

Best Madrid lunch spots south of Atocha – VeraContent staff picks

When it comes to great restaurants and bars in Madrid, it's common to go no further than Lavapiés. But that's quite sad because there are a number of wonderful eateries just south of Atocha. How we do know this? Because the team at [VeraContent](#) (Naked Madrid's mom), has been to pretty much all of them since [opening our office space](#) last year near metro stops Delicias, Palos de la Frontera and Embajadores, also known as the neighborhood of Arganzuela.

So we've decided to make a roundup of our favorite Madrid lunch spots in the area, each one nominated and written by a different [staff](#) member at VeraContent. Hope you enjoy them!

1. Atocha Tandoori





The management team at Atocha Tandoori!

- **Recommended by Melissa Haun**
- [Website](#)
- Address: Paseo de Santa María de la Cabeza 27

This place might just be Madrid's best Indian restaurant south of Lavapiés, with a wide variety of traditional dishes to suit every taste. It's the perfect place to go out for a special—but not too expensive—lunch, thanks to the different *menus del día* offered. Each one includes some combination of starter, main dish, drink, and optional dessert or coffee. All the favorites are there: chicken tikka masala, tandoori lamb, chana masala, vegetable korma, samosas, and much more. There are plenty of veggie and seafood options, as well as various kinds of naan and rice. For dessert don't miss the mango lassi. The last time we went there as a team, they also

brought each of us a complimentary digestif! When it comes to overall quality and variety, Atocha Tandoori never disappoints.

2. En Porciones



- **Recommended by Meagan Gardner**
- [Website](#)
- Address: inside Mercado de Santa María de la Cabeza, on Paseo de Santa María de la Cabeza, 41

I eat here twice a week—and not just because it's directly in front of our office (though that doesn't hurt). En Porciones is a small stand in the market that sells fresh and unique meals cooked by the owner and chef, Arturo. Here you can find anything from eggplant lasagna to blue cheese and beet salad, peanut and honey-glazed turkey, honey mustard 'secreto,' artichoke risotto... Arturo's common thread seems to be classic Mediterranean recipes with a twist. The best part? You choose your food from huge bowls and pay by its weight. An amazing lunch for under five bucks.

