

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.



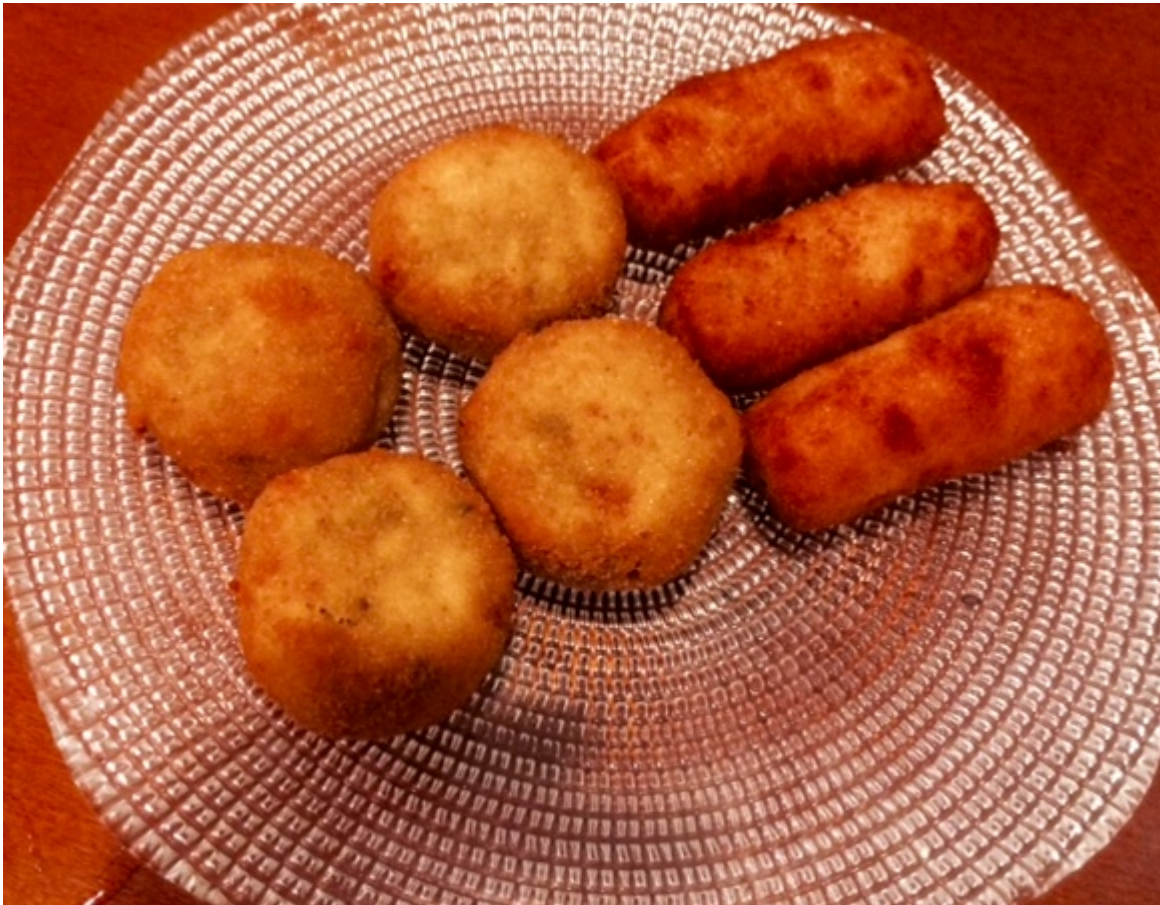
I recently went with three friends and we decided to get a bottle of wine to accompany our meal. The waiter helped us order a special wine called *Señorío de Heliche*.



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.

Weekend of Slow-cooked Food and Sun in Almería with Moveable Feast

Join Moveable Feast for this 'farm-to-table' inspired weekend in a *finca* in Almería, Andalucía, indulging in **slowly cooked food**, visiting **local markets** and taking siestas under the sun. Does it get any better than that?

Why join Moveable Feast?

Living outside your home country of course presents numerous challenges, i.e. getting to know people, the language barrier, culture shock and being away from your loved ones, just to name a few. Although one obstacle often gets overlooked – **eating proper food**.

Making a conscious effort to eat healthy is challenging when you have to translate ingredients and familiarize yourself with the food supply chain, and don't forget hunting for spots that promote healthy and sustainable living. That's way groups such as [Moveable Feast](#) are a Godsend.

What is it?

Sparked from reading an article about the Slow Food movement in the US, Jenny Pascual started [Moveable Feast](#) (also known as Move Feast) with her first farm-to-table event in January

2013, leaving her comfy corporate job in Manila, Philippines. With the mission of connecting those involved in all facets of the food supply chain – producers, buyers, consumers – and promoting sustainable, seasonal, community supported agriculture, Pascual's passion project has reached the other side of the world.

When is it?

Next month from **May 15-17**, [Moveable Feast](#) will be hosting their first event in Spain at an Andalucian finca in Almería. Showcasing the local produce, cuisine and culture in collaboration with Oro Del Desierto and Unica Group. So if you sometimes find yourself tuned into Master Chef more than you'd care to explain, or simply indulge in menu del día's all around town, Move Feast is worth the trip to up your food game.

Info & Booking

- Visit their sites: www.movefeast.com and [Facebook](#)