

Los Costilla: BBQ ribs and pulled pork sandwiches that will blow your mind

A few weeks ago I heard about a place called Los Costilla that serves *really* authentic ribs and pulled pork sandwiches. One person came to mind: Gwildor... I was just a toddler watching TV with my dad (not sure the movie was appropriate for my age, oops!) but I'll never forget Gwildor drinking BBQ sauce and having ribs and chicken in *Masters of the Universe*. Since then, pork ribs covered in real American BBQ sauce have been one of my favorite dishes.



But back to the present. So, I went to Los Costilla on calle Ayala on a Friday night, wearing my best clothes for the occasion: shorts and a loose-fitting t-shirt. It was long enough to cover my belly—very important for a meal like this. We got there a little after 8 pm, a bit too early for Spaniards, but I just couldn't wait any longer.

As soon as I saw the menu written over the counter, I started wondering what I was going to devour. Good thing we didn't have to choose—Los Costilla offers a tasting menu (pictured below) that comes with four *sanduches*, fries, salad and a rack of fall-off-the-bone oven-baked pork ribs. And you can dip it all in a selection of their delicious homemade sauces.



It's perfect for two people, you'll most likely have to take

some of it home.

Less talk, more food.

My first bite went to the Porchetta sandwich: Two different pork meat cuts—tender loin and rib—mixed with sweet onion and arugula. My second bite went to the pulled pork with coleslaw salad and BBQ sauce. No words.



Once my side of the table was empty, I finally got to meet my beloved ribs. Los Costilla do not play around. The meat just fell softly off the bone with a little help of my teeth.



Finally, as if that wasn't enough, we ordered dessert: fried oreos topped with vanilla ice cream and caramel and chocolate syrup. Yeah, I walked home.



But before I did, I had the chance to talk to one of the owners, Juan. He and his friends started their adventure in 2014 in their hometown of Caracas, where they opened up a stand at a baseball stadium. It got so popular that they started expanding in Venezuela and now, lucky for us, in Madrid.

I can't wait to go back to experience Los Costilla all over again, and have to try the fried chicken sandwich that Juan says is out of this world. I believe him.

Los Costilla:

- IG: [@loscostillaes](#)
 - Web: <https://www.loscostilla.es/>
 - Address: Calle Ayala, 81
 - Metro: Goya (Line 2)
 - Phone: +34 (913) 56 67 31
 - Schedule:
 - Sun – Wed: 1 pm – 4.30 pm & 8pm – 11pm
 - ☐Thur – Sat: 1 pm- 4.30 pm & 8 pm – 11.30 pm
-

Bless Hotel rooftop bar – beautiful sunsets, bebidas and bowling!

One of the major perks of being a teacher (which is my day job), has undoubtedly got to be the holidays. Let's be real... Yes, teaching is a vocation for most, but I defy anyone to shirk the idea of having two blissfully sun-soaked months off each summer. The benefit of being a part-time lady of leisure is that when I've not escaped to the coast (it's no joke that Madrid is literally an inferno come July), but on the plus side, the city feels like a veritable playground for all those left sweltering in the city.



So with all this free time, I've found myself strolling round barrios that I tend to neglect in favour of my own and as a result, I stumbled upon the holy grail of hotels that is the BLESS hotel on Calle Velázquez. From the rooftop bar slash restaurant, to the clandestine bowling alley nestled below the lobby, the hotel offers a taste of luxe living – and in my case, all within walking distance. Who doesn't love to get their steps up before sinking a G&T guilt free?

.



So let's talk terrace – Madrid has really upped its game when it comes to rooftop vistas of late and there's plenty of competitors vying for your attention, and your hard-earned cash. However, in my humble opinion, BLESS has the edge as its pleasingly buzzy, not overwhelmingly busy, and has beautifully considered decor, rather than your bog standard minimalist modern vibe that currently prevails. Most recently, my friends and I managed to snag a beaut of a booth and it wouldn't be out of place at a beach club in the south of France.



But the big draw is ultimately that the views are to die for – nab a spot for golden hour and watch the sky resemble Monet at

his best as it changes from azure blue, to blush pink, to burnt orange – all whilst sipping on a perfectly prepared cocktail of your choice. On this note, don't get me wrong, BLESS is not cheap – but what you splurge on the drinks you slightly claw back on the naughty but nice nibbles that accompany each tipple. And the service is faultless – I can attest to this given the patience and perseverance to get the perfect shot of me and my amigas for the 'gram.



