4 Vegetarian and vegan-friendly eateries in Madrid

In the land where *jamón* and *queso manchego* prosper, it may at first seem difficult to survive as a vegan or vegetarian in Madrid. But fear not! Although it is true that Spanish food is typically meat and dairy-based, the city's restaurant scene has changed a lot over recent years. Today, Madrid's world-class vegetarian and vegan-friendly eateries will have individuals with all diets falling in love with Spanish food.

Here are a few Madrid restaurants that all offer delicious vegetarian and vegan-friendly dishes with a Spanish twist!

Vega

Located on Calle de la Luna, this restaurant prides itself in creating all organic, vegan, homemade dishes for guests to enjoy. Restaurant-goers will love the smoked aubergine tapas or the beetroot and strawberries Gazpacho for appetizers, both

vegan-friendly Spanish favorites. Visitors can enjoy Vega's delicious salads, black rice with "squid", "chili con carne", or "Burrata" tapas. What is so special about Vega is their vegan twist on foods and dishes that are commonly enjoyed in Spain by the locals.

- **Image from Facebook**
- **Address:** Calle Luna 9
- **Metro:** Santo Domingo, Noviciado, Callao

B13

Enjoy typical Spanish tapas at B13, on Calle de la Ballesta, with their mouthwatering *patatas bravas* (a local favorite), their "calamari", as well as their variety of vegetarian hamburgers. Whether you're in the mood for a Spanish tapas-style meal or want to feast on a delicious hamburger or

sandwich, B13 has what you're craving for your next vegetarian meal.

- **Image from** [Facebook]
- **Address:** Calle de la Ballesta 13
- **Metro:** Callao, Gran Vía

Freedom Cakes

Freedom Cakes, also on Calle de la Luna, is known as the first vegan pastry shop in Madrid. It is truly a wonderful spot to enjoy a quality cup of coffee with any vegan milk that you prefer. Whether it be an iced soy latte during hot summer months or an almond milk cappuccino to warm you up on chilly autumn mornings, you'll love their delicious coffee options. Better yet, pair your coffee with one of their renowned vegan pastries, ranging from freshly baked cakes, cupcakes, muffins,

and cookies, all 100% vegetable-based!

- **Facebook**
- **Address:** Calle Luna 14
- **Metro:** Noviciado, Callao

Sanissimo

Last, but certainly not least, Sanissimo is a wonderful restaurant with a few locations in Madrid, that is pleased to offer an array of vegan and vegetarian dishes. Start your day off on the right foot with one of their juices and smoothies, or perhaps one of their popular bagels. Between their

refreshing fruit bowls, sweet bagel options, and rich pastries, you'll always enjoy starting your day at Sanissimo.

- **Image from** [Facebook]
- **Address:** Calle San Vicente Ferrer 28 / Calle Campomanes, 5
- **Metro:** Tribunal, Noviciado / Opera, Santo Domingo

Whether your diet be vegan, vegetarian, meat-based, or fish-based, you'll never have to fear missing out on the spectacular Spanish cuisine that the city of Madrid boasts. Enjoy mouthwatering vegan and vegetarian dishes, but with the same Spanish influence as what the locals are enjoying.

By Haley Grant

You may also like: [Veggie Nirvana at VivaBurger in La Latina]

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:

