

# Satisfaction Guaranteed at Santo Pecado

Among my friends it's no secret that in the summer you can't keep me in. I'm more than happy to play the part of being a social butterfly and my flat is rarely where you'll find me between the months of May to September. But as the temps start to drop and the dark nights draw in, it becomes harder and harder to prise me off the sofa and to step away from the cocoon of scented candles, red wine and of course, Netflix.

But you know, a girl's gotta eat. So when I heard about a new burger place that was literally a mere hop, skip and a jump from where I reside, I switched my pyjamas for a playsuit and headed out on the town.



The place in question was [Santo Pecado](#). At first glance it could easily be dismissed as just another place to grab a burger, but appearances can be deceptive and [Santo Pecado](#) is not your average burger joint. First things first, the owners are serious about the good stuff, aka – the meat. The beef hails from a farm in Toledo and there is nothing remotely McDonalds-esque here about what's between the buns.



All organic and responsibly sourced, the taste of the meat (having been cooked over carbon) was most definitely worth leaving the toasty confines of my casa. Next came the burger toppings. If you're indecisive (quite possibly one of my worst afflictions), trying to decide what was going to delicately rest upon my beaut of a burger was not an easy choice. Along with all your standard options, cheese, bacon and the like – there was foie gras on offer – meaning that you could quite literally pimp your dins so to speak.





Aside from the Toledo hailing beef, Santo Pecado boasts having Wagyu beef on the menu – see, I told you this was pretty far removed from Maccies. My friend assured me that the Wagyu option melted in the mouth and was essentially accountable for us not having room for dessert (although that could also be partly due to us indulging in both nachos and chicken fingers to start – both of which were equally delicious).



The restaurant loving folks of Madrid can be a tough crowd. In these post crisis days (of which we're all grateful for), you really need to have something that little bit special to cut it in an increasingly crowded market place. There are literally more restaurants popping up on a weekly basis in Madders, than Elizabeth Taylor had diamonds. So if you don't have that USP nailed – you'll struggle to survive. The fact that Santo Pecado has taken the humble hamburger and elevated it to gourmet status, suggests to me that they have what it takes.

Again, located in the ever increasingly popular barriro of Chamberí, there's no shortage of nearby bars, making it the ideal place to line your tum before a night of drinking, dancing and debauchery. If good meat equals good times in your language, halt that Netflix binge momentarily and binge on a burger instead.

# Santo Pecado

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