

Elemental Bistro, a local labour of love

Without doubt, we are a generation who want it all and we want it now. So if we're pretty much always used to getting our own way, particularly when it comes not only to dining out but also to dining in (Hello Deliveroo you absolute game changer), then **what is it these days that truly elevates a dining experience from mediocre to marvellous? Well in my humble opinion, it's the service.** The extra *Je Ne Sais Quoi* that turns a 'meh it wasn't bad', to a 'sign me up I want a loyalty card' kind of vibe.

Good food will always be good food, but **the story and the service at [Elemental Bistro](#) is the stuff that money can rarely buy.** Not many 20-somethings these days know what they want to do when they 'grow up.' Us millennials have risen up through the ranks being told that we don't have to stay loyal to a company and await retirement. We can chase our dreams and fulfil no end of goals. The issue being, where do you start?



Someone who faced that quandary head on and has lived to tell the tale is **Sergio**, the 25-year-old owner of the newly opened [Elemental Bistro](#) who spent years living in Paris and has brought some undeniable Gallic charm to the streets of **Malasaña**. 25 years old, I hear you gasp. Yes. I couldn't quite believe it (but pardon the French related pun) I expect him to become quite the *tour de force* when it comes to gastronomy on this side of Gran Via.

Located on **Calle Corredera Baja de San Pablo**, Elemental is in prime position to capitalise on the hoards of hipsters that

descend on this street daily. However, Elemental is far from being the only option for a foodie in that neck of the woods. So Sergio's menu (which is of a **French-Spanish fusion** disposition) is instantaneously eye catching in an area where menus are becoming more than a little generic in style.



It's not just the menu that is set to carve out a niche either. The décor is stripped back yet charming in equal measure. The walls are simplistic and white, with little nods to Parisian style through the flowers adorning the tables, to the antique typewriter that was perched atop a nearby table.

The owner Sergio who, might I add, won me over within minutes (largely due to his outfit and the soft sounds of the *La La Land* soundtrack playing in the background – a surefire winner for me) couldn't be more hands on in his approach as a restaurateur. His knowledge about wine was second to none.



It's worth noting at this point that the wine menu (along with all other drinks) were housed in old camera roll 'holders' for want of a better word. And as I've dined out about as many times as the late Hugh Hefner bagged himself a blonde, I can attest that I've never seen such a quirky and imaginative way to liven up a wine list.

The food was as downright tasty as anything I've sampled in Spain or fancied in France. The **goat cheese and pumpkin croquetas** were dangerously moreish. The duck salad had even a self-confessed carnivore eating her greens and the **Galician**

short rib, well that really requires no explanation.



Let it be told that I am very much in the camp of 'I'm a starter person' rather than being partial to a pud, but **Elemental may have just won the award for the best desert ever** – I may drop round a certificate and everything. It consisted of a chocolate fondant, violet ice cream and decorated with crystallized parma violet type sweets. It was almost too pretty to eat and the plate that it was served on was very nearly swiped by this vintage loving lady.

There's no shortage of fabulous places to eat in Madrid. Having said that, there's far fewer that I don't as much *suggest* that you should visit, but I positively implore you to frequent. Kudos to Sergio for marrying not just two nations (but two cuisines) and as a result, he brings the panache of Paris to the people of Madrid.

Info

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-

El Columpio and Fellina restaurants, two gems on Calle de Caracas (Chamberí)

For those of you who've read previous [posts of mine on Naked Madrid](#) (hopefully there's a few of you out there aside from my parents), you'll know that I borderline patrol Madrid on the lookout for all things new, with the dedication of a big cat searching for prey. The thrill of finding somewhere new to eat, or to simply raise a glass is basically akin to me finding the perfect winter coat – aka, it's seriously satisfying.

Now a couple of months back I wrote about the lovely [Le Coco](#); one of the long-time offerings from Grupo Le Coco. Now should you venture from Chueca to Chamberí, this restaurant group is slowing staking its claim on the Madrid restaurant scene with not one, but **two splendid spots on Calle de Caracas: [El](#)**

[Columpio](#) and [Fellina](#). And both restaurants are bound to whet your appetite, figuratively and literally.