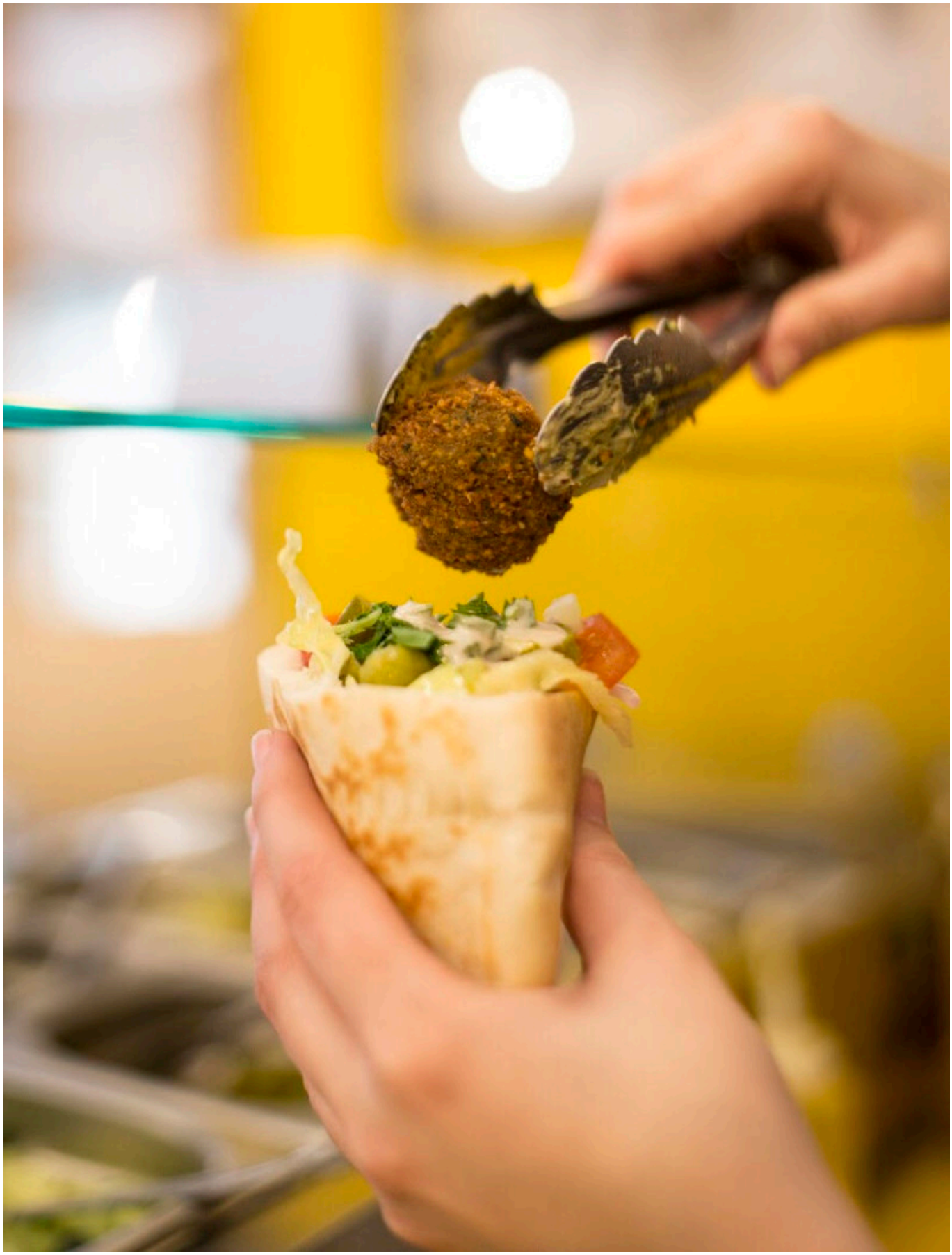
- **Best brunch on a budget in Madrid**
- **Brunch at Roll – Gotta roll with it**
- **Lady Madonna, because Sundays are made for brunching**
- **Plenti, a great new café and brunch spot in Las Letras**

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!

Unleash your inner kid at The Playground

Ever miss recess? Family game nights? Dedicating a whole day to just having a good time?

I don't blame you—**adulting is hard**. Sometimes all I want to do is go back to being a kid, when I could completely lose myself in a game of cards or kickball and momentarily forget about the rest of the world. I miss the carefree way I made new friends and laughed so hard I couldn't breathe—even with people I'd only just met.