So having been up top I returned to see what was down below and it didn't disappoint. Tucked under the hotel is a

speakeasy-type bar that houses... a BOWLING ALLEY! Yes, limber up and get ready to strike. We booked a lane on a Saturday night and continually cursed our lack of bowling prowess but it still made such a welcome change from the usual dinner-then-drinks drill. I bowled in vertiginous heels assuming that (like my humble megabowl back home) they'd give you those Velcro shoes that make you feel about 5 years old – anyways, they do not.



Worth bearing in mind if you're competitive and I still maintain that it was my stilettos and not my lack of technique

that hampered my score. Again, the bowling alley may be underground but bargain basement this ain't. Games cost €12 per person so whilst it's a bit of a treat, it was well worth it to be cocooned in what felt reminiscent of a prohibition-era speakeasy.



You might be getting the gist that I like the BLESS hotel and you'd be right. The vibe in Madrid is shifting, business is booming, tourists are appearing in their droves and whilst this is all economically excellent, I still like my social scene to come with a side of secrecy. BLESS is a gem in barrio Salamanca, just go wielding cash (and comfy shoes).

Bless Hotel Madrid

- [Website](#), [Facebook](#) & IG: [@blesshotelmadrid](#)
- **Address:** Calle Velázquez, 62
- **Metro:** Velázquez

Follow @littlemissmadrid on Instagram for more gems in the city!

Gracias Padre, a new Mexican restaurant you'll be very thankful for

They say that practicing an attitude of gratitude is the key to a calm and content life. I'm never quite sure who "they" are when I make reference to them in this sort of context. I guess what I'm trying to say is that gratitude continues to be a buzz word for 2018, along with self care and *lagom*. Trust me, look 'em up.

Anyways, I digress. What I'm attempting to explain is that gratitude simply means pausing and appreciating what you have and giving thanks. To this end, there's no place easier to feel grateful for than [Gracias Padre](#); an almost box-fresh Mexican restaurant that just graced Calle Ortega y Gasset with its presence a mere month ago.



It's impossible to miss. A riot of colour that wouldn't be out of place on a Holi run, the decor packs a similar punch to the frozen margaritas that are on offer. I dined on a Friday night and it was heaving. So much so that word of mouth is clearly taking hold for GP quicker than you can say "tequila, it makes me happy."



Now I love Mexican food. Like, full blown love it. I love Indian food, I love Italian food, heck, I'm even genuinely starting to like Japanese food (I can't drop the L word just yet, it's still early days). But my full-blown love affair with decent Mexican food started in Tulum three years ago and upon my return, I've spent time, money and energy on dinners where I've wound up bitterly disappointed when I've been served up a plate of a beige-looking stodge.



There's no such issue at [Gracias Padre](#) where the food was light, clean and fresh, not your typical description of Mexican fare, yet everything I ate was delicious and not overtly calorific. **Slight disclaimer, I did try a corn on the cob that was dipped in butter (and mayo) then rolled in parmesan.*

Every sublime mouthful was well worth the need for my Saturday spin class. The fish tacos had the perfect amount of crunch and flaky softness, while the *tinga de pollo* melted in your mouth.



Mexican food isn't hard to find in Madrid, with chains popping up everywhere, you can't miss an opportunity for a burrito, much like it's hard to miss a bearded bloke in Malasaña. What deserves praise however, is authentic Mexican food, cooked with love. The type of tacos that take you back to that beach in Tulum and remind you why you'd give your right arm for a

decent marg after a tough working week.



Much like online dating, finding a true gem of a place to eat is often a numbers game. You've gotta rack up the dates and sift through the duds. Fret not, no need for you to conduct your own research. In this instance I've done the hard work for you. [Gracias Padre](#) is hands down the best Mexican food I've had on this side of the pond – and I've tried a lot of tacos.

Gracias Padre

- [Facebook](#), [Website](#) & Instagram: [@gracias.padre](#)
- **Address:** Calle de José Ortega y Gasset, 55
- **Phone:** 910 66 00 85
- **Metro:** Lista

La Porcinería, get your pork on

Welcome to Madrid's first pork bistro! Situated on a quiet street on Calle Lagasca, the newly opened **La Porcinería** is a creative tribute to *cerdo* in all its culinary glory.



