El Patio De Fisgon – Feel like you've discovered Narnia

My blog posts would imply that I pretty much do nothing but eat in Madrid but I assure you that's not the case. Also ranking high on my to-do's are drinking, tanning, exercising (this is a new found passion that's surprised me more than most) and just general all round gallivanting… But it has to be said that going out for dins is one of my very favourite pastimes and I never need much encourage to ditch home cooking in favour of being waited on. To this end, I am constantly on the prowl for somewhere that will satiate my appetite and not break the bank.

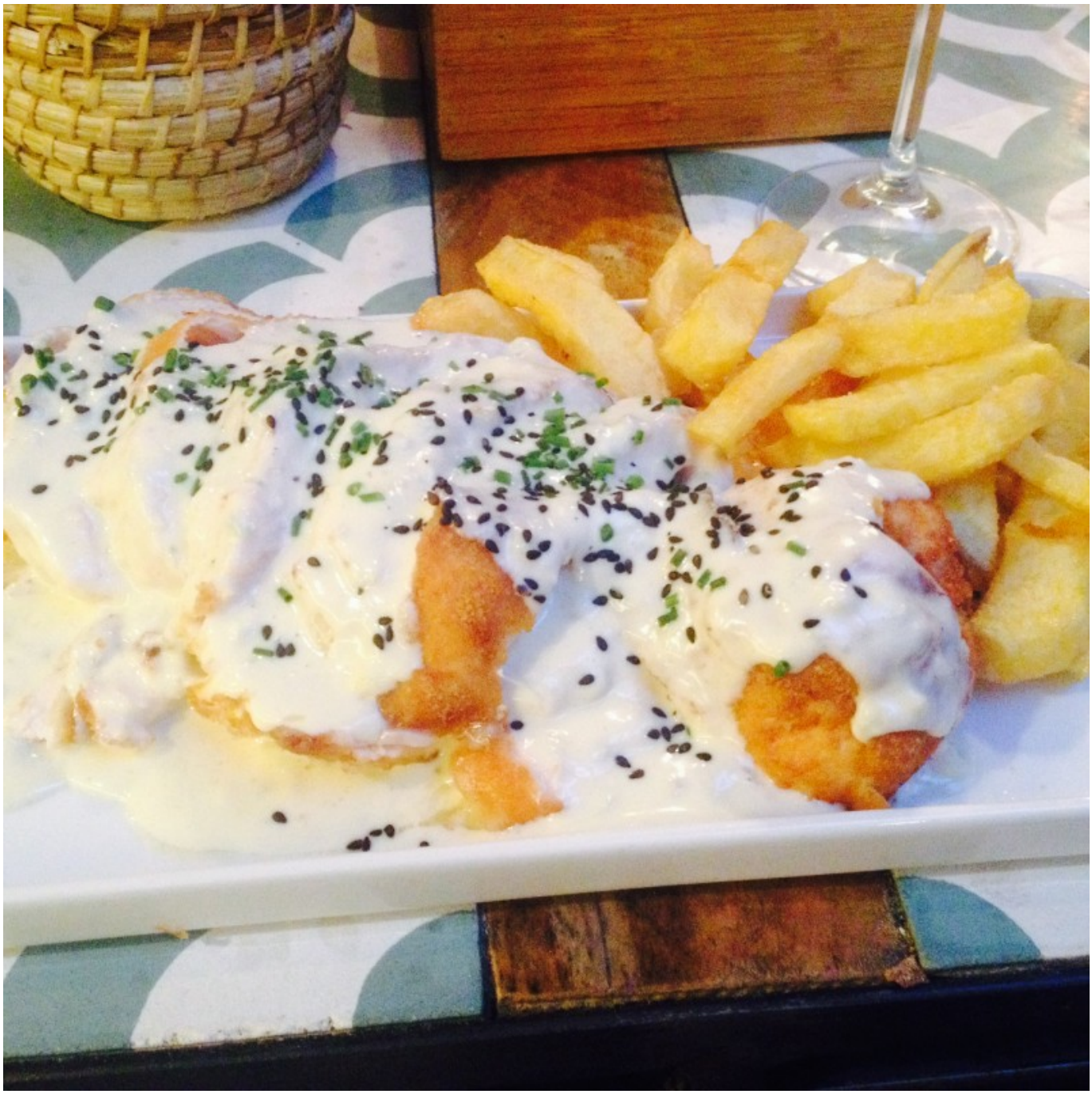
This leads me onto my current fave, **El Patio De Fisgon**. Not an obvious choice for lovers of Malasaña/Chueca as it tucked away on a swanky side street just off of Calle Ortega y Gasset (but it's most definitely worth the 5 or so euros in a cab) to find yourself in what felt like something out of The Secret Garden. *All twinkly lights, scented candles and the like – you can picture the scene.



