

# The best places for breakfast and brunch in Madrid

Madrid is better known for never-ending, three-course lunches and late-night tapas than breakfast. The Spanish are famous for staying up late. So, maybe it's not surprising that the first meal of the day doesn't seem to get as much attention.

But the humble Spanish breakfast has a lot going for it. Firstly, it's common to have two breakfasts, one first thing in the morning and one between 10-11am to tide you over until lunch. What breakfast lover would say no to a second opportunity to enjoy your favourite meal of the day? During the working week, the second breakfast is also a great chance to have a quick break from work and chat with your colleagues. Secondly, eating cake for breakfast is perfectly normal. Yes, cake for breakfast. I'm already won over. Finally, pretty much every bar and cafe in Madrid serves my all-time-favourite breakfast: toasted bread, drizzled with oil and topped with crushed, fresh tomato (and some *jamón ibérico* for an extra treat).

Brunch has become more and more popular in recent years and with all of the international food in Madrid, your options aren't limited to a traditional Spanish breakfast. Here's a list of my favourite places for breakfast in the capital.

## 1. Little Big Cafe



Tucked away in a side street off Calle Guzman El Bueno, [Little Big Cafe](#) is one of the best spots in Madrid for breakfast, brunch and sweet treats. If you're looking for a light breakfast, they have toast topped with everything from the traditional tomato and oil to more adventurous ricotta, cinnamon, nuts and honey. If you order toast, it comes with free tea or coffee, making a good value breakfast.

From the brunch menu, you can choose one sweet and one savoury dish, which come with fruit or scones and your choice of drinks. The brunch is big for one person! So, unless you want

to be stuffed for the rest of the day, I always prefer to share one between two. You can always order a slice of one of their delicious homemade cakes if you're still hungry.

- [Website](#), [Facebook](#) & IG: [@thelittlebigcafe](#)
- Address: c/ Fernández de los Ríos 61
- Metro: Moncloa, Quevedo or Islas Filipinas

## 2. The Toast Café







[The Toast Café](#) is a place for fellow bread lovers. As you would expect from the name, the toast here (whole grain rye or white sourdough) is pretty good. It's not far from Little Big Cafe and serves a similar breakfast and brunch menu. Like at Little Big Cafe, you can choose two dishes to make a substantial brunch. And you can add one of their brunch cocktails for an extra €4! This place gets much busier on weekends, so it's best to book a table for brunch.

- [Website](#), [Facebook](#) & IG: [@thetoastcafe](#)
- Address: Calle Fernando el Católico 50
- Metro: Moncloa, Quevedo, Arguelles

### **3. Cafetería HD**







Cafetería HD has kept its 60s decor and retro style, even after being taken over by La Musa group a few years ago. A neighbourhood favourite, it gets packed on weekends so get down early! The menu is inspired by American diners, but you'll still find some Spanish favourites.

The best thing about the breakfast here is you customise everything just how you like it. Choose from eggs, toast or "something sweet" then select how you want the eggs cooked, the type of bread, and add toppings. For brunch, they have an American, Swedish or veggie version. Unlike in some places, it's a good (filling) portion for one. So, there's no need to share if you don't want to!

- [Website](#), [Facebook](#) & IG: [@cafeteriahd](#)
- Address: Calle Calle Guzman el Bueno, 67
- Metro: Moncloa, Islas Filipinas

## 4. La Infinito



With quirky but comfortable decor and mismatched furniture, [La Infinito](#) is a lovely spot to relax with friends or read a book. There's even a lending shelf, where you can swap books you've read for new ones. They serve light breakfasts and brunches, including vegan options, accompanied by excellent coffee and a good selection of teas. Everyone has their own personal preference as to how they like the classic *pan con tomate*. Still, La Infinito does my personal favourite: smooth but flavourful tomato pulp with lots of oil on artisan bread. On weekends, they also host live music and comedy brunches.