First up is the perfectly pastel hued [El Columpio](#)





It's a riot of colour upon entering and the menu reflects that. There's something for everyone. The Spanish classic that is ***salmarejo*** sits nestled next to ***tuna tartare***. Fret not, if you view all things fishy as belonging well under the sea, there's a ***rabo de toro lasagne*** that was hands down one of the best pasta dishes that I've gotten my chops around in this city.



Effectively, El Columpio is the equivalent of that friend you'll always be able to have as your plus one; a crowd pleaser. The décor is as delish as the food, but what particularly floated my boat was the unstuffy vibe, illustrated by the hordes of Madrileños animatedly drinking by the bar.



This place isn't just for food, it's for fun. And if you lay off the gin tonics, it's the kind of place that you can frequent on a Friday night and still have cash to scour Zara with the following day.

Next up is [Fellina](#) restaurant, just across the street



In complete contrast to El Columpio is the newly opened [Fellina](#), which literally waves to El Columpio from

across the calle. So if you'll indulge me with a little analogy, if El Columpio is your friendly Spanish locale, Fellina is the chic Italian cousin that just rocked up in town clad in some eye catching D&G.



Fellina's menu is an ode to all things from the land of style and spaghetti. Wander in and you'll be first hit by the piles

of fresh produce that adorn every nook and cranny. It's part Mercado, part 'waiting to be discovered bistro tucked away on a side street in likes of Naples'.



I was there on a Thursday evening and the service was spot on, as was the **carpaccio** that I devoured in all of about 47 seconds. It's nigh on impossible to pick out just one thing to try (as I happily chomped my way through the menu with gusto *all in the name of research of course).





But you'd be hard pressed to find a more impressive '**tabla**' of **antipasti** than if you were holidaying on the sunkissed and perennially popular peninsula that is Italy.

Like two latin lovers jostling for your attention, don't feel obliged to choose between the two. Akin to earrings, **El Columpio** and **Fellina** are to be found as a pair. Maybe lunch at one and do dinner at the other. But make no mistake, these two little gems are bringing the magic of that good old Mediterranean diet to Madders.

El Columpio

- [Facebook](#)
- **Address: Calle de Caracas, 10**
- **Phone: 913 78 75 12**

Fellina

- [Facebook](#)
 - **Address: Calle de Caracas, 21**
 - **Phone: 91 410 92 50**
-

El Sombrero Azul – pupusas, yuca, enchiladas and more

It's not uncommon for even the most veteran *madrileños* to stumble upon tucked-away eateries they've never noticed. That's exactly what happened to me when I was strolling along the surprisingly calm **Calle de las Hileras** near Plaza Mayor. The spicy smells stopped me in my tracks, but what brought me inside was the *menú del día* written on the window in puff paint.

Monday through Friday, [El Sombrero Azul](#) offers a *menú salvadoreño-mexicano* that includes a *bebida* (Coke products, beer, sangria, or wine) with a starter big enough to fill you up (like the *pupusas* shown below), a **cocktail** (margaritas, mojitos, you name it) along with a delicious main entree. And for dessert, you can choose from coffee/tea, cheesecake, *bizcocho de tres leches*, and more. **All for 12€.**



What's a *pupusa*, you may ask?

Most countries have their own version of a warm, breaded 'sandwich' filled with meat, cheese, and/or veggies. Food pockets, if you will. **Pupusas are the food pockets of El Salvador**, and El Sombrero Azul has them down to a science. Shown above are two veggie versions, one with zucchini and the other with *frijoles* and cheese (my favorite).



Admittedly, I was a little disappointed in the main entree options, but only because I'm vegetarian. Meat lovers will feel right at home here among the ***pastelitos de carne, cazuela de cochinita pibil, tacos flauta, and the plato de carne.*** However, the accommodating staff offered me some pretty good alternatives, like fresh yuca (above) or ***huevos rancheros.***





If you have room after the first two courses, kick back with a fresh cocktail. Pictured is a delicious **blackberry margarita**, but they also have mojitos and micheladas, as well as fresh Mexican fruit juices and horchata (although those aren't part of the menú).

TIP: The best time to go is during the week, because on weekends and holidays the menú price is 15€.