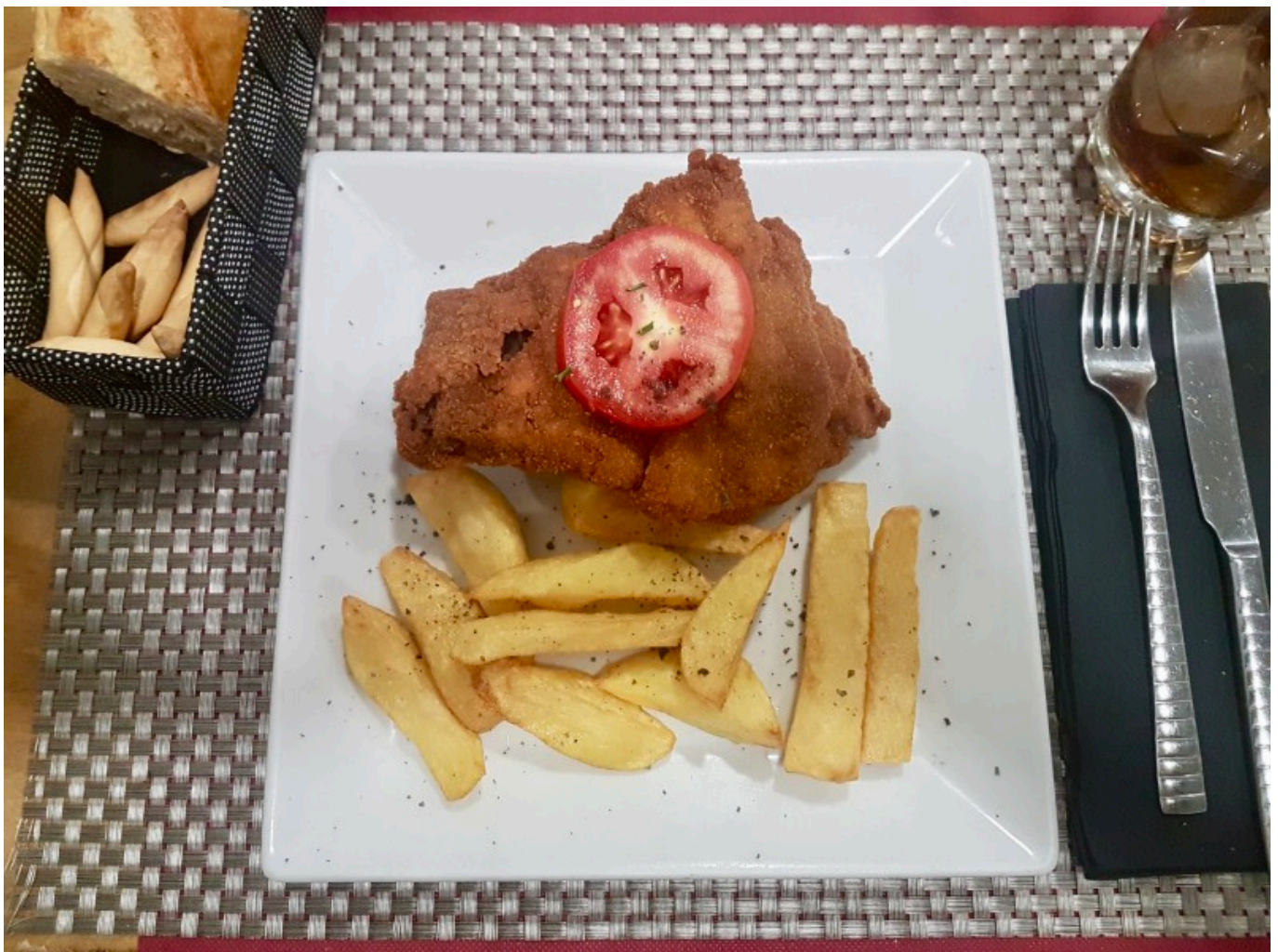
3. Restaurante Buen Gusto



- Recommended by Kyler Canastra
- [Website](#)
- Address: Paseo de Santa María de la Cabeza, 60

From time to time, we all crave a little bit of Chinese food. And when you can't resist the temptation, you need to head to Restaurante Buen Gusto. You might be wondering why this Chinese restaurant is different from the hundreds of others in Madrid. Firstly, the service is quick and the staff warm and friendly. Trilingual in Mandarin, Spanish, and English and attentive, the servers make sure your experience is high-quality and efficient, which is great when you are in a rush to head back to work. Secondly, the numerous food options are all tasty and delicious. From lemon chicken and spring rolls to sweet and sour soup to an orange-style duck, your mouth will simply water. And the best part, they have two daily menu options. For just €7.95 or €8.95, you will have a three-course meal with a drink and dessert included. Talk about a bargain!

4. Restaurante Gastrobar la Sal



- **Recommended by Joss Burns**
- [Facebook](#)
- Address: Calle Embajadores 143

€10.50 for a weekday menu—this fact alone would make this place worth a visit. At least, that was my logic when I went there for Friday-afternoon lunch with my colleague. The beautiful brickwork facade stands out as particularly ornate when you walk down the street but, when you go inside, the place is surprisingly unassuming. The decor is delicate and understated, with a few carefully chosen pictures on the wall. At first glance, it seems unimaginably tiny—that is, until you notice the larger dining room partially hidden to the right. We started with salmorejo and *fideuá de marisco*. I had never had the small Catalanian pasta before and wolfed it down hungrily before the *segundos* came in: chicken in a light vegetable sauce and Asturian *cachopo*, breaded beef with cheese and ham. It wasn't long before we were leaning back and rubbing our bellies, refusing the dessert in favour of coffee. La Sal is a fantastic find. It's one of those places where you come for the price, but you return for the quality.

5. Pui's Thai Tapas





- **Recommended by Nikole Hyndman**
- [Facebook](#)
- Address: Calle José Antonio de Armona, 7

Pui's Thai Tapas is for lovers of Thai cuisine, and anyone looking to get a little taste of Thailand. Here, you'll enjoy a laid-back dining experience and authentic Thai food prepared by Pui himself. While you can expect to spend around €15 a dish, rest assured that the impressive portion sizes and magnificent flavours make it worth every penny. Prepare to drool over their extensive menu (with pictures for those among us less experienced with the delights of Thai food), complete with a variety of appetisers, deserts and traditional Thai soft drinks. If you're feeling overwhelmed by all the possibilities, try one of the favourites like Pad Thai, Tom Kha Gai and Pork Panang. In most cases, you can decide the spice level, or even to substitute meat for tofu. Their

friendly staff is very accommodating, and more than willing to help you navigate their menu selection.

