

# La Maruca, a Swanky Cantabrian Restaurant in Barrio Salamanca

My Dad comes to Spain frequently in order to see myself and his close friends, Rafael, Catherine, Alfredo & Ruth. It has been hugely comforting to have such trusted and accessible “real adults” during my time abroad. In addition to being warm, generous, and offering of exceptional council, my Dad’s friends are in the know in regards to **Madrid’s ritzier restaurants**. I was fortunate to have been invited to tag along to their **dinner at La Maruca**, an establishment in **barrio Salamanca** that I certainly would not have discovered under different circumstances.





A large space with a stylish staff and a cozy fireplace by the bar, the location radiates class. Catherine took the initiative to order several appetizers—***croquetas de carne cocido***, a tartar of smoked salmon & avocado as well as a plate of delicious anchovies with red bell peppers. We drank wine and had a pleasant conversation with a lot of swift code-changing between Spanish & English.



For my main course I ordered *pluma de cerdo*, a delicious dish of perfectly cooked pork. Rafael ordered *pulpo a la plancha*, which was presented quite aesthetically. Enrique, my Dad, consumed the *albondigas*, which he enjoyed greatly. Catherine's dish was the *tajada de merluza*. Ruth ordered *canelones rellenos de poularda con salsa de foie*, another incredibly photogenic plate.





Initially I believed that this restaurant would be well above my pay grade, but that was not the case—each plate cost between **10-14€**. This isn't the first time that the “real adults” have introduced me to a seemingly unapproachable establishment that ultimately turned out to be reasonably priced. I can imagine tactfully utilizing this location in the future in order to put up a front of fanciness while on a date.



## Contact info

[Facebook](#)

[Website](#)

## Where to find La Maruca

**Address:** Calle de Velázquez 54

**Metro:** Velasquez

**Phone :** 917 81 49 69

**You may also check out series on best first date ideas in Madrid:**

[Flowers are nice, but this first date is better \(part 1\)](#)

[Chocolates are nice, but this first date is better \(part 2\)](#)

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# Bodegas Rosell, one of Madrid's best tabernas

Madrid is a fascinating city. We see so many new restaurants and bars opening up every week and yet, the city's good-old *tabernas* and more traditional bars are also thriving. When I crave the latter (which is quite often), one of my go-to spots is Bodegas Rosell.

## Bodegas Rosell, one of my favorite old taverns in Madrid

[Bodegas Rosell](#) is one of those havens that I like to go to when I want to get away from the city's newer spots. Located close to Atocha, everything about **Bodegas Rosell** screams Madrid; you can breathe in tradition as soon as you walk in.

This wonderful place was founded in 1920 by the Rosell family, who converted a former wine shop into a neighborhood *taberna*. Today, **Bodegas Rosell** preserves the spirit of the old, traditional taverns that were so popular in another time. Its decor, food, portions, staff and service will take you a step back in time.

## The Decor

When you arrive and stand in front of its facade, you realize you're in a special place. The facade's tiles are a genuine work of art, painted by Alfonso Romero, who also painted altar pieces in the **Plaza de Toros de las Ventas** (Madrid's iconic



bullfighting ring).



While the exterior oozes with tradition, the interior doesn't leave you unimpressed either. It's not a particularly large place, which makes it even more charming. The walls are decorated with guitars, photographs of the Rosell

Family, bottles of wine, and of course, we can't forget about the great map of the Community of Madrid. Can it be more traditional?

**Bodegas Rosell** is just perfect for a quick snack on a stool at any of the *barrel tables*; or for a quieter lunch or dinner at any of their *4-legged tables*. They also have private salons, so it won't be a problem if you are a large group.

## The Food

**Bodegas Rosell** offers a traditional menu with generous portions. Specializing in meat dishes, one of their star dishes is *solomillo* (**pork tenderloin**). Another favourite is *bacalao* (**cod**) prepared *al horno* (oven-baked) or *rebozado* (fried in an egg and flour batter). And of course, you can also find excellent **canned seafood**, such as *mejillones* (**mussels**), *berberechos* (**cockles**) and *anchoas* (**anchovies**).





I'm not very fond of fish, but this *bacalao* was superb.



The *entrecot* was so big that we had to ask the waiter to split it in two. This pic only shows half.



The *albóndigas* (meatballs) were amazing!

My favorite thing to order here is the plate of *embutidos ibéricos* (**Iberian cured meats**) and the **cheeses**. You can have various types of cheese such as **Manchego, olive oil, Idiazabal, goat, sheep**, so I recommend ordering **the cheese board** for those undecided or who like all of them. The Iberian cured meats are wonderful, such as *jamón serrano, chorizo, lomo* and *salchichón*. I also recommend ordering the *tabla de ibéricos* (**cured meat platter with all of them**).

Of course we also have the typical salads and vegetable dishes for those who aren't so keen on meat or cheese.





Mixed salad

Special mention; the fantastic *tostas* and tapas; perfect to accompany a refreshing *caña* (small draft beer). My favorite tapa is the *boquerones en vinagre* (**white anchovies in vinegar**).

The house specialties are also fantastic: My favorites are the homemade, absolutely delicious **croquettes**, not to mention the typical *callos a la madrileña* (**Madrid-style tripe**) and the Spanish *tortilla* (**egg and potato omelet**).





The house croquettes are wonderful, probably one of the best I've ever had in Madrid.

Despite all of these scrumptious dishes, Bodega Rosell's main attraction remains the **Cocido Madrileño** (a very typical and hearty stew prepared with garbanzo beans and all types of sausage) that they prepare by order.

Although the food menu is wide and varied, the dessert menu is smaller yet equally delicious; *leche frita* (**fried milk**) or *natillas* (**custard**) are some of the delights that Bodegas

Rosell offers to end a delicious meal.



Cheesecake





Flan

All that's left to say is that if you're looking for an **authentic Spanish tavern**, then you've found it!

## **Price & Contact Info**

The price range is varied and quite affordable. You can have a *tosta* or tapa for **€2.90** or a great steak for **€13.50**.

- [Websit](#) & [Facebook](#)
- **Address:** c/ General Lacy, 14
- **Phone:** 914 67 84 58



## Here are some of our other favorite Madrid taverns & Spanish restaurants:

- [Taberna Lamiak](#) (Basque-style pincho bar)
- [Bar Lambuzo](#) (Family-run Andalusian restaurant)
- [Casa Mingo](#) (Asturian cider house!)