The quest for somewhere simple yet swanky came about upon realising that I was hostessing three rather glam PR gals for the weekend, whose tastes are definitely more Balthazar than Burger King. Suffice to say El Patio impressed on all counts. Gorgeous food (and hefty portions), attentive staff (but not claustrophobic-ally so), wine in abundance (and cheap at that) ensured that my crown as a Madrid aficionado remained intact. We ate, drank and were merry for the grand total of 70 euros; coming from London where a soggy sarnie can set you back a fiver this was beyond bargainous. Post dinner drinks followed at the similarly gorgeous Punk Back which is sadly not quite as purse friendly – but equally swish. We're not talking the

need to remortgage a casa for a copa but it’s definitely at the higher end of the scale price for Madrid. Saying that, if you like to sip your gins surrounded by the beautiful people then it’s worth letting your wallet take a hit.





El Patio wise, I recommend requesting a table out on the terrazza to fully enjoy the ‘see and be seen vibe’ and let’s face it, we all look that little bit better when illuminated by the soft focus glow of a fairy light. So what’s been one of my best kept secrets looks set to be no more. I suggest you book a table and for the record, the rollitos artesanos de pato are worth every gluttonous cal.

Slight disclaimer alert Having recently gone back for a second visit, I have to red flag that the 8.30pm dinner sitting results in your being kicked off your table (rather

unceremoniously) by 10pm so defo book a later dins if you can…

Info

> ***Facebook***
> ***Address:*** *Calle de Don Ramón de la Cruz, 26, 28006 Madrid*
> ***Phone:*** *915 77 63 74*

Sunday Vermouth Hour with La Vermutería and Abastos 2.0. at The Table By

What are you doing on Sunday? Because **La Vermutería Pop Up** and **Abastos 2.0** are hosting a vermouth party at **The Table By** from 1pm – 4pm. And you're all invited! Expect lots of people, great music spun by **Dj Cucu** and an endless supply of **Vermú Petroni**. **Free entrance.**

What's La Vermutería?

La Vermutería Pop Up is a travelling vermouth bar founded by two foodies – Paula Móvil & Roberto Castán – and created in collaboration with the online food magazine, **Plateselector.com**. The idea is to take over different venues to throw **aperitivos**, mini-cocktail parties where the star drink is the one and only: **Vermouth**.

Each party features a different brand of vermouth, usually not (yet) well known amongst Madrileños.

Wine tasting at Bodega de los Reyes

Start your Friday or Saturday night off right with a €10 wine tasting at Bodega de los Reyes! At this friendly bar near Plaza de España, you'll get to taste four different types of wine. Each glass comes with a different pintxo or tapa. It's a great way to start off your night with friends, as it's situated in the center and has a space to fit 28 people.

Make a booking in advance by calling: 91 547 92 13 or 686 22 47 29.

When?

Friday from 7pm

Saturday from 9.30pm

The Quest for Bagels in Madrid: 5 Locations Offering the Elusive Comfort Food

Bagels were a staple of my life back home in the outskirts of New York City—**the inaccessible status of bagels was the only**

demerit against Spain in an earlier draft of my "Should I Move to Spain" pros & cons list. I've craved them badly during my time abroad, to the point where I have even asked my closest friend from home, Jake, to allow me to witness his consumption of authentic bagels via Skype. Bagels are a foreign concept here—whenever I'm describing them to Spanish folks, they can't visualize the distinction from a donut or *roscon de reyes.*

However, due to **Madrid's growing American expat population**, I held out hope that opportunist business owners would step up and fill the circular void. The ensuing investigation had me scouring the city, running down every lead and pressing on every underworld connection. These are my findings: I strongly advise purists to **manage their expectations** when sampling imitations of such an esteemed snack from the old country.

So here, my friends, is a list of Madrid's bagel joints. In true form, I've saved the best bite for last…

1) Restaurante Olsen – Calle del Prado 15 (CLOSED DOWN)

The pursuit began with a rocky start for me and my friend Julie. Although the servers at Restaurante Olsen, a Scandanavian restaurant near the Prado, were kind enough to give us their leftover "bagels" for free, they weren't at all what we were hoping for—in fact I would go as far as to call these circular bread sticks **an abomination of nature.** This restaurant, which has since closed down, established the precedent low standard to which the ensuing specimens were held.