Oh, and the same space hosts a totally different concept by night: it's called La Cueva de Lola, and it's all about Spanish food and flamenco shows. Post to come soon on that!

Info

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Also check out:

- [Tacos, tamales and tequila: Madrid's best Mexican joints!](#)
 - [Sahuaro, Mexican magic in the heart of Madrid](#)
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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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- **Metro:** Alonso Martínez

Nudista restaurant, not naughty but very, very nice

So I have a confession to make. I hardly ever read. Whilst this might sound like a somewhat dramatic claim, what I actually mean is, I hardly ever read books (unless you count what I devour annually whilst on a sun lounger and manage to bulldoze through in a day). I read the news, I read blogs and I read glossies, but it's rare that I sit down and take the time to turn actual pages – this is made all the more shameful by my day job being the lead of English in a primary school. Somehow life gets in the way (or perhaps more accurately, Netflix does) and books wallow neglected on my shelves.

However, this summer I read a book called *You are a Badass*. Now I loath to admit that I read the occasional 'self help' book, but this one resonated with me in a way that's not a particularly regular occurrence. It's based on the notion that everyone is capable of 'living our best life'. The premise is that we shouldn't just tread water because we're too scared to dive into the unknown; it's about unapologetically jumping in headfirst and being brave.



At this point I'm sure you're wondering how on earth these ramblings link to a restaurant recommendation but bear with me. Someone who most definitely took the stabilizers off and took a leap of faith is Micky. The owner and creative clout behind Nudista; the restaurant that he affectionately calls his 'fifth child' – he's a father of four. Having spent twenty years grafting away as a TV producer, he literally quit his day job to follow his dream – and from where I was sitting last Friday night, his dream has literally become a reality.

[Nudista](#) is the brainchild of Micky and the result of his

lifelong love affair with gastronomy. The concept behind the restaurant is disarmingly simple but achingly cool. Nothing is cooked. There's no kitchen. Everything is fresh. The food is either served from a jar or a tin without even a hint of a preservative or additive in sight. As the clean eating movement shows no signs of abating, Micky is striking while the iron is hot. The food is in a word – delicious, largely because you know exactly where your food is coming from (Navarra in most cases) and it's simply seasoned with olive oil and salt.



I ate leeks that literally melted in the mouth like butter (and as a Welsh girl, the bar for decent leeks is set pretty high but these were epic). Next I sampled some marvellous mackerel (I'm not one to shy away from some alliteration) and some zingy lentils that were lip smacking good. Served in tandem were two wonderful wines that were personally selected by Micky and partnered the food to perfection. What added further appeal to a place where I couldn't have felt more

relaxed, was that dessert was created by a friend of Micky's – a moreish cheesecake served in a dinky little sardine can. I'm a sucker for attention to detail and this had me reaching for my iPhone to pap.

Nudista almost felt like going round to a friend's house for dinner, albeit a friend's house with excellent taste and an eagle eye for interiors. We stayed until the early hours, such was the relaxed ambience and given its proximity to the always buzzing Malasaña is quite the rare find. In a city where restaurants are often becoming carbon copies of each other (exposed brick, aperol spritz and steak tartare – you know the ones). Nudista is refreshing for its lack of pretension and originality. Twenty somethings sat beside the neighbourhood abuelas, proving that Micky and his team have spotted a niche where there's something for everyone.

And the best bit, everything you've eaten is available to buy. I know what my fam will be getting for Christmas and I know what will be adorning my kitchen shelves. Despite the name, clothes are required but the stripped back charm of Nudista will keep you wanting to go back for more. Friends of mine know that when I like something, I go all in. I'm often zealous in terms of gushing about things/places/people but in the case of Nudista, it's more than warranted. I can't recommend the place highly enough, so to make sure that I'm not just all talk – you should take action.

Nudista

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Killer Cocktails at NH Collection Madrid Eurobuilding

I haven't always been able to call **Malasaña** home. In fact, since decamping to Madrid almost eight years ago, there have been a plethora of places that I have indeed called 'home', if only for a short time. There was the awful place on Calle Barco (complete with a landlord who just used to rock up unannounced and sit in his dressing gown on the sofa, true story). There was the hovel in Iglesia where running water was frequently considered a luxury. There was even a place near Moncloa where mould featured heavily as part of the interior design.