- [Website](#), [Facebook](#) & IG: [@lainfinito](#)
- Address: C/ Tres Peces, 22
- Metro: Antón Martín or Lavapiés



## 5. La Colectiva Café





Whether you're vegan or not, you'll love the selection of cakes, pastries and light bites, all free from animal products, at [La Colactiva Café](#). They also serve some of the best coffee in Madrid and don't charge extra for plant-based

milk. But don't worry, you still have the option to order cow's milk if you prefer.

My favourite breakfast here is toast with cashew nut butter and sugar-free fig jam. They also have lots of gluten-free options for coeliacs. If you want to bring your laptop, they have a workspace on the lower floor, although it can get a bit cramped on weekends.

- [Website](#), [Facebook](#) & IG: [@lacolectivacafe](#)
- Address: Calle Francisco de Rojas 9
- Metro: Bilbao

## 6. Toma Café



If you're more of a coffee and go person than a leisurely bruncher, [Toma Café](#) has you covered. Probably one of the best-



known coffee places in Madrid, the beans are good quality, roasted in house, and the coffee is never burnt. Their cold brew is perfect for the unbearably hot Madrid summers. As well as coffee, there are lots of different teas, juices and even spicy hot chocolate.

- [Website](#), [Facebook](#) & IG: [@tomacafe](#)
- Address 1: Calle La Palma 49 (Metro: Noviciado, San Bernardo)
- Address 2: Santa Feliciana 5 (Metro: Iglesia, Quevedo)

## 7. Cafelito



[Cafelito](#) (little coffee in English) is a tiny cafe with a simple menu. Choose from their list of signature coffees, including unusual flavours like cardamom or lemon rind, and try one of their delicious homemade cakes. The staff are always friendly, and there's a trendy vibe without being



pretentious. Make sure you check out the weird collection of second-hand knick-knacks (including a typewriter) in the toilets!

- [Facebook](#) & IG: [@cafelitomadrid](#)
- Address: Calle Sombrerete 20
- Metro: Lavapiés

## 8. Restaurante Botillo

Like most Spanish bars, Botillo is open from the early morning all the way through to night time. When I worked in the area, it was always my favourite spot for a mid-morning *pincho de tortilla*. It's a very generous slice of runny *tortilla*, served with a hunk of bread to soak everything up.

- [Website](#)
- Address: Calle López de Hoyos, 10
- Metro: Gregorio Marañón

## 9. Federal



First things first, [Federal](#) definitely does not serve a traditional Spanish breakfast. The Australian-inspired cafe started in Barcelona and then opened up in Madrid a few years ago. With filled croissants, “morning” burgers, French toast, bruschetta and more... Federal has a hearty but (relatively) healthy breakfast menu. They serve fresh juices, smoothies and cocktails as well as the usual tea and coffee, including the iconic Australian flat white. Vegetarians and vegans will also find they have plenty of options.

- [Website](#), [Facebook](#) & IG: [@thefederalcafe](#)
- Address 1: Plaza de las Comendadoras, 9 (Metro: Noviciado)
- Address 2: Plaza del Conde de Barajas, 3 (Metro: Tirso de Molina, Sol)

*\*All images are from each restaurant's respective social media*

*accounts. Feature image belongs to The Toast Café.*

**By Ellen Fouweather (IG: [@efouwee](#))**

Also read Ellen's article: [10 great vintage and second-hand shops in Madrid](#)

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## **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](#)
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## Let's Raise a Toast to The Toast Café

If you're lucky enough to live in Madrid, as I do, it often feels like the city is your playground. There are exhibitions to see, bars to frequent, parks to embrace, [restaurants](#) to sample and of course, come the weekend, long, lazy [brunches](#) to be had. I always have the intention to be one of those people who whips up breakfast without breaking a sweat.





I buy the eggs, the avo, occasionally the chorizo, but when Saturday morning rolls around, frankly, my working week is done and the desire to cook (or clean) for that matter often falls by the wayside. I want to go out. To get dressed up and to head to a place where the mimosas are free flowing and the washing up is SEP (someone else's problem). So to kick start a week off from work, I headed to [The Toast Café](#) so that someone else could poach the perfect egg on my behalf.