6. Bar Ávila



- **Recommended by Eva Alfonso Movilla**
- Address: Calle Ferrocarril, 15

If you just want a quick drink and a tapa for less than 2 euros, any bar on Calle Ferrocarril is a good bet. The street is lined with bars with outdoor seating. My favorite is Bar Ávila, where the tapas portions are generous and you get a couple of small snacks with each drink, ranging from *empanadillas* to mini hamburgers. It's nice to spend your lunch break enjoying some fresh air on the *terrazza*, but it's an even better place to meet up after work and have some *cañas* with

your colleagues.

7. El Salon de Otoño



- Recommended by Shaheen Samavati
- [Facebook](#)

▪ Address: Calle de Murcia, 5

This restaurant serves up traditional Ecuadorian dishes, but you wouldn't know it by its booth seating, stained glass faux windows and soft tungsten lighting, which are reminiscent of the classy American chain restaurants of my childhood. This is a place to go for its *menu del día*. It's just €10.80 and most of the dishes come in extremely generous portions. If you're not feeling so hungry, you can get a half menu for just €8. That represents a huge bargain compared to their dinner and weekend prices, which start at around €15 a dish. For the first course I almost always go for some variation of *ceviche*, which comes loaded with fish and a side of roasted corn and dried plantains. For the second course, they offer excellent combinations of fish, roasted and grilled meats usually with rice, potatoes and/or plantains. (This place is not ideal for vegetarians.) The desserts are also fantastic—try the *mousse de maracuyá*. This gem isn't at all hidden—it's packed just about every day of the week. Make sure to get there before or after peak lunch time if you want to be seated quickly.

8. Taco y Burro Maya



- **Recommended by James Leahu**
- [Facebook](#)
- Address: Paseo de Santa Maria de la Cabeza, 60

This place feels like a typical Tex-Mex bar but without being a chain. For €9 you'll get yourself a massive burrito with pork, beef or chicken, plus rice, cheese and avocado. Unlike Chipotle-style chains, you don't have to make lots of decisions: that's how it comes, and it's really good. If you're not too hungry, I recommend sharing one with a friend. The extremely simple menu features variations of essentially the same dish: quesadillas or tacos made with the same meat options. Everything is made with quality ingredients and at

reasonable prices. They offer about six different types of Mexican salsas to add to your burrito with varying levels of spice, and there are a range of Mexican drinks to try. I've been here twice so far. Each time I ordered my burrito to go and ate it at the office—convenient, delicious and filling. It's a pretty small place with just a handful of high tables, but the staff is friendly and the service is good.

9. Bodegas Rosell



- **Recommended by Daphne Binioris**
- **[Website](#) & [Facebook](#)**
- Address: Calle del General Lacy 14

This is one of those beloved long-standing restaurants that has preserved the spirit of Madrid's old-school *tabernas* in every corner. Opened in 1920 by the Rosell family, the decor, food, and service will take you back in time. Bodegas Rosell

is perfect for when you're craving traditional Spanish dishes and generous portions. You'll find *croquetas*, *tortilla*, *callos* (tripe), *cocido madrileño* (Madrid-style stew), and *solomillo* (pork tenderloin), as well as a variety of *tostas* and *tapas*. This charming tavern is great for a quick meal on a stool by any of the barrel tables, or for a quieter lunch or dinner. [Read our full article about Bodegas Rosell.](#)

10. Taberna las Sobrinas





- Recommended by the [VeraContent](#) team
- Address: Calle Palos de la Frontera 38

Taberna las Sobrinas is a great old-fashioned Spanish bar. It's one of the spots that the VeraContent team hangs out most at after work, mainly because the amount of free tapas they give you with each round is insane, plus it's right around the corner from the office. You won't need to order any food here, even if you're hungry. Along with your order of *cañas* and *vinos*, you're likely to get an entire tortilla, a plate of croquetas, slices of manchego cheese, you name it. There's also a spacious outdoor seating area. As for lunch, you can find a typical menu of *bocadillos* and Spanish dishes.

Have any more tips on where to eat south of Atocha? Let us know!

And if you aren't familiar with [VeraContent](#), find out more about us on our [website](#), and check us out on [Facebook](#) and [Instagram](#)!

Massa Pizza, perfect pizza made with pride in Chueca

The barrio of Chueca is known for many things, perhaps most famously though as the epicenter for the world-renowned Madrid gay pride festival – which is ultimately when the barrio becomes a riot of all things rainbow coloured and the always lively neighborhood really ramps things up a notch.