Apparently, I'm not the only one suffering from this particular brand of nostalgia. A few years ago, the lovely and talented Majida Mundial (a longtime Madrid resident who hails from New York) decided to do something about it.

She created Let's Go Ánimo, a company dedicated to helping people have fun, meet new friends, and release the inner child that lives on inside us all.

Majida, the founder of Let’s Go Ánimo, cracks up with The Playground participants.

Every month, Let’s Go Ánimo hosts **The Playground**, a night of board games and friendly competition that’s every bit as fun as it sounds. At first glance it may seem like your average expat networking night; it’s held on Thursday evenings on a trendy Malasaña street, everyone speaks English, and yes, there’s wine involved. But the similarities end there.

When you walk in the door, you’ll be placed on a team with other attendees who you’ll compete with throughout the night. The games are different every time—you might play Jenga, Scattergories, Cards Against Humanity, Limbo, Twister, or an endless number of other classics. The winner of each game is awarded points for their team, and at the end of the evening there’s a challenge round to crown the overall champion. **Expect plenty of fun, prizes, and unlimited surprises.**

A fierce Twister competition puts players' balance to the test.

Of course, there are some things that set The Playground apart from the game nights of your youth: namely, alcohol. The **€10 entry fee** includes a drink and a few small tapas, and you can buy more throughout the night if you're still hungry (or thirsty). Beer, wine and *tinto de verano* are usually on offer.

If you're shy or nervous about meeting new people, The Playground will leave you no choice but to let loose and get out of your comfort zone. Awkward icebreakers, dance-offs, improv activities… everything is fair game.

Pro tip: you'll have more fun if you go all out and really get into it—apathy and introversion might be acceptable at a normal bar or networking night, but here they just won't fly.

In addition to the monthly Playground events, Let's Go Ánimo organizes special activities and celebrations throughout the year. Sometimes there's a particular theme; the Christmas edition held in December featured a white elephant gift exchange, an ugly sweater contest, and no shortage of holiday cheer.

Participants strut their stuff in an ugly Christmas sweater fashion show.

Other past events have included picnics in the park and Thanksgiving-themed fun. Let's Go Ánimo also offers corporate team building workshops, and Majida even teaches Sevillanas dance classes in English, if that's your thing!

Stay up to date on upcoming events by joining the brand new Facebook group, The High-Vibe Tribe. According to Majida, **"This group is being created to build an international family-like community of passionate people all over the world who believe that being an adult does not have to equal living a dull life, and that living the fulfilling life you dream of is not only possible but necessary!"**

So if you're tired of the same old language exchanges and afterwork meet-ups, and you want to try something totally new and unique, mark your calendar for the next edition of The

Playground—or any of Let's Go Ánimo's events—and get ready to have the time of your life.

Info

- **Facebook**, **Instagram** & **Website**
- **Location:** El Salón del Artista, Calle de la Palma, 50
- **Metro:** Noviciado & Tribunal

Varsovia Bar – Cocktail o' clock in the run-up to Christmas

It's safe to say that bars in Malasaña are pretty much ten a penny. There's possibly more bars than beards, and that's saying something. What's not so common though, is to find a bar that looks super appealing from the street, yet for one reason or another you're yet to make it inside.

This had been the case with **Varsovia** for literally, months. I'd strolled past it almost daily either on the way to work or the gym, however, I'd never actually been. So feeling high on hump day vibes last Wednesday, I decided to suggest it to a friend for a long overdue catch up, and to see if what was on the inside was as engaging as the exterior.

It was rammed. This might be partly due to Madrileños being on a countdown to Christmas and therefore not really needing to have their arm twisted when it comes to a post work *copa*. But even at 8pm (a slightly weird time to be boozing here) – not quite after work, definitely not post dinner – but the atmosphere was buzzing.

