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


EL COLUMPIO
RESTOBAR
EL
ABIERTO



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**

Get interactive at “Mad Improv” theater workshops and shows!

Madrid’s theater scene is brimming with activity. You’ll find live micro-theater being performed in bathrooms and lingerie stores, as well as acting classes and alternative shows scheduled daily throughout the city.

But there isn’t much available in English, which is why I want to introduce you to **Mad Improv**, an English-speaking improv group that’s been shaking things up in Madrid’s interactive theater scene since 2014.



Mad Improv hosts shows and workshops on a regular basis, all run by its cast members in English. **Free improv workshops – called “gyms” – are held on Sundays from 5pm-7pm**. Gyms are purely donation-based and absolutely everyone is welcome so you never know who might show up. People have even come in on flight layovers!



They also hold **monthly open shows – called "jams"** – where anyone can get up on stage and play improv games. Jams cost €3 with a drink (which probably comes in handy).



Locations for gyms and jams vary from **Fundación First Team** in Sol to Retiro when the weather allows. And right now they have a new set of **upcoming shows** at La Escalera de Jacob!

So check out their **Meetup**, **Facebook** and **Twitter** pages to stay up to date. Once you attend an event you can also ask one of the organizers to add you to the whatsapp group.

My experience – great way to step out of your comfort zone

I had secretly always wanted to drop in on an acting class, but never got around to it until this summer when two friends, Riju (India) and Laura (Spain), enthusiastically agreed to join me at one of the Sunday gyms. This was in August so the workshop was held in Retiro behind the Palacio de Cristal.



An international group of about 15 people showed up – the different backgrounds and languages definitely added an element of fun and spontaneity to the mix. And our organizer, Summer Banks (in the photo below), did a great job at including everyone and making sure the exercises were easy to follow.



What started out with simple warm-up games quickly gave way to more challenging improv activities that admittedly made me feel ridiculous. But it’s a wonderful way to get out of your comfort zone, connect with people and laugh a lot. My friends and I left with the feeling that we wanted to try our hands at improv again (and hopefully do it better next time), which meant **the fun far outweighed the awkwardness!**

Chat with the founder, Ben



Just before going to the workshop, I had met up with Mad Improv's founder Ben Nathan-Serio at the newly opened **Plántate Café**. After studying drama in NYC and working in the field, Ben moved to Barcelona where he first started working in children's theater. Four years in he launched his own interactive theater production, *The Barcelona Time Detectives,* and was also a founding member of **BIG, The Barcelona Improv Group**.

When Ben came to Madrid, he quickly became involved in Madrid's English-speaking theater scene and founded Mad Improv in 2014. Ben says, "The reason I started Mad Improv was because there was no improv community here; I wanted to reach out to the community in a bigger way, to get people involved."

What makes improv and interactive theater so special is that it's empowering, says Ben, as it allows for genuine human interaction and connection. Not to mention, getting out of your comfort zone is both invigorating and fun.

LOMBARDI CASE

ASESINATO EN LA MOVIDA



LIVE IN THEATER
INTERACTIVE EXPERIENCES NYC

24 y 29 de Junio - 19:00h

La industrial - C/ San Vicente Ferrer 33

Tickets: Oficinas de La Industrial c/ San Andrés 8 Local

Tickets Online: www.liveintheater.com/madrid

CAN YOU SOLVE THE CASE?

AN INTERACTIVE MURDER MYSTERY

SPANISH & ENGLISH

In addition to Mad Improv, Ben also recently co-founded **Live in Theater Madrid**, a NYC-based group whose hit interactive show, *The Lombardi Case*, debuted here in summer. It's a truly unique and entertaining two-hour event where the audience tries to solve a murder mystery – **read our previous article about *The Lombardi Case* on Naked Madrid!**

More to come

While Mad Improv and Live in Theater are alive and kicking in Madrid, Ben just relocated to Austin, Texas, where he's taking part in a 9-month research lab called **The Interactive Deep Dive**. And he can't wait to "come back with some very fresh, invigorating ideas for Live In Theater, Mad Improv and just the city in general."

