

10 Best restaurants in Madrid, according to Little Miss Madrid

So, if you're a long-time Madrid dweller, you'll remember the harsh days of the financial crisis which are now (thankfully) a sort of blip on the landscape of Madrid's *movida*. Business is booming and as a result, the culinary scene in the city now packs more than just a punch. It positively sizzles with the best of Spanish produce and rustic neighbourhood joints that can't be missed.

It's a tough one to call, but I'm not sure what I've done more of since having moved to the land of *jamón* – eat out, or treat myself at the Zara sale. Either way, I've had a lot of hot dinners and have whittled down my favourites for you to work your way through. A sort of foodie bucket list as it were.

If traditional cuisine is your thing, hopefully I've got you covered. However, as the city lets go of its slightly conservative culinary roots, the patrons of the plazas and the tourists on the *terrazas* now greedily gobble ramen, cervices and bao buns with as much gusto as the locals love their pinchos. Many to-do lists are a chore, make this one a pleasure.

Here's a round-up of the 10 best restaurants in Madrid. You'll also find my full restaurant review of each one if you click on the link in the titles!

1. [Lady Madonna](#) – take a day off the diet



If you're in the mood for a great bit of grub without breaking the bank (and aren't we all?) head to [Lady Madonna](#). Definitely the kind of place where you can dress up for dinner, it's just a stone's throw from Alonso Martínez and a little oasis in the heart of the city. Its charming little terrace is the perfect place to people watch, and the [Sunday brunch](#) is pretty damn delish.

- [Facebook & Instagram: @ladymadonna_restaurante](#)
- **Address:** Calle Orellana, 6
- **Metro:** Alonso Martínez
- **Phone:** 915 02 41 82

2. [Bosco de Lobos](#) – a casual-chic restaurant in Chueca



Oh how I love this place. Let me count the ways... It's a favourite in the same way as a beloved leather jacket is. [Bosco de Lobos](#) is the perfect place for a casual yet chic dining experience. The menu covers every foodie fad but is complete with classics such as *arroz* and steak tartare. The desserts are to die for, as are the interior vibes – all dim lighting and shelves groaning with books. A must visit.

- [Facebook](#) & Instagram: [@boscodelobosmadrid](#)
- [Address](#): COAM, Calle de Hortaleza, 63, 28004 Madrid
- [Metro](#): Alonso Martínez, Chueca & Tribunal
- [Phone](#): 915 24 94 64

3. [Ana la Santa](#) – baby it's cold outside



Situated on one of the most beautiful plazas in the city, [Ana La Santa](#) is housed in the ground floor of the Hotel Me. Beyond cosy in the winter and perennially popular, Ana La Santa always delivers on excellent service and an awesome ambiance.

- [Facebook](#) & Instagram: [@analasantamadrid](#)
- [Address](#): Plaza Sta. Ana, 14
- [Metro](#): Sol/Sevilla
- [Phone](#): [917 01 60 13](#)

4. [Bar Tomate](#) – modern minimalism at its best



Somewhat off the typical tourist trail, this is a great neighborhood spot. Chamberí is somewhat of a foodie mecca and [Bar Tomate](#) combines minimalist decor at its best and delicious cuisine. The vibe is rustic and the food is fresh. A winning combo if I ever saw one.

- [Facebook](#) & [Instagram](#)
- **Address:** Fernando El Santo, 26
- **Phone:** [+34 917 023 870](#)
- **Metro:** Colón

5. [Luzi Bombon](#) – get ready to luck out



Situated on the swish and swanky Paseo de la Castella, [Luzi Bombon](#) is a stylish restaurant offering flawless service and utterly divine food. It's part of [Grupo Tragaluz](#), meaning you're in safe hands when it comes to enjoying some marvelous munchies.

- [Facebook](#) & Instagram: [@luzibombon](#)
- **Address:** Paseo de la Castellana 35
- **Phone:** 917 02 27 36
- **Metro:** Rubén Darío

6. [Somos Restaurant](#) – the jewel in Barceló Torres's crown



Located in what's become the iconic Torre de Barcelona, [Somos Restaurant and Garra Bar](#) have become the type of places to splash your hard earned cash. In an undeniably stunning setting overlooking Gran Vía, the outstanding cuisine is not too be missed and neither is the sunset as the sunshine bids the city goodnight.

- [Facebook](#) & Instagram: [@somosgarra](#)
- [Located in: Barceló Torre de Madrid](#)
- [Address:](#) Plaza de España, 18

7. [Picsa](#) – got a ‘pizza’ my heart



On one of the hippest streets in Madrid (ok I'm biased, I live here) [Picsa](#) serves up delicious Argentinian pizzas that rival any that BA has to offer. The flavour combos are to die for – I never resist the lure of the chorizo criollo with provolone and hey Heber should you.

- [Facebook](#), [Website](#) & Instagram: [@picsa.madrid](#)
- **Address:** Calle Ponzano 76
- **Phone:** 915 34 10 09
- **Metro:** Ríos Rosas or Cuatro Caminos

8. [Gracias Padre](#) – you'll be thankful for this Mexican restaurant



In the barrio of Salamanca, [Gracias Padre](#) is hands down one of Madrid's best Mexican restaurants. Here'll you'll find treats as tasty as tacos hailing from Tulum. Their frozen margs always hit the spot and the rainbow-esque surroundings are a riot of crayola colour.

