

# Crumb, signature sandwiches that truly hit the spot

I've always loved sandwiches, particularly the kind that are made with several ingredients and creative combinations. When I was growing up, my family owned a sandwich shop where my siblings and I would get to experiment with all different types of breads, ingredients and spreads.

Needless to say, when I'm in the mood for a good sandwich, the typical "bocadillo" or "bocata" usually just doesn't cut it. That's why I was so happy to discover Crumb, a small restaurant in the charming Conde Duque area. Crumb serves signature, gourmet sandwiches and dishes, along with the bread they bake daily with organic flour and sourdough starter.



The menu is simple, and is divided into four parts: dishes without bread (starters and salads that are great for sharing); with bread (dishes that range from Fish&Chips to meatballs, with bread served on the side); on bread (open-faced sandwiches, similar to *tostas*); and between bread (the amazing sandwiches). You can order your sandwich with a side of fries or a salad. Crumb also serves tempting international specials, so make sure to ask.



We started out with two dishes *sin pan* (without bread): The first was gyozas made with chicken, garnished with pineapple and soy sauce. They were so delicious that we highly regretted ordering the half portion. We also tried the *patatas revolconas* (mashed potatoes) which was heaven in a bowl. It had a perfectly smooth texture and was topped with *torrezno* (bacon). Great comfort food for one of the coldest days of the year in Madrid.





Then we each ordered a sandwich (*entre pan*). The first had roasted chicken, guacamole, herbs, lettuce and *alioli*, on delicious toasted homemade bread. Now that's what I call a sandwich. Seemingly simple ingredients that make for an amazing combination. You can imagine why the paper wrapping came in handy.



And the second was the veggie sandwich, made with tahini pesto, dried tomatoes, grilled eggplant and zucchini, sweet potato and goat cheese. For me, pretty much anything that involves pesto and goat cheese is bound to be delicious. But if you add toasted bread and flavorful vegetables, let's just say it turns into the kind of sandwich that I could eat every day and never get tired of.

We finished off our meal with a luscious chocolate cake with walnuts and vanilla ice cream. Everything truly hit the spot and had us savoring the very last crumb...

## Crumb

- [Facebook](#), [Website](#) & Instagram: @crumbmadrid
- **Address:** Calle Conde Duque 8
- **Metro:** Plaza de España or Ventura Rodríguez

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# Bocadillo de Jamón y Champán-Sandwiches with Substance

If I have learned anything during my time living in Madrid, I know the importance of *jamón*. It is a staple in the diet here, and the variety of forms, cuts, and quality can be overwhelming. Luckily, [Bocadillo de Jamón y Champán](#) recognizes the significance of this and offers a **simplified menu of assorted ham sandwiches and an impressive champagne selection.**





Located a short walk away from **Alonso Martínez**, the hanging mini-lights adorning the exterior of the restaurant tastefully illuminate hanging ham legs and bottles of champagne behind the bar.



Settle in at one of the tall tables inside, and consider yourself lucky if you don't have to wait to take a seat! Space is coveted at **this cozy restaurant**, making it a destination more suited to small groups, or for those who don't mind posting up at the countertops opposite the bar.





Each ham sandwich is given a name and comes in different sizes; ideal for trying more than one! The **Telmo** is filled with a creamy cheese, caramelized onions, and peppers, along with finely cut ham of course, while the **Antonito** is accompanied by Manchego.





Nothing is left to chance, with crispy fresh bread toasted to perfection to top it all off. For those preferring the straightforwardness of ham without the accoutrements, Bocadillo offers servings of different ham cuts as well without the fuss of bread.

The sandwiches are all reasonably priced, varying from €3.5 for a half sandwich, to €7.5 for the whole enchilada, or bocadillo so to speak, and glasses of champagne start at €2.5 but you could spend up to €9.



Although other beverages are on the menu at [Bocadillo de Jamón y Champán](#), the champagne is the obvious choice, served in long-stemmed glasses. Available options, either by the glass or bottle, are advertised on a chalkboard, allowing you to choose based on the occasion.

There is nothing snobby about [Bocadillo de Jamón y Champán](#). It is the perfect spot to indulge in the quality hams Spain is so known for, without needing the background of a connoisseur, or a study guide of the history of jamón—you can simply enjoy the delicious sandwich put in front of **you feeling like a true**



**Madrileño.**

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**Address:** *Calle Fernando VI, 21, 28004 Madrid*

**Metro:** *Chueca & Alonso Martínez*

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