The decor is light and casual, with pig cartoons and quotes sprinkled all around. You're welcomed into the street-level entrance with a few high tables and an open bar. Downstairs you'll find a cozy dining room where we had dinner on a Tuesday night.



All dishes on the menu contain pork, as you can imagine, with only one exception (that we didn't try). There's a nice range of items to choose from – some Asian inspired, others more traditional, and a few surprises in the mix. Our server, Alex, recommended we start off with a bottle of red and had us sample their signature starters and mains.



First up was the Thai-style pork *bombón*, so satisfying to cut into and find tender strips of pork inside with a mix of flavors and textures.



Then came a real treat for both the eyes and tastebuds – fried artichokes with fine strips of pancetta. First Alex topped it with freshly shaved foie and then proceeded to flambé it at the table.



We also had a *lagarto ibérico* (a special cut of Iberian pork) served on top of a rich, velvety layer of yuca purée with white truffle. If you're into truffle, this is your dish.



We rounded off the savory part of our meal with the Sicilian-style Iberian burger that was topped with provolone cheese and grilled onions, and came with a side of homemade fries.

Feeling completely satisfied and not overly stuffed, we couldn't have asked for a better pork-filled experience! That is, until dessert came.



The chocolate *salami* cake with ice cream was the perfect finish – don't worry, the only nod to pork in this dish was the fun presentation. After devouring every bite, we slowly finished off the delicious bottle of red. I don't remember what type of wine it was, but it came recommended by Alex as a house special that night. So just make sure to ask your server for a suggestion!

So pork fans, La Porcinería should definitely be on your list.

Info

- [Instagram](#), [Website](#), [Facebook](#)
- **Address:** C/ Lagasca 103, Madrid
- **Metro:** Núñez de Balboa
- **Phone:** 910 33 38 74

Salivate at Sargo

The run-up to Christmas is undoubtedly (if you're anything like me) a social whirlwind. I'm not quite sure where the need came from to see literally *everyone that you know* before Santa arrives; it's almost as though we feel like the world might implode come December 25th.

In light of this, I often wind up feeling as though I'm over stretched having over committed. And therefore – rather than be filled with “Christmas cheer” – this quickly turns to “Christmas fear” as I realise I've spent too much time partying and not enough time purchasing (other people's gifts that is).



However, there are some dates in the old diary that are no hardship to keep. In this case, it was dinner at the recently

