

# 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

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  - [El Cafelito, for coffee lovers in Lavapiés](#)
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# Cafés Guayacán, an artisanal coffee roaster in Chamberí

Nestled in the heart of Chamberí is Madrid's latest gem, an artisanal coffee roaster offering a wide variety of specialty beans roasted in-house.

As a former barista and bona fide coffee addict, I was excited to see [Cafes Guayacán](#) open up in my *barrio*. My first visit, I was welcomed by owner, roaster and third generation Madrileño, Enrique, who was eager to share his passion for coffee. Guayacán is not a café but a space dedicated to coffee, with tastings, brewing equipment and, of course, coffee beans.











Boasting a wide range of single origin coffee in 125 and 250 gram take home packs Guayacán grinds your beans according to

preparation method whether you're using filter, Italiana, French Press or Espresso.



The best thing about **Cafés Guayacán** is tasting their coffees and talking with Enrique about the ensuing aromas. In house, you can try Enrique's delicately prepared coffees, brewed using the filtration method without milk. With coffee in hand you can talk about favourite tastes, methods and styles. Even if your Spanish level is low, like mine, fear not, Enrique is patient and eager to instill his knowledge and to find out your opinion.





[Cafés Guayacán](#) also offers personalised blends, which would make a perfect present for someone serious about coffee. Talk

with Enrique about your dream coffee taste then leave it to the maestro to blend and roast away creating a one of a kind taste named after you or your caffeine crazed sweetheart.









It's certainly the best way to get the most out of your home coffee. If you're looking to get started up at home with a



coffee maker, **Cafes Guayacán** also sells a host of accessories from French Press, Filtration systems and Moka Pots (Italiana).







Also check out their delicious artisanal selection of **chocolate** for sale from Jaen, perfect with an afternoon cuppa



Joe. My personal favourite is *chocolate con sal de guerande*.



Take home packs of ground coffee range from 4-7 euros depending on size and variety. To try a cup of Guayacán coffee without purchasing a take home pack costs 2 euros.

**By Sean McKenzie**

## **Info:**

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

**Address:** *Calle Fernández de los Ríos, 26*

**Metro:** *Quevedo, Canal*

**Phone:** *910 01 36 14*

**Hours:** *Monday – Friday: 10am – 2pm, 5pm – 8:30pm. Saturday:*



10am – 2pm

## Other Madrid cafes we like:

Coziest cafés in Chamberí

Monkee Coffee, an amazing coffee shop next to Canal Isabel II

The Little Big Café, my big little pick me up

Pepe Botella, a coffee shop where you can think

Toma Café, fuel up, feel hip

Cafelito, a trendy spot for coffee lovers in Lavapiés

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## Toma Café: fuel up, feel hip

Toma Cafe could very well be a coffee shop in a hipster mecca like San Francisco or Brooklyn. Upon wandering into the sparse space with narrow benches lining the walls and a bicycle dangling from the ceiling, one might wonder: “Have I wandered onto the set of Portlandia?”



People peck at their laptops while seated at teensy tables. The baristas take their posts at the helm of the espresso machine seriously. More seats can be found in the back, but space is rather cramped. One's daily dose of **espresso** can be consumed in various different forms. Options extend beyond the



confines of *café con leche*.





A gem on the beverage menu: ***chocolate picante***. In this concoction, bitter chocolate and prickly heat make ordinary chocolate seem lame.



A limited **breakfast** list exists offering a few variations on toast (tomato and olive oil, butter and jam, not much more). Alternatively, as Marie Antoinette famously did not say, *let them eat cake*. The chocolate cake is made with Madrid's own **Cerveza La Virgen**—what could be better for breakfast?



The omnipresent **carrot cake** also beckons from the pastry case. Here, the crowd-pleaser takes on a spicy character and the cream cheese frosting makes an already good cake better.



Luckily for those in search of a caffeinated workspace, **Toma Cafe** opens for breakfast at early hours. Come here to fuel up and to fill hip.





[Facebook](#)

[Web](#)

**Address:** calle La Palma 49

**Metro:** San Bernardo or Noviciado

**Hours:** M-F 8am-8pm. Sat & Sun 10am-8pm

**Here are some more of our favorite cafes in Madrid:**

**Pepe Botella, a Coffee Place Where You Can Think**

**La Paca, the Perfect Cafe in Malasaña**

**Best Cafe-Bookshops in Madrid, Round 1 & Round 2**