We quickly discovered that it was one of the waitresses' birthdays so a chorus of *Cumpleaños Feliz* rang out as we entered, and a cake appeared from nowhere – which the lovely Virginia even offered to share. First impressions count and the immediate feeling was one of friendliness and very much that it was a local bar, for local people.

The cocktail list is extensive but we thought we'd pace ourselves and start with a gin. Virginia kindly recommended that we sample a Nordes (one of my faves hailing from the North West of Spain) which even came with a little tapa of manchego cheese.

I'm always beyond thrilled when you're offered a food freebie in Madrid, as whilst it remains commonplace in the south of Spain, it's a lot less common in the capital unless you're offered some bog standard olives. Manchego cheese has become a cheese of choice for me and for this reason alone I was delighted.

Gins slurped, we thought we'd then sample some of the hard stuff. A gin cocktail that was nameless (we explained that it was our spirt soulmate) and we were promptly presented with a concoction that was gin based but laced with juicy apple flavours.

Cocktails in hand, we were able to chat whilst appreciating the background tunes which weren't offensively loud , as can

so often be the case. I was told that come weekends, DJs frequently take to the decks and kick-out doesn't happen until 3am – leaving you plenty of time to get the party started.

Varsovia seemed to offer something for everyone. Cocktails for those looking for some for weekday (or weekend) glamour. As well as vermouth for those who like their tipples to be a little more traditional.

Don't make my mistake of walking on by. Stick your head in and give it a try (apologies for the terrible rhyme, clearly there's a frustrated poet in me itching to get out).

Varsovia Info

- **Facebook**
- **Address:** Calle San Andrés 33
- **Metro:** Bilbao

That’s Amore at Aió

Following numerous debates, with numerous friends, I’ve come to the conclusion that Tuesdays are officially THE worst day of the week. Mondays, well, I can just about grin and bear them – especially if you’re still all warm and fuzzy from weekend based fun.

But by Tuesday, the forthcoming weekend just feels way out of reach and if you’re like me, it’s the day when you decide to haul yourself back to the gym – usually after a couple of days of complete over indulgence.

In light of this newly held belief, a good friend of mine suggested that we should always have dinner together on a Tuesday; purely to take the sting out of its tail. **So last Tuesday we found ourselves happily ensconced at Aió, my local Italian in Malasaña that could give any spaghetti serving spot in Sardinia a run for its money.**

To kick off proceedings we both opted for a Negroni to transport us to sunnier days spent in Italy, rather than a somewhat chilly and crisp November evening in Madrid. The spritz alone raised a smile and that was before the eating part of the evening had commenced, of which there was a lot.

Where Italian food is concerned, I can exercise next to no self restraint – suffice to say, we feasted. With such a tempting menu on offer, boasting all the well loved (and well known) classics, it would have been hard not to.

Like many other semi foodies, I’ve found myself arguing with pretty much every Spaniard on Earth regarding the fiercely coveted title of ‘the best cuisine in the world’ – because of course, it comes as no surprise that Spaniards (in general) feel that they deserve the crown.

But I beg of you (and please don’t kill me for saying so) that in my humble opinion, Italian food is where it’s at. Nobody does comfort food better and on a Winters evening, a big bowl of pasta feels like being enveloped in a hearty hug; and I’m all for a cuddle when it’s cold.

We split a **burrata** and a **carpaccio** because quite frankly, any good Italian joint worth its salt should be able to deliver deliciousness on both. Aió didn’t disappoint, both were inhaled without a second thought in all their luscious, lovely glory.

The starters were followed up with a glorious **gorgonzola based pasta dish that was peppered with prawns and a quattro formaggi pizza** (half of which came home with me in a doggy bag) as my eyes had clearly been bigger than my belly at this point.

Saying that though, is anyone capable of saying no to a cheeky

pud? I'm evidently not, as we rounded off the previously nicknamed 'Bluesday Tuesday' with a **tiramisu** and a **gin tonic** for the road. We left with vows of friendship having being reaffirmed, appetites having been satiated and the edge having been well and truly taken off a potentially terrible Tuesday.