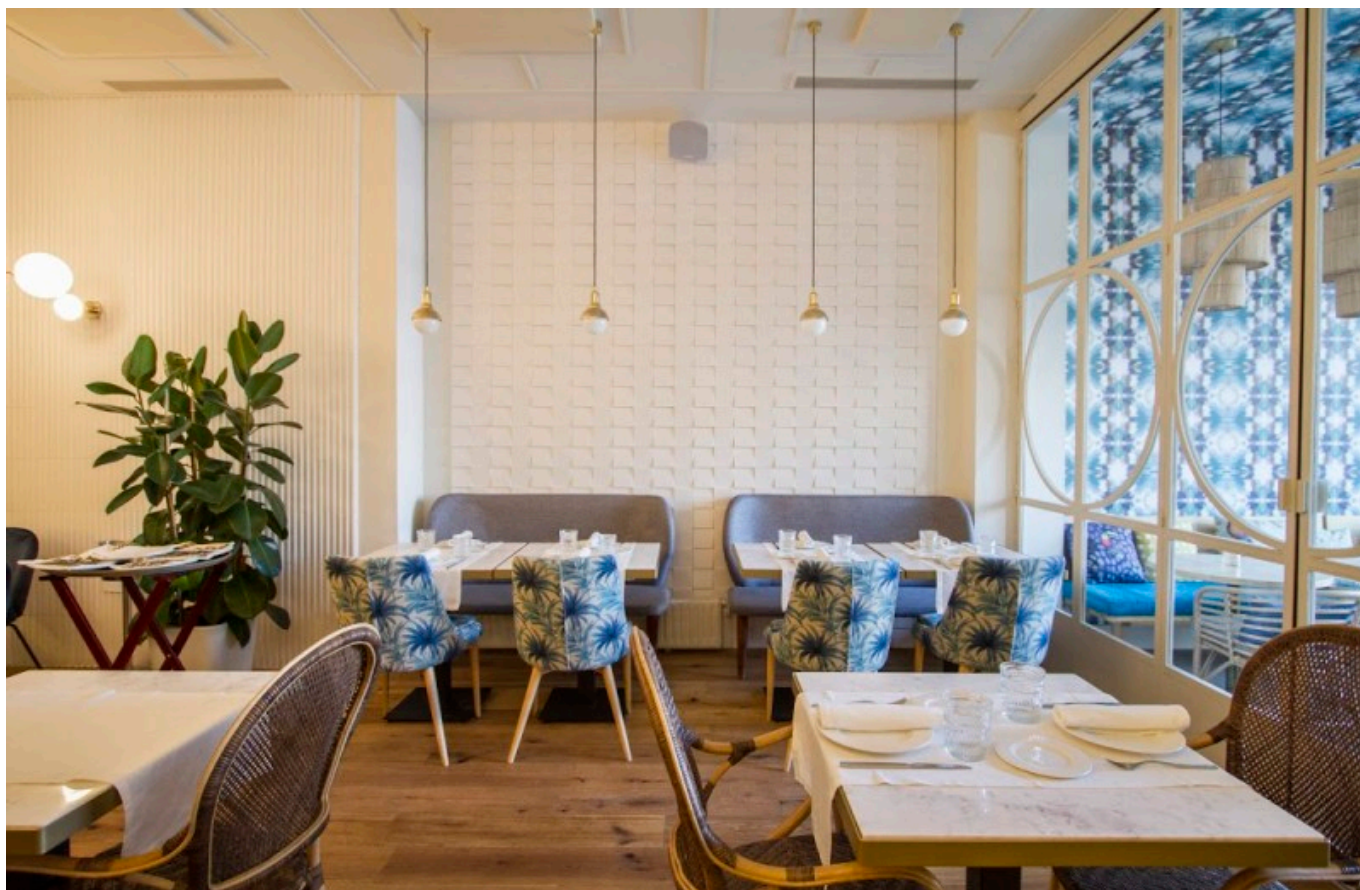
opened [Sargo](#). Located in Barrio Salamanca – not my usual stomping ground, but in an area that I do aspire to spend more time in and around – Sargo felt like the sophisticated older sister to many of the [restaurants that I tend to frequent](#).



I met my friend at the bar for a sparkly start (some gin-based fizz) and began to peruse the menu. It quickly transpired that whilst there were definite crowd pleasers to be found, innovation was the buzz word at Sargo with plenty of inventive options, of which I'll elaborate on later.



For me, I'm all about the "three S's" when I go out for dinner, so let me explain. Style, service and (lip) smackingly good food. It wasn't wasted on me that the decor at [Sargo](#) was Pinterest worthy in terms of its prettiness and if I'm going to be sat still for hours, then I want something nice to look at.



On that note, next comes the service. It didn't go unnoticed on myself or my dining companion that our waiter was incredibly attentive and essentially, he could've been plucked from the beaches of Rio. Pau was everything you'd want in a server, knowledgeable but not pushy. Friendly but not overbearing. Gorgeous but not so distractingly so that our food would go cold.



So onto the food, it passed the “S” test and then some. As I went with a veggie friend (we cover all food group bases) and tried A LOT of different things – what can I tell you, we were warming up for Christmas.



The standout dish for me was the *sashimi de atún rojo*, which was a work of art – quite literally, it was served upon a *pintoresco*. The concept of the menu is undoubtedly unique though – split into easy-to-read groups such as “*de machete*” – perfect for meat lovers and “*de cuchara*” which is ideal for those seeking comfort – which to be honest in these tiresome temps, who isn’t?





We bid the team at [Sargo](#) farewell having tackled the menu as a tag team and safe in the knowledge that we'd given their marvellously Mediterranean menu a good old bash.

If you're looking for a spot that definitely isn't style over substance, give Sargo more than just a glance. Set to become a darling of the Salamanca scene, set up camp now before the hordes arrive.

