Have your cake with coffee or gin at La Prima Lejana

Thanks to waking up early for work during the week, I’m pretty much a guaranteed earlybird at the weekends. Luckily for me, this meant that last Saturday I had first dibs of the delectable treats on offer at La Prima Lejana. The cool little cafe that’s just a stone’s throw from C/ Huertas and offers up ‘gram worthy decor and cakes worth setting an alarm for.

A venture that’s the birthchild of three friends hailing from Galicia, La Prima Lejana combines two of my great loves – cake that’s worth the calories and gin. The gin needs no further explanation. Forget strawberries and cream, bangers and mash, fish and chips, there’s no pairing that I could love more. Especially when all of the gins on offer are Spanish, including one of my current fave, Nordes.



Now don’t get me wrong, I didn’t swerve my Saturday morning spin class to swig gin before midday, there’s great coffee on offer as well as fresh lemonades in a variety of flavours – I opted for lemon and ginger which was zingy and fresh and was an attempt to offset the cake-shaped goodies.



Now, onto the decor which was basically my own version of utopia. A mix of pinks, gold and marble –essentially the mood board for my own recent flat renovation – had me hot footing it to Maison du Monde to snap up the same shelving that they have there. The attention to detail is second to none, partly due to one of the lovely business partners being an architect, and clearly one with excellent taste.



I often find Spanish cakes waaaaay too sickly sweet but the cakes here were some of (if not the best) that I've tasted in

the capital. I had carrot cake which was inhaled at breakneck speed and we also tried the courgette cake with lemon icing. Again, the plate was all but licked clean.



La Prima Lejana is as pleasing to the eye as it was to the tastebuds and I plan to work my way through their menu, I urge you to do the same.

La Prima Lejana

- **Website**, **Facebook** & IG: **@laprimalejanamad**
- **Address:** Calle Lope de Vega, 7
- **Metro:** Antón Martín

Acid Cafe – seasonal, minimalist, and just good coffee

Minimalist, sleek and edgy. That's the feeling I got when I first walked into Acid Cafe, a new coffee shop that opened its doors in Barrio de Las Letras just over a month ago.

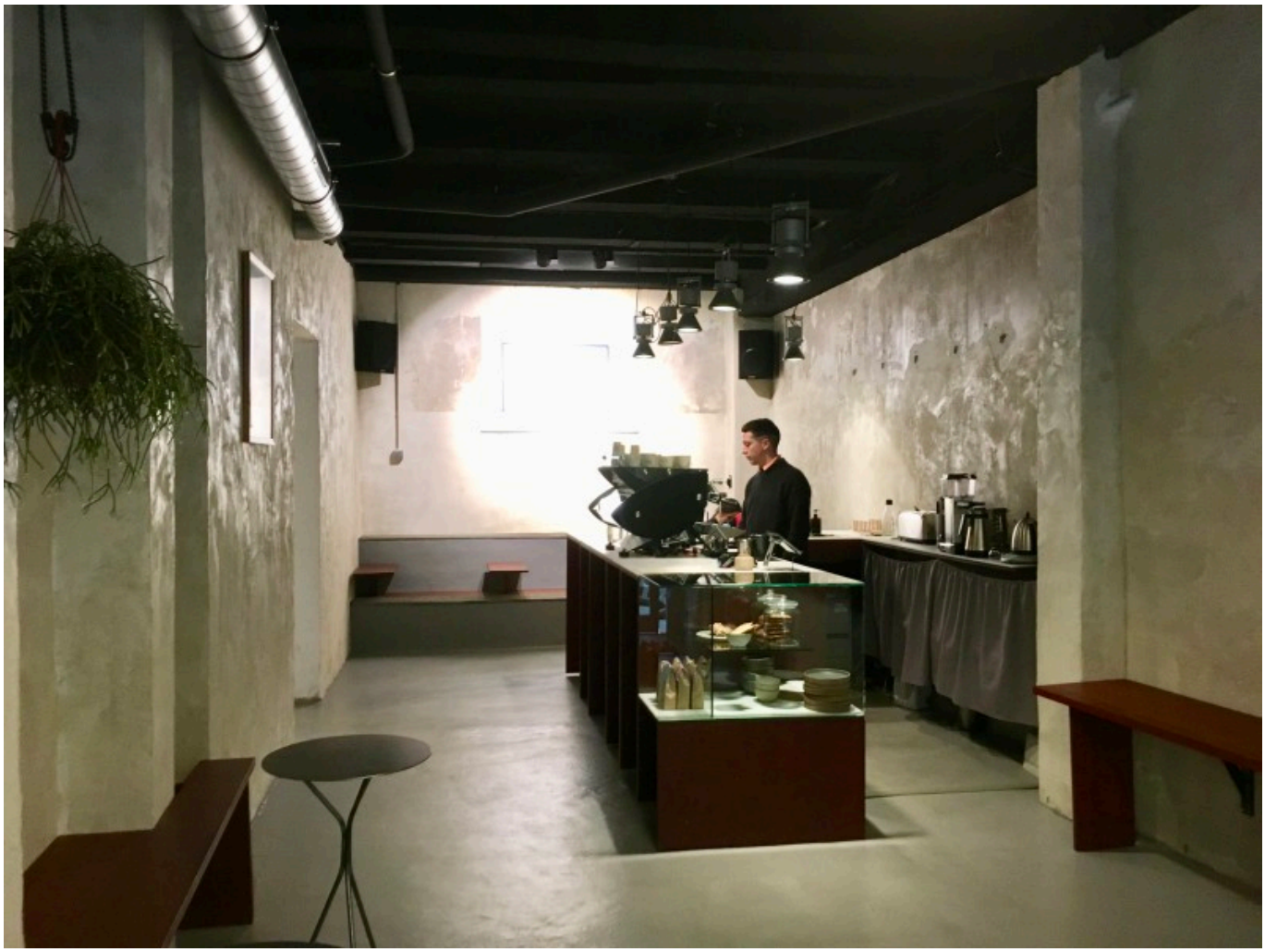
A short walk away from the Reina Sofia, Acid Cafe is secluded, hidden down one of Madrid's many cobblestoned roads. The only thing that signals it's a coffee shop (besides the name) is the large coffee machine that can be viewed through its glass doors and walls.



