

Chocolates are nice (but this first date is better) Part 2



So you don't like Da Vinci or Michelangelo and don't see what the fuss is about with graffiti artists like Banksy. I love that shit but not every girl is interested in it either. Again we want to take our date to **3 different places**, it keeps momentum flowing and builds new experiences between you two in a short time. This will not turn all pumpkin dates into shining diamond-studded carriages of awesomeness but it is harder to get bored when you are going to new places.

For **part 2** we will be exploring the **scenic route of Madrid**. Madrileños are crazy about their terrazas, so we will explore the skies and sights of this beautiful capital. The great thing about this is that you let the views do the talking rather than you. Any anecdote about the buildings you see always helps. One is that **Palacio de Cibeles** with its fountain of the Greek goddess Cybele is the unofficial party spot of Real Madrid. Any cup win will see thousands of supporters descend onto the roundabout. As with all routes you will be able to walk from one to the other. This route is one for the summer, which in Madrid you have plenty of. The views however do have their price and you pay something like a terraza tax.

It is a price gladly paid.

Act One: Retiro park



Palacio de Cristal

It is an easy pick but a great place to start with because you get away from the noise and hectic life of the city. You invite your date for an aperitivo to the café (on paseo Venezuela) next to the pond in the centre of the park. However you shouldn't linger too long with the drinks. After the first copa you should take your date to **Palacio de Cristal** in Retiro or show them the now abandoned zoo that used to be in Retiro. For both do a little research and make sure how to get there because you can get easily lost. My personal favourite is the rose garden located towards the side of Av. De Menendez Pelayo. It is incredibly impressive when you walk along and are met by a resident peacock. It will also take you to the restaurant. If the sun is setting though take the route to **Palacio de Cristal**.

What time: 19h-20/21h

Alternative: no just take him/her to the park.

Act Two: [La Castela](#) in Calle del Doctor Castelo, 22



This is a truly excellent restaurant. You have two options when you decide to have dinner here. You can eat at the front of the bar and join in with the crowd. Definitely my recommended option to get the adrenaline pumping after the quiet walk. Even with a minimal Spanish you will get by and be able to order the local delicacies. You can also book a table for two and will be seated at the back, which is much more quiet and intimate. The last time I went a boyfriend gave his girlfriend a necklace for their anniversary (I took the picture if you were wondering).

What time: 21-23h

Metro: Take a walk / Ibiza

Alternative: Platero & Co. A very stylish bar that is located right next to La Castela. The restaurant was designed the

Catalan interior designer Inma Rull. Very nicely done.

Act Three: [Azotea](#) on top of **Circulo de Bellas Artes** in Calle de Alcalá, 42



Yes it is crowded with tourists, Spanish and everyone looking for a view but it still is an incredible view. On a first date confirmation is just as important as impressing. Further, walking by foot will give you an excuse to pass by la **Plaza de Independencia** at night down to **Palacio Cibeles** and up **Calle de Alcalá**, which is one of the most beautiful walks in Madrid once it's gone dark. Once you arrive step ahead and pay for both entry tickets (3 euros each). It is a small token of chivalry, especially if you just split the bill 50/50. Once at the top you really have two main choices depending on your comfort level. On the right going down the stairs is an area where you can sit/lie and it is easier to get closer to one another. On the left are high seats with small tables. Daring wins the game in my eyes and I choose the right. It makes your intentions clear in a subtle way.

What time: 23h to 02h

Alternative: [Room Mate Óscar](#) in Plaza Vázquez de Mella 12



The terrace at the top of this hotel has just been renovated. Good thing too because the white plastic surface has been replaced with wooden planks. The special thing about this terrace is that it has a pool but if you fancy a dip you will need to reserve. The terrace has a nice feel due to the artificial grass spread across the ground. Also not a cheaper option as a gin tonic will cost 12 euros and a glass of wine 5 euros.

Metro: Gran Via / Banco de España

Read on...

- For more **first date ideas in Madrid**, check out **part 1** of this article, [Flowers are nice \(but the first date is better\)](#)
 - For more on **rooftop terraces in Madrid**, check out our series on [Madrid's Best Rooftop Bars](#)
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Lateral, my go-to restaurant

Whenever my husband and I are in the mood to go out for a **good dinner for a good price**, [Lateral](#) is our spot. It's also proven to be the most successful restaurant when it comes to taking out friends and family visiting us in Madrid, which we do quite often.

Before I go on, I must admit that **Lateral** is a restaurant chain (**a chain!**), with a handful of locations. But it's definitely the good kind that makes you rethink what that means. **Spanish cuisine** can be very heavy, especially if you're not used to it. Somehow, however, **Lateral** has taken what I think are **the best parts of Spanish food** and tweaked them to make them pleasant for absolutely **all tastebuds**. That's why this is my go-to restaurant.

In addition, all their locations have spacious *terrazas* (**outdoor seating areas**) with heaters in the winter and fans in the summer, making it hard to resist at any time of year.



