

# Welcome to Madrid

Opened back in May 1916 as a local food market, in 2009 the Mercado de San Miguel – one of the city's finest examples of cast-iron architecture located a stone's throw from Plaza Mayor – became Madrid's first gourmet market. Nine years later, in 2018, it was relaunched with a number of internationally-renowned chefs joining the ranks.

Situated in the heart of the area known as Madrid de los Austrias (Hapsburg Madrid), it welcomes over 10 million visitors a year. Inside, you can sample the finest products from different parts of the country, ranging from tapas prepared with the freshest fish and seafood from the Galician coast to a wide variety of gourmet cheeses from all over Spain, without forgetting meat, fruit, vegetables, cakes and an endless range of options at the 30 stands that make up the market's fleet.

Its proposals include home-made and natural ice creams by **Joan Roca** (3 Michelin Stars) at **Rocambolesc**, traditional rice dishes by **Rodrigo de la Calle** (1 Michelin Star) at **Paella** or the **Arzabal Group's** traditional tapas at **Madri by Arzabal**, among many others.

The market was forced to close for 9 months due to the COVID-19 pandemic, but reopened in July 2021 with four new stands: **Madreamiga**, an artisan bakery run by baker Begoña San Pedro, chef Clara Villalón and the co-founder of Grosso Napoletano Hugo Rodríguez de Prada; **Prrimal** selling top-quality meat; **Picolisto**, serving delicious tortillas; and **Quesería Quesoba**, cheese makers from Cantabria who prepare their cheeses using milk from cows that graze on mountain pasture.

The reopening of the market has also seen the addition of a new stall run by **El Señor Martín** and the return of **P.A.N.**, a leading brand of high quality corn-based food products that offer us a taste of Venezuelan culinary treats, including the popular arepas.

The market also boasts fixed and temporary stands with **Martín Tenazas (Lobster House)**, **Baolé**, **John Barrita Market**, **Crab Crab Crab**, **Pnkleton & Wine**, **Daniel Sorlut**, **La hora del Vermut**, **El 19 de San Miguel**, **Felixia**, **La Casa del Bacalao**, **Morris**, **Mozzarella Bar**, **Arzábal**, **Más Gourmets / Carrasco Ibéricos**, **Arzábal Croquetería**, **Tonda**, **Ahumados Domínguez** and **Café Negro**.



## Services

### Image

100

Century-old establishment

## Practical Information

### Address

Plaza  
de San Miguel, s/n  
28005

### Telephone

(+34) 91 542 49 36

### Web

<http://www.mercadodesanmiguel.es/>

### Metro

Ópera (L2, L5, R)  
Sol (L1, L2, L3)

### Cercanías (local train)

Madrid-Sol

### Opening times

Sun - Thurs: 10am - Midnight

Fri, Sat and eves of public hols: 10am – 1am

### Tourist area

Austrias

### Fax

### Email

[info@mercadodesanmiguel.es](mailto:info@mercadodesanmiguel.es)

### Bus

3, 31, 50, 65, 148, SE712, N16

### BiciMAD bike-share scheme

Docking Stations:

- Plaza de San Miguel, 9

- Plaza del Cordón

- calle Mayor, 20

### Type

Gourmet products  
Markets



Official Tourism Website