Info

- [Facebook](#), [Instagram](#), [Website](#)
 - **Address:** Calle del General Diaz Porlier 57
 - **Metro:** Lista
 - **Phone:** 910 1066 57
-

Honest Greens, feel-good food that tastes good too

For me, eating is always an emotional experience. I want to eat food that makes me feel good, both physically and mentally. Depending on my mood, that can mean very different things. Sometimes all I want is a creamy *croqueta* or my mom's mac and cheese... but other times, my body begs for **whole grains, greens, and lean protein**.

To be completely honest (pun intended), I didn't realize how much I missed **healthy, home-cooked meals** until I found Honest Greens. This brand new spot in Nuevos Ministerios may at first glance look like just another hipster cafe, but I swear it's something special.



The space itself is impeccably decorated and practically begging to be Instagrammed. The **open kitchen** means you can watch all the magic happen. But even more exciting is the fact that most of the menu items are on display right in front of you, so you can browse the options before making your (very difficult) choice.



This is one of those places where I would happily devour anything on the menu, so ordering is a considerable challenge. Luckily, they break it down into a nice and simple process: choose between a market plate or a garden bowl, then pick your sides or protein. Easier said than done.

The **market plates** come with either chipotle marinated chicken, rare beef, tuna tataki, homemade falafel, or black pepper tofu. Each is accompanied by a fresh green salad with pesto dressing and organic sourdough bread with herbed butter.



Chipotle chicken and seasonal vegetables

Is your mouth watering yet? I've barely gotten started. After you choose your base, you get to add extra sides from an overwhelming list. Cold options include coleslaw, beet salad, creamed eggplant, lentils, hummus, and roasted watermelon (yeah, you read that right). Hot sides include mashed pumpkin, baked cauliflower, roasted beets, herbed potatoes, seasonal vegetables, and organic sweet potato, each with creative garnishes ranging from spirulina to spiced yogurt.

I highly recommend the chicken, and although the beef was a bit raw for my liking, it's received rave reviews from plenty of my friends. You can't go wrong with the seasonal vegetables or the sweet potatoes, which add some color and carbs to the plate. And speaking of carbs, the bread might actually be the best part of the dish. Freshly grilled and soaked in butter... how can you argue with that?



A market plate with ternera madrileña and roasted sweet potatoes



Salad fixin's

If you want to put vegetables front and center, opt for a **garden bowl** instead. Spicy kale, ginger honey goat cheese, peanut chili lentils, sesame greens, wild coconut quinoa... with names like that, you can hardly imagine the possibilities. Each bowl is filled to the brim with various veggies, fruits, nuts, seeds, and dressings. You can also add any protein for an extra boost.

Oh, and did I mention there's a soup of the day?

Once all that has sunk in, turn your attention to the drinks. They've got cold pressed juices, homemade fruit-infused waters, wine, beer, and *vermut*—plus **organic fair trade coffee**. In fact, one of the highlights of the place is the adorable coffee truck parked outside, advertising their specialty beans.



Self-serve aguas frescas

The portions here are generous and filling, proving once and for all that it's possible to feel fully satisfied after a healthy meal. But if you manage to save room, try one of the **sugarless and gluten-free desserts**. Their takes on classics like carrot cake and apple crumble might not be exactly what you're expecting, but they have their own charm. If you've got a real sweet tooth you might be disappointed, but it's totally worth it to at least give them a chance.

The best thing about Honest Greens is that it combines the trend of vegetarian and vegan cafes with a selection that caters to meat-eaters as well. While I love a good veggie burger and am slightly addicted to kale, I won't deny that every meal can be improved by a grilled chicken breast or a juicy steak. For me, this place is **the best of both worlds**.



The business cards say it all

Whatever dietary camp you belong to, you'll find something here that fits your tastes. And the next time you're craving some good, honest greens... well, you know where to go.

Info

- [Website](#)
 - [Facebook](#) & [Instagram](#)
 - **Address:** Paseo de la Castellana, 89
 - **Metro:** Santiago Bernabéu & Nuevos Ministerios
-

I lucked out at Luzi Bombon

I am a country girl by birth and now a bona-fide city girl by choice. However, the downside of living in Madrid means that I now rarely see greenery on a daily basis (unless you count the succulents that I 'try' to keep alive in my humble abode). But on the flipside, being an urban dweller gives me access to some of the fanciest places to eat, with the best part being that they're often right on my doorstep.



Whilst I love a Netflix binge like most millennials, I still relish any given opportunity to don my glad rags and go out for a proper slap up dins. So dress up I did when I headed to Luzi Bombon with a suitably stylish friend in town, and wowzers did we enjoy a veritable feast from beginning to end.