Aió's charm is found in the home cooked feel of the food and the fizz in their Aperol spritz.

Info

- **Facebook & Instagram**
- **Address:** Calle Corredera Baja de San Pablo, 25
- **Phone:** 910 096 469

Also check out a previous Naked Madrid post on Aió

Slow down at Slow Mex Madrid

Julie Andrews once sang about *these are a few of my favorite things* and if I were to pen some similar lyrics they would read along the lines of: *margaritas, tacos and anything with a bit of spice*.

In light of this, a long Saturday lunch spent at **Slow Mex** wasn't exactly a hardship. **A low key Mexican joint on Calle San Vicente Ferrer, that does a very nice sideline in craft beers** is the ideal place to bunker down for the afternoon now that coat season is well and truly upon us in Madrid.

Slow Mex has a big open space that feels slightly reminiscent to a pub back in Blighty (again, this could be thanks to the array of beers on tap). It feels like an unpretentious neighbour who invites you over and makes you feel instantly at home.

As it’s essentially a mecca for all things Mexican, all the standard offerings are present on the menu. **Tacos, nachos, burritos** – they’re all there. However, the homemade grub does offer a couple of **fun twists** on the to-be-expected tortilla based treats.

We tried a fairly unusual starter. It was sort of similar to a kind of chowder but with a kick and studded with spicy prawns; it brought me back to life after a particularly boozy evening the night before. We rounded off the leisurely lunch with a brownie.

Again, it was a slightly pimped up version of an old favorite as this pud offered up sugar and spice – as it had just touch of chilli in it. It was downright delicious and had us reaching for one last margarita for the road.

Special mention has to go to the Maitre D, Mark. He towed the line between clearly knowing his stuff (and wanting to share it with us) and being attentive enough without us feeling like we had a third person dining with us, which can sometimes be the case. He also pointed out that they have a happy hour. Am I the only one who views winter as the perfect excuse for day drinking? Surely not.

Either way, **we left Slow Mex giggling and gloriously full**. Thanks to the crispy duck tacos that I'm still thinking about, the diet can always wait until tomorrow. I'm just thinking of my winter insulation and working on my extra layer in the meantime.

by @littlemissmadrid

Slow Mex Madrid

- **Facebook**, **Website** & **Instagram**
- **Address:** Calle de San Vicente Ferrer 33
- **Metro:** Tribunal or Noviciado
- **Phone:** 915 326 791

Loveliness at Lateral

When I first moved to Madrid I walked that well trodden path like so many ex-pats had done before me; the month long TEFL course. I rocked up with my Spanish phrase book, some SPF 20 and the overwhelming desire to live abroad. With no set plan (well, with no actual plan at all having quit my job in PR back in London) I quickly got into the groove of my new TEFL timetable; which essentially meant a 3pm finish. As soon as my 'working' day was done, I would wile away afternoons in Plaza Santa Ana.

Plaza Santa Ana

Now I don't spend too much time around that neck of the woods these days, but back then I was literally intoxicated by that square. The beautiful balconies, the long sunny days (I arrived in August) and I even found charm in the guys who play the accordion and then hustle for your change. The large majority of those afternoons were spent on the terraza of **restaurante Lateral**.

Seriously, the limited savings that I arrived with dwindled at lightning speed thanks to my newfound obsession with their ***croquetas de jamón*** and ***tinto de verano***. It became a spot that I still think of fondly, as it kind of represents those heady first months when everything was an adventure and my sole preoccupation was how many hours could I spend tanning that day and where was I going out that night.

So **Lateral** and I have enjoyed an enduring partnership and now that I live on the other side of Gran Via I thought I'd mix

things up and visit one of their other outposts on Calle Fuencarral. I'd heard on the grape vine that it had undergone a recent renovation (and I can't just rely on Pinterest for interiors inspo) so it seemed like a win win.