- [Facebook](#), [Website](#) & Instagram: [@gracias.padre](#)
- **Address:** Calle de José Ortega y Gasset, 55
- **Phone:** 910 66 00 85
- **Metro:** Lista

9. [Nubel](#) – the Reina Sofia Museum's stunning restaurant



Nubel is the beautiful restaurant housed in the world-famous Reina Sofía museum. It's a hybrid that feels like part restaurant/part nightclub as there's often a DJ playing a delectable mix of club classics that adds to the buzzy energy that envelops you on arrival.

- [Facebook](#), [Website](#) & Instagram: [@nubelmadrid](#)
- **Address:** Museo Reina Sofía, Calle de Argumosa, 43
- **Metro:** Atocha
- **Phone:** 915 30 17 61

10. [Picalagartos](#) – dine sky high on a gorgeous rooftop bar overlooking Gran Vía



Picalagartos is quite literally (in the words of the song) up on the roof. Towering above Gran Vía, it's perched atop the NH hotel. It boasts 360-degree views of our beloved city and combines great cocktails with great cuisine.

- [Facebook](#), [Website](#), & Instagram: [@picalagartosmad](#)
- **Address:** C/ Gran Vía 21
- **Metro:** Gran Vía

All photos from each restaurant's respective social media accounts

By Cat Powell, aka @littlemissmadrid

Have any favourites that we should include in a second “best restaurants in Madrid” list? Let us know in the comments!

Lady Madonna, because Sundays are made for brunching

As an ex-pat in Madrid there are a couple of things that I really miss from home. The M&S food hall (say no more). Boots – I mean who doesn’t love a decent 3 for 2 offer; and last but by no means least, a Sunday roast. So in lieu of Roast Beef and Yorkshire puddings, [Sundays in Madrid are all about brunch](#), as opposed to lunch.



Image from Lady Madonna

[Lady Madonna](#) has always been a firm favorite of mine (*you can even read my review on the restaurant [here](#)*). With its pretty little *terrazza*, it's an ideal spot for a post-work drink, or a solid choice when you're looking for a decent dinner that won't break the bank.



Little did I know that brunch was an option and this was no half-baked attempt; they offer a set menu that will set you up for the day – I mean breakfast is supposed to be the most important meal of the day right?



I opted for eggs Benedict followed by carrot cake – both paired with coffee, juice and a mojito that proved to be quite the effective hair of the dog. But there were a good five savoury options as well as desserts, and if mojitos aren't your thing there's also Bloody Mary's and mimosas on offer.



I arrived feeling slightly fragile from my Saturday night antics and left with my appetite having been satiated and feeling virtuous that I'd even enjoyed a little bit of sun all by midday. The best bit, the fixed brunch menu comes in at only 18 euros. Well, it would be rude not to indulge at such a snip.

Lady Madonna

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- **Address:** Calle Orellana, 6
- **Metro:** Alonso Martínez

▪ Phone: 915 02 41 82

Lady Madonna – take a day off the diet

It's very easy when living in Madrid to slide into a certain pattern and become all about the booze. Wine's cheaper than water (seriously, I've paid more for a Perrier than I have for a Pinot on more than one occasion). Cañas replace coffee and without realising, you've wound up on an unintentional liquid diet that's bad for both your purse strings (as well as your head).



Having said that, there are times when you want to chow on

down without breaking the bank and dress up for dinner – [Lady Madonna](#) has got this nailed. Tucked away on Calle Orellana 6 (a stone's throw from Alonso Martinez metro) it is a little oasis amongst the local eating options that include Burger King *that said there's a time and place for a Whopper but maybe not on a Friday night!

First discovered on a random Thursday whilst on a quest for a trendy *terrazza*, I experienced what can only be described as the **best cake that I have ever had in Madrid**. It involved Chocolate. It involved Guinness. Weird you say? Nope, more like a party in your boca and everyone should be invited. There literally aren't enough superlatives to describe its deliciousness – instead I suggest you order it on arrival and wrap up your dins with another one come desert time (again, speaking from experience).



Not only is the food borderline orgasmic (not just my opinion, it's been uttered by my dining companions if I seem too easily pleased) but the décor is literally like something torn from the pages of Wallpaper Magazine. In other words, not a piece of Ikea furniture in sight and somewhere that I'd quite happily move into after kicking out time. You're greeted with gorgeous tiled floors, plates that almost got swiped and popped into my handbag and lighting that seemed to create an Instagram filter effect which is never a bad thing in my book. [Lady Madonna](#) is completely cornering that New York warehouse vibe.



I'm steadily working my way through the menu but the following things stood out as being calories well spent: the **Gambones a la Brasa** managed to tempt a confirmed carnivore into seafood submission, whereas the **Ensalada de Burrata** even had me eating my greens. If like me, dinner isn't a delight without some decent red action fear not, a glass of Rioja is "una ganga" at 2 euros 50 a pop.



Gambones a la brasa – grilled shrimp

I was warned by the hip (but not scarily so staff) that if you want a table on a Saturday night you need to be booking up about a week in advance. My concern is that after a rave review that might up the ante to a fortnight. Either way, Lady Madonna is the kind of place that cocoons you with its culinary chicness but has you pining for your Oysho jammies by the time you pay the bill (or maybe that's just me/an attack of my eyes being bigger than my belly!).

Try it, you might like it.

All images from [Lady Madonna](#)

Lady Madonna

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