You are looking at the best tosta ever... with grilled pork tenderloin and melted brie

My favorite thing to order here is the **tosta de solomillo con queso brie** (pork tenderloin with melted brie on toast). My husband, James, always orders the same, but with **cebolla caremilzada** (caramelized onions). One time, James had his extended family from California visiting; two teenage girls and their parents with several food preferences to take into consideration. Out of all the restaurants we took them to, **Lateral** was by far their favorite. They especially loved the **gazpacho** because they were given the platter of freshly diced vegetables so they could garnish it themselves. And of course, they too fell in love with the **tostas**.

For something light, you should try the **gazpacho, tartar de aguacate con salmon** (fresh avocado topped with salmon, tomato and chives) and the **tosta de salmon con queso brie** (smoked salmon and brie cheese on a slice of toasted bread).



tosta de salmon con brie



tartar de aguacate con salmon

Although the Spanish passion for **croquettes** is not always understood by foreigners, **las croquetas de jamón** are a must here too, as are the **albóndigas** (meatballs). Since I always order them both, last week I decided to venture out a bit and went for the **mini-hamburgers** instead, and wow, that was a good choice. They're served with a reduced **Pedro Ximenez** (sherry) sauce which you can sop up with bread.



mini hamburguesas con reducción de Pedro Ximenez (sherry reduction)

One of our latest and most surprising discoveries was the **tortilla de patata** (Spanish potato and egg omelette). This Spanish staple is so common that it had never occurred to us to order it at **Lateral**. But don't be fooled, please do try their **tortilla de patata** right away. It's really one of the best I've had in Madrid.



the tortilla de patata, a surprisingly delicious Spanish staple: potato and egg omelette

And when it comes to dessert, I recommend the **tiramisu**, the **torrijas** (a very traditional Spanish version of bread pudding; a slice of bread soaked in milk and honey, then fried and topped with whipped cream and ice cream) and you should also try the **apple crumble**. Again, this was a surprise. Never would I have thought that apple crumble could be so good (I've had it many times and it's usually just not my cup of tea. Here, though, it truly was).



Apple and cranberry crumble topped with vanilla ice cream, to die for

To drink, I usually order **tinto de verano** (a great spin on sangría) which is a cold mix of red wine and a sweet Spanish seltzer called **casera**. During the winter, I almost always share a bottle of wine with friends. Last time the waiter recommended the **Finca Vieja Reserva from La Mancha** for 12E, which was very much worth it.

Price range: 10-20E per person

[Web](#)

They have various [locations](#) in Madrid, but the two I go to are:

C/ Fuencarral, 43

Tel: 91 531 68 77

Plaza de Santa Ana, 12

Tel: 91 420 15 82

Bar Lambuzo, a family-run Andalusian restaurant offering a mix of activities in their wine cellar

Tucked away in the side streets of Sol, [Bar Lambuzo](#) is an Andalusian oasis in the center of Madrid, lovingly run by a family from **Cádiz** with a history in the food business that goes back to their great grandfather. This family has brought all their favorite recipes and passion from their home to the capital. In fact, the bar makes it a point to sell products from Southern regions such as Cádiz, Seville and Huelva, calling itself an **Abacería**, meaning a bar that sells local products.



the entrance invites you in with thousands of wine bottles decorating the walls

Opened a little over a year ago, **Bar Lambuzo** has already become a beloved neighborhood spot for its authentic cuisine, warm ambience and family-style service; it is a haven for Andalusians living away from home, and for anyone seeking a **true taste of the South in the center of Madrid.**



with friends in Bar Lambuzo's underground cellar, tasting wines from Bodegas Barbadillo

What's more, **Lambuzo** offers **fun activities in the downstairs wine cellar**, from football forums to **wine-tastings** and **olive-oil-tastings**. I've been to the tastings and highly recommend them! At the last wine tasting I went to, we had a presentation from [Bodegas Barbadillo](#), a winery from Cádiz that is actually the house wine at Bar Lambuzo. As usual, we tried three different types—rosé, white and red—the red was really spectacular.

In between each generously poured glass, we were served an assortment of homemade tapas: **ensaladilla rusa** (potato salad), croquettes **de ortiguilla** (translated into English as "sea anemone", so let's keep it in Spanish), and **ragu de ternera con arroz** (veal stew on rice). The tapas were wonderful as always, and the wine portions are best described as **plentiful**. The bottles were left open on the tables, and we were welcome to serve ourselves as much as we liked. Meager portions are unheard of here.



Owner and father Pepe serving at a wine tasting in the cellar

On Thursdays, Lambuzo also holds **Microteatro**: they showcase 30-minute theater performances, from 9pm-11pm. Each session costs **4€**, plus you're more than welcome to grab a drink at the bar and bring it down to the cellar as you enjoy the show, and then go right back upstairs for more when it's over.