But over recent years I've noticed a shift from Chueca being all about bars. More foodie spots have sprung up encouraging you to part with your hard-earned cash. Just last week I accidentally sampled yet another insta-worthy poke bowl place which continues to be all the rage across the city. But what I'm getting to with this review (and I will get there eventually) was **the most perfect pizza place that I stumbled across a few weeks back.**



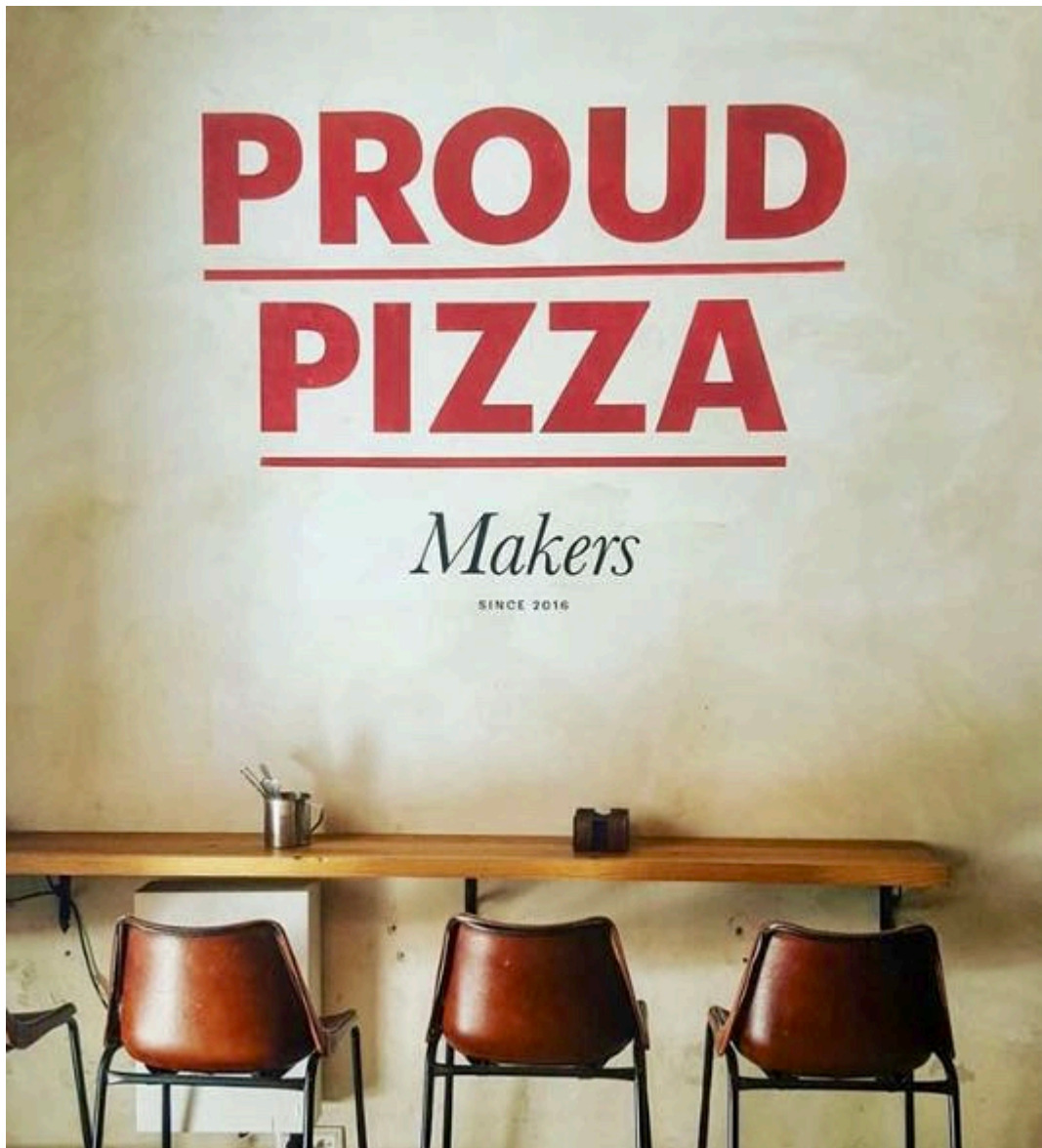
[Massa Pizza](#) is a stone's throw from the perennially popular [Mercado de San Anton](#) and could certainly be described as warm and inviting upon entering. A couple of gin fizzes in, myself and my dinner date selected some starters and neither one disappointed. Beef carpaccio (which is always up there as one of my death row dinners) and roast chicken croquetas which were bites of utter joy – now I realize it might sound strange for croquetas to have made their way into an Italian menu but I'm all for fusion food that's filling and fun.