Luzi Bombon isn't located in an area of Madrid that I often frequent, i.e. it's not within walking distance of my apartment. I had to treat myself to a taxi (partly due to the vertiginous heels that I was tottering about in) but it's undoubtedly central enough to appeal to both locals and out-of-towners alike.



What struck me first were the wall-to-wall photogenic diners – you won't just be salivating over the menu if the evening I visited was anything to go by. The clientele was as upscale as the perfectly mixed G&T that I was sipping on within minutes of arriving – a G'Vine in case you're interested.

It's a sexy venue; possibly the slinkiest of all the [Madrid-based Grupo Tragaluz](#) (which also runs [Bar Tomate](#)) offerings with low lighting casting an Insta-worthy filter over my dining companion. Now until recent years I'm not ashamed to admit that I had relatively simple tastes – but due to external influencers in the form of more adventurous friends, I'm starting to pride myself of never saying never and giving anything a go. In that spirit, I sampled as much as was humanly possible whilst wearing leather and not wanting to be forklifted out of the venue.



The standout star of the show was the giant ‘fruits de mer’ platter that caused the table to groan under its sheer weight. Recommended by the waitress who clearly knew her stuff, it was a-ma-zing and has turned me into a complete crab convert. Obviously it’s not the kind of thing that I’m whipping up at home, which gave the whole meal an even greater sense of occasion. Even as a novice foodie, I have told every man and his dog about that platter and now I’m urging you to hotfoot to Luzi Bombon and do the same.

Dinner doesn’t come cheap but if you’re looking to impress, aka maybe bag a second date with the object of your affection, Luzi Bombon is a fab place to pull out all of the stops. As someone who’s rarely lured out of her barrio, Luzi Bombon is well worth the cab ride and gym class that you’ll undoubtedly need to do the following day (in order to burn off every savoured calorie). If seafood platters and pretty peeps are your jam, Luzi Bombon is the (meal) ticket for you.

Luzi Bombon

- **Facebook & Instagram:** [@luzibombon](#)
 - **Address:** Paseo de la Castellana 35
 - **Phone:** 917 02 27 36
 - **Metro:** Rubén Darío
-

Arts Club Madrid – Binge, don't purge

I pride myself on revelling in all things indulgent. My mantra is generally something along the lines *'Money – well you can't take it with you'* – which come rent day can be a problem. However, if there are treats to be had/bought/sniffed out, then I'm the girl to find them. Upon recently discovering the [Arts Club](#), I quickly realized that it was the kind of place where I'd happily blow my monthly food budget and then spend the remainder of the month wistfully eating beans on toast.

It is glam.



We're talking full on 'feels like you're on Sex and the City/channelling your inner Carrie Bradshaw' glam – which is a bit of a rare find in a city that prides itself on a lack of pretensions. In fact, walk into the [Arts Club](#) and it feels as though Carrie Bradshaw's name is written all over it – not literally, but you know what I mean. It's the kind of place that you need to pop your heels on for, unless you fancy looking like the proverbial fish out of water.

The food

The menu is a super tempting mix of Asian fusion (a cliché sounding genre I know but the food was anything but lame).

Date night



The Arts Club is coincidentally how to do a date night. This luxurious spot boasts an impressive beer, wine, and cocktail list; the chicest interior design *and* should someone else be paying (and can therefore stretch to the most sumptuous experience they have to offer) you can bag yourself a table/area for when the dinner part stops and the dancing part kicks in.

Being nestled in the heart of Barrio Salamanca helps it to retain its air of exclusivity but its laidback luxury is coincidentally part of its charm. Whilst it may be swish and swanky it's not intimidatingly so. I suggest, scarp that, I *insist* that you don your gladrags and spend an evening with the pretty peeps of Madrid.

Photo credit: [Arts Club – Madrid](#)

Info

- [Website](#) & [Facebook](#)
 - **Address:** Calle de Velázquez, 96
 - **Metro:** Núñez de Balboa
 - **Phone:** [648 96 58 39](#)
-

Fonty, Lovely Brunch in Barrio Salamanca

Brunch is all the rage in Madrid right now. Restaurants big and small are offering full-on Saturday and Sunday brunch menus featuring the works: mimosas, eggs Benedict, hash browns, you name it. We've already written about a few of [our favorite brunch spots](#) in hip neighborhoods like Malasaña and Chueca. Yet the craze is now also hitting Madrid's more upscale neighborhood of Barrio Salamanca, thanks to [Fonty](#).



