## Welcome to Madrid

The word "ensaimada" comes from the Arabic "saïm", meaning "lard", which was later incorporated into Catalan. And the finest lard is the raw material used to make *ensaimadas* in this bakery for over 50 years.

Now they have come to be known as the best in Madrid. They are always freshly made and the queues to buy them show that their fame is well deserved. Every day around 1,000 *ensaimadas* of different sizes come from the bakery's ovens.

The only day not dedicated primarily to the *ensaimada* is the sixth of January, when customers form queues stretching round the block to buy *roscones de Reyes*, the ring-shaped cake traditionally eaten at this time of year. On every other day dozens of *ensaimadas* are sold, together with other popular sweet treats.





## **Practical Information**

**Address** 

Calle

Hermosilla, 81

28001

**Telephone** 

(+34) 91 431 97 27

Web

http://www.pasteleriaensaimadasmallorca.es

/es/

**Metro** 

Goya (L2, L4) Velázquez (L4)

**Cercanías (local train)** 

Opening times

Mon - Sun 08.30am - 08.00pm.

**Tourist area** 

Barrio de Salamanca

**Fax** 

**Email** 

formentor2001@hotmail.com

Bus

21, 26, 53, 61, 146

**BiciMAD** bike-share scheme

Docking station: 91

**Type** 

Gourmet products



Official Toursim Website

