

# Nudista restaurant, not naughty but very, very nice

So I have a confession to make. I hardly ever read. Whilst this might sound like a somewhat dramatic claim, what I actually mean is, I hardly ever read books (unless you count what I devour annually whilst on a sun lounger and manage to bulldoze through in a day). I read the news, I read blogs and I read glossies, but it's rare that I sit down and take the time to turn actual pages – this is made all the more shameful by my day job being the lead of English in a primary school. Somehow life gets in the way (or perhaps more accurately, Netflix does) and books wallow neglected on my shelves.

However, this summer I read a book called *You are a Badass*. Now I loath to admit that I read the occasional 'self help' book, but this one resonated with me in a way that's not a particularly regular occurrence. It's based on the notion that everyone is capable of 'living our best life'. The premise is that we shouldn't just tread water because we're too scared to dive into the unknown; it's about unapologetically jumping in headfirst and being brave.



At this point I'm sure you're wondering how on earth these ramblings link to a restaurant recommendation but bear with me. Someone who most definitely took the stabilizers off and took a leap of faith is Micky. The owner and creative clout behind Nudista; the restaurant that he affectionately calls his 'fifth child' – he's a father of four. Having spent twenty years grafting away as a TV producer, he literally quit his day job to follow his dream – and from where I was sitting last Friday night, his dream has literally become a reality.

[Nudista](#) is the brainchild of Micky and the result of his

lifelong love affair with gastronomy. The concept behind the restaurant is disarmingly simple but achingly cool. Nothing is cooked. There's no kitchen. Everything is fresh. The food is either served from a jar or a tin without even a hint of a preservative or additive in sight. As the clean eating movement shows no signs of abating, Micky is striking while the iron is hot. The food is in a word – delicious, largely because you know exactly where your food is coming from (Navarra in most cases) and it's simply seasoned with olive oil and salt.



I ate leeks that literally melted in the mouth like butter (and as a Welsh girl, the bar for decent leeks is set pretty high but these were epic). Next I sampled some marvellous mackerel (I'm not one to shy away from some alliteration) and some zingy lentils that were lip smacking good. Served in tandem were two wonderful wines that were personally selected by Micky and partnered the food to perfection. What added further appeal to a place where I couldn't have felt more

relaxed, was that dessert was created by a friend of Micky's – a moreish cheesecake served in a dinky little sardine can. I'm a sucker for attention to detail and this had me reaching for my iPhone to pap.

Nudista almost felt like going round to a friend's house for dinner, albeit a friend's house with excellent taste and an eagle eye for interiors. We stayed until the early hours, such was the relaxed ambience and given its proximity to the always buzzing Malasaña is quite the rare find. In a city where restaurants are often becoming carbon copies of each other (exposed brick, aperol spritz and steak tartare – you know the ones). Nudista is refreshing for its lack of pretension and originality. Twenty somethings sat beside the neighbourhood abuelas, proving that Micky and his team have spotted a niche where there's something for everyone.

And the best bit, everything you've eaten is available to buy. I know what my fam will be getting for Christmas and I know what will be adorning my kitchen shelves. Despite the name, clothes are required but the stripped back charm of Nudista will keep you wanting to go back for more. Friends of mine know that when I like something, I go all in. I'm often zealous in terms of gushing about things/places/people but in the case of Nudista, it's more than warranted. I can't recommend the place highly enough, so to make sure that I'm not just all talk – you should take action.

## **Nudista**

- [Facebook](#)
  - **Telephone:** +34 913.77.64.24
  - **Address:** Calle Luchana, 23, Madrid.
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# Bar Tomate – modest minimalism at its best

Eight years ago I took the plunge and upped sticks to move to Madrid (or Madders as I now affectionately refer to it). The city was in the midst of a financial crisis so bleak, that people went out for a solitary caña rather than cañas – or so it seemed and so I was told.

Fast forward to 2017 and the city feels as though it's booming once again. Not a week passes by without a new opening, a Mercado of some sort throwing back its doors and the now oh-so-popular weekly After Brunch events.

So in such a crowded marketplace how do you stand out? Well, having the kudos of being part of the Grupo Tragaluz alumni doesn't hurt, which is why Bar Tomate has proven to be one of my fail-safe favourites over the years.



