Top 5 specialty coffee shops in Madrid

The rich and earthy flavor of coffee in the air, La Marzocco espresso machine sitting on the counter, the obligatory map of Africa on the wall, cartons of Oatly milk stored in the fridge, at least one man bun… these and more are the characteristics of specialty coffee shops in Madrid. So, if you find a specialty café to be quirky and even eccentric, it means you're in the right place, and someone is about to brew the heck out of your cup of coffee.

Specialty coffee shops have a distinct and unique way of doing things that communicates in no subtle way, their high regard for good quality coffee. The coffee beans sourced directly from farms in Puerto Rico, Colombia, Kenya, Ethiopia, Brazil, or Guatemala, etc. have premium flavor profiles curated perfectly through every step from planting, to production and roasting. Besides the obvious benefits this has on the brew quality, it's also quite sustainable. If you can trace a coffee to its source, then it's more likely from a sustainable source.

Specialty coffee is relatively new in Madrid, but it has risen in popularity in the last two to three years with new cafés opening up all over the city. So if you're in Madrid and you're craving a cup of coffee with a distinct flavor profile, below are the top specialty coffee shops in Madrid you can check out!

Toma Café

Toma Café is located in the Malasaña neighborhood which boasts lots of the arts, cultural scenery in Madrid. Put succinctly, Malasaña is the hipster capital of Madrid so it’s no surprise you can find specialty coffee there.

Toma Café is easily one of the best places to find good coffee in Madrid. Each cup of coffee is brewed expertly by experienced baristas. The atmosphere is relaxed, comfortable, and friendly. Toma Café has something that a lot of specialty coffee shops in Madrid don’t have – **a really good breakfast and brunch menu**.

They have a working kitchen, and the menu has delicious offerings like avocado toast, yogurt and fruit bowl, and a bunch of pastry offerings made fresh daily. Their lattes and flat whites are specifically delicious with a distinct taste that can be traced back to the careful and patient brewing process of the baristas, and the filtered water.

- **Facebook** & Instagram: **@tomacafe** & **@tomacafewarriors**
- **Address 1:** Calle de la Palma, 49 (metro: Noviciado or Tribunal)
- **Address 2:** Calle Santa Feliciana 5 (metro: Iglesia or Quevedo)

Hola Coffee

Hola coffee is located in Lavapiés, which is known for being the cultural hub of different types of ethnic restaurants, bars, and tapa places in Madrid. Hola coffee has a very light and airy vibe and atmosphere.

Picture this: it’s Saturday morning and you’re sitting on one of their benches, sunlight is sipping in through the windows and bouncing off their white walls. You can hear the machine brewing coffee, James Blake is playing softly in the background, you’ve been served a freshly brewed drip, and you can feel the different flavor profiles in each sip while you enjoy a good read or talk about your love for Madrid’s art scene with a friend. It’s a good day.

- **Facebook** & Instagram: **@holacoffee**
- **Address:** Calle del Dr. Fourquet, 33
- **Metro:** Embajadores or Lavapiés

Acid Café

Prepare to be out-hipstered at Acid Café. Concrete walls and floors, minimalist decor, metal tables, wooden stools, strategically placed plants, toasted scones, metal straws (because the planet), gluten-free vegan cookies and yes, delicious and high-quality coffee brewed intricately with all the hipster love they can muster.

The minimalist decor is perfect to put you at ease. The vibe is toned down and usually quiet, making it ideal for spending an afternoon reading a book and sipping on some good coffee. It’s also quite big so there’s more than enough sitting for

groups.

- **Facebook** & Instagram: **@acid.cafe**
- **Address:** Calle de la Verónica, 9
- **Metro:** Antón Martín

Ruda Café

Ruda Café is located in the neighborhood of La Latina, known for having a wide variety of cocktail bars and tapa spots.

Ruda Café has a quaint and rustic vibe with exposed brick walls and wall-mounted shelves stacked with tons of coffee and coffee paraphernalia.

It’s quite small and embodies more of a coffee tasting room vibe with just enough sitting to host those who truly appreciate their finely brewed coffee. Also if you’re looking to get a bag to go for your French press at home, Ruda has some of the finest beans.

- **Facebook** & Instagram **@rudacafe**
- **Address:** Calle de la Ruda, 11
- **Metro:** La Latina

Boconó Coffee

Bocono Coffee is located in La Latina/Embajadores neighborhood. It’s a good-sized café that can take large

groups. They also have a delicious brunch menu that's very affordable, and a fine collection of cakes baked in house. The scenery and atmosphere are very welcoming and great for an afternoon coffee date! While you're there, check out their impressive gallery wall which is perfect for the gram.

- **Facebook** & Instagram: **@bocono.coffee.roaster**
- **Address:** Calle de Embajadores, 3
- **Metro:** Tirso de Molina or La Latina

Specialty coffee shops in Madrid are on the rise

There are more specialty coffee shops in Madrid with new ones opening up every day. I recommend these five places because they come up on top. I've also spent a considerable amount of time and money in each, so I make these recommendations with certainty. If you're a coffee nerd, feel free to chat up the baristas at any of these places and learn more about where they source their beans and their brewing process.

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All images are from each cafés respective social media accounts