Fede Graciano, the founder and main barista, greets you when you get in and will show you the selection of coffee they have available, letting you smell the aroma. Passionate about coffee, he describes coffee beans by citrus, fruit flavors or smoother, bodied textures.

The name itself comes from a coffee description – good coffee

is often described by its acidity and sweetness. As a filtered coffee lover myself, it’s a name I can appreciate.



The cafe’s selection of food is seasonal and is meant to pair with its rotating selection of coffee from La Cabra, a roaster based in Aarhus, Denmark. Acid Cafe is the only shop in Madrid that offers the Nordic roaster and the quality of the filtered coffee is excellent.



The coffee menu isn’t extensive and offers an Americano, flat white, batch coffee and filtered coffee. If you don’t want coffee, they also have chai tea and kombucha.



Graciano said he wanted to create a place in Madrid that didn’t just sell good coffee with your typical hipster menu of

avocado and toast or a croissant. The cafe’s winter menu includes a creative selection of winter veggies, such as the pumpkin with beans and paprika or the Labneh (a type of yogurt cheese) with roasted tomato and cauliflower.



Their pastries are also made in house, and I particularly enjoy their vegan cookies, although I’m far from being a vegan.



They also occasionally have live DJs on Sunday afternoons, which Graciano is hoping to make a weekly occurrence.

Stepping into Acid Cafe on a Sunday reminds me of my days in London, when I would go to the local café to get out of the rain. While there may be an excuse as often to escape from the rain, Acid Cafe offers an excellent option to refuel before heading back into the arid sun.

By Moriah Costa

Info

- **Facebook**, **Instagram**
- **Address:** Calle de la Verónica 9
- **Metro:** Antón Martín or Atocha