However, in the midst of all of this, I found a lovely little place to call mine near Cuzco. Since migrating south to **Malasaña** and having become a fully fledged member of the barrio, I rarely find myself back up north as it were, but given that it's August and the city feels like your own private playground (due to the lack of folk in the sweltering oven that is Madrid), I decided to spread my wings, as it were and make a pilgrimage to my old hood.



The reason for making it to the **Eurobuilding Hotel** was that I'd heard whisperings about their killer cocktails. Having just got back from three weeks in Vietnam, where drinking beer felt like a national past time, I figured my bikini bod (or current lack thereof) would thank me for laying off the hops. We're also not talking any old cocktails here either; the menu (which changes annually) was created by cocktail maestro, **Diego Cabrera**.



So I went hopeful that the tipples would trump the kind of ropey offerings served up during a happy hour in your bog standard beach bar. Given the heat and the thirst that I'd worked up thanks to the mercury melting temps, I sampled three delights (as well as a sneaky bit of tapas to ensure that I could remember the journey home – tempura prawns and a veal-stuffed potato, both equally delish and devoured within seconds). Whilst they offer all the classics, the specially curated menu is unique to say the least. Pairings of flavours are quirky and presentation is paramount. Being a huge fan of

Pisco (sadly at the moment it's the closest I'll get to Peru), I tried a **Sherbert Shurb Punch**. The recipe for which was to be found niftily on the back of my coaster, a nice touch.



The outdoor terrace was also the perfect spot to people watch and watch we did as the Real Madrid team bus sailed by en route to the nearby **Bernabeu**. So if you'd struggle to sell the place to your man friend there's definitely something for the boys on offer; its close proximity to the stadium makes it the ideal place to enjoy a celebratory tipple. Which given Los Blancos' current form, could be happening more often than not.

Info

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-

Sahuaro: Mexican magic in the heart of Madrid

Hecho en México. That's the slogan of this brand new eatery located right in the historic heart of the city, in La Latina's Plaza de Cascorro.



If you've spent any time in the homeland of the Aztecs, the Mayas, and the michelada, you've probably already fallen in love. Mexico is a country of rich history, cultural diversity, and undeniably delicious food. A couple of years ago I spent a summer living in the rural part of the Yucatán peninsula, and I still dream about it to this day... especially the tortillas.

No, I'm not talking about the egg and potato variety (although those have a special place in my heart as well). And don't give me any of those floppy flour burrito wrappers. I'm talking about fresh tortillas made from corn, water, and salt. That's it.



Look at that bundle of pure, corn-based joy.

Sahuaro's got 'em. As soon as I saw the basket of tortillas arrive at the table, lined with a linen cloth and covered to keep in the warmth, I knew this place was the real deal.

But I'm getting ahead of myself. As soon as we sat down we dealt with the primary priorities: drinks and guacamole. Sahuaro's drink menu is one of the most exciting things I've read in a while. They offer frozen margaritas and classic mojitos for just €3.90, with a choice of strawberry, tamarind, guava, and passion fruit flavors. There are also several other options for under €6, including tropical cocktails and several variations on the iconic michelada (beer with lime juice and spices).



Passion fruit mojito and frozen margarita, with a guest appearance by guacamole

Every self-respecting Mexican establishment offers guacamole; but few do it as well as Sahuaro. They serve it right in the avocado skin, atop a mountain of crunchy *totopos* (corn chips). It's the perfect blend of avocado, salt, olive oil, and lime, proving that good guacamole doesn't need to be fancy—just

fresh. We were also brought a selection of four sauces with varying levels of spiciness. Each one was unique, and spice-seekers will be satisfied, if not particularly challenged.



When it comes to guacamole, Sahuaro keeps it simple.

For the next course, we ordered the house selection of tacos. It includes one of each variety offered on the menu: Guerreros (pork *carnitas*), Norteños (marinated beef), Del campo (grilled veggies), and Yucatecos (*cochinita* pork). They were all delicious, but the Yucatecos were the clear winner (although maybe that's just my nostalgia speaking). The sauce was rich and tangy, the pork tender and juicy, and the pickled onions the perfect accompaniment.



