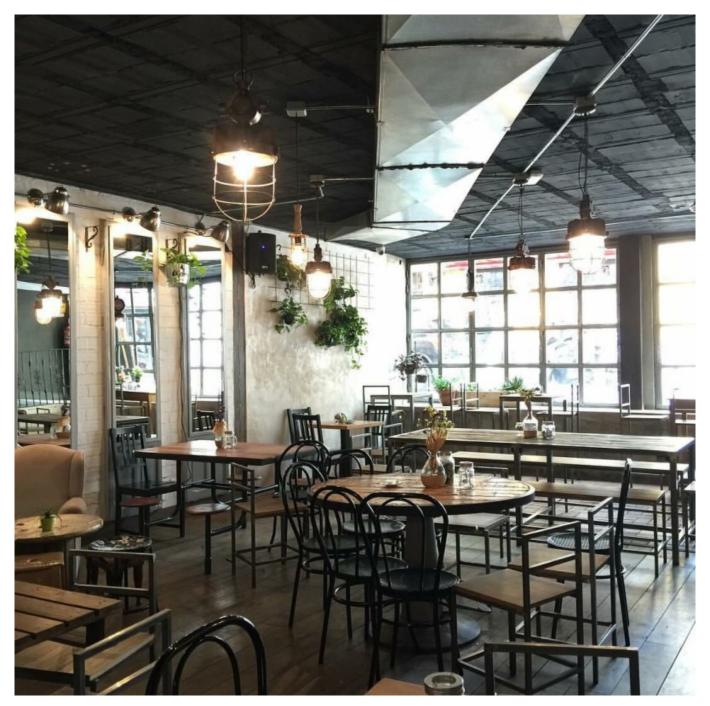
## Slow down at Slow Mex Madrid

Julie Andrews once sang about these are a few of my favorite things and if I were to pen some similar lyrics they would read along the lines of: margaritas, tacos and anything with a bit of spice.

In light of this, a long Saturday lunch spent at <u>Slow Mex</u> wasn't exactly a hardship. A low key Mexican joint on Calle San Vicente Ferrer, that does a very nice sideline in craft beers is the ideal place to bunker down for the afternoon now that coat season is well and truly upon us in Madrid.



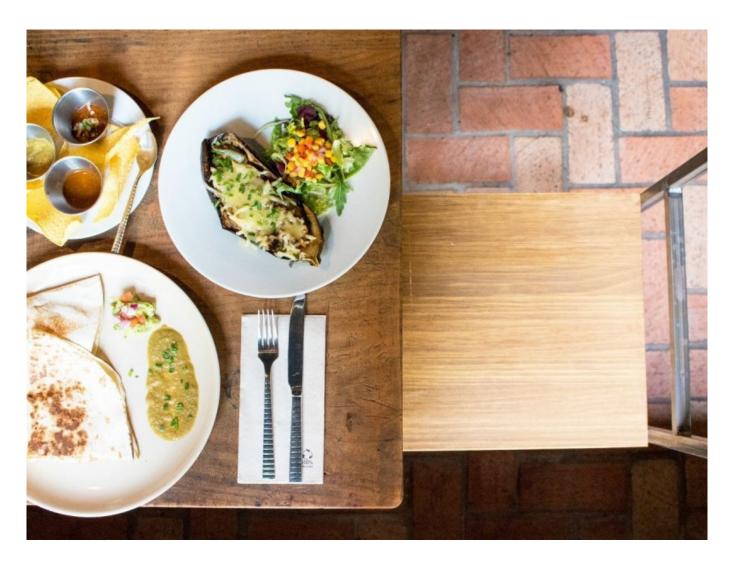
Slow Mex has a big open space that feels slightly reminiscent to a pub back in Blighty (again, this could be thanks to the array of beers on tap). It feels like an unpretentious neighbour who invites you over and makes you feel instantly at home.

As it's essentially a mecca for all things Mexican, all the standard offerings are present on the menu. **Tacos**, **nachos**, **burritos** — they're all there. However, the homemade grub does offer a couple of **fun twists** on the to-be-expected tortilla based treats.



We tried a fairly unusual starter. It was sort of similar to a kind of chowder but with a kick and studded with spicy prawns; it brought me back to life after a particularly boozy evening the night before. We rounded off the leisurely lunch with a brownie.

Again, it was a slightly pimped up version of an old favorite as this pud offered up sugar and spice — as it had just touch of chilli in it. It was downright delicious and had us reaching for one last margarita for the road.



Special mention has to go to the Maitre D, Mark. He towed the line between clearly knowing his stuff (and wanting to share it with us) and being attentive enough without us feeling like we had a third person dining with us, which can sometimes be the case. He also pointed out that they have a happy hour. Am I the only one who views winter as the perfect excuse for day drinking? Surely not.

Either way, we left Slow Mex giggling and gloriously full. Thanks to the crispy duck tacos that I'm still thinking about, the diet can always wait until tomorrow. I'm just thinking of my winter insulation and working on my extra layer in the meantime.

## by @littlemissmadrid

## Slow Mex Madrid

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