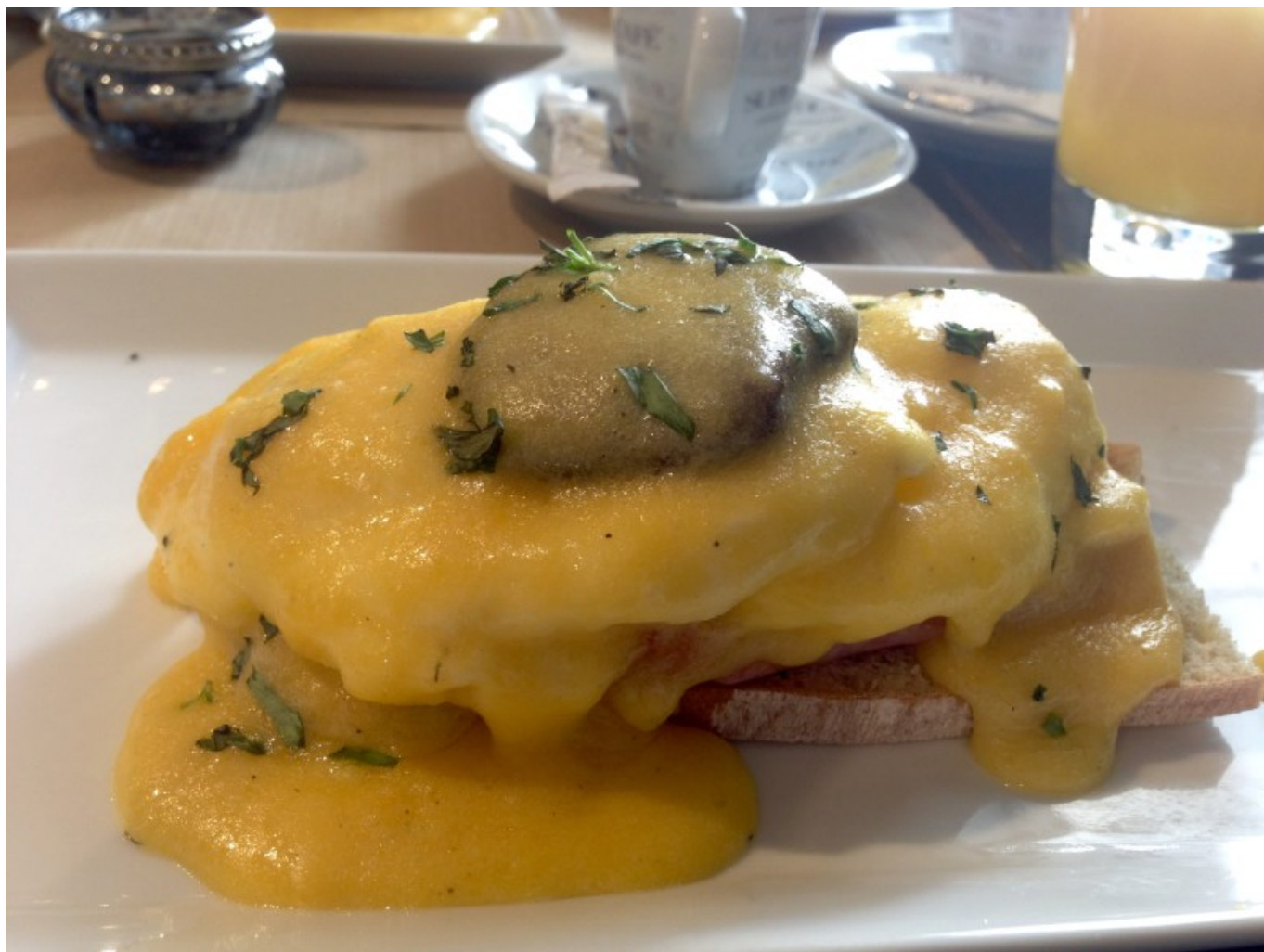
Fonty began serving brunch on Sundays at its first location on **Calle Castelló 12** a few years ago. Due to popular demand, the restaurant quickly started offering it on Saturdays as well. And now, you can also enjoy a weekend brunch at their second location, newly opened and just a 15 minute walk away on **Calle Juan Bravo, 41**, where James and I went on Sunday. The decor is modern yet cozy, and they're planning on opening up a terrace which will surely be nice come summer. Sipping on your cappuccino in the sun sounds pretty perfect to me!