My personal taco motto: always get one of each.

Finally, we dug into the chipotle chicken entrée. It was swimming in creamy, slightly spicy sauce, served with refried beans and (hallelujah) more guacamole. Naturally, of course, we ordered an extra basket of tortillas to go with it. But the surprise hit here was the rice, which came in a coconut shell etched with intricate designs. Soft and subtly seasoned, it provided the perfect complement to the rich and hearty dish.



Pollo al chipotle

I'll certainly be returning as soon as humanly possible to sample the rest of the menu, from the salads and ceviche to the enchiladas and desserts. Sahuaro also offers a *menú del día* during the week and brunch on the weekends, so you can satisfy your cravings no matter what time it is. It's the perfect place to come for a casual drink with friends or even a date; the interior is elegant and colorful, and the enclosed outdoor patio features tropical plants and comfy couches (plus plenty of fans).





Whether you're nostalgic for your own travels to Mexico, or you've always wanted to visit and see what all the hype is about, this place is for you. Sahuaro has done what few restaurants can, combining authentic regional cuisine with an ideal atmosphere, a prime location, and affordable prices. Come, relax, and let yourself be carried away to paradise.

Info

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 - **Metro:** La Latina & Tirso de Molina
-

I went loco for Le Coco.

Picture the scene. Lashing rain. Lightning illuminating the dirty teabag coloured sky. Rumbblings of thunder so fierce that part of my apartment window collapsed (true story, that's not just for dramatic effect). Oh and have I mentioned that this is July in Madrid, not November in Blighty? So you can only imagine my level of *ganas* when it came to venturing out into a monsoon on a bleak and downright bloody freezing Thursday evening.



The reason for rallying was that my Mum was in town and I didn't fancy having to try (and realistically fail) to produce dinner from the slim pickings in my fridge. So off we waded to [Le Coco](#); a short stroll over to the neighbouring barrio of Chueca with our brollies in tow. From the outside Le Coco is dinky and unassuming, well, that's what I could make out from my rain soaked fringe at least. But upon entering, not only was it a haven of dryness, it was a cosy one at that.



As soon as we were seated (which was immediate) we were handed

a drinks menu. We happily plumped for pisco sours, which brightened both of our moods – shame the same couldn't be said for the colour of clouds that loomed ominously. Anyways, enough of my weather related whining, let's get cracking on the food because boy we did we eat our bodyweight. In our defence, as it felt like winter outside we definitely packed in enough dishes to help us with insulation.



So first there were prawn dumplings, plump, juicy and incredibly moor-ish. I ate 6 without breaking a sweat – although sweat I did, when I dragged myself to a 9am pilates class the following day to work them off. Next came tempura langoustine that rendered me speechless. Friends will confirm that this only usually happens when I'm asleep, so for a dish of something shrimpy to shut me up, well, we're talking about the unfathomable here. They were amazing. Genuinely. [Le Coco](#) is worth a visit for this reason alone.



Now some peeps might have been full after those couple of helpings, not us. Remember the rain, well it had started up again by this point, which gave us the perfect excuse to plump for tacos, a burrata the size of my fist, before ending with the crème de la crème of pasta dishes – and I’ve been to Puglia, I think I know my stuff. It heaved with lobster, crab and cream. I don’t know what they did with these three ingredients but it was downright orgasmic. Hell, if that dish were a man, maybe I’d date it – frankly it was infinitely more delicious than the bulk of Tinder’s offerings. I jest, but really, for a place that looked on first glance similar in style to many, many places in the area, the food was anything but predictable.



We wrapped the evening up with a couple of celebratory cavas for making it out of the house to battle the elements. And I left having forgotten that my red suede shoes (or my Dorothy/Wizard of Oz shoes as I liked to affectionately refer to them) are basically now akin to soggy road kill. Sometimes things don't look that pretty from the outside, Le Coco goes to prove that it's what's on the inside that counts.