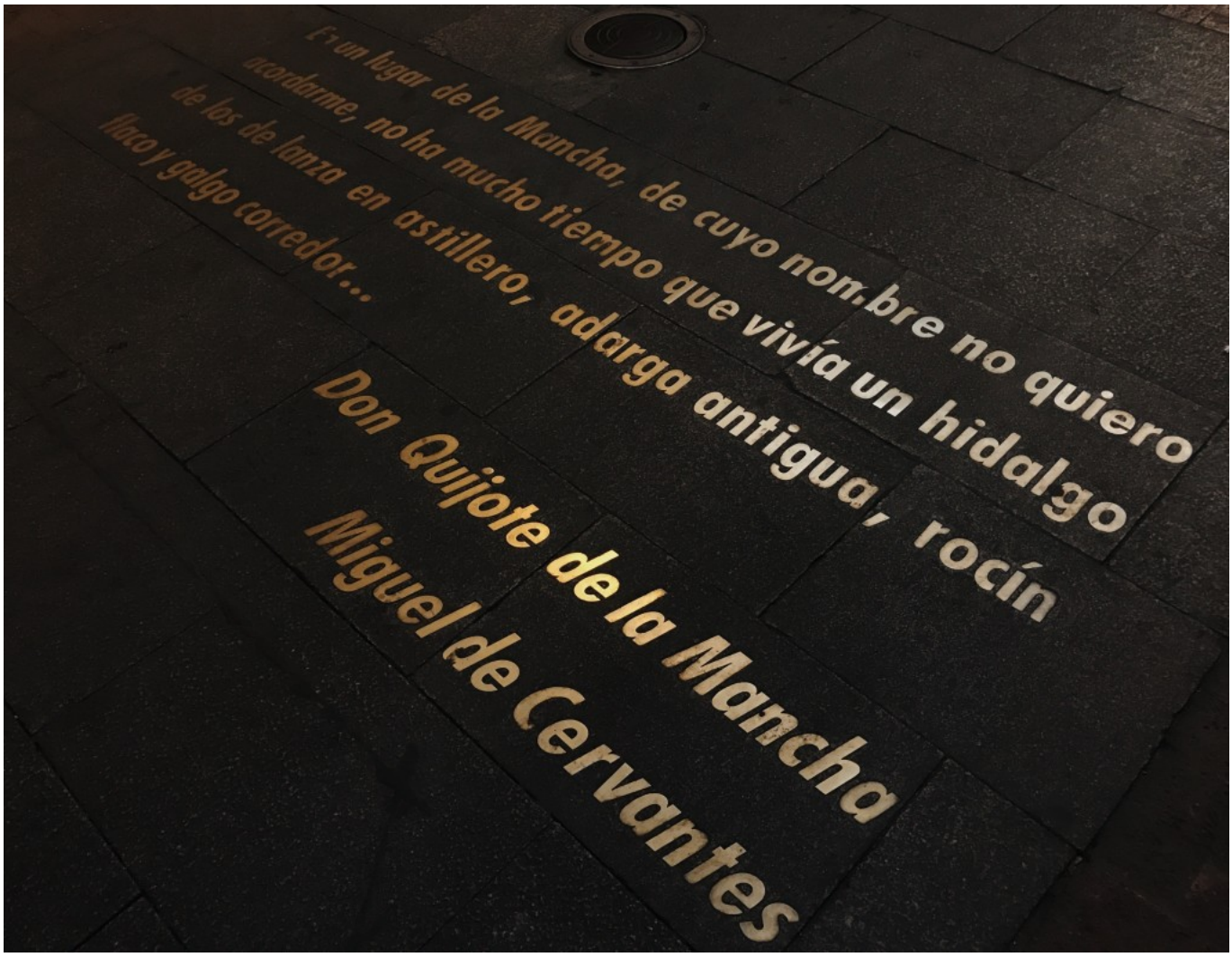
What to See in Barrio de Las Letras

Madrid's Barrio de las Letras is a timeless neighborhood that stays true to its Spanish roots, while still giving a modern feel that leaves visitors coming back for more. With its amazing food, culture, and ambience, you can't go wrong when it comes to exploring this classic barrio.

Here are a few insights into its history, **hotspots** and 3 restaurant recommendations!

History with a Modern Twist

Barrio de las Letras, also known as Huertas, is less than a 10-minute walk from Sol and was once home to some of the greatest Spanish writers. The streets are paved with recognizable quotes from writers such as, Miguel Cervantes and José Echegaray.



There are even plazas and streets dedicated to writers such as Plaza Jacinto Benavente and Calle Lope de Vega. The houses of some of these writers still stand today and are open to the public, such as Casa Museo Lope de Vega which offers free guided tours.



Plaza Jacinto Benavente



Calle Lope de Vega

Nowadays, this historic neighborhood has become a trendy spot for people to get together and have a drink paired with a few tapas. Calle de las Huertas is the main street where you can easily find great shops, cafes, and some of Madrid’s finest eateries.


la intrusa



While exploring the side streets that branch off the main road, keep an eye out for the various boutiques, art galleries, bookstores, and antique shops that make this neighborhood so authentic.


ANTIGÜEDADES
JOYERÍA - PLATERÍA
OBJETOS DE ARTE
ALMONEDA



Must-Sees in Barrio de las Letras

Plaza Santa Ana is a well-known hangout spot in this neighborhood. Here you can find a number of restaurants with outdoor seating areas that are perfect for enjoying the ambience with a nice wine or beer.





Plaza Santa Ana is also where you can find monuments of Calderón de la Barca, Federico García Lorca, and the Teatro Español, making it a popular spot for tourists.



Monument Calderon de La Barca



Monument Federico Garcia Lorca



Teatro Español—Madrid's oldest theater

3 Restaurants in Barrio de las Letras

This neighborhood is a hot spot for some of Madrid's oldest taverns and restaurants that serve typical Spanish dishes and tapas. Here are some of the best ones.