We both then opted for individual pizzas (I'm grateful that the concept of a doggy bag is becoming increasingly popular in Madrid) – eyes bigger than Nelly much? Both pizzas were lush, doughy but not soggy, crisp on the edges but not burnt and the perfect cheese/tomato ratio in my humble opinion.



Now some people at this point might have needed to be rolled home. Not us. We saved space for the extremely cute (and Instagram worthy) dessert tray/box which was heaving with bite-sized little puds for you to select from. The cheesecake and tiramisu were to to die for but alas, all good things must come to an end.



[Massa Pizza](#) makes for the perfect low-key date night (as it did for us) and it's ideally located smack back in the centre of the city. What do you get when you combine pizza and pride? A combo that's as appealing as gin coupled with tonic.

Massa Pizza

- [Facebook](#), [Website](#)
 - **Address:** Augusto Figueroa 21
 - **Metro:** Chueca
-

Creative & colorful cuisine at Cachivache

[Cachivache](#) (say that five times fast!) is one of several restaurants run by Javier Aparicio, and the most casual of them all.

While its location could be deceiving—the nearest metros are Colombia and Concha Espina—the area holds an up-and-coming **cluster of culinary surprises**. The neighborhood boasts some hidden jewels, both Spanish and international.

Once inside, the colorful and modern decor made us feel right at home. Black and white checkered floors and industrial hanging lanterns dominate the space, marrying vintage details with a more contemporary vibe.





One of the first things I noticed (and appreciated) about the restaurant was **how diverse the staff is**. I also learned that nearly the whole team is the same it's been since day one; low turnover is always a good sign, no matter the industry.

We took our seats and were immediately greeted by a smiley server who wasted no time getting right down to business—the wine list (they have their priorities straight at this place). We went with a dry white wine that paired well with pretty much everything we ordered.

After studying the short yet complete food menu—and letting the knowledgeable servers give us recommendations—we started with some tasty appetizers: hummus with cilantro, pistachio, and Syrian couscous; the coca with zucchini, bacon, and *tetilla* cheese; and the classic *patatas bravas*.



The cuisine at Cachivache is a perfect balance: it's fresh, it's high-quality, and the dishes are recognizable (no *trompe l'oeil* here) **but with creative twists**. Case in point, our main entrees were the fried egg with truffle and parmesan (to die for) and the cannelloni with wild asparagus, fresh mozzarella, and Idiazábal, a mouthwatering cheese from the Basque country. My lunch date also tried the curried beef and can vouch for its deliciousness.





We rounded off our meal with the house *torrija* (sort of like French toast) with ice cream made with *leche merengada*. Let's just say I'd come back to Cachivache just for this dessert.



All in all, my experience at Cachivache was something I won't soon forget. The prices admittedly exceed my normal budget, but for a special night out it's worth a splurge. **Don't forget to make a reservation**—I went on a weekday and it still filled up.

Here's some more Cachivache #foodporn in case you weren't sold already.





Info:

- [Website](#) & [Facebook](#)
- Address: Calle Serrano, 221
- Metro: Concha Espina or Colombia
- Phone: 917 52 41 76

Sala Equis – impress your friends with lunch in an old XXX theatre

Lunch at a once-was pornography theatre in Madrid is not what anyone expects and is exactly why you must go. The gem that awaits you is hardly recognizable from the street but once you arrive at Tirso de Molina metro, you're just feet away.

Once inside [Sala Equis](#), pass the popcorn machine and “taquilla” and go down towards the sun-soaked covered patio with two-story-high skylights. The natural light makes it a little difficult to see the main screen but it ironically plays second fiddle to the overall ambience.



During our afternoon visit, the suspended screen played an old black-and-white movie that blended into the background amongst the greenery and food and drink counter. According to [Sala Equis' website](#), there are often concerts in this same space though we weren't privy to see any that day.



Lunchtime turned out to be the ideal hour considering there was plenty of options for spaces to sit and eat but there were enough people to kickstart the pre-Saturday night feeling. We skipped the lawn chairs, swings and stadium-style seating and opted for some iron loveseats with tables.

The menu can't be described as one thing or another since it offers a bit of it all. We had the vegan burger with fries (€9), a flatbread pizza with fig and goat's cheese (€7.50), a quiche with bleu cheese and squash (€5.50), a couple of kimchi and shrimp wraps (€8 each).







The food was interesting, much like the locale. There's also Mahou on tap and a full bar.

