

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](#).

La Hummuseria – a social kind of thing

Today I'm sharing a secret discovery. I considered keeping it to myself both out of selfishness and to preserve its charm, however I've decided that [La Hummuseria](#) deserves to be experienced by anyone who appreciates healthy, wholesome food and a familiar, friendly atmosphere; or indeed anyone with a penchant for hummus. Even if you don't, it's hard not to fall in love with it because it's so damn tasty and healthy.



[La Hummuseria](#) is the dream child of newlyweds Lotem and Shai, two young psychologists from Israel who visited Madrid on holiday and for all the obvious reasons fell in love with the city.

They pondered what the city was missing, namely: hummus and this being their passion Lotem and Shai dreamt up *La Hummeseria*. In February 2015 they moved to Madrid and in October 2015 *La Hummuseria* was born. Simple.



Hummus is a traditional Middle Eastern dish made from garbanzos/chickpeas, Tahini and lemon. It is served warm with a touch of olive oil, warm chickpeas and one of their special toppings.

Traditionally, hummus is eaten as a meal in itself so one portion could be enjoyed individually without anything other than fresh pitta. However, to keep the hummus company (Hummus is a social kind of thing, says Lotem) you will find freshly cut salads made from the best vegetables in the market, lemon and herbs.

The hero is obviously the hummus. **There are five varieties of hummus**; the base is freshly made every day using the Lotem and Shai's tradition and secret technique and toppings include mushrooms, lemon and almonds.

To accompany **El Ambiguo**: hummus with tahíni verde, we ordered the oven baked cauliflower with almonds. A crisp and simple tapas sized dish of oven lightly baked cauliflower seasoned with lemon, parsley and chives and coated in roasted almond shards.

The **Ensalada fresca-fresquísima** arrived as a generous mix of cucumber, tomato, chickpeas, carrot and a fresh herb, lemon and oil dressing.



We drank iced tea with fresh mint and felt so gloriously healthy that we almost declined Shai's insistence that we try the **Malabi for dessert**. I am more than glad that we conceded.

Made from Middle East cream scented flowers, peanuts and coconut, this dessert is as fresh and wholesome as everything else and totally delicious.

Hidden off Fuencarral, *La Hummuseria* is the ideal spot for a lazy weekend lunch; reclining in comfortable art deco chairs on the mezzanine level or to grab a quick snack as a break from combing the Malasana shops.

The service is impeccable, you can see Lotem and Shai preparing their food from the open kitchen and they are more than happy to stop and talk to you while you are there. **After all, hummus is a social thing.**

Finally, in case you were wondering, yes they do offer take aways.

Info:

- [Facebook](#)
- **Address:** Calle Hernán Cortes 8
- **Metro:** Tribunal, Chueca

By Alice Josselyn

Also check out [Falafeleria by the same owners!](#)

Dime que me quieres: Personalized jewelry to show how much you love someone (or yourself)

This may be the déjà vu (and if you've read some of [my previous work on Naked Madrid](#), you already know this). But I once again have found a spot on Instagram. [Lovely Pepa](#), a

Madrid-based fashion blogger had a beautiful gold-plated bangle and, curious, about where she got it, I clicked on the [pin](#) which had the designer tagged.

iFenomenal! I said to myself, it's right on my way home from Plaza de Castilla (on my way back from one of my July gigs in Alcobendas). Looking for relief from the oppressive heat, I headed down the hill as Plaza de Santa Bárbara merges with Hortaleza and Fernando VI off to the little storefront on the Travesía de San Mateo (which I, considering myself to have an excellent handle of my Madrid geography, had just found out existed) where you'll find [Dimequemequieres](#).



Run by Eva Verdeal, who divulges on the [blog](#) that she studied fashion design in Madrid and London, and until having kids,

worked in the fashion industry. One day, she came up with the name “Dime que me quieres” from the idea that there are an infinite amount of ways for us to say “I love you.” And by personalizing bracelets and necklaces we can manifest however we want to say *te quiero* (or I love you) to the people around us.

When I walked into the store, I was in love with everything and began trying lots of things on. The biggest conundrum was that my desired message was too long for what Eva considered to be her preferred piece. After a little bit of debate, she proposed abbreviating my desired phrase, and I agreed.

