. Then there's a rather oddly-placed sculpture a few inches away, not to mention the bird cages. These details make this place **one-of-a-kind**.

Upon entering you figure out why it's so difficult to get a table; **the restaurant is very small and cozy**. You can count the tables with the fingers of your hands. The atmosphere is friendly and lively. You see people enjoying themselves, and hear them laughing. Plus the food looks great.

When we sat down, the waiter brought us the menu featuring home cooked Argentine dishes, from empanadas to pizzas, and my favorite, the desserts.



We opted to order several things to share. First, an assortment of **empanadas**—cheese, *calabaza* (squash) and meat. They are all so good, but wow, the ***empanada de calabaza*** was truly a winner—who would have known that a **squash empanada** could be so incredible?



We also ordered ***pollo a la milanesa*** (breaded and covered in melted cheese and tomato sauce), understandably one of the restaurant's most popular dishes. Although the chicken was recommended by the waiter, the next time I went we ordered the ***ternera a la milanesa*** (bread veal instead of chicken), and I simply love them both. For its generous portion and simple presentation, this dish really makes you feel like you're eating at your own home.



Then the waitress kindly suggested we go for a riskier dish, which apparently is another star house dish—**buñuelos de espinaca** (the spinach fritters). Well, there are no words!!! Unbelievable!





For dessert we decided on a brownie that absolutely hit the spot.

**Casa Federica's** prices are very reasonable. We ended up paying less than 12 euros per person.

All in all, it was a great night. If you like good food, special places, and good prices, this is definitely your place.

### [Facebook](#)

**Address:** c/ Manzana 19

**Telephone:** 915 42 96 75

For other homey and family-style restaurants, check out:

[Lambuzo, a family-run restaurant in the heart of Madrid](#), offering a taste of the South with a mix of fun activities in their wine cellar—wine tastings, olive oil tastings, micro theatre and more!

[Taberna Bulgara](#), an off-the-beaten path restaurant that takes you right to Bulgaria

[Aiό](#), a wonderful Italian restaurant in Malasaña serving home cooked Sardinian food and providing a haven for Madrid's bikers!