A sister restaurant of [Roll Madrid](#) (a [recent review](#) of mine), it's clear to see that good breakfasts run in the family. There's a fixed brunch menu, which my friend and I plumped for. Needless to say, I don't think either of us needed feeding again until the evening had swung round as the portion sizes were far from stingy.

We both had coffees to start (natch), followed by croissants, eggs benedict and an omelette respectively. We chased this up with multiple mimosas and to conclude our breakfast of champions we split a cheesecake which was as good as any that I'd had in the States: I'm a fan of a buttery base and this one was so delish that I could've eaten it twice.





With Halloween on the approach and the city turning its attention to all things gruesome and ghoulish, [Toast](#) is getting in on the act by offering its own version of a fright night. Order yourself a beer and the bartenders will toss a coin – if it lands on pay, you pay. But... if it lands on freebie, you get to enjoy your tipple on the house. There's nothing scary about that. Well, apart from maybe the hangover that'll follow come November 1st.





It's worth mentioning that the aforementioned [Roll](#), will also be on the Halloween bandwagon and are offering the exact same deal – pretty tempting with Madrid enjoying a bank holiday the following day. I fully expect most of the city will be nursing sore heads.

Fast forward to November and **Toast is hosting its very own Thanksgiving celebration** – I'm spotting a pattern, this is a place that likes a party, we'll get along well. With a menu that will appeal to people from not just across the pond, it's well worth a look if you know you'll be pining for turkey and for time spent with friends.

So if boozy brunches are your bag and potential freebies float your boat there's really only one thing for it. Check out The Toast Café. Great food, great service, and a great excuse to dodge doing the dishes.

## Info

- [Facebook](#), [Website](#) & [Instagram](#)
  - **Address:** C/ Fernando el Católico 50
  - **Metro:** Moncloa, Arguelles, Quevedo
  - **Phone:** 915493802
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## Brunch at Roll Madrid – Gotta Roll With It

We've all had those Sunday (or indeed Saturday mornings) when you wake up, well, how should I phrase this – praying for death? Your mouth's dryer than the Sahara, there's nothing in the fridge to quell your sickness and it feels as though someone's taken a teeny, tiny jackhammer to your head. In situations such as the aforementioned (which happen far more frequently than I'd care to admit), **the only solution for me is a boozy brunch.**



When you just can't face waves of nausea coupled with beer fear, there's nothing for it in my view except for hair of the dog. If this sounds familiar, **let me introduce to to the perfect spot to cure your hangover; or perhaps indeed to just top up – [Roll](#)**. My friend and I pitched up a few Sundays ago, starved and in need of **Bloody Mary's**.





Luckily due to the ongoing Indian Summer, we were able to take advantage of the cute little terrace outside and enjoy some fresh air along with with our food. **Roll takes the business of brunch seriously.** The menu is akin to many that I've seen Stateside with plenty of choices that made deciding what to opt for quite the quandary.





In the end we plumped for **fried green tomatoes** (they were unbelievable and I'm a girl who rarely gets her 5 a day), **southern fried chicken** (with mac 'n cheese) and a **cheeseburger teamed with sweet potato fries** – I think you could've spotted our hangovers from 50 paces but the combo of carbs and cava sorted us right out.



I'm not saying that [Roll](#) is just a remedy for when you're feeling rough. Far from it. They do a roaring trade on the **craft beer** front and plenty of **tasty tacos** to boot.







Meaning that there really is something for everything menu wise. The staff were happy to make suggestions given our slightly fragile state but recommendations or not, I have no doubt that everything would've been lip-smackingly good.

If you're an American in the city I anticipate Roll alleviating some of your homesickness. However, yank or not, if you like good food and find yourself enjoying one too many canãs at the weekend, when you've enjoyed the rock side of things, head to Roll.