Located in the increasingly well-heeled and chic neighbourhood of Chamberí, which coincidentally is one of my favourite Madrid *barrios*, Bar Tomate ticks all the boxes offering breakfast, lunch, dinner \*a rare find in a city where *siesta* culture can result in a complete shutdown during certain hours – never ideal if you're prone to getting hangry!

The vibe is rustic and Mediterranean with the emphasis on simple, fresh ingredients and classics cooked well.



I went along for dinner on a Friday night and chowed down like a Queen – decisive isn't my strong point so what was sampled read like an A-Z of deliciousness; ranging from breaded asparagus, chicken tacos, jalapeño spiced shrimp and a burrata the size of my head because, quite frankly, what meal isn't improved with the addition of cheese! This was naturally all chased down with an array of cocktails that made for an interesting walk home.

If simplicity is your thing I can't recommend Bar Tomate

enough. From the minimalist décor to the unfussiness and ease of the service, Bar Tomate's strongpoint comes in its lack of pretentiousness when in reality, it has everything to shout about.

Ditch the flats for an evening, as when the DJ appears (as he does on both a Friday and Saturday night) you're gonna want to get your groove on. Guys, I'll leave that up to you.

*All photos from Bar Tomate*

## Bar Tomate

- [Facebook](#) & [Instagram](#)
- **Address:** Fernando El Santo, 26
- **Phone:** [+34 917 023 870](#)
- **Metro:** Colón

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## Cervezas Madriz: Craft beer with Vietnamese treats in Chamberí

There is no doubt that Madrid has a long-standing relationship with beer, but the city's newly thriving craft beer scene is revitalizing the bars of its diverse neighborhoods. [Cervezas Madriz Hop Republic](#) attracts those in search of a damn good craft beer and does not disappoint. Each week, their eight



taps rotate to include their own artisanal beers as well as a selection of other local and craft beers.



[Cervezas Madriz](#) exemplifies the balance-and-blend authenticity of Madrid from the heart of Chamberí on Calle Cardenal Cisneros. The chic bar draws inspiration from the city itself by naming its craft beers after barrios (including their very own Chamberí) while adding a unique spin to the menu by featuring Vietnamese-inspired tapas. The cat, symbol of Madrid residents, can be seen throughout the bar on every label and menu.





It was Thursday night; my friend Annette and I were seated on the last pair of bar stools except for those in the back corner. The lively atmosphere was amplified by the sounds of chatter and laughter while the bartender, Javi, gave us an overview of the beer list and suggested we try a tasting flight of some of the most popular.

And so we did.



Bar-goers are invited to educate themselves while they enjoy themselves at [Cervezas Madriz](#). The menus feature profiles on selected brews and enumerate the proper way to taste beer.





Following the steps, Annette and I tried the four beers on our flights. While my favorite was the Chamberí and hers was the blonde Arapíles, they all were perfectly paired with our tapas of dumplings and spring rolls.

Find your new favorite artisanal brew? Not to worry, Cervezas Madriz can bottle it for you take bring home.

Madriz offers a fresh, new atmosphere where craft beer connoisseurs can taste the spirit of Madrid.



# Info

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

**Address:** Calle Cardinal Cisneros 21

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## El Patio del Fisgón in Plaza de Chamberí

The post about the original [El Patio del Fisgón](#) was subtitled “*Feel like you’ve discovered Narnia.*” If the Barrio de Salamanca location seemed to be a turn-off for those who prefer galavanting around Malasaña and Chueca, my very own neighborhood, Chamberí (which is becoming more and more *de moda* by the minute) has its very own Patio del Fisgón to enjoy. If the location was a caveat in the original location, the Chamberí locale has an unbeatable one: on the very Plaza de Chamberí. This *castiza* plaza is not as big as nearby Olavide, but its strategic location equidistant from Bilbao, Alonso Martínez, Ponzano, and Rubén Darío makes it a great place to be when the weather gets warmer.

Daphne and I made our way there one early Sunday afternoon in the dead of winter, and we imagined how satisfying it will be to sit outside on the outdoor furniture they have set up right on the plaza once it’s finally *terrazza* weather. We found ourselves very lucky to be able to get a table without a reservation (this was at about 1:30 PM) as the crowds started to pour in about 20 minutes after we sat down.