Cervecería Cervantes is a favorite among the locals. It's decorated with beautiful tiles that give a traditional Spanish feel. Every time I walk past this bar, it's always packed with people enjoying tapas and beer. This *cervecería* is known for its seafood that can be ordered in small portions. So stop in and try them all!



Another go-to place is **El Lacón** on Calle de Manuel Fernández y González. This place has been around since the 60s and has been considered a classic ever since. It's known for its drink and tapa deal, meaning that with each beer you order, the waiter will bring a small plate of tapas to your table. Not only is this restaurant famous for its incredible deal, but it's also known for its full plates such as, *cocido Madrileño* and the meat or fish *tablas* that can easily feed 3 people or more.



And if you’re looking for a place that has it all, **Casa Alberto** is the place for you. This restaurant is hard to miss with its red exterior, antique writing, and open door which allows people to take a peek inside.



When first entering **Casa Alberto,** it's hard to get past the crowd of people drinking and ordering tapas at the bar. But once you're in the dining room, you are guaranteed a great sit-down meal. For starters, the *croquetas de jamón* are an amazing way to start your meal. Another great starter is the *gazpacho de melon* with a prawn tartar. This gazpacho gives a modern twist on the classic Spanish plate by creating a sweet but savory infusion.

Not only are their appetizers high quality, but so are their main dishes. Casa Alberto makes an incredibly flavorful and hearty *callos a la Madrileña* that's perfect for a mid-day feast. As a U.S. Midwestern girl who loves red meat, I had to second guess myself after trying the *ventresca de bonito*. This fish plate was grilled to perfection topped with quality olive oil, fresh garlic, and a side of potatoes.

Make sure to leave room for dessert because **Casa Alberto** won't disappoint. Their cream-filled crepes topped with homemade blueberry and cheese ice cream are the perfect go-to dessert. But if you're looking for something with a bit of an alcoholic twist, the apple and cider sorbet is highly recommended.



Check out all the spots in Barrio de Las Letras featured on Naked Madrid!

De María: Fabulous Argentinian Restaurant

I discovered this fabulous restaurant not too long ago, called **De María**, as two people recommended it to me on separate occasions. Since then it has become one of my go-to spots in Madrid. **De María** is one of those restaurants that always leaves a good impression on everyone who dines there; the food is great, portions are generous and the price is fantastic.

De María is popular to say the least; photographs of famous patrons line the walls: athletes like Beckham and actors like Javier Bardem are just some of the familiar faces who have enjoyed this wonderful restaurant.



De María has several locations. So far I've tried three of them and none was disappointing.

The menu is varied and contains good-quality ingredients. You can choose from a variety of mouth-watering starters, such as "chorizo criollo", or vegetable dishes, pastas and salads and, of course, the traditional Argentine beef. The last time I dined here we weren't very hungry so we opted for a lighter menu. Something that stands out to me about **De María** is that

you always get tasty snacks to nibble on while you wait for your food to arrive.



The **chimichurri and pepper sauces** are a must, as is the **cream cheese spread.** During the summer they usually bring a glass of gazpacho or salmorejo. When it’s cold out, they tend to bring you a creamy vegetable soup – in our case, we got a delicious pumpkin soup.

As a starter, we went for the **grilled Provolone cheese**. It was simply exquisite and even more when covered with one of their tasty sauces. “**Chorizo criollo**” is another must.



After the cheese plate, my friend and I ordered salads; she ordered a **mixed salad** and I had a **caprese salad** – light, fresh, and deliciously paired with a beer and a glass of white wine.





We decided to skip dessert because we weren’t too hungry, but the waiter didn’t seem to care: he brought us each **a glass of tangerine sorbet and a yogurt and mango sauce (on the house!)**, along with their traditional shots.





De María's prices are very reasonable. We paid about €21 each. So if you want to enjoy Argentinian cuisine and a friendly atmosphere, this is your place. It also has the advantage of having several locations so finding a table will not be a problem.

The locations I've visited are:

- *De María: Calle Hortaleza, 81, 28004, Madrid*
- *De María: Calle Preciados 32, 28013, Madrid*
- *De María:Calle Correo 2, 28012, Madrid*

You can find all the locations listed on their **web**

If you want to enjoy more Argentinian restaurants in Madrid, then check out our article on **Casa Federica**.

DecorAcción 2015 – Interior Design Market in Barrio de Las Letras

El Barrio de las Letras – one of Madrid's most central neighborhoods, also known as Huertas – is celebrating its sixth edition of DecorAcción 2015. This festival aims to showcase the works of local artists and interior designers. Expect outdoor flea markets, pop-up markets, food trucks, master classes and a "Best Balcony Competition." Here's the **program**.

It's a really nice excuse to go out for a walk, enjoy the beautiful neighborhood of El Barrio de Las Letras and support the city's local art scene!