*For more Madrid tidbits check out @littlemissmadrid on Instagram.*

## Info

- [Facebook](#) & [Website](#)
- Address: Calle Amainel, 23
- Metro: San Bernardo / Noviciado



- Phone: 918 057 930

## You might also like:

- [Lady Madonna, because Sundays are made for brunching](#)
  - [Plenti, a great new coffee & brunch spot in Barrio de las Letras](#)
  - [Best brunch on a budget in Madrid](#)
  - [Federal Café Madrid – hipster in a very good way](#)
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# Arugula, a restaurant serving fantastic salads near Retiro park

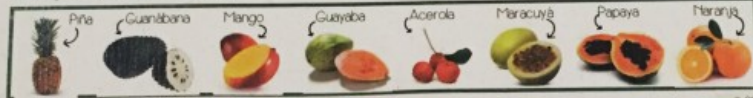
Folks, it's getting to be that time of year when the sun is out, the grass is green, and the best way to eat is outside. This weather calls for picnicking! And what better place for a picnic than El Retiro park? Prices inside the park can run ludicrously high and the same can be said for many of the places around the perimeter. Of course, there exists the classic option of bringing a bocadillo, but for a step up, there's a gem of a place on Calle Velazquez called [Arugula](#) that will put together an A plus picnic for you and it's only a stone's throw away from the park.





A little over 10 euros can buy you a menú complete with soup, salad, beverage, and coffee. Other options beside salad are available including focaccias and wraps. It's a reasonably priced combination considering the salads are huge, not to mention delicious.

## Zumos Naturales



Zumos Naturales (Frutas Tropicales) = 3,80  
Zumo de Naranja = 2,80

*De Comer .... Tú Eliges !*



Ensalada = 7,90€



Wrap = 7,90€



Focaccia = 6,50€

1 base + 3 ingredientes

1 BASE



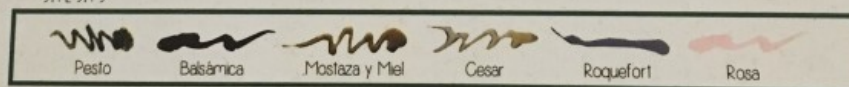
+ 3 BÁSICOS



+ 1 PREMIUM



+ SALSAS



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Sujeto a disponibilidad de producto en tienda

At Arugula, the customer takes the reigns when it comes to creating the salads. To start, there are three options for the lettuce base (romaine, mesclun and arugula, or mesclun and spinach). After that, there exists the option to add pasta or rice to bulk up the salad.





Next, onto the toppings, which are divided into two categories: basic and premium. Here's where it can get tricky because all the toppings look tempting, colorfully arranged in a patchwork spread behind the counter. The basic ingredients include avocado, bacon, egg, carrots, olives, and lentils to name a few. The premium ingredients are even more luxurious and include such items as goat cheese, salmon, serrano ham, and sun dried tomatoes. Chose three basic ingredients and one



premium, and then it's onto the dressing.



The eight dressings can be mixed and matched just like the toppings to create scrumptious hybrids like pesto/roquefort, for example. For the indecisive, there are salads already designed and listed (with pictures of the ingredients) on large posters hanging on the wall. To compliment the salad, add soup or yogurt, throw in a beverage and don't forget the coffee and voilá! Your picnic is ready. It's a lot of food, filling, but upon finishing the meal, you'll be left with the

feeling that you've made a healthy choice.



When you order a menu to go, the staff at Arugula will wrap everything up for you and give you a sturdy bag to carry it all with you to the park. Even the coffee is accounted for; they will put a piece of tape over the mouth of the cup to prevent spilling en route. Service is fast and you'll be picnicking in no time. It's about a five minute walk from the restaurant to the park.