As far as the menu goes, father **Pepe** will gladly tell you about the daily specials, and you can't go wrong with anything on the set menu. Their star dishes are from their selection of **fried fish**, a staple in Andalusian cuisine. And you can count on it being good—the first time I went, a guy from the South of Spain popped out of his seat and called up a friend to say: "You won't believe it. I'm in Madrid eating real *pescaito frito*".



assorted pescadito frito



boquerones fritos con limón (fried white anchovies with a squeeze of lemon) and white wine from Bodegas Barbadillo

My husband, James, and I have been going to **Bar Lambuzo** practically since it opened. What keeps us going back so often is the warm service and delicious food and wine (not to mention, really affordable!). Our favorite dishes are their varied **croquetas** (croquettes), **salmorejo** (a cold, tomato and bread-based soup), **arroz con atun rojo y pisto** (*rice with tuna and ratatouille*), and **solomillo al whiskey** (*whiskey pork loin, served on delicious handcut fries*). For dessert, try the

tocino del cielo (similar to creme brûlée without the crunchy top), made by Ignacia.



Croquetas



Salmorejo, a cold soup or dip originating from Cordoba,

made with tomato, bread and olive oil, topped with tuna and then drizzled with some more, olive oil



solomillo al whisky (pork tenderloin with roasted garlic, served on top of handcut french fries)



tocino de cielo, made by daughter Ignacia (similar to creme brûlée without the crunchy top layer)

Lambuzo's tapas range in price from 3€-5€, and main dishes average at 11€. For lunch. They offer a menu del día (set lunch menu) for 10€ with a starter, main dish, drink, plus coffee or dessert. And they have an express lunch menu for 8€, including one dish.

If you decide to go to Lambuzo for dinner, I recommend making a reservation—the secret's out and the place gets packed!

Info:

[Facebook page](#)

[Web](#)

Hours: Tuesday – Thursday: 13:00 – 16:30, 20:00 – 0:00

Friday – Saturday: 13:00 – 17:30, 20:00 – 1:00

Sunday: 13:00 – 17:30

Closed on Mondays

Price range: 10-20€ per person

There are currently two locations:

1. The first **Lambuzo** is the one with the downstairs cellar:

Address: Calle de las Conchas, 9

Metros: Sol, Callao, Santo Domingo or Opera

2. **Lambuzo** has just opened a second location in [Chamberí](#) which is smaller but still has the same charm and family feel:

Address: Calle Ponzano, 8

Metros: Iglesia & Alonso Cano

Casa Mingo, the real cider house



An **Asturian cider house** serving traditional, simple and exquisite rotisserie chicken since 1888, **Casa Mingo** is the real deal—no frills, no fuss, just the good stuff. The high walls are lined with bottles and barrels, making you feel as though you've been immersed in a sea of cider. And although the wooden floors are holding up, the wear and tear are evident. Be sure there's no intention of refurbishing this wooden tavern. Its notable use and warm simplicity is what makes it so special.



image from casamingo.es

Even the menu is simple: **roasted chicken**, croquettes, chorizo, *chistorra* (similar to chorizo but thinner and spicier), cheese (*manchego* which is cured, or *de cabrales* which is very, very blue, a.k.a. it's just mold), roasted red peppers with tuna, and empanadas. They have two types of **cider: sweet and natural**, and you order them by the bottle. Although there are a few more items on the menu, that's pretty much everything. And no matter how much you order, your bill is likely to come out to less than **15E per person**.

The first time I went to **Casa Mingo** I had already been living in Madrid for a few years, though I'd never seen anything like it. It was love at first sight (an American who had been living in Madrid for twenty years let me in on the secret). Since then, **Casa Mingo** has become my spot whenever I want to show off Madrid to family and friends.

I've even brought my "foodie" friends with the harder-to-please palates, some who are chefs and some who have even opened up their own Spanish restaurants outside Spain. **Casa Mingo** has never failed to delight them.

My favorite dishes are the **roasted chicken** and the **roasted red peppers with tuna**. And for dessert, try the *tarta de sidra* or *tarta de santiago*.



rotisserie chicken and endless cider at Casa Mingo



a whole roast chicken at Casa Mingo



No reservations, but the place is enormous so the wait won't be long. In addition to the main dining room, they have outdoor seating and a rooftop as well. The last time I sat outside there, it was Spring and our table was showered with little flowers falling off trees all around us. It was lovely.



my friend Ryan's attempt to pour cider the Austurian way

And if you're feeling up for the challenge, get a table outside and try **pouring the *sidra* from above your head** (spilling is completely accepted, but ask for a nozzle to help). The correct word for this is ***escanciar***, and it's the traditional way to pour cider in Asturias.

Here's a photo I took of a professional pouring cider at a Spanish gourmet food fair. Feel free to ask any of the waiters

at **Casa Mingo** to show you how it's done.



a professional showing how to pour cider the right

way, a.k.a. “escanciar”

[Web](#)

Address: Paseo de la Florida, 34

Metro: Principe Pio

Telephone: 915 47 79 18