Info

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-

La Musa Malasaña, the restaurant equivalent of a little black dress

According to Yves Saint Laurent, “Fashions fade, style is eternal.” And in my humble opinion he’s absolutely spot on. Trends come and go, new restaurants pop up more often than I get my roots done (you heard it here first, no I’m not a natural blonde) and seemingly zeitgeist bars can often sink without trace.



However, some places become perennial favourites that barely need an introduction. Part of the fabric of the city, they become the kind of places so comfortable to visit, that they really are the foodie equivalent of popping on your favourite little black dress, you know, the one that makes you look hot

to trot but requires minimal effort.



When struggling for dinner inspiration or in times of when you simply can't be bothered to cook (it happens, let's be honest) I head to [La Musa](#) – partly out of sheer convenience (it's about a 3 and half minute stroll from my flat, yes that's a personal best in stilettos) but trust me when I say it's nigh on impossible to ever spend more 20 euros on dinner AND drinks. Wine ordered, check. An abundance of tapas that's never swimming in grease and is both pleasing to the eye and not just the tum, double check.



Having recently gone an understated renovation, [La Musa Malasaña](#) is looking lovelier than ever – you know a bit like a friend having gone through a recent break up and has hit the gym, hard. My friend and I ordered a few small plates including one of their most infamous dishes called a ‘bomba’ – I still don’t quite understand what it is, but I will divulge that it’s carby (yes that’s a word) meaty and downright delish, so be sure to opt for one, if not two.



I always come away from La Musa with my appetite satiated and my purse (although feeling lighter) not depressingly so. They don't take reservations so I suggest you pop on your LBD, get in line with your twenty euro note in tow and enjoy.

Info

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-

I lucked out at Luzi Bombon

I am a country girl by birth and now a bona-fide city girl by choice. However, the downside of living in Madrid means that I now rarely see greenery on a daily basis (unless you count the succulents that I 'try' to keep alive in my humble abode). But on the flipside, being an urban dweller gives me access to some of the fanciest places to eat, with the best part being that they're often right on my doorstep.



Whilst I love a Netflix binge like most millennials, I still relish any given opportunity to don my glad rags and go out for a proper slap up dins. So dress up I did when I headed to Luzi Bombon with a suitably stylish friend in town, and wowzers did we enjoy a veritable feast from beginning to end.

Luzi Bombon isn't located in an area of Madrid that I often frequent, i.e. it's not within walking distance of my apartment. I had to treat myself to a taxi (partly due to the vertiginous heels that I was tottering about in) but it's undoubtedly central enough to appeal to both locals and out-of-towners alike.



What struck me first were the wall-to-wall photogenic diners – you won't just be salivating over the menu if the evening I visited was anything to go by. The clientele was as upscale as the perfectly mixed G&T that I was sipping on within minutes of arriving – a G'Vine in case you're interested.

It's a sexy venue; possibly the slinkiest of all the [Madrid-based Grupo Tragaluz](#) (which also runs [Bar Tomate](#)) offerings with low lighting casting an Insta-worthy filter over my dining companion. Now until recent years I'm not ashamed to admit that I had relatively simple tastes – but due to external influencers in the form of more adventurous friends, I'm starting to pride myself of never saying never and giving anything a go. In that spirit, I sampled as much as was humanly possible whilst wearing leather and not wanting to be forklifted out of the venue.



The standout star of the show was the giant ‘fruits de mer’ platter that caused the table to groan under its sheer weight. Recommended by the waitress who clearly knew her stuff, it was a-ma-zing and has turned me into a complete crab convert. Obviously it’s not the kind of thing that I’m whipping up at home, which gave the whole meal an even greater sense of occasion. Even as a novice foodie, I have told every man and his dog about that platter and now I’m urging you to hotfoot to Luzi Bombon and do the same.

Dinner doesn’t come cheap but if you’re looking to impress, aka maybe bag a second date with the object of your affection, Luzi Bombon is a fab place to pull out all of the stops. As someone who’s rarely lured out of her barrio, Luzi Bombon is well worth the cab ride and gym class that you’ll undoubtedly need to do the following day (in order to burn off every savoured calorie). If seafood platters and pretty peeps are your jam, Luzi Bombon is the (meal) ticket for you.

Luzi Bombon

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- **Metro:** Rubén Darío