# Info

[Web](#) & [Facebook](#)

Address: Calle Velázquez, 9

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## Pum Pum Cafe, a new Lavapiés coffeeshop and weekend brunch spot

Situated on C/ Tribulete, 6 is the new establishment [Pum Pum Cafe](#). It was brought to my attention by the charismatic Jordan, well known by the coffee-lover community for his tenure as a barista at the popular [Toma Cafe](#) in Malasaña. The tastefully exposed brick pattern of the wall is a remnant of the conversion process from the butcher shop that previously occupied the space. I'm always keen on discovering new cafes to perch with my laptop. One can easily foresee this business becoming another thriving watering hole in the barrio.





Pum Pum stands out amongst the competition for its breakfast/brunch offerings: a splendid eggs benedict and avocado tostada, an assortment of healthy juices, baked goods and organic products. **Their mission is to offer breakfast at all hours of the day as to not discriminate against those who wake up at 5pm after a rowdy night.** Aficionados of coffee will be as thrilled as I was to see that Pum Pum is equipped to prepare V60 and chemex filter coffees.





The owner Papo is from Argentina, his brother Dam operates the kitchen, barista Jordan hails from Australia and the cafe manager Ira is from Ukraine. Papo has an adorable and well behaved infant son who can be seen on site at the weekend. Their hours during the week are 9am-9pm and their weekend brunch hours are 10am-9pm. This location is strongly recommended to any lovers of coffee and breakfast.



Photo: Steff Gutovska

## Info

- [Facebook](#)
- [Instagram](#)
- **Adress:** Calle Tribulete 6
- **Metro:** Lavapiés

## You may also like:

- [Toma Café, Fuel up, feel hip](#)
  - [El Cafelito, for coffee lovers in Lavapiés](#)
  - [Best brunch on a budget in Madrid](#)
  - [Swinton & Grant, art, books and coffee in Lavapiés](#)
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# 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!



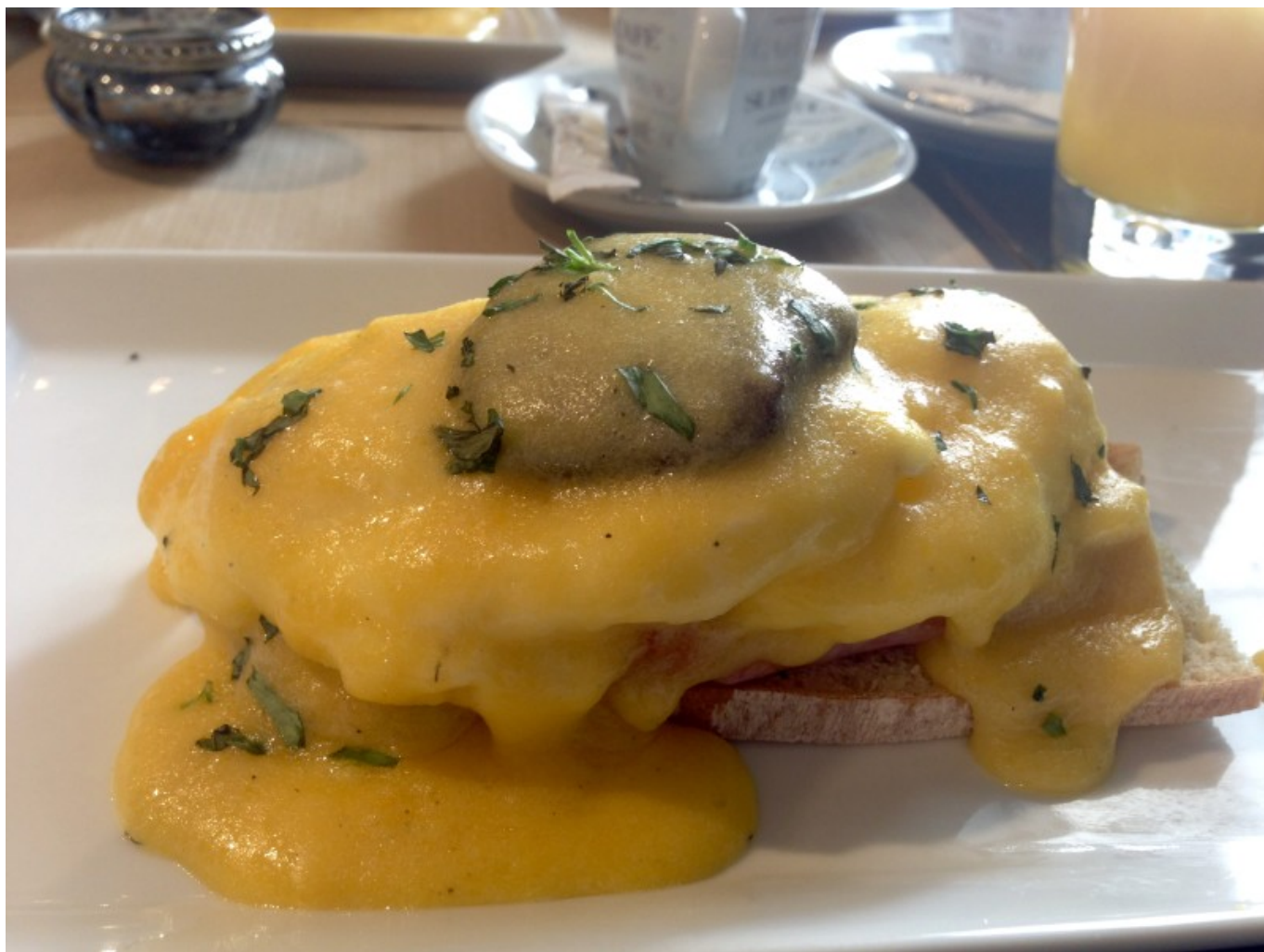
One of the owners, Marie, told James and I that she originally wanted to open up a pastry shop, yet decided to open a restaurant to cater to Madrid's sit-down culture. Many of their first customers still come in regularly for their homemade cakes and pastries. In addition to sweets and brunch, **Fonty** 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