Maya, a cozy Taqueria & Mexican product store in Huertas

Maya is a new Mexican establishment, situated on C/Echegaray in Huertas. The owner & chef, Jose Manuel, hails from Mexico City. Jose previously worked in **the hidden burrito shop in Lavapies**, notably wearing a customized chef's hat. We met

during his tenure there and became fast friends due to his approachable nature. After having not seen him in several months, I was taking a stroll through Huertas with a friend and we both noticed a Taqueria. She and I pondered whether it was new or had always been there. Jose surfaced and summoned us to the bar, inviting us to a drink in order to catch up and show us his new business endeavor. Jose's grand ambition is to make **quality Mexican products** more accessible to consumers in Madrid.




El Sabor
Rojas Rojas
Chipotles
Salsa Jalapeños
LA MOREÑA
chiladas



Knowing that Americans are always on the prowl for new places to satisfy their taco cravings, I took it upon myself to do my community a service and sample a handful of Jose's creations in order to share my findings.

First I sampled the *taco de pastor*, cilantro and onion with green lime.



The second specimen was *Cochinita de Pibil* with achiote.



The last taco was *Fajitas Alambre de ternera*



All of these treats were followed by a Tamale served on a plantain leaf.



They were all yummy, my favorite being the *taco de pastor*. I found everything about the establishment quite familiar. Their regular, a pipe-smoking elderly writer, took pride in presenting me with a poetry anthology that had his face on the back cover. This location is young, and thus the experience is quite personalized. For those of you who are seeking a venue for your taco Tuesdays, or a place to find unique Mexican ingredients to be used in your culinary endeavors at home, I strongly recommend this establishment.

Info

Facebook
Where: *Calle Echegaray 29*
Metro: *Anton Martin*
Contact: *600 68 73 51*

Also check out:

Best Mexican Joints in Madrid

Perdizione – a hidden hole-in-the-wall burrito bar in Lavapiés

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Gastro Bacchus – a celebration of wine and tapas (for 4€!) in Barrio de las Letras

Taking advantage of the Bacchus International Wine Awards, **Gastro Bacchus** festival will be taking place in 16 restaurants in Madrid's central neighborhood – **Barrio de las Letras** – from March 17th – 23rd. So, enjoy eating tapas with a glass of wine for only 4€!!

Eating Our Way through Huertas with Devour Tours

On a recent chilly Saturday morning, James and I set out on

one of the city's best ranked activities, Devour Tours. I had never been on a food-inspired tour before, let alone in a city whose food culture I'm quite familiar with. Yet the chance to meet local honey and jam specialists, indulge in chocolate-soaked figs and hop from butchers' shops to tapas bars while learning historical tidbits did indeed change the way I look at the city I've called home for the past seven years.





While **Devours Tours** offers a bunch of different gastronomic routes throughout the city, we went on the one I consider the most enticing – **Huertas Neighborhood Food & Market Tour**. The home of the tour was Barrio de las Letras, a central neighborhood named after the famous Spanish writers who once resided, scribbled and drank together there in the 1600's, such as Cervantes, Lope de Vega and Quevedo.

Those of us who live here today know the neighborhood as Huertas, coined after the bar-filled street that runs through it. Unlike many areas surrounding Sol or Plaza Mayor, this barrio upholds a charming and unchanged spirit thanks to its thriving delicatessens, tapas bars and traditional markets. Offerings of old and new spins on local cuisine await you as you walk through its gorgeous cobble-stoned streets. And Devour Tours will let you in on all its secrets.



Our tour guide, James Blick, was not only an expert on Madrid's history and food scene, but also made each and every person on the tour – which consisted of a young Scandinavian couple, two parents from Alabama visiting their daughter on her semester abroad and a group of middle-aged women from Ireland – feel comfortable by asking personal questions, encouraging conversation and creating a wonderful vibe throughout the three-and-a-half-hour event.

I also want to note that my husband, also James, doesn't like cheese (weird, I know) and had told the guys at Devour Tours beforehand. His eyes lit up as he saw a plate of cured meat awaiting him at the cheese tasting, showing how they clearly make it a point to accommodate different tastes and dietary needs.



James (the tour guide) also engaged in friendly chit chat with all the local market vendors and shop owners – something quintessentially Spanish, I must add. Wherever we stopped for a story and a bite, James knew the locals by name and the stories behind their businesses; those close-knit relationships make the tour truly delightful and offer insight into the city's day-to-day life. This kind of rapport and insider know-how can only be attained with a great deal of time and care.



Overall it was clear how much attention was put into designing this tour; every detail was planned to perfection, from the food portions and variety to the timing and storytelling. We had more than enough tapas to fill us all up, yet paced and served up just right so we never felt too full to keep us from walking or having a few more bites at the next stop!



