

Crumb, signature sandwiches that truly hit the spot

I've always loved sandwiches, particularly the kind that are made with several ingredients and creative combinations. When I was growing up, my family owned a sandwich shop where my siblings and I would get to experiment with all different types of breads, ingredients and spreads.

Needless to say, when I'm in the mood for a good sandwich, the typical "bocadillo" or "bocata" usually just doesn't cut it. That's why I was so happy to discover Crumb, a small restaurant in the charming Conde Duque area. Crumb serves signature, gourmet sandwiches and dishes, along with the bread they bake daily with organic flour and sourdough starter.



The menu is simple, and is divided into four parts: dishes without bread (starters and salads that are great for sharing); with bread (dishes that range from Fish&Chips to meatballs, with bread served on the side); on bread (open-faced sandwiches, similar to *tostas*); and between bread (the amazing sandwiches). You can order your sandwich with a side of fries or a salad. Crumb also serves tempting international specials, so make sure to ask.



We started out with two dishes *sin pan* (without bread): The first was gyozas made with chicken, garnished with pineapple and soy sauce. They were so delicious that we highly regretted ordering the half portion. We also tried the *patatas revolconas* (mashed potatoes) which was heaven in a bowl. It had a perfectly smooth texture and was topped with *torrezno* (bacon). Great comfort food for one of the coldest days of the year in Madrid.



Then we each ordered a sandwich (*entre pan*). The first had roasted chicken, guacamole, herbs, lettuce and *alioli*, on delicious toasted homemade bread. Now that's what I call a sandwich. Seemingly simple ingredients that make for an amazing combination. You can imagine why the paper wrapping came in handy.



And the second was the veggie sandwich, made with tahini pesto, dried tomatoes, grilled eggplant and zucchini, sweet potato and goat cheese. For me, pretty much anything that involves pesto and goat cheese is bound to be delicious. But if you add toasted bread and flavorful vegetables, let's just say it turns into the kind of sandwich that I could eat every day and never get tired of.

We finished off our meal with a luscious chocolate cake with walnuts and vanilla ice cream. Everything truly hit the spot and had us savoring the very last crumb...

Crumb

- [Facebook](#), [Website](#) & Instagram: @crumbmadrid
- **Address:** Calle Conde Duque 8
- **Metro:** Plaza de España or Ventura Rodríguez

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](#)
-

Jack Percoca: The Little Italian Joint with Big Hearty Food

“The amount of food on the plate says a lot about the person who put it on the plate,” laughs Luca. “I serve my customers like I serve my family.”

Naples-born Luca is a professional restaurateur. For eight years, he travelled around the world opening and running game-changing restaurants before finally settling in Madrid and opening Jack Percoca Bar & Kitchen, a cosy little Italian restaurant in the heart of the city’s Conde Duque district.



The bar area



The cosy dining area with lots of natural light at lunchtime

The sheer wealth of experience Luca has picked up over the years becomes clear from the moment you walk in. A great deal of thought has gone into the style and layout: **the lighting is soft, there's no 'short-straw' table, the service is attentive, and the food is flawless.**

FOOD FOR FOUR (TO EIGHT)

To start, we ordered Burrata Tricolore, served on a bed of rocket with slices of perfectly ripe tomato and drizzled with Luca's famous basil pesto. We also ordered a bowl of "Smoking Bullets": deep-fried, cheese and ham-filled rigatoni, like an Italian take on croquettes. We loved the tomato-laden Bruschetta and, on the opposite end of all spectrums, the (intensely) Creamy Meatballs.



Smoking Bullets, Creamy Meatballs, Bruschetta and Burrata Tricolore



The Bruschetta

Feeling full yet? For mains, we had the Spaghetti Burger – a succulent home-made burger perched on a crispy basket of spaghetti – and the Steak Tartare with chunky chips. The Donna Sofia pizza is right up there with the best pizzas in Madrid, but the colossal **Truffle Mac and Cheese** was, as usual, the star of the show.



The Spaghetti Burger



The Truffle Mac 'n' Cheese

Despite being pretty full, we ordered the Margherita Cheesecake and the Amaretto Connection for all of us to share, because when a dessert is good enough (and you know what I'm talking about here), you'll find room for it.



The Amaretto Connection

WELCOME TO PROHIBITION-ERA NEW YORK

This excerpt from the menu sets the scene for the restaurant perfectly:

"It's the era of prohibition and the state has declared war on alcohol. Social downfall in America has reached rock bottom and liquor is squarely to blame. But New York City has been hit by a new wave of crime – the black market. The word on the street is that immoral men are brewing their own high-proof alcohol. Hip flasks of this "moonshine" are stuffed into the boots of liberated women to supply hundreds of "speakeasies". It's also the beginning of the underground jazz movement –

inspiration is thriving in these illegal alcohol-fueled parties, but only the coolest guys and dolls in town are in the know. It was here, in a speakeasy beneath the streets of New York, that Sandy met Jack..."

The infamous black market liquors of the Prohibition era echo throughout Luca's cocktails, which are **strong enough to cut through all three hearty courses and still leave you feeling merry.**



A selection of the classic cocktails

Jack Percoca Bar & Kitchen is humbly priced, but with big hearty food, strong cocktails and a charming atmosphere. This Little Italy eatery is determined to keep Madrid's restaurant

scene on its toes.

INFO

- Jack Percoca's [Facebook](#) and [Instagram](#)
 - Address: [Calle Conde Duque 14](#)
 - Call Luca to reserve: **915 13 50 44**
 - Opening hours: Mon-Sun 13.00 – 16.00 / 19.00 – 01.00
-

Lost & Found Market – An Open-air Vintage Market in Conde Duque!

Another new market is coming to town. This time it's taking place in one of our absolute favorite cultural centers in Madrid – [Conde Duque](#). If you haven't been here, go! It was an old barracks and apart from holding free art exhibits on a daily basis, it's also home to outdoor concerts and film festivals throughout the summer. On October 3rd and 4th, [Lost&Found Market](#) will be taking over its gigantic courtyard, with food trucks and stands selling vintage and second-hand treasures. If you want to have your own stand, it costs €40.

Don't miss it... we definitely won't!

Here's the [Facebook Event Page](#)