2) La Bicicleta Cafe – Plaza San Ildefonso, 9

This popular hipster cafe in Malasaña has a few bagel sandwiches under the display case by the bar. They're **a bit too dry** (and expensive) for my liking. Served with arugula and *jamon,* **this sandwich might as well be served on any other type of bread.**



3) La Libre – Calle de Argumosa, 39

This cafe/bookshop in Lavapies offers a broad variety of *tostadas*, one of which is called “El Larson.” The bagels are imported from England and kept frozen, served to diners with cream cheese and lox and little bits of avocado. Due to its status as the bagel most accessible to me within my *barrio*, this is my default when the craving overwhelms me. Although not as crisp as I would like, it does the job adequately. The **added sesame seeds** are indeed a pleasant touch.



4) Mür – Plaza Cristino Martos, 2

A large and comfortable brunch spot, Mür offers an 8.50€ euro “American” breakfast entailing a toasted bagel sandwich with cream cheese & lox, steak fries, and a cup of coffee. This location earns points for its product’s toasty crispness and presentation but loses points for its small size. The first bite is accompanied by the **familiar crunch sound.**



5) J&Js Books and Coffee – Calle del Espíritu Santo, 47

This popular expat bar/English language bookstore swiftly cornered the market with their vast selection of homemade bagels. **The only known establishment that manufactures bagels from scratch,** it is apparent that they have a concise understanding of both the product and the expectations held by the consumer. Their offerings are flavorful, especially when served fresh during their weekend brunch. The pictures below document the process in which their bagels are produced.







Have I missed anything in my investigation? Feel free to share the details of any other Bagel providers in the comments section!

Also check out our series on Madrid's best cafe-bookstores!

Round 1

Soy Kitchen – a Fusion of Asian Flavors

Previously, I wrote about **StreetXO**, a hip Asian fusion restaurant in Salamanca helmed by culinary wild child, David Muñoz. Though the food was intriguing more than delicious, I thought it was a decent and fun effort on Muñoz's part – I also thought I'd probably found the best Asian fusion in Madrid.

Then I went to **Soy Kitchen**.



Located in a old area around Grand Via, in **Plaza de los Montenses**, Soy Kitchen looks unassumingly like a typical neighborhood bar. Inconspicuously sitting in a familiar list

of *cocktails*, *vinos*, and *vermut* sits ***tapas asiáticas,*** the only indication that this place serves altogether different fare than most bars. The lower half of the establishment serves drinks and tapas, the upper portion is the restaurant. The decor is simple, but that’s where the simplicity ends.



The popularity of Soy Kitchen rests solely on the machinations of proprietor and sole chef, **Julio**. Born in Shanghai and educated in Hong Kong, Julio’s career in Spain began when he moved to Pamplona and won a prestigious tapas award. If you get a chance to speak to him, do. Julio is just like the dishes he serves: an eclectic mix of Asian flavors in a

thoroughly Spanish setting.



There is **no menu** (though they always check with the customer if they have any preferences/allergies), which means you are

left in the hands of the chef – and what incredibly capable hands they are. This is Asian fusion done by an Asian, and you can taste the difference.

The image above is a noodle dish that comes with a peanut sauce made with four different types of soy, a lovely mild spice, and many other little secrets that I wish I knew. The image below is a coconut filled with a medley of seafood, and the image below that is a whole garlic and soy lobster that was finger-sucking good.





Throughout the ten course meal (yes, Julio single-handedly cooks ten courses for each and every one of his tables), I was continuously surprised and impressed by the harmony of flavors. As I said earlier, I tend to be suspicious of fusions

because they often reflect an ignorance about the diversity in Asian cuisine.

Every bite was an explosion of so many different flavors from all over Asia I kept expecting them to clash or become too overwhelming, but they never did. Julio is a master chef and finds the perfect balance between spicy, sweet, sour, and savory in each of his dishes.



Julio serves up at least eight dishes, and if you're still hungry you can have an additional meat option of beef or fish. I had the beef. The chef himself came out to stir up the tender pieces in a hot pot and place the perfectly cooked meat on grilled rice cakes.

If you manage to get a reservation, my only suggestion is that you come hungry and stay for an after-dinner *vermut* downstairs – your palette will have gone around Asia and landed firmly back in Spain in a single night.

Info

Facebook
Address: Plaza Montenses, 4
Metro: Plaza de España

More Asian restaurants featured on Naked Madrid:

- **Ramen Kagura, Madrid's (almost) perfect ramen bar**
- **Kintaro – Oy Vey**
- **Sumo – This Japanese restaurant's name says it all**
- **Tuk Tuk – Asian-inspired street food**
- **Chuka Ramen Bar – Madrid's hottest ramen restaurant**
- **Hattori Hanzo – Japanese food, straight up. No sushi.**
- **Nippon 2 – top quality yet affordable sushi, finally!**
- **Krachai – A cozy and elegant Thai restaurant in Alonso Martínez**

International Gastronomy Summit – 13th edition!