After waiting for a few minutes while she engraved the bracelet down in the basement workshop (and browsing through the sale section), my brand-new bracelet was proudly on my wrist



Front



and back

There are plenty of other non-personalized pieces such as statement necklaces, earrings, and rings (all in my exact taste!)



While I'm a gold-plated kind of girl, you can also get pieces in silver or rose-plated as well. I'm already creating a

mental wishlist.



Her pieces are stocked in some El Corte Inglés locations (I have seen a display case in the one on Preciados), but it's well worth going to the store/workshop to have yours engraved in the moment (and as an added bonus, if you're a tea lover. you can take samples from a tea shop in the vicinity.

Dite que te quieres (Tell yourself that you love yourself) or whoever you love how much with something from Dimequemequieres

Dime que me quieres

Address: *Travesía de San Mateo, 7-9*

Tel.: *+34 914 38 40 98*

Email: *info@dimequemequieres.net*

Hours: *Monday-Saturday 11 AM-8:30 PM*

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

[Web](#)

[Facebook](#)

[Twitter](#)

[Instagram](#)

You'll also like:

Helena Rohner, handmade jewellery in the heart of La Latina

Tuk Tuk – An Asian-Inspired Street Food Restaurant in

Madrid

Opened by two British men, Alan and Rick, [Tuk Tuk](#) is a low-key restaurant with two locations near Bilbao and Chueca. All their dishes are based on Asian street food recipes, particularly from Bangkok, Hong Kong and Saigon. With an international wait staff (many of whom are native English speakers) and a range of flavor-packed dishes (plentiful and affordable to boot), it's no wonder why [Tuk Tuk](#) has become so popular among the city's expat community and Madrileños alike.



Tuk Tuk's [menu](#) features noodles, rice bowls, soups, curries and barbecued meat platters. Chock full of different types of vegetables and spices, your tastebuds get a mix of tangy, spicy, coconuty and sweet ingredients in every bite. Tuk Tuk can please any palate. And it's vegetarian friendly, too.

You'll find my favorite dish in the photo below: **Babi Panggang** (barbecued pork with a caramel-like glaze and thick soy sauce). It came on the **Pat Pong Party Platter (€30)**, a great starter for a big group. Just look at the **four dishes**

it includes:





I also like the mango and cucumber salad as an appetizer to share. As for main dishes, so far I've tried a soup, rice bowl and Thai curry. Although I don't remember their names, I'd happily eat all of them again. **My advice:** just go in, run your finger down the menu and choose whatever you land on. You can't go wrong!



Info

[Facebook](#)

[Web](#)

Menu if you feel you need to prepare beforehand

Average price per person: €15-20

Tuk Tuk has two locations now, one near Bilbao and the other, Chueca:

<M> Bilbao: Calle del Cardenal Cisneros 6 |
Reservations: 914 45 91 80

<M> Chueca: Calle del Barquillo 26 | Reservations:
915 23 25 56

More Asian restaurants featured on Naked Madrid:

- [Ramen Kagura, Madrid's \(almost\) perfect ramen bar](#)
- [Kintaro – Oy Vey](#)
- [Sumo – This Japanese restaurant's name says it all](#)
- [Chuka Ramen Bar – Madrid's hottest ramen restaurant](#)
- [Hattori Hanzo – Japanese food, straight up. No sushi.](#)
- [Nippon 2 – top quality yet affordable sushi, finally!](#)
- [Soy Kitchen – a fusion of Asian flavors](#)
- [Karachai – A cozy and elegant Thai restaurant in Alonso Martínez](#)

New York & Madrid, Brought Together in FREE 80's Photography Exhibit!

What do the New York City of Andy Warhol and the Madrid of Pedro Almodóvar have in common? Come to [Mondo Galeria](#) in

Chueca to find out! Now until February 7th, the gallery is exhibiting the works of iconic photographer Javier Porto, whose art captured the pop and street cultures of 1980s NYC and Madrid. Many people have talked about a culture change or *movida* during this time but what was it exactly? Who did it represent? This exhibit, titled *Semblanzas de Ida y Vuelta*, provides insight into this fascinating phenomenon.

(Tues. – Sat. 11am-8:30pm)