## **Welcome to Madrid**

Following the traditional French method, this artisan patisserie in the district of Chamberí offers breads, cakes, and savoury pastries made using premium quality ingredients, carefully selected flours and doughs created through slow fermentation. Here you can enjoy breakfast, lunch, and afternoon tea.

It has an open kitchen so customers can see how the breads and cakes are made and baked. It is designed to be like a boulangerie that fuses an artisan approach with contemporary sophistication, brimming with details and pieces with personality.

Crustó also has a catering and restaurant service. It has two other bakeries in Madrid, one at No. 3 Calle Gaztambide, and the other at No. 6 Calle José Lázaro Galdiano.



## **Practical Information**

**Address** 

Calle

de Zurbano, 26

28010

**Telephone** 

(+34) 911 704 453

Web

https://crusto.es/

**Metro** 

Alonso Martínez (L4, L5, L10)

**Cercanías (local train)** 

**Opening times** 

Mon - Fri 7:30am - 9pm

Sat - Sun 8:45am - 9pm

**Tourist area** 

Chamberí

**Fax** 

**Email** 

Bus

3, 7, 21, 37

**BiciMAD bike-share scheme** 

Docking stations: 8, 22

Type

Bakery



Official Toursim Website