Much like in the original, the interior transports you to days with better weather, like the back wall with its lush greenery

that makes you feel like you're in a garden rather than in one of the city's residential hubs.

Each place-setting is unique with whimsical furniture, from the chairs, the tiles on top of some of the tables, and the choice of placemats.





So now that the wonderful ambience is covered, let's get to the [menu](#). There's a great variety, so if you watch very

carefully what you eat (like me), this is a perfect place to go where it won't be painstakingly difficult to find something you'll love and be satisfied afterwards. During the week, there's a special *menu depurativo* with a choice of salad or gazpacho and then a *tortilla francesa* or grilled chicken. This will definitely come in handy once Operación Bikini preparations come into high gear.

The first thing that made me fall in love with this place was the fact that gazpacho was on the menu all year round.



I must have been andaluza in a past life because my love for gazpacho knows no bounds

It was a perfectly-sized cazuela that was a great way to kick off the meal. The texture was just the way I liked it; I probably could have slurped it in a glass had I been given the option. As my next option, I went with the *huevos rotos sobre*

*alcachofas y butifarra negra*. I have to admit that I'm a sucker for eggs on Sundays and I'm also really into artichokes. These were some of the best artichokes I've ever had.





They were grilled instead of fried, preserving the softness from a cooked artichoke and not too heavy. The addition of the

butifarra added for an extra flavor element, but there was definitely more egg and artichoke (just the way I wanted it). I savored every single bite and I'm dreaming of the next time I'm going to be able to order it.

As for Daphne, her *milhojas de berenjena y queso de cabra* were amazing.



Just on presentation alone they look out of this world...

The tomato sauce was perfect and the eggplant and goat cheese was perfectly balanced. This dish is on the *Para Compartir* section of the menu, but the portion size was definitely satisfying for one. When you come here, you MUST get the *milhojas*. You will not regret it. The rest of the menu has a lot of variety, giving you options for any mood. From Wednesday to Saturday, the kitchen always stays open during the day, which makes it ideal if you're in the neighborhood,

hungry, and everywhere else isn't able to make you something.

If you're coming for dinner, definitely make a reservation, and follow Cat's advice from the last post and try to make the reservation later so you have more time to savor your time on the Patio del Fisgón.

## Info

**El Patio del Fisgón Chamberí**

**Where:** Plaza de Chamberí, 2

**Phone:** +34 914 10 94 45

**[Website](#) & [Facebook](#)**

**Email:** [chamberi@elpatiodelfisgon.com](mailto:chamberi@elpatiodelfisgon.com)

**Metro:** Iglesia (Line 1), Bilbao (Lines 1 and 4), Rubén Darío (Line 5), Alonso Martínez (Lines 4, 5, and 10)

**Also check out our post on the [original Patio del Fisgón in Barrio Salamanca!](#)**

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## Perrachica, Prioritize A Pow Wow Here Now

Chamberi isn't an area that's necessarily on everyone's radar. Once you battle through the sea of yummy mummies pushing bugaboos you might not have the 'ganas' to locate somewhere for your weekend brunch. But all that's changed with the arrival of the shiny, new (quite frankly beautiful) Perrachica.

Meaning 5 pesetas, Perrachica is pretty hard to miss. Stumbled upon when getting my weekly mani, it's a glamorous (fairly



cavernous) bar/cafe/restaurant that doesn't quite look as though it belongs on the humble looking Calle Eloy Gonzalo but I for one am chuffed to bits that there's somewhere so swish within walking distance of my flat.



Photo from [Facebook](#)

Heralding from the super successful Larrumba group, (which also boasts Juanita Cruz, Frida and the like) Perrachica feels like you walked into the rather glam home of a friend who makes you feel like you live in a hovel.

However, aside from the envy inducing decor the food is equally great and the prices won't leave your eyes watering – in fact, they may leave you bemused. With a recent choice of French toast costing a grand total of (drumroll please...) €3.50.





Photo from [Facebook](#)

The biggest challenge though isn't making your menu selection – it's getting in. Each time I've walked past it's been full to the rafters with madrileños clearly making the pilgrimage from barrios afar. Waiting lists allegedly exist having been told that the chance of a Saturday reso was slim to none until the end of February.