Since I don’t want to give too much away, I’ll have to wrap things up here. The last thing I’ll note is that I had walked by absolutely every place we visited on the tour on many occasions. Most of these places I had never stopped to think about nor even enter.

Now I know that as I stroll along the streets I often frequent such as Calle Huertas and Calle Leon, I’ll see a different side of my adopted city. I’ll also enjoy a handful of new eateries that are now going straight to the top of my list.



Madrid’s best Italian restaurant is not in the likeliest of places.



So whether you're coming through Madrid for a weekend or already live here, let Devour Tours show you around for a few hours, especially if you're a foodie like me! Buen provecho!

To book a tour or read some of their tips on where to find the best food in the city, check out Devour Tours website!

3 Best Hotel & Restaurants in Madrid: Barrio de las Letras (Huertas)

Somewhere in the U.S., in a place whose name I do not care to remember, I found myself sleeping in a motel surrounded by gangs, in a room where the sheets hadn't been washed in a while and you could imagine picking up any sort of illness from the bathroom. A few years later, the story happened again, but this time back in Europe. Since then, every time I travel, I like to check out the best hotels on Trip Advisor and read the comments thoroughly before booking a room.

Here in Madrid, you've got plenty of fantastic and affordable hotels to choose from, which is why we're breaking this list down by **neighborhood**. So, what do we look for in the perfect hotel? One, its location. Two, extra fun; those that boast **rooftop bars**, great restaurants or free walking tours. And three, if we'd personally want to stay here and recommend it to our friends and family.

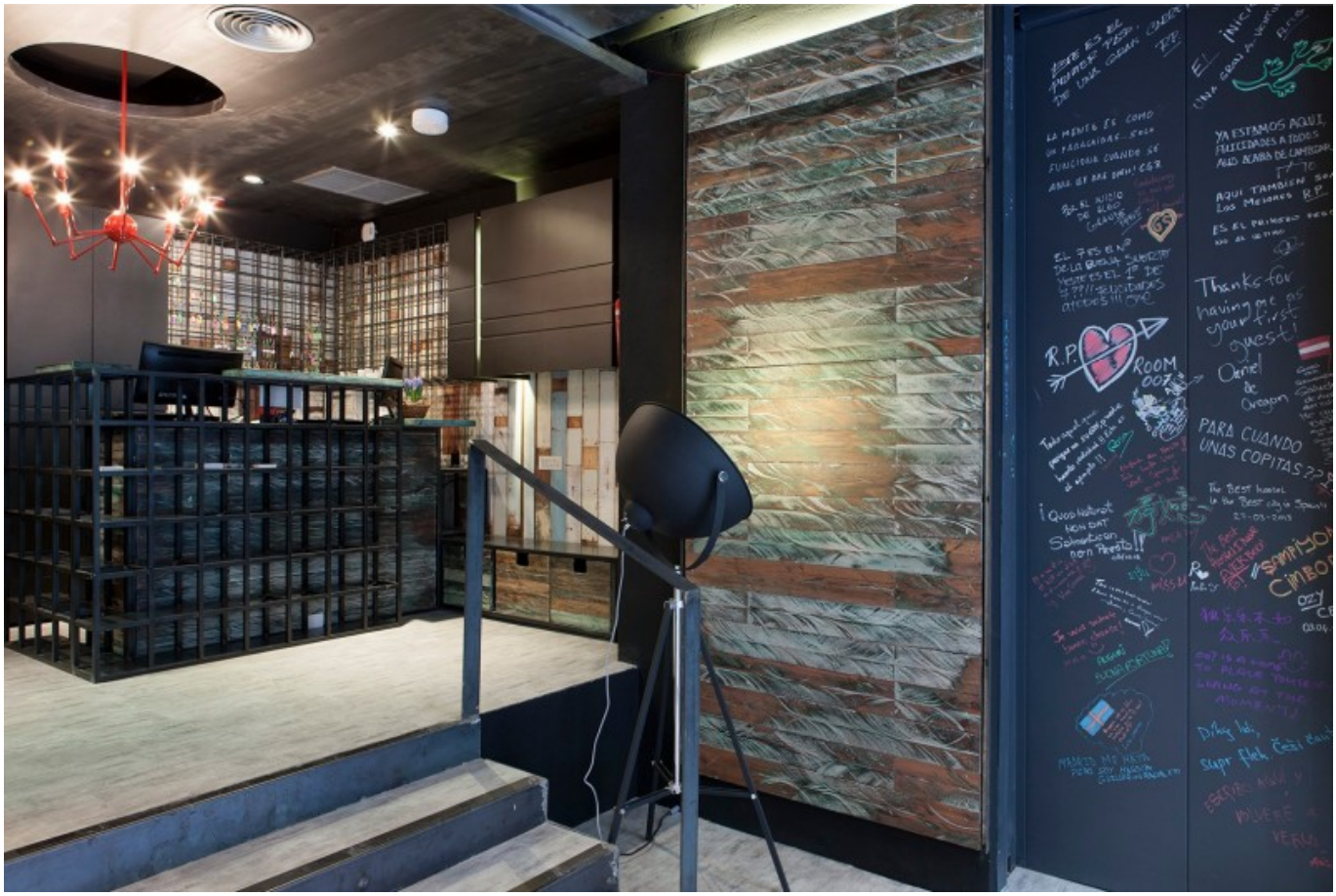
3 Best Places to Stay in Madrid's Barrio de las Letras (Huertas)