So stayed tuned, because we'll make sure to fill you in on what's in store.

Mad Improv Info:

- **Facebook**
- **Website**
- **Meetup**

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.

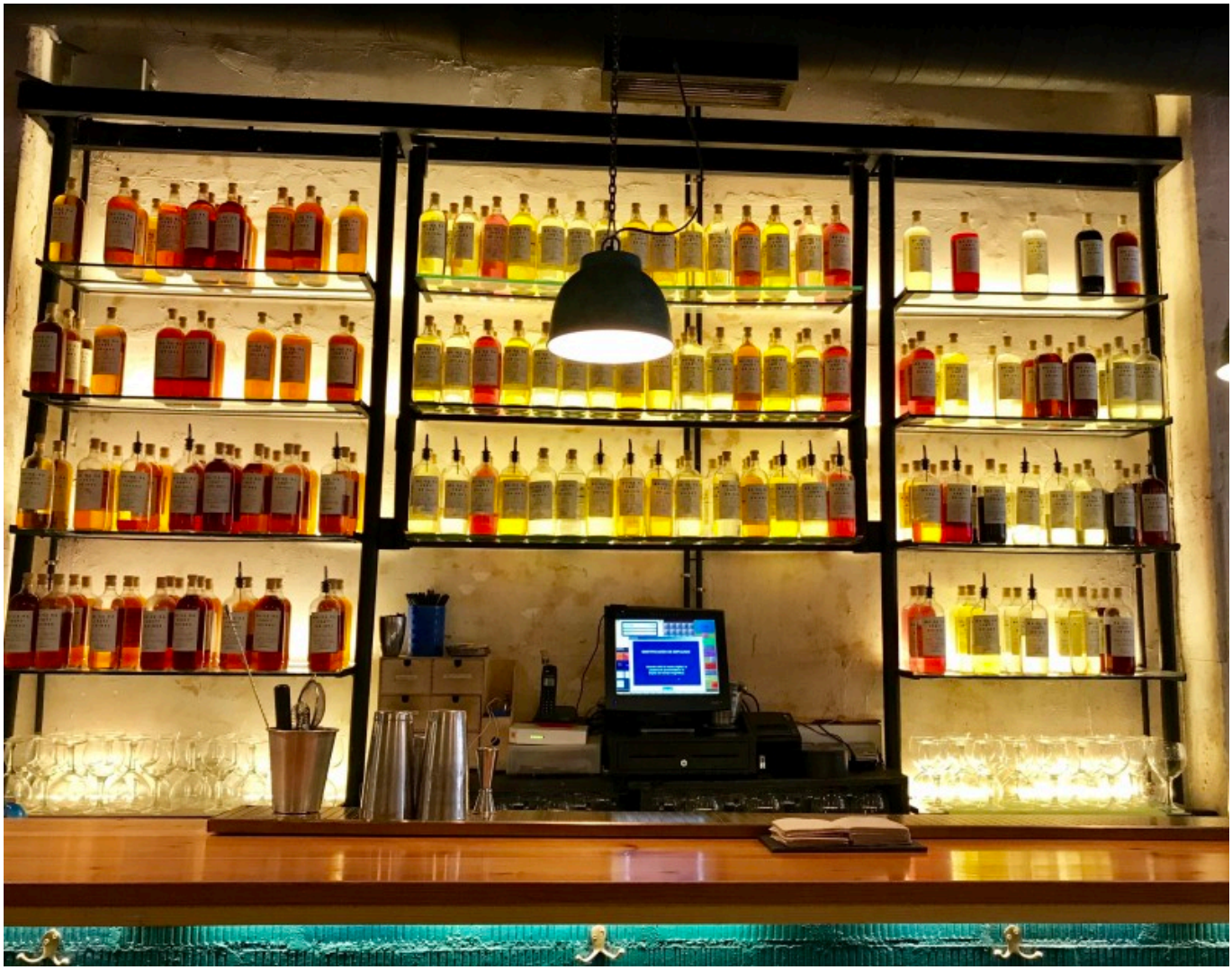
And the best bit, everything you've eaten is available to buy. I know what my fam will be getting for Christmas and I know what will be adorning my kitchen shelves. Despite the name, clothes are required but the stripped back charm of Nudista will keep you wanting to go back for more. Friends of mine 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

- **Facebook**
- **Telephone:** +34 913.77.64.24
- **Address:** Calle Luchana, 23, Madrid.