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



- [6 best café-bookshops in Madrid](#)
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## La China Mandarina, a Flashy New Bistro in Plaza de Cascorro

[La China Mandarina](#), a bistro situated in Plaza de Cascorro, was previously an antique shop that underwent a loud and prolonged renovation over the course of several months. Upon its completion, I peered in through its glass windows in an attempt to scope it out. **I'm always on the prowl for affordable & pseudo-classy locations to write about.** La China Mandarina is a large space, dimly lit, with **a long communal table in the center.** The crowd in the establishment was young and well-dressed. The interior design of the place was a little bit swankier than the older businesses in the zone that remain frozen in time.



Their 11€ menu del dia changes daily, **offering a broad spectrum of healthy & gastronomic snacks**. The menu that was available on the day that I entered consisted of a **thick and spicy lentil soup** followed by a plate containing three small

portions, a salad with apples and olive-based dressing, a **couscous curry with vegetables** and a **salmon tartar**. I traded a wine/beer in favor of a *cafe cortado*. I was tempted by their delicious desserts on display although in this instance I exerted restraint for once.







I learned that the location **offers a brunch for 16€** on weekends which I will absolutely return for. I can imagine the spot, like all businesses in this area, being thumping on Sundays due to Rastro traffic. **The location doubles as a coffee shop with wifi during non-meal hours** which allowed me to chronicle my foodie experience while it was fresh in my head. With their gastronomic menu del dia changing every day in all likelihood it will be impossible for me to sample all of their offerings. This ambiguity as to what else they can whip up in the future furthers my desire to return.

## Info

[Facebook](#)

**Address:** Plaza de Coscorro, 17

**Metro:** La Latina

**Looking for more spots in La Latina and Lavapiés? Check out:**

Cosy Wine Bars in La Latina (with gluten-free options!)

Taberna Lamiak, a Basque pintxo bar with Tuesday-night wine tastings

Tribuetxe, another Basque pintxo bar you have to try

Baobab, an authentic Senegalese restaurant in Lavapiés