Apart from the covered patio, there is still a functioning movie theatre. Though the genre originally screened is no longer, one can still find the red velvet couches that you could only imagine to be found in a former pornography movie

theatre.

Currently, Sala Equis plays all original version films (with subtitles). This month, classics like *Chitty Bang Bang* are playing alongside *Big Fish* and *Lady Bird*. Odd choices they may seem, but the selections are unexpectedly refreshing. Film tickets run about €6.50.

By Caitlin Mackenzie

Sala Equis

- [Website](#) & [Facebook](#)
- **Instagram:** @salaequismadrid
- **Address:** [Duque de Alba, 4](#) (Tirso de Molina or La Latina)

Don't walk right 'pasta'

Propaganda 12

I really and truly love Italy. So much so that if my finances ever return to 'normal' after the battering they've taken from buying a flat, it's where I hope to spend a week over the summer getting some much longed for Vitamin sea.

I love everything from the sing-songy nature of their language, to the style and panache of their locals. And of course, there's the food. To me, there is literally nothing better than a plate of pasta. Like a hug when you're feeling blue, it has restorative powers.

[Propaganda 12](#) is so much more than pasta though. It's like bypassing passport control and finding yourself in the land of limoncello, despite not having left the cocoon of barrio Chueca.



As mentioned, I bought a flat – a process in Spain that felt akin to a root canal, but I survived. And after you've

survived something there's only really one rightful thing to do and that's – celebrate. So off I went (with my Dad in tow) to toast my freshly signed mortgage.

No sooner did we arrive, our hostess (who couldn't be faulted the entire evening) offered us two glasses of champers – I liked the place already and the fizz combined with the decor (my current obsession is all things paint and plate related) made an excellent first impression. The tiles in the bathroom along with the wallpaper are sure to be papped and all over the 'gram.



Again, we completely trusted our wonder of a waitress when it came to wine and she gave us a back story with each bottle.

So on to the food. We shared anti pasta to start. Now so far, you may well think so predictable, but the roast pork that we plumped for was literally so a-ma-zing, that we ordered a second portion.



Now I enjoy pork as much as the next person but this was something else. Tasting of rosemary and served with freshly baked bread, I honestly think I could eat it day in, day out. Whilst I'm becoming increasingly open minded with food, my

Dad's a tough crowd and even he couldn't find enough superlatives to pile on the praise.



We both then had a beef red curry which was spiced to perfection – not bland, not blow your head off hot and two delicious puds, tiramisu and a red fruits cheesecake respectively. Everything was heavenly and as good as anything that I've eaten in Puglia. All the while, the setting is chic yet cosy, the staff friendly but not overbearing.

I also spotted that come weekends, they do a champagne brunch

for the non too pricey sum of 25 euros. Good food, good booze, good times.

An ideal place to brunch, lunch or dinner, pop propaganda 12 on your to-do list right about – now!

All photos from Propaganda 12

Propaganda 12

- [Facebook](#), [Website](#)
- **Instagram:** @propagandadoce
- **Address:** Calle Libertad, 12
- **Metro:** Chueca
- **Phone:** 910 56 70 03

Fratelli Figurato – two Neapolitan brothers bring pizza passion and innovation to Madrid

Fratelli Figurato is a newly opened pizzeria in Madrid's Chamberí neighborhood, brought to us by two brothers hailing from Naples who share a strong passion for pizza and innovation.

Before founding [Fratelli Figurato](#), Riccardo and Vittorio had both worked in marketing and lived in different parts of the world. It wasn't until December of last year that they decided

to give it all up to pursue their true calling: reinventing the Neapolitan pizza.



The mastermind behind the kitchen is Riccardo, who's been a pizza-making aficionado for years, creating his own methods and putting spins on Italian culinary tradition. You'll always spot him sporting a blue New York Yankees hat.

Vittorio is in charge of marketing and communication, and designed the restaurant's image and personality. He's the crazier one of the two, although he shares the same passion for gastronomy and creativity as his brother.



Together, the Italian duo has made their dream come true with [Fratelli Figurato](#). Lucky for us, we now get to delight in their welcoming, family-run restaurant serving delicious Naples-style pizzas featuring innovative techniques, elaborate processes and special ingredients.



Their pizzas stand out in particular for the light dough – Figurato’s trademark recipe created by Riccardo. It’s fermented for an impressive 36 hours and made with top-quality ingredients. With each pie you order, you get to choose from three dough options: traditional, wheat and five-grain.