We're starting this series in **Barrio de las Letras**, a central neighborhood named after the many famous Spanish writers who once lived here. This vibrant neighborhood offers tons of fun bars and restaurants, and is located close to the city's main attractions such as Puerta del Sol, Plaza Mayor and Paseo del Prado, along which you'll find the **city's finest museums**. It's also very accessible by metro, near the city's main train station, Atocha, and the **airport shuttle bus**.

Learn more about the neighborhood in our quick guide: Madrid barrio overview

**All rates are approximate, please check their webs to confirm*

1. Room007 & Restaurant Saporem



Room007 is a wonderful hostel with a hidden restaurant in a perfect location; a two-minute walk separates this whimsical and inexpensive hostel from *Plaza Santa Ana* or *Sol*, both must-see sites in Madrid. On top of that, it won't take you longer than 10 minutes to walk to the **airport bus**.

Whether you're traveling with your backpack or with a family member, at **Room007**, you will find a good range of rooms from double rooms to a single bed in a 8-bed shared room. Moreover, the different kinds of people passing through will catch your

attention.

As an added bonus, you'll get the chance to hang out on the **rooftop**! You will never want to leave. Also, let Adrian, the hostess, know that you want to enjoy some of the great activities that the place has to offer: **Free walking tours, bike tours, parties** (3 bars + 1 club), **drinking games, tapas experiences, affordable flamenco tablaos** and much more!

Hostel rates:

- Bed in shared room from 18€
- Double from 50€

**See special deals on their website.*

Contact info:

- **Address:** Ventura de la Vega, 5 & Hortaleza, 74
- **Metro**: Sol or Sevilla (Ventura) Chueca (Chueca)
- **Facebook**
- **Web site**
- **Email:** reservas@room007.com





1. Saporem Restaurant

If that wasn’t enough, **Room007** also has an **outstanding restaurant** downstairs, which you will have discounts on during your stay. Here you can find all kinds of food including burgers, vegetable platters and homemade pizza and pasta dishes. The average price is **around 20€/each** without the discount.




Espíritu Libre
DESDE 1999





Menu

- Pasta & Pizza ……**9€-11€**
- Fish & meat……**8€-12€**
- Bottle of wine ……..**13€**

2. Hostal Persal & Ginger Restaurant



Hostal Persal is another really good option located just a stone's throw away from **Puerta del Sol.** This hostel is also close to **La Latina** neighborhood, one of the most famous areas in Madrid, well known for its charming streets and gorgeous **pintxo bars** like **Lamiak**.

Hostel rates:

- Single room from 40€
- Double from 50€

*Best price guaranteed on their website.

Hostal Persal Contact info:

- **Address:** Plaza del Ángel, 12
- **Metro:** Sol or Sevilla
- **Facebook**
- **Web site**
- **Email:** info@hostalpersal.com