So I advise making like the Harrod's sale and just camping out – or failing that just take your chances early morning and take advantage of the relative calm. Come 7ish a DJ (quite

literally) pops out of the wall and dancing shoes may be required.

From dawn to dusk, Perrachica is set to be an undisputed crowd pleaser \*and the perfect place to take out of towners who you're keen to impress (whilst spending less). Sorry, couldn't resist a rhyme.

## Info

**Dirección:** C/ Eloy Gonzalo 10, 28010 Madrid.

**Telf:** [\(+34\) 91 737 77 75](tel:+34917377775)

**Email:** [reservas@perrachica.com](mailto:reservas@perrachica.com)

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

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## Casa Pícsa, another gem on Calle Ponzano

**Calle Ponzano** is one of the city's most treasured local hangout spots. Situated in Chamberí, it belongs to a handful of Madrid streets that are lined with great bars and restaurants, together with **La Cava Baja**, **Corredera Bajo de San Pablo** and **La Calle Pez**, just to name a few. In addition to the old-school bars *de toda la vida*, it seems as though a new eatery opens up on **Calle Ponzano** every week, and I'm slowly making my way through all of them! So far I've been to [Sala la Despiece](#), [Bar Lambuzo](#) and [Taberna Alipio Ramos](#). Plus Naked contributor, Kate, has also just written about restaurant [Toque de Sal](#).





Now here comes Naked's fifth discovery along Ponzano: [Casa Picca](#), an Argentine restaurant specializing in pizzas made in a wood-fired oven with local and seasonal ingredients. I went with my friends Vanessa (who writes [Las mesas de Vanessa](#), another foodie blog you've got to follow), Juan and James.

In true Ponzano form, [Casa Picca](#) has a down-to-earth and comfortable ambience. I'd say it's on the pricier side, but they serve some of the best pizzas I've had in Madrid, with high quality ingredients and great service, too. The décor is modern and simple, with a spacious bar and a small seating area.



To start, Casa Picsa offers small appetizers to share: *mezzos from around the world with a Porteño touch*, as stated on their menu. They're only meant to whet your appetite, as the real deal is the pizza. As we were a party of four, the waiters recommended we order just a few mezzos and save room for the main attraction. So we went with their homemade **Paté Picsa** and **Porotos en vinagre** (organic beans in a vinaigrette). Both were delicious.









The pizza menu is separated into two sections: “old school” and “new school.” They cost €20-25 each and are meant to be shared between two people; and trust me, they’re big enough. Each pie has eight slices, or “servings of happiness,” overflowing with succulent ingredients. Plus you can order two kinds per pie; that way you get to try two in one! *\*You can also order gluten-free pizzas made with a chickpea based dough.*

We followed our waiter’s advice and ordered two pies and four different kinds of pizza. We had the **Papada de cerdo ibérico y alcachofas** (Iberian ham and artichokes); **Pato e higos** (duck and fig); **Butifarra negra** (Catalan black sausage) and **Chorizo criollo y grills** (Creole chorizo with turnip greens). My favorite was the ham and artichoke one; the rest of the table said the winner went to the butifarra. They were all delicious, though. And as we walked out of the restaurant and looked at the mouthwatering pies on other patrons’ tables, we

knew we'd have to go back to try the rest!







After our main course, we were contentedly stuffed and more than happy to end our night sans sweets. But the waiter managed to convince us to get dessert and we gave in to the **Chocolate cake with dulce de leche ice cream**. How could you possibly resist that? It was insanely good (sorry we forgot to take a photo of it!)

## Casa Picsa

- [Website](#), [Facebook](#) & IG: [@picsa](#)
- **Address:** Calle Ponzano, 76
- **Metro:** Rios Rosas
- **Price:** €20-25 per person



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# Espadrilles: 3 places in Madrid to get your hands on one of Spanish footwear's greatest items

Summertime is here, and while many of us have already done a little bit of vacationing, there's a little [Made in Spain](#) thing that is made for a truly authentic *veraniego*: **the espadrille (*alpargatas*)**. Before I spent a lot of time in Spain, my summer footwear was just about limited to flip-flops and other summer sandals (and let's face it, they really hurt your feet, and in my case, your tolerance for them stands at zero when your heel cracks for the first time). But then when I walked around major Spanish beach towns, it wasn't flip-flops that were the main shoe of choice: they were espadrilles.