So onto the décor, it is in a nutshell delightful. But obviously we're talking about a restaurant here, so I can't not mention the food. Lateral is all about the tapas – so you can literally try a little bit of everything in perfectly bite sized portions.

In addition, if you have **visiting guests** or you're just a first timer to the city, you'll love that Lateral puts a modern spin on Spanish classics. You can find all the well-known favourites such as ***tortilla de patata*** and ***albondigas*** (meatballs); alongside more inventive small plates such as delicious **duck ravioli** and a melt-in-the-mouth **carpaccio**.

Food wise Lateral is what I would describe as a safe bet. Yes it might not be the most inventive cuisine, but what they offer up always hits the spot. It also doesn't hurt that it's super reasonably priced for a city centre find, and **they serve food all day**.

My friend and I were also pleased as punch to discover that they boast a **happy hour on drinks** – ideal if you enjoy a lunch that's more liquid than most and I can attest that the service is always friendly and fast. Whilst the terraza isn't quite as pleasing on the eye as the Plaza Santa Ana locale, the phrase "it's what's on the inside that counts" that rings true here.

Inside it’s an oasis within the city, filled with plenty of plants and enough greenery to make you feel like you’re embracing nature, in spite of being mere moments from the hustle and bustle of one of Madrid’s main shopping streets. If spontaneity is your thing (let’s face it, we’re not talking about a country when peeps really plan ahead), restaurante Lateral is the kind of place that you can pitch up at, eat well and feel as though you’ve sampled a little bit of Spain’s finest.

Restaurante Lateral:

- **Website** & **Facebook** & **Instagram**
- **Address:** Calle Fuencarral, 43
- **Phone:** 915316877

Cubanismo, a tropical escape in Malasaña

In the warmer months, Madrid becomes inundated with talk of rooftop terraces: which one is the coolest, where's the best view, who has the best drinks? There are the perennial favorites, the ones that always crop up on tourism sites and lists of local secrets. **And then there's Cubanismo.**

On the third floor of the massive concept store and multipurpose complex that is **El Paracaidista,** **this Cuban-inspired cocktail bar** offers a hidden escape from the busy streets of Malasaña. To enter the building, you'll need to sign in at the front desk, and then journey through displays of chic clothing and artsy accessories to reach the bar itself. It may not actually be on the building's roof… but it makes up for this technicality with an incredible atmosphere.

Once you arrive, you’ll be instantly transported back to 20th-century Cuba, or at least a romanticized idea of it. A small indoor area features sofas, mirrors, and old wooden furniture, plus a marble bartop staffed by white-shirted waiters.

The terrace is roomy but still small enough to feel intimate. It features wooden chairs with brightly colored cushions, red umbrellas, and a view of the surrounding rooftops. This isn’t the place to go for a panoramic view of the city, but it’s cozy and charming in its own way. At night, flickering candles make it especially romantic.

The drink menu is creative and complete, with something for everyone. For the full experience it’s essential to order a mojito, which comes in a tall glass with crushed ice, fresh mint leaves, a preserved lime slice, and a touch of Angostura bitters. Other drinks include aperitivos that put an original twist on classics like the Negroni and Bloody Mary. The menu offers various rum drinks, among them the intriguing *Cavalibre* (rum, lime juice, cava, cola syrup, and Angostura) and the *Made in Cuba*, with hints of cucumber and absinthe.

Gin lovers will also find several tempting options, flavored with things like **blackberry liqueur, apricot brandy, and passion fruit purée**. While cocktails are definitely the specialty here, they also offer wine, beer, sangría, and even non-alcoholic takes on classic drinks. If you’re hungry, order a snack like guacamole, hummus, *jamón ibérico*, a cheese board, or ice cream for dessert.

