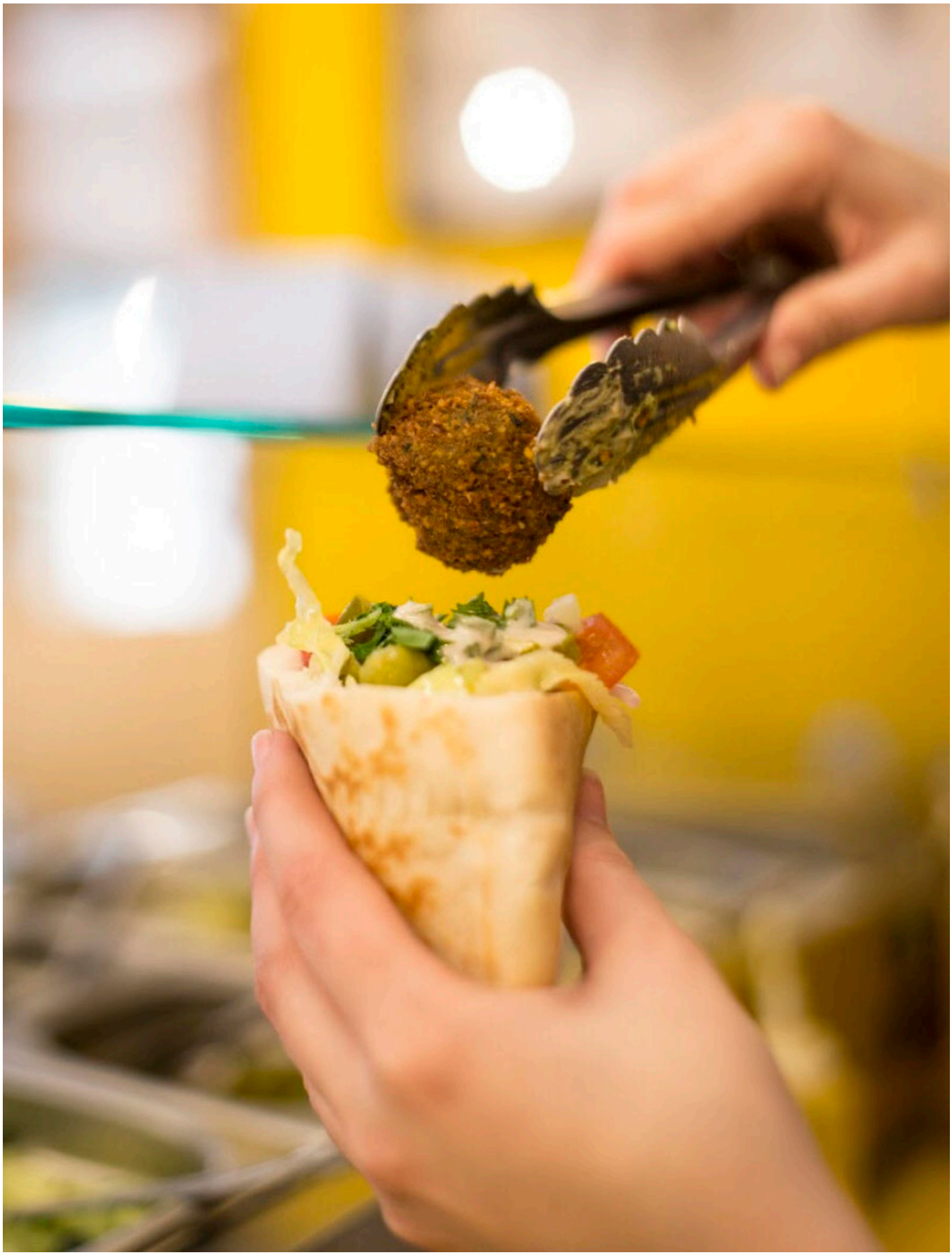
Falafeleria – authors of La Hummuseria's second success story

If it were a bestseller then authors of **La Hummuseria** have written another success story: **Falafeleria**. Simplicity and *sabor* are the keys and if, like me, you suffer from indecision and are overwhelmed by the sight of a long menu, then this is your place.

There are three options to choose from. Each one is to be the contents of a delicious, home-baked pita. However, the main character of this tale has to be the falafel. I would love to

tell you the ingredients but when I asked, I was told they were a highly guarded secret recipe, as with the hummus. Whatever it is, they’ve done it right.



This is no resemblance to my own flaky, dry chickpea ball attempts. There’s texture, body and a finish of herbs. This

falafel could well be eaten on its own. But in addition you get the garnish, the tahini dressing and of course the hummus.

Built on a street food-style joint in central Malasaña, you can eat in or take out. But this is no fast food pop up. It’s healthy and fulfilling and on top of it all, they encourage you to recycle.

Oh and I almost forgot, they have a genius wrap holder for the table. All embarrassment spared if this is a first date destination. I’m heading back to try options two and three.

Photos courtesy of Lotem Gaziel, co-founder of La Hummuseria & Falafeleria

By Alice Josselyn

Falafeleria

- Facebook
- **Address:** Calle Santa Barbera 4
- **Metro:** Tribunal or Chueca
- **Open:** Tuesday – Saturday 13h-23h30; Sunday 13h-18h

Also check out La Hummuseria!