Macera TallerBar, a modern twist on an old tradition

There are handmade cocktails and then there are *handmade cocktails*. **Macera TallerBar** is a pioneer in the latter. One look inside this hip bar and you may be confused—there aren't any familiar spirits lining the simple glass shelves.



Don't worry, though. What you'll find is much better. Because instead of the well-known brands of gin, vodka, or rum, there's only Macera's own hand written labels.



The idea behind Macera's name is also what makes its bar shelves so unique. Founder Narciso Bermejo took inspiration from *paxtaran*, a Basque liqueur made by soaking crushed sloe fruits (a blackish berry) in liquor. This traditional technique, called maceration, infuses the host liquor with the color and flavor of whatever ingredient is added.



Wanting to put a modern twist on a piece of Spanish heritage, Bermejo began experimenting with liquors and their complimentary flavors. The result is the many unique spirits that make up Macera’s menu today. Think rum infused with cinnamon and orange, gin with rosemary and thyme or red fruit, and whiskey with cherries.

The cocktail menu starts with a list of classics, which are then personalized with your choice of flavor infusion. Turn the page to find the spirits categorized by type with a list of all the different varieties of macerated flavor. If you prefer, you can simply pick one of these and a mixer of choice. No matter which combination you choose, all drinks are accessibly priced at 7€.



Macera’s interior is modern and clean with an industrial vibe. In front, a handful of wrought iron tables face glass doors that slide open on nice days. The openness makes you feel like there’s always room for one more, a good thing since this

place gets packed in the evenings. When you visit make sure to take a look towards the back, where lit shelves showcase the spirits on deck, all full of spices, herbs, and fruits working their magic.



If it’s too early for a tipple, Macera is also an excellent workspace. To keep you going, there are green juices, natural sodas, and coffee, as well as a small selection of toasted sandwiches and homemade desserts. It goes without saying that all of these are made with the same care as their cocktails.

Info

- **Website & Facebook**
- **Address:** Calle San Mateo, 21

- **Metro:** Tribunal or Alonso Martínez
- **Phone:** 910 11 58 10

By Danielle Owens

A former Oregonian, Californian, and Bogotana, Danielle is (for now!) settled in Madrid. Since 2014, she's chronicled her experiences living abroad on her blog, **No Longer Native** (**Website** & **Facebook**)

María Pandora, a dark and artistic champagne bar in La Latina

If you've ever spent an evening watching the sunset with a liter of Mahou in Parque Las Vistillas (and if you haven't, get on that ASAP), you may have spotted this beautiful, borderline-creepy cocktail bar, María Pandora.


Pandora



Cryptic, dripping golden letters read MARÍA PANDORA, and the sound of a dramatic poetry reading demand the curiosity of

passersby not yet in the know.



Once inside, you’ll already be hooked: every inch of the walls is covered with sinister sketches, the tables are adorned with misshapen melted candles, and vintage furniture adds the finishing touch to make you feel like you’re in a haunted mansion.



But despite the ghoulish vibe, the servers here are cheery and chatty. When we ordered champagne and white wine, our server plopped a frozen raspberry in our glass, assuring it would add a little somethin'-somethin'.

Oh, and the tapas here are my kind of food: mounds of candy and fruit.





But the best it yet to come. A meeting point for lovers of art, the bar also functions as a stage for poetry readings,

microteatro, and literary chats several nights of the week. The wall of antique books are for sale (but the century-old portraits of the owner's family are not).



Sign up for an event, order a glass of bubbly, and if you get there early enough, grab a window seat. María Pandora does not disappoint.