After greeting the two brothers and hearing all about the restaurant's story and mission, here's what went down at the table:



We each ordered a glass of Italian wine: a white *Casal di Serra*, and a red *Lacryma Christi*. To whet our appetites we were given slices of Tuscan-style salami. A perfect and simple appetizer.

You can't go wrong with any of the pizzas listed on the menu, but seeing as it was our first time, we asked to try the most standout options – mortadella and pistachio, and squash and pancetta.



The first is made with a cream of ricotta and pesto, and provolone cheese. After leaving the oven, it's topped with thin slices of mortadella from Bologna, bits of toasted pistachios and basil. We had it prepared on traditional dough.



The latter is made with cream of roasted squash, provolone and crispy pancetta. It's topped with walnuts and basil. We ordered it on five-grain dough.

The mix of ingredients and flavors was so unexpected and delicious. Not to mention the dough was outstanding and very light.



To round it all off, we ordered their most in-demand dessert, the Sicilian-style cannoli. Divine.

All the star dishes certainly have a signature Figurato flair. We'll definitely be going back to try everything else on the menu!

Fratelli Figurato:

- [Facebook](#), [Website](#)
- **Instagram:** @fratellifigurato
- **Address:** Calle de Alonso Cano, 37
- **Metro:** Alonso Cano
- **Phone:** 914 85 79 93

Neon Nirvana at Kamikaze

They say a change is as good as a rest and that's exactly what I discovered on my visit to the recently opened [Kamikaze](#). Located where Dray Martina used to be found, it's now a tribute to all things awesome and Asian. So if like me, you can't get enough of gyoza, and edamame is your everything, this is the locale for you.

Like all my favourite Friday night dinners we kicked off proceedings with a cocktail. A mix of gin, mango syrup and rose-flavoured tonic, it was downright delicious and packed a punch thanks to the additional cayenne pepper kick.



Our aperitivo came complete with a flaming dragon (I was told that I needed to squeeze his tummy three times for good luck)

which I duly did even though I felt quite lucky at this point with my gluttonously gorgeous bowl of prawn crackers.

So onto the menu. Essentially there was nothing that I didn't fancy, which meant that we ordered a lot – partly due to the excellent host that was Giuseppe who was able to tip us off regarding some of his faves.



We sampled spicy edamame (and these really did leave your tongue tingling), curried mussels, steak tartare on teeny, tiny tacos, gyoza (natch), chicken wings, spring rolls and just to really ensure that a loose-fitting dress has been a wise choice, a prawn Pad Thai. Everything was oooh and aaaah

inducing and incredibly more-ish.



I had high hopes for the food, given that Kamikaze comes from the tour de force that is Grupo Larrumba and as such, the decor is second to none (we sat next to a Japanese cherry blossom tree that frankly I'd have liked to take home for my patio). There's plenty of neon (perfect for Insta) and plate porn if like me, crockery is your 30-something fetish.



As we were wrapping up with our post-dinner coffees, a monkey appeared wielding a ghetto blaster with tunes blaring; leaving us in no doubt that Kamikaze is definitely a place to get your weekend party started.

Choc-a-bloc with pretty looking peeps, as equally easy on the eye as the food was, this was aesthetically pleasing Asian at its best. I recommend booking for a Friday or Saturday if you like your gyoza hot and your cocktails cold.

Kamikaze

- [Website](#), [Facebook](#)
 - **Instagram:** @kamikazemadrid
 - **Address:** Calle Argensola 7
 - **Metro:** Colon or Alonso Martínez
 - **Phone:** 910810056
-

The Circle Food, tasty food for staying trim

When I lived in London it was soooo easy not to have to cook (if you didn't have the time, energy or inclination). First of all you had Mark's and Spencer's, purveyors of all things tasty and all available on the go – I take down all of their chicken and bacon sandwiches on brown upon my return to Blighty.

In addition to this, clean eating had really taken off and it required minimal effort to get something delivered (or picked up) that wasn't a heart attack on a plate.

I've always struggled with the concept of convenient food in

Spain, mainly because it seems to culturally evade them. Food isn't meant to be 'grabbed' – and if you want to eat quickly and healthily it's nigh on impossible.



This is why locales like [The Circle Food](#) are to be welcomed with a fanfare by people like me. Combining ease with eating well, it's showing the clean eating movement is slowly gathering pace in the city.



Now I love tortilla and the like as much as the next person, but from time to time (usually post gym when even the thought of showering feels insurmountable) I want to grab and go. Look no further.