Now wait, you're probably thinking: All Spaniards wear the wedge ones everywhere? Nope (except for the woman at my gym who wears them on the exercise bike and to lift weights); there's actually a lot more variety of them than the ones you normally see in New York, Miami, LA, London, or Palm Beach. You can find them in just about every shoe store around (and even in Zara!), but as a true proponent of finding things that are **really authentic and handmade**, here are three places where you can get your hands on them in Madrid, some more traditional and others more modern.



# 1. If you're looking for something traditional... Casa Hernanz

A few years ago, when I was an *alpargata novice*, I checked, like any good New Yorker does, *The New York Times*. I had seen an [article](#) about Casa Hernanz, just off Plaza Mayor. And this is without a doubt the most emblematic place to get espadrilles in Madrid, While we often tend to get concerned about a place's proximity to Plaza Mayor because of the fear of it being a tourist trap, coming here, like going to the rooftop bar at The Hat or eating your way through the Mercado de San Miguel, is absolutely worth it (while an expensive relaxing cup of *café con leche* is not).





Founded in 1840, and in the fourth generation, you'll find the wide selection of threads and fabrics the family produces. And



of course, the star product- the espadrilles themselves. It's no wonder you'll find a line out the door onto the street



...on a Friday at 10 AM

Be sure to try everything on! You want them to be snug at first because they stretch out over time!





**Casa Hernanz**  
Calle de Toledo, 18

28005 MADRID

Tel.: +34 913 66 54 50

Hours: Mondays and Fridays 9:30 to 1:30 PM/4:30-8;  
Saturday 10-2 Closed Tuesdays, Wednesdays, and Thursdays

Metro: Tirso de Molina (Line 1), La Latina (Line 5)

[Website](#)

**2. If you're looking for a  
"capricho" (to treat yourself)...  
Mintandrose**





## Modeling my Skorprios along the Alameda de Apodaca in Cádiz

Mintandrose is a fairly new player in the espadrille market, but their 100% handmade models are making a splash not only in the fancier parts of Spain, but also abroad, including in American retailers such as Nordstrom and Anthropologie. With single-soled and double-soled models in a variety of hues (such as all black, white with a black tip, or marine blue with a white tip), this is your go-to for a splurge.

The main way to buy them is online, but in my experience the best thing to do is to try them on. You want them to be SUPER TIGHT because since they're all made by hand, they'll gradually grow looser (my first pair is now a little too big for my feet). They also make canvas models and the line has expanded to include sandals and bags.

Should you want to try them on, the website offers a list of [stockists](#). I went and got one of my pairs at [Etbang](#) in Chueca (which I will have to go and write about at a later date).





Some of the selection of Mintandrose at Etbang

**Mintandrose**

[Online Shop](#)  
[stockists](#)

*If you want to try them on go to...*

**Etbang**

*Calle Pelayo, 66*

*28004 MADRID*

*Tel.: +34 626 56 04 82*

*Hours: Monday-Saturday 11:30-2:30 PM, 5 PM-8:30 PM*

*Metro: Alonso Martínez (Lines 4, 5, and 10), Chueca (Lines 5)*

<http://etbang.com/>

**3. If you're looking to go where  
the locals go (and for other shoes  
all year-round, too)... La  
Alpargatería**





They say that Chamberí is one of the city's most *castizo*, or authentic, neighborhoods, in this 'hood (which is my favorite



to live in) there's a hidden gem of a store at La Alpargatería. If you associate García de Paredes with the Extranjería office where you drop off your prórroga paperwork, then just know that this street is so much better than that. A lot of my haunts happen to be on this very street, and when it's time for my pairs of espadrilles in the summer, this is my spot. I bought my family matching ones for our family vacation last year in Greece; let's just say that I got them converted (or at least that's what I'd like to believe).



The most basic model, which comes in a whole plethora of colors, is €7.50. That's what I call a great quality/price

example. My favorite color is *crudo* (which is a type of off-white) because it's the perfect neutral tone that goes with most of my wardrobe, and it deals better with urban wonders that would get a white pair very dirty in no time. I've also gotten my black wedges there, perfect for those who like the idea of tying the rope up your ankles, but would rather buckle in at the top.