**Just note that their opening hours can be a little funky – they tend to open at 7pm except on Mondays, although sometimes they throw private events. So it's best to call ahead to make sure they're open!*

Info

- **Website** & **Facebook**
- **Phone:** +34 910 42 82 13

- **Address:** Plaza de Gabriel Miró, 1
- **Metro:** La Latina or Ópera

Somos Restaurant & Garra Bar, the Jewel in Barceló Torre's Crown

Sometimes hotels are just a place to lay your head before an obscenely early flight – I mean, why else would you ever willingly opt to stay in a Holiday Inn? Then on other occasions, they're the scene of pure indulgence and relaxation (that's where Mr and Mrs Smith properties come into the equation). But more often than not, hotel restaurants remain unloved and overlooked in favour of their rooftop pools or swanky spas. The poor relation of the hotel bar as it were.

However, just last Tuesday, instead of dismissing Somos, the restaurant located inside the achingly chic Barceló Torre Hotel. I made myself a reso and headed towards the always vibrant Plaza de España to discover that Somos is very much the jewel in this hotel's crown.



Not just a place to rest your weary self after a day pounding the city's pavements, Barceló Torre can be surmised as a luxury designer hotel, located in one of the most iconic buildings in Madrid. At first this felt like a bold claim from their PR team, but one that I can attest to having enjoyed nothing short of 5-star treatment; something that I could easily get used to.

First things first, the concept of the restaurant is actually genius – when you eat out as much as I do it's easy to get jaded by the standard gastronomical offerings, but not at Somos restaurant. Madrid is a city with a differing day and night scene which Somos sought to encapsulate through its very different menus.

I'm a sucker for attention to detail, but Somos has elevated this into an art form – let me explain. Somos is actually the first dual restaurant that evolves with the city. Everything from your plates (which I was quite tempted to shove in my

handbag), to the menu, to the breathtakingly beautiful skyline that Somos looks out onto, changes over the course of the day.

Case in point: the evening menu looks like a CD – for those of you who've spent much time in my beloved Madders, you'll know that Madrileños don't shy away from a fiesta, or a dancefloor for that matter. So this felt like a very fitting touch.





Back to the skyline, it’s worth noting the setting is nothing short of being truly stunning. Each table faces outwards, so should you be tired of looking at your companions chops over your delicious dinner, you can cast your gaze over the city which never fails to impress.

If you’ve read one of my previous restaurant reviews (cheers Mum and Dad) you’ll know that interiors are my porn. I mean it, I get giddy over a well upholstered chair like no other, therefore it’s necessary to note that Somos has been decorated by the prestigious designer Jaime Hayón; an international icon of contemporary design and considered by *Time Magazine* as one of the top 100 important creators of our time. They weren’t messing about with the dreamy decor.



What I ate basically reads like a roll call of my version of a last supper: cherry gazpacho, ceviche, marinated tuna with a delectable avocado hummus (yes, that’s a thing), a perfectly seared ribeye fillet, finally rounded off with two puds as I sat and watched the sunset over Gran Via, Madrid’s answer to Broadway.







Somos is the most recent offering from **Grupo Le Cocó** and with

there being whisperings of a new locale opening this September in Chamberí; it looks as though they're set to become quite the foodie tour de force. The entire experience from top to toe felt like an ode to the city that I've come to call home.

Call me soppy, but a trip to Somos made me fall in love with this city all over again. Admittedly this happens fairly often but make no mistake, dinner at Somos isn't an invitation – it's an obligation.

All images from Somos Restaurant

Somos Restaurant

- **Facebook & Instagram: @somosgarra**
- **Located in: Barceló Torre de Madrid**
- **Address:** Plaza de España, 18

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

- **Facebook** & **Instagram**
- **Address:** Calle de Manuela Malasaña, 18
- **Phone:** 914 48 75 58
- **Metro:** San Bernardo / Bilbao

Salmon Guru, seriously fun spirits near Plaza Santa Ana

The terms *craft cocktails* and *celebrity mixologist* can make eyeballs roll faster than you can say Vesper Martini. Because with all the clapping of mint leaves and fancy garnishes, it's easy for a place to take itself too seriously.