Embracing the trend of organic bowls, [The Circle Food](#) is the ideal place to pick up something nutritious (and delicious) or indeed, a place to eat in with a friend. As I veer towards fussiness in the food stakes, I built my own bowl – you pick your base, I opted for quinoa and wild red rice.



Next up you select your toppings and salsa as you please. It's always a nice feeling for me to chase up a spin class with something containing the colour green. But it isn't all virtuous – it's actually really tasty, with the added bonus that you're doing your bod some good.



They have a fixed menu should you wish to streamline the decision making process and just trust in their food pairings. Aside from savory stuff, there's also breakfast on offer and Illy coffee which is always enough to get me through the door.



The space is light, bright and airy. A place to eat and co-work. Having thrown an opening bash last weekend and setting their stall out as being something that little bit different, The Circle Food is garnering attention for all the right reasons.

I'll see you there, I'll be the one in the post gym leggings ordering extra falafel.

The Circle Food

- [Website](#), [Facebook](#)
- [Address](#): Calle de Santa Engracia, 76
- [Metro](#): Iglesia or Alonso Cano
- [Phone](#): 910 01 04 12

You may also like: [Honest Greens, feel-good food that tastes good too](#)

Peruvian Classics with a British Twist at Lascar

It's a warm Sunday afternoon and like all other Madrileños, I make my way to my favorite brunch spot for a few drinks, laughs with friends and some of the best ceviche I've ever had the pleasure of eating. I've been hoarding this brunch spot for months but this place is too good to not share.

[Lascar](#), which means buddy or mate in French, opened in Conde Duque seven months ago. The restaurant first began in Barcelona when the owners, Rob and Peter, wanted to find a way to stay in Spain. At the time, opening a cold food restaurant was cheaper and easier than hot plates. So they settled on a cevicheria.

After a successful run up north, the Scot and Englishman set their sites on Madrid. Rob's father is Malaysian, so the food has a bit of Southeast Asian influence, with of course a Spanish influence.



I suggest starting with their scallops that are baked in parmesan and are a heavenly bite of slightly crunchy cheese and a juicy bite of seafood.

If you fancy some British grub, their fish and chips are baked in a light and fluffy batter, giving the cod a buttery accent with a dash of cilantro cream dressing.



Of course their stable (and my favorite) is the range of ceviche dishes. The specialties vary by the week, from a classic lemony bowl of fresh fish to a spicier, tomato based ceviche.



As for the bar, you can't go wrong with one of their pisco sours or specialty Peruvian cocktails.

With summer around the corner, Lascar is the perfect weekend

brunch spot, with fresh seafood, cool bites and a sweet, tangy pisco.

By Moriah Costa

Lascar

- [Facebook](#) & [Instagram](#) @LASCARMAD
- **Address:** Calle de la Palma 69
- **Metro:** San Bernardo or Noviciado

Also check out:

- [Best brunch on a budget in Madrid](#)
 - [Brunch at Roll – Gotta roll with it](#)
 - [Lady Madonna, because Sundays are made for brunching](#)
 - [Plenti, a great new café and brunch spot in Las Letras](#)
-

Falafeleria – authors of La Hummuseria's second success story

If it were a bestseller then authors of [La Hummuseria](#) have written another success story: [Falafeleria](#). Simplicity and *sabor* are the keys and if, like me, you suffer from indecision and are overwhelmed by the sight of a long menu, then this is your place.



There are three options to choose from. Each one is to be the contents of a delicious, home-baked pita. However, the main character of this tale has to be the falafel. I would love to

tell you the ingredients but when I asked, I was told they were a highly guarded secret recipe, as with the hummus. Whatever it is, they've done it right.



This is no resemblance to my own flaky, dry chickpea ball attempts. There's texture, body and a finish of herbs. This

falafel could well be eaten on its own. But in addition you get the garnish, the tahini dressing and of course the hummus.

Built on a street food-style joint in central Malasaña, you can eat in or take out. But this is no fast food pop up. It's healthy and fulfilling and on top of it all, they encourage you to recycle.



Oh and I almost forgot, they have a genius wrap holder for the table. All embarrassment spared if this is a first date destination. I'm heading back to try options two and three.

Photos courtesy of Lotem Gaziel, co-founder of La Hummuseria & Falafeleria

By Alice Josselyn

Falafeleria

- [Facebook](#)
- **Address:** Calle Santa Barbera 4
- **Metro:** Tribunal or Chueca
- **Open:** Tuesday – Saturday 13h-23h30; Sunday 13h-18h

Also check out [La Hummuseria!](#)