

HOW, WHEN AND WHERE TO ENJOY AUTHENTIC CUISINE

EATING IN MADRID

WHAT IS "VERMOUTH HOUR"?

CHOCOLATE & CHURROS:
A PERFECT PAIRING

TAPAS: ALWAYS BETTER
WITH FRIENDS

IS EATING DINNER
OUTDOORS A POSSIBILITY?

AN ABSOLUTE MUST: THE
BOCATA DE CALAMARES

MARKETS WHERE YOU CAN
SHOP AND EAT





Eating in Madrid

This guide will help you navigate Madrid's bars, cafés, restaurants and markets, providing all the information you need to make the most of Spain's gastronomy.

Remember that meal times in Spain differ greatly from those typical of the rest of Europe. It's common to eat five times a day, which is generally a healthier approach. Breakfast is usually eaten early in the morning, often outside of the home. At around noon people often have something light, which may be either sweet or savoury. Later on, between 2pm and 4pm, is the heartiest meal of the day. This is followed by an early evening snack and by dinner at night, at around 9pm.

But why? Why do the Spanish eat so much later than other Europeans? Until 1942 Spain used Greenwich Mean Time, but after the war many workers were forced to work two shifts in the same day, and a decision was made to push the time ahead one hour. This is why we now eat at 2.30pm instead of 1.30pm, which actually suits our present lifestyle quite well.

DESAYUNO

8am – 11am



Every day Madrid's residents start the day off with a *desayuno*, or breakfast, which may be either sweet or savoury. Some eat it first thing in the morning while others do so as late as after 10am. Although coffee is the main breakfast staple, hot chocolate and *churros* has a special place as one of Madrid's culinary icons.

Chocolate con churros

Don't be afraid of getting dirty: *churros*, which are cylindrical doughnuts made of deep-fried flour, are typically eaten dipped in hot chocolate. You'll find them at street stalls and cafés, and they also make a great late afternoon snack.

San Ginés (Pasadizo de San Ginés, 5) serves 2,000 hot chocolates every day... and 10,000 *churros*!



Pan con tomate

The healthiest option: a toasted baguette slice topped with freshly grated tomato, garlic and olive oil. The quintessential Mediterranean-style breakfast.



Los picatostes

These are small pieces of bread that can be either fried or toasted with butter and are eaten along with coffee or hot chocolate. Perfect for those with a sweet tooth!



"Solo", "cortado" or "con leche"

Coffee is served in cups as well as in small glasses similar to those used for *cañas* (small draught beers). The latter option is very typical in popular bars around Madrid. Remember: you should order "un *café solo*" if you want an espresso, "un *cortado*" if you prefer your coffee with a splash of milk and "un *café con leche*" if you want half coffee half milk.

CAFÉ DEL JARDÍN

Located in the Museum of Romanticism gardens (San Mateo, 13), this delicious tearoom is a spot where time seems to have stood still. Its menu features homemade pastries and cakes.



Alicia Hernández.
Bloggin'Madrid

1.

Minchu.

For a traditional breakfast, nothing beats hot *churros* or the sizeably bigger *porras* at a *churrería* in the Tetuán district. *Paseo de La Habana, 27.*

2.

Mamá Framboise.

A bakery with all the ambience of a French boulangerie. You simply must try the *crusán de frambuesa* (raspberry croissant). *Fernando VI, 23.*

3.

Celicioso.

This gluten-free bakery is a dream for celiacs (and everyone else). Its cupcakes are delicious. *Hortaleza, 3.*

ALMUERZO

11am – 1pm



Just as Mediterranean diet guidelines recommend, in Spain it is customary to eat five times a day, which is actually a very healthy approach. The snack normally eaten mid-morning is known as *el almuerzo*, although this term is also sometimes used to refer to lunch. Here's a tip: stopping to have a bite to eat at around 12 noon is the best way to adapt to Spain's meal times, as well as the perfect opportunity to try the classic *pincho de tortilla* or *bocata de calamares*.

Bocata de calamares

Although Madrid is over 300 kilometres from the sea, battered calamari is a staple on the menu of any bar worth its salt. The popular version served in a baguette is the capital's typical fast-food dish.



El Brillante (Plaza del Emperador Carlos V, 8) serves two thousand calamari sandwiches a day

Pincho de tortilla

A small serving of any food is known as a *pincho*. The most ubiquitous of these is the *tortilla de patata*, a potato omelette which is also known as a *tortilla española*, or Spanish omelette, due to its undeniable status as one of Spain's most esteemed and iconic foods. Absolutely everyone likes it!



Pulgas and montaditos

A *pulga* is a bite-sized sandwich generally filled with cold meats or cheese. A *montadito* is usually a bit bigger.



Brunch

Just like in other European capitals, at weekends you can enjoy a brunch consisting of a mix of sweet and savoury foods.



APERITIVO

1pm – 2pm



To whet their appetites before they sit down to lunch, particularly at weekends, the Spanish gather at bars for a small draught beer, vermouth, wine or sherry. The drinks are typically served along with a *tapa* or a *pincho*. It's also a great opportunity to order a portion of *patatas bravas* (potatoes with a spicy tomato sauce), *caracoles* (escargot) or *croquetas* (croquettes).

Una caña

A *caña* is a small, narrow glass containing *un quinto*, or a "fifth", of a litre of beer (20 cl). Madrid's bartenders enjoy a countrywide reputation for being expert pourers.



Un vermulé

Vermouth, a drink made from wine, wormwood and other bitter and invigorating substances, is normally consumed in the early afternoon in a cone-shaped glass, and is often mixed with soda water. The best vermouth is poured from the tap.

Patatas bravas

This popular *tapa* (very small serving) or *ración* (a larger serving) consists of boiled and fried potatoes topped with a spicy paprika-based sauce. Bars jealously guard the recipes that make their *bravas* unique.



Do-camar (Alcalá, 337) serves 2,000 kilos of patatas bravas per week

Un Jerez

Sherry is a dry and pale (*fino*) white wine made in Jerez, Andalusia, and is typically consumed as an aperitif. La Venencia (Echegaray, 7) is the main 'hub' for this drink in Madrid.



Un chato

A *chato* is a short, wide glass used to serve a *culín*, or a splash of wine, in other words, one or two fingers or around half a glass.



Croquetas

Croquettes, consisting of battered and fried béchamel filled with ham, meat or boletus, feature prominently in Spain's gastronomy and can be found in all sorts of establishments, from the most popular to the most sophisticated.



Soldaditos de Pavía

"Soldiers of Pavia" are cod fritters served with roasted red peppers. The name of the dish is said to originate from the fact that its colours are the same as those of the uniform of the regiments that fought in Pavia in 1525.



Encurtidos

Encurtidos, or pickled foods (olives, gherkins, aubergines and spring onions), are preserved in a vinegar and salt solution, ensuring that they retain all their flavour: they make delicious appetisers. You'll be surprised by the vast range of olives we have in Spain. You'll also find them stuffed with anchovies or peppers.



CENTURY-OLD RESTAURANTS

You can recognise bars and taverns that date back over a hundred years by their tiled facades, their encaustic cement tiled floors and their tin bars. The pavement in front usually boasts a plaque