And while the folks behind **Salmon Guru** do have some serious credentials (proprietor is mixology mastermind Diego Cabrera), you won't find any stern-faced barmen shaming your request for vodka here. The only thing serious at this spot is the bartenders' love for well-made drinks.



The dark, unassuming exterior on Calle Echegaray does little to reveal the neon lights and quirky decor inside. The front

room is all 50s-era bungalow, with a bar and palm-print swivel chairs to one side and low seating against dark wood paneling on the other.

But don’t stop there. Follow the neon glow toward the back room and you’ll find yourself in the middle of a pop-art light extravaganza, with neon lightning bolts on the ceiling and familiar comic book faces on the walls.



As soon as you sit down you'll have a menu and glass of water plunked in front of you. If you've lived in Madrid for any

length of time, you know how rare it is to find a spot who’ll bring you a free glass (let alone keep it filled).

Just like the decor, the menu is an eclectic mix. You’ll find perfectly executed classics listed alongside their in-house inventions. If you’re not sure where to start, don’t be shy!

The bartenders are more than happy to recommend a drink based on what you like. Even better is to simply ask about their favorites, which I how I found myself sipping a Laphroaig-infused old-fashioned that isn’t on the menu.



Pasión, a blend of rum, coconut milk and passion fruit



Vesper Martini & classic Manhattan

Need one more reason to check out Salmon Guru? **The place is a must for whiskey lovers.** If you don’t see your favorite amongst the extensive selection of American bourbon and rye on the shelves, ask to see their secret whiskey menu.

All in all, if you're looking sip impeccably made drinks somewhere that's hip while being unpretentious, definitely check out Salmon Guru.

Info

- **Facebook**
- **Address:** Calle Echegaray, 21
- **Metro:** Sevilla or Anton Martin
- **Phone:** 91 000 61 85

By Danielle Owens, Website & Facebook

A former Oregonian, Californian and Bogotana, Danielle is (for now!) settled in Madrid. Since 2014, she's chronicled her experiences living abroad on her blog, ***No Longer Native****.*

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 mar' 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

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

Bar Tomate – modest minimalism at its best

Eight years ago I took the plunge and upped sticks to move to Madrid (or Madders as I now affectionately refer to it). The city was in the midst of a financial crisis so bleak, that people went out for a solitary caña rather than cañas – or so it seemed and so I was told.

Fast forward to 2017 and the city feels as though it's booming once again. Not a week passes by without a new opening, a Mercado of some sort throwing back its doors and the now oh-so-popular weekly After Brunch events.

So in such a crowded marketplace how do you stand out? Well, having the kudos of being part of the Grupo Tragaluz alumni doesn't hurt, which is why Bar Tomate has proven to be one of

my fail-safe favourites over the years.



Located in the increasingly well-heeled and chic neighbourhood of Chamberí, which coincidently is one of my favourite Madrid *barrios,* Bar Tomate ticks all the boxes offering breakfast, lunch, dinner *a rare find in a city where *siesta* culture can result in a complete shutdown during certain hours – never ideal if you're prone to getting hangry!

The vibe is rustic and Mediterranean with the emphasis on simple, fresh ingredients and classics cooked well.



I went along for dinner on a Friday night and chowed down like a Queen – decisive isn't my strong point so what was sampled read like an A-Z of deliciousness; ranging from breaded asparagus, chicken tacos, jalapeño spiced shrimp and a burrata the size of my head because, quite frankly, what meal isn't improved with the addition of cheese! This was naturally all chased down with an array of cocktails that made for an interesting walk home.

If simplicity is your thing I can't recommend Bar Tomate enough. From the minimalist décor to the unfussiness and ease of the service, Bar Tomate's strongpoint comes in its lack of pretentiousness when in reality, it has everything to shout about.

Ditch the flats for an evening, as when the DJ appears (as he does on both a Friday and Saturday night) you're gonna want to get your groove on. Guys, I'll leave that up to you.

All photos from Bar Tomate

Bar Tomate

- **Facebook & Instagram**
- **Address:** Fernando El Santo, 26
- **Phone**: +34 917 023 870
- **Metro:** Colon