Although the prices are slightly above average, they're by no means unreasonable. And **for the entire month of October, 2017, all cocktails and mixed drinks are 2 for 1 during happy hour** (5:00 to 8:00 pm, Tuesday through Friday). This deal also applies to Parq, the full-service restaurant on the floor above—but if I were you, I'd skip the pricey entrées and stick to Cubanismo's drinks and snacks. After spending a couple of hours here, you might never want to leave.

Info

- Facebook, Instagram & website
- **Phone:** 914 45 19 13
- **Address:** Calle de la Palma, 10
- **Metro:** Tribunal

Elemental Bistro, a local labour of love

Without doubt, we are a generation who want it all and we want it now. So if we're pretty much always used to getting our own way, particularly when it comes not only to dining out but also to dining in (Hello Deliveroo you absolute game changer), then **what is it these days that truly elevates a dining experience from mediocre to marvellous? Well in my humble opinion, it's the service.** The extra *Je Ne Sais Quoi* that turns a 'meh it wasn't bad', to a 'sign me up I want a loyalty card' kind of vibe.

Good food will always be good food, but **the story and the service at Elemental Bistro is the stuff that money can rarely buy**. Not many 20-somethings these days know what they want to do when they 'grow up.' Us millennials have risen up through the ranks being told that we don't have to stay loyal to a company and await retirement. We can chase our dreams and fulfil no end of goals. The issue being, where do you start?

Someone who faced that quandary head on and has lived to tell the tale is **Sergio, the 25-year-old owner of the newly opened Elemental Bistro who spent years living in Paris and has brought some undeniable Gallic charm to the streets of Malasaña**. 25 years old, I hear you gasp. Yes. I couldn't quite believe it (but pardon the French related pun) I expect him to become quite the *tour de force* when it comes to gastronomy on this side of Gran Via.

Located on **Calle Corredera Baja de San Pablo**, Elemental is in prime position to capitalise on the hoards of hipsters that

descend on this street daily. However, Elemental is far from being the only option for a foodie in that neck of the woods. So Sergio's menu (which is of a **French-Spanish fusion** disposition) is instantaneously eye catching in an area where menus are becoming more than a little generic in style.

It's not just the menu that is set to carve out a niche either. The décor is stripped back yet charming in equal measure. The walls are simplistic and white, with little nods to Parisian style through the flowers adorning the tables, to the antique typewriter that was perched atop a nearby table.

The owner Sergio who, might I add, won me over within minutes (largely due to his outfit and the soft sounds of the *La La Land* soundtrack playing in the background – a surefire winner for me) couldn't be more hands on in his approach as a restaurateur. His knowledge about wine was second to none.

It’s worth noting at this point that the wine menu (along with all other drinks) were housed in old camera roll ‘holders’ for want of a better word. And as I’ve dined out about as many times as the late Hugh Hefner bagged himself a blonde, I can attest that I’ve never seen such a quirky and imaginative way to liven up a wine list.

The food was as downright tasty as anything I’ve sampled in Spain or fancied in France. The **goat cheese and pumpkin croquetas** were dangerously moreish. The duck salad had even a self-confessed carnivore eating her greens and the **Galician**

short rib, well that really requires no explanation.

Let it be told that I am very much in the camp of ‘I’m a starter person’ rather than being partial to a pud, but **Elemental may have just won the award for the best desert ever** – I may drop round a certificate and everything. It consisted of a chocolate fondant, violet ice cream and decorated with crystalized parma violet type sweets. It was almost too pretty to eat and the plate that it was served on was very nearly swiped by this vintage loving lady.

There’s no shortage of fabulous places to eat in Madrid. Having said that, there’s far fewer that I don’t as much *suggest* that you should visit, but I positively implore you to frequent. Kudos to Sergio for marrying not just two nations (but two cuisines) and as a result, he brings the panache of Paris to the people of Madrid.

Info

- **Facebook & Instagram**
- **Address:** Calle Corredera Baja de San Pablo, 4
- **Metro:** Santo Domingo
- **Phone:** 911 475 237