Attention all foodies!! **Madrid Fusión** is bringing us the 13th International Gastronomy Summit! (In Spanish, **XIII Cumbre de la Gastronomía**). This entails three days of workshops, activities, contests, conferences, tastings and so much more. It is not a cheap event, but totally worth it if you are a food profesional or simply adore the world of gastronomy.

Here's the **program**. You'll see that you have **different options**: **Madrid Fusión** is holding events in the morning and **Saborea España** in the afternoon. The price depends on which program you choose and if you want to go for 2 or 3 days.

For tickets go **here**

> *Where: Palacio Municipal de Congresos*
> *Address: Avenida Capital de España, 7*
> *Metro: Campo de las Naciones*

Taberna Alipio Ramos

I'm not so much a picky eater as extremely finicky about when my food arrives. There is a specific window between having ordered and the food actually arriving that is crucial to my enjoyment of a restaurant meal. If I ever find myself thinking that, really, my order should have arrived by now, the meal starts to go downhill from that moment on – regardless of the dish that eventually arrives.

You could place the finest cuisine in the world in front of me but if the wait has been just *slightly* too long, you've lost me. The best restaurants in my book deliver the meal moments before the "where's our food?" thought has had a chance to cross anyone's mind.

In regard to The Taberna Alipio Ramos, it wasn't only their timing that was perfect.

An old friend and I had decided to take a long weekend break in Madrid. We wanted to say our farewells to another old friend who had died the Christmas before and to spend some time with his wife and two grown-up children. Our Galician hostess, Lines, had laid on a delicious buffet lunch for us and this was to be my introduction to Iberico ham – and what a wonderful experience that was. I have never tasted cooked meat quite like it and, together with French (Spanish?) bread, great company and a delicious salad, we were welcomed to Madrid.

We'd made no plans for our last day in the city but Chris had come armed with the addresses of two or three Galician restaurants which had been recommended by a friend in the United States. The only information on the scruffy piece of paper advised that the Taberna Alipio Ramos: "*…did a good seafood special*". We had no idea where Ponzano was except somewhere in the North of the city and a taxi dumped us in an unremarkable one-way street just off the main drag. None of the restaurants appeared open and had I been on my own, might well have gone round the corner to a Macdonalds instead.

But it was 1pm and that's the time us Brits need to eat. So eat we must.

The Spanish dine late and we quite surprised the young girl behind the bar when we walked in. Entering a restaurant which appears unprepared for guests is a bad sign in my book.

“Yes, we’re open…but we weren’t expecting *customers!*”

Certainly in England, the sudden presence of people who want to eat in an otherwise empty restaurant seems to immediately engender resentment by staff at the intrusion and not least from an invisible chef heard taking it out on the pots and pans in the kitchen. Had this been an English establishment in an English town we’d probably have walked straight out, avoiding a sub-standard meal and surly service.

The waitress was business-like and showed us to a small area towards the back of the restaurant. There was only a Spanish menu (I don’t remember one in English) but somehow we successfully ordered drinks and the seafood special. Both arrived almost seconds later.

At this point in the review I am supposed to start listing the types of seafood contained in the special, the sauces, side salads and the dressings. But I can’t. I’m afraid you are just going to have to go there and experience it for yourselves. All I can remember are the Razor clams. Mmmm…mmm.

There must have been fish, prawns, yet more clams, possibly lobster, crab, (yes, I’m sure there was crab) but my only true recollection is that the dish the Alipio Ramos served up that lunchtime– and at lightning speed – was perfect in every way. Stunning fresh ingredients and simple sauces thrown into a pan and served up way before my stomach had even the slightest chance to grumble.

And at the end of the delicious meal, while toasting our dear friend, Paul – the reason for us being in Madrid in the first place – we couldn’t help but wonder if perhaps he just might have had a hand in guiding us to this place, filling our glasses, and preparing the food.

And I have one niggling thought that keeps running through my head when I think back to that lunch. Perhaps, just perhaps,

the Taberna Alipio Ramos is not alone and that we could have eaten almost as well in a hundred Madrid restaurants and enjoyed similar fabulous cooking. So, even if I've reviewed completely the wrong restaurant (the card lists three names) I have absolutely no doubt you will eat well.

But for Chris and I it was the spontaneity and unexpectedness of such a great meal that made lunch at the Taberna Alipio Ramos so perfect. And isn't that what life is all about?

By Hugh Trethowan.

Taberna Alipio Ramos

Address: Calle Ponzano, 30

Metro: Ríos Rosas or Alonso Cano

Tel: 91 441 49 61

For more on our favorite *tabernas* in Madrid, check out:

- Bodegas Rosell
- Bar Lambuzo
- Taberna Lamiak
- Casa Mingo