Pajarita: Having fun with your food while eating well

On Calle Apodaca, just around the corner from the Mercado Barceló, is a little restaurant called Bar Pajarita. And I'm so excited to be able to do the honor of writing about it for Naked Madrid. Why, do you ask? It's been on the go-to list for quite a while, and also on mine. One of my friends, who constantly raves about it, kept saying that I needed to go. This furthered my intrigue, but as time went by, the timing wasn't right for me to get my first Pajarita experience. And then, one hot, summer night (one of many in this never-ending Madrid heat wave), I FINALLY got to see what Pajarita is all about. I was in luck as she was my partner-in-crime for the evening, helping decide which dishes to try.

We split four items, which was a perfect amount for dinner. The chef plays with a lot of different flavor profiles; this you can get a vibe for right away when you see the black napkin folded in the shape of a bow-tie (and in Spanish *pajarita* does in fact mean bow-tie) on top of your place-setting. This fusion of traditional ingredients and unique preparations is what makes it so playful, and so good. And that's the point of the experience at Pajarita; they want you to have fun eating. You can eat with your standard fork and knife, or you can take the chopsticks at hold the napkin as a bow-tie when you walk in and eat that way too (or, as they say on their website if you dare).

We first started off with the **quekas**, which are quesadillas with mushrooms. The pico de gallo and the sunflower seed pesto were placed perfectly in the middle. While quesadillas often make for a challenge, these were perfect finger-food



Quekas

The next one, which was my hands-down favorite, were the ***huevos divorciados***. Now don’t let the name (divorced eggs)

fool you; the thing is that one one side that looks like potatoes is actually the egg white. As the name implies, the whites and the yolks are separated. And like a good Spaniard, you put the egg white as if it were a potato by dipping it in the yolk and mixing bites of seeds and lima beans.



Huevos divorciados- the “must-have” dish

We rounded out dinner with **bacalao (cod) on top of a sweet potato purée and little squirts of mayonnaise…**



Delicia de bacalao

…and one of my favorite meats, ***solomillo de buey*** on top of a pimientos de padrón mustard.



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It definitely lived up to my friend’s hype, and I can’t wait to go back again and again. I also need to go back because we

didn’t have dessert. I’ll definitely work through as much of the menu as I can, but I will be (and still am) dreaming of the *huevos divorciados* going right into my mouth. On a quiet street in Malasaña, **Bar Pajarita** is a perfect place for dinner with great food and playful fun. It’s more fun if you have someone (or a few people) to have fun eating with.

Restaurante Pajarita

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