One of the owners, Marie, told James and I that she originally wanted to open up a pastry shop, yet decided to open a restaurant to cater to Madrid's sit-down culture. Many of their first customers still come in regularly for their homemade cakes and pastries. In addition to sweets and brunch, **Fonty** also serve a complete *menu del día* for €13, using fresh ingredients; they never fry anything. So Fonty is a great place to go to if you're in the neighborhood and looking for something lighter than what you might find next door.



As for brunch, you'll find four different options that range from €20-26. We went with the second option that included a brunch special (from egg dishes to pancakes), plus a pastry, orange juice, coffee and yogurt with fruit and granola, which cost €20 each. When we go back, we'll have to try the first option which came with a burger.



As for our brunch specials, I got the ***tosta de la casa*** which came with roasted tomato, ham, portobello mushrooms, poached egg and hollandaise sauce. James got the **eggs Benedict with bacon**. The quality was incredible. The sauce was so rich yet velvety smooth. The yogurt and freshly squeezed orange juice gave us that feeling of being healthy, and the pastry was the perfect touch of sweetness. Then the coffee topped it all off.



So, if you're in Barrio Salamanca and craving a **good brunch** or **menú del día**, you've got not one but two locations to choose from!

Info

- [Facebook](#) & [Web](#)
- **Address:** Calle Castelló 12 (metro Príncipe de Vergara or Velázquez) & Calle Juan Bravo 41 (metro Diego de León or Núñez de Balboa)

You may also like

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- [Federal Café, hipster in a very good way](#)
- [Little Big Café, my big little pick-me-up](#)

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Lambuzo, Authentic Andalusian Flavour in Madrid

[Lambuzo](#) is a family-run Andalusian restaurant with two locations in Madrid: Calle de las Conchas 9 (metro Opera) and Calle Ponzano 8 (metro Iglesia), as well as a stand in [Mercado de Chamberí](#). Both restaurant locations have a special charm that transports you straight to Andalucía from the moment you step foot inside. The staff is also very friendly and makes you feel at home.

[Lambuzo](#) has already been featured on **Naked Madrid** a number of times; it was one of the blog's very first [articles](#) and has since been included in [Where to Take Your Mom in Madrid](#) and [An Insider's Guide to Sol](#). Their Opera location has a downstairs wine cellar where they hold events such as wine tastings and micro theatre, which we always feature on our [events page](#) – be sure to go next time they have one! So as you can see, Lambuzo is already one of Naked's favorite places and I, too, wanted to share my experience with you all.



I recently went with three friends and we decided to get a bottle of wine to accompany our meal. The waiter helped us order a special wine called *Señorío de Heliche*.



The restaurant's dishes are great for sharing so I recommend ordering a bunch of different plates with friends and tasting as many as possible. It's the best way to try new dishes! The first starter we chose was "***Ensaladilla con atún de Barbate***" because it is a house speciality. The flavour was very tasty and the texture of the ingredients was very smooth, ready for the palate!



We also ordered "**Lambuceo de croquetas**" which consist of different types of **croquetas**, such as **al ajillo** (with garlic) and **camarones** (shrimp), that tasted just like the ones our mothers make!



For me, "***Cigarritos de langostinos con Albahaca***" was the most amazing surprise on the menu. Their name translates into English as "***Prawn cigars with basil***". Their careful presentation and distinct flavor make me want to go back right now and order them again.



“Chocos de Huelva” is one of the most popular fried fish dishes in Andalucía, and of course we ordered them to complete our dinner. They are prepared in batter and normally come with a special homemade sauce to dip them in. Delicious!



To sum up, I highly recommend going to [Lambuzo](#) with friends and family – it's an opportunity to get to know a little more about Andalucía, right in the heart of Madrid!

Info

[Website](#)

Address: Calle de Ponzano, 8. Madrid

Phone: +34 915 13 80 59

Reservations advised.