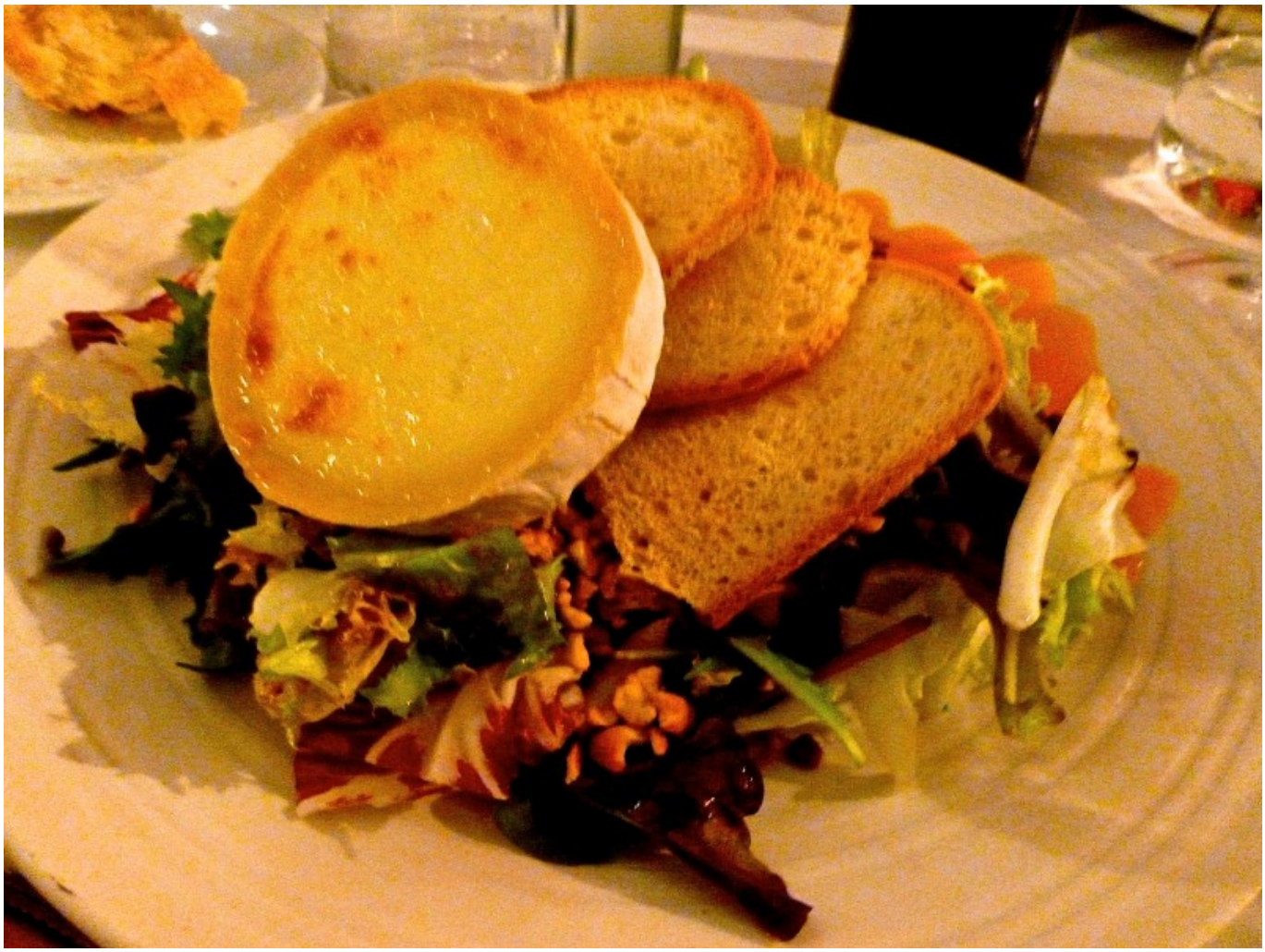




2. Ginger Restaurant

Although it may look like an expensive place, Ginger offers great quality food at an affordable price. Ginger is owned by a restaurant group founded in Barcelona that now has **6 restaurants** in Madrid, all of which deserve a try. These restaurants run a chef apprenticeship program and share the same concept: nice ambiance, top quality and inexpensive food. On top of that, the group's foundation, **Andilana**, is a large NGO that invests money into helping people reintegrate into society.





Ginger Restaurant Contact info:

- **Address:** Plaza del Ángel, 12
- **Metro:** Sol or Sevilla
- **Facebook**
- **Website**
- **Email:** ginger@grupandilana.com
- **Tel. +34 91 369 10 59**

3. One Shot 23 & Ateneo Restaurant



One Shot 23 is a modern hotel which boasts a healthy mix of luxury, convenience and affordability. The hotel has another location in **Barrio de Salamanca** and is set to open more in Spanish cities such as Valencia, Seville and Barcelona. One of the advantages of staying at **One Shot 23** is its location – it is very close to the Prado and Thyssen Museum. Although Madrid is a very noisy city, the hotel is situated in a quiet area.

Hotel Rates:

- Single room from 68€
- Double from 72€

Contact Info

- **Address:** Calle Prado, 23 | One Shot 04 (Barrio Salamanca)
- **Metro:** Banco de España & Sevilla
- **Facebook**

- **Website**
- **Email:** prado23@oneshothotels.com





3. Ateneo Restaurant

Ateneo is much more than a restaurant. Since its founding, this institution has been a private cultural center. Today it is situated on Calle Prado, where you will be transported a century back in time. If Ateneo’s walls could talk, they’d surely tell fascinating stories of the history of Spain.





Enjoy your stay!