They even have new models, which you can see in the picture above, that have a rubber sole as opposed to the traditional

one. This is perfect for city-dwellers who love their espadrilles, but want a little bit more safety in their step.

La Alpargatería isn't just a place for summertimes espadrilles; they also have Victoria sneakers, ballet flats (aka *manoletinas*) in a wide plethora of colors and fabrics (suede AND leather), and if you need some *zapatillas de casa* (because going barefoot in your *piso compartido* really isn't going to fly), they've got you covered.

### **La Alpargatería**

#### **[Web](#)**

*Calle de García de Paredes, 74*

*28010 MADRID*

*Tel.: +34 913 08 32 11*

*Hours: Monday-Friday 10 AM-2 PM/5 PM-8 PM; Saturdays 10 AM-2 PM*

*Metro: Gregorio Marañón (Lines 7 and 10)*

Check out our new **[Made in Spain](#)** category for more on local designers and producers. And feel free to make some recommendations!

You may also like our previous post on: **[Best Gifts from Madrid](#)**

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## **Monkee Koffee: Amazing coffee next to Canal Isabel II**

Like any good native New Yorker, and like every *madrileño* for that matter, there's nothing like a great cup of coffee, and preferably it's not costing you an arm and a leg like that *relaxing cup of café con leche in Plaza Mayor*. I yet



again found out about [Monkee Koffee](#) through [Cup of Couple](#)'s Instagram account, and was ecstatic to have it be within a 20-minute walk of my apartment.



On a Saturday afternoon I headed to [Monkee](#) to meet a friend, looking forward to having my mind blown by coffee. The first thing that strikes you when you pull up is the sliding door (which is an absolute rarity, except for maybe Panaria).





When you walk up to the counter, you'll find a menu not only with different kinds of coffee, but also smoothies, AND food. Not only can you get standard baked goods (like cookies, cakes, and some tostadas), BUT there are a number of sandwiches or salads to really be able to get your munch on.

It's a great spot for cold-brewed iced coffee, which in Madrid can be a little bit of a challenge to find. The one caveat for me was that there was no skim milk, but I'd be willing to indulge in soy milk in my cold-brew. For those of you who were big Blue Bottle Coffee fans in San Francisco and New York, this is the closest you'll get to it in Chamberí.



There are a variety of seating arrangements, including a smaller table with big, comfy chairs, where my friend and I got lost in conversation. If you want to get work done, you can sit at the long, communal table in the middle à Le Pain Quotidien, or on another long table just along the brick wall where you can see the Monkee logo and a bright letter o. For groups of friends, there are also some other tables where you can pull up chairs and seat groups of three, four, or five comfortably. I can definitely see myself coming here to write, study, or get lost in a good book.





Monkee Koffee also has a choice location this time of year. It's located just around the corner from Parque de Santander and the Instalaciones Deportivas del Canal Isabel II, which is my swimming pool of choice on hot summer afternoons.

I'm glad to have found a place to get my cold-brewed iced coffee and food to-go before I relax by the pool, or stay in and get some fuel and some work done.

## Info

[Web](#)

[Twitter](#)

[Facebook](#)

**Address:** Calle Vallehermoso, 112

**Tel.:** +34 915 45 66 09

**Metro:** Canal (Lines 2 and 7)



# Here's a list of more of our favorite cafés in Madrid:

[Little Big Café: my big little pick-me-up](#)

[4 Coziest Cafés in Chamberí](#)

[Cafelito: for coffee lovers in Lavapiés](#)

[Toma Café: Fuel up, Feel hip](#)

[Pepe Botella: a coffee place where you can think](#)

[La Paca: the perfect café in Malasaña](#)

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## Lady Madonna – take a day off the diet

It's very easy when living in Madrid to slide into a certain pattern and become all about the booze. Wine's cheaper than water (seriously, I've paid more for a Perrier than I have for a Pinot on more than one occasion). Cañas replace coffee and without realising, you've wound up on an unintentional liquid diet that's bad for both your purse strings (as well as your head).



Having said that, there are times when you want to chow on down without breaking the bank and dress up for dinner – [Lady Madonna](#) has got this nailed. Tucked away on Calle Orellana 6 (a stone's throw from Alonso Martinez metro) it is a little oasis amongst the local eating options that include Burger King \*that said there's a time and place for a Whopper but maybe not on a Friday night!

First discovered on a random Thursday whilst on a quest for a trendy *terrazza*, I experienced what can only be described as the **best cake that I have ever had in Madrid**. It involved Chocolate. It involved Guinness. Weird you say? Nope, more like a party in your boca and everyone should be invited. There literally aren't enough superlatives to describe its deliciousness – instead I suggest you order it on arrival and wrap up your dins with another one come desert time (again, speaking from experience).





Not only is the food borderline orgasmic (not just my opinion, it's been uttered by my dining companions if I seem too easily pleased) but the décor is literally like something torn from the pages of Wallpaper Magazine. In other words, not a piece of Ikea furniture in sight and somewhere that I'd quite happily move into after kicking out time. You're greeted with gorgeous tiled floors, plates that almost got swiped and popped into my handbag and lighting that seemed to create an Instagram filter effect which is never a bad thing in my book. [Lady Madonna](#) is completely cornering that New York warehouse vibe.





I'm steadily working my way through the menu but the following things stood out as being calories well spent: the **Gambones a la Brasa** managed to tempt a confirmed carnivore into seafood submission, whereas the **Ensalada de Burrata** even had me eating my greens. If like me, dinner isn't a delight without some decent red action fear not, a glass of Rioja is "una ganga" at 2 euros 50 a pop.



*Gambones a la brasa – grilled shrimp*

I was warned by the hip (but not scarily so staff) that if you want a table on a Saturday night you need to be booking up about a week in advance. My concern is that after a rave review that might up the ante to a fortnight. Either way, Lady Madonna is the kind of place that cocoons you with its culinary chicness but has you pining for your Oysho jammies by the time you pay the bill (or maybe that's just me/an attack of my eyes being bigger than my belly!).

Try it, you might like it.

All images from [Lady Madonna](#)

## Lady Madonna

- [Facebook](#) & Instagram: [@ladymadonna\\_restaurante](#)
- Address: Calle Orellana, 6
- Metro: Alonso Martínez

▪ Phone: 915 02 41 82

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## Mamá Campo: A restaurant-market of organic delights in Plaza de Olavide

Plaza de Olavide is one of Madrid's hidden gems. Situated in the heart of Chamberí between the Iglesia, Bilbao, and Quevedo Metro stops, it's a perfect place to sit on spring days or balmy summer nights. This leads me to [Mamá Campo](#), another one of those places I discovered thanks to an exquisite brunch photo on the Cup of couple Instagram account. Mamá Campo has an organic market as well as a restaurant and children's store/center.

The Mamá Campo restaurant serves all ecological products, epitomizing the eco trend all over the city. One Friday in between doctor's appointments, interviews, and private lessons, I took advantage of the first of many sunny Madrid spring days to FINALLY get a chance to eat lunch at [Mamá Campo](#).





The décor inside the restaurant is very cool. There's reusable wood and other products, making you feel one with nature. There are communal tables (where I sat as I was flying solo), very reminiscent of Le Pain Quotidien, as well as normal tables for groups of friends. The best part about sitting at the communal table was being perched high above on the stool (especially choice for taking pictures with my iPhone).





As for for choice of dish, I ordered a grilled sea bass filet with sorted vegetables. I was also given an aperitivo of salmorejo with some delicious whole-wheat bread. I was extremely satisfied with my choice and can't wait for my next visit.

But, like I said, the magic of Mamá Campo isn't just that it's a restaurant. The market, on the part of Calle Trafalgar more towards the Bilbao Metro stop just off of Olavide, has a great selection of products to enjoy at home.



As you walk in, the whole left wall is full of a whole range of produce. You can also buy a sample of organic breads that look absolutely amazing, as well as bio embutidos, sauces, rice milk, almond, coconut milk, and more.





The aesthetic is very similar to the restaurant, with minimalist painting on the walls, splashes of color, wooden cartons to store all of the produce (as you can see here), and classic woven baskets to store your wares. And it looks like that this could have been kale...



which for this New Yorker is definitely great news if kale can be found.

The next time you discover Olavide on a sunny day and are looking for some organic produce or a delicious, sustainable meal, then Mamá Campo is your go-to place in this little hidden rincón of Madrid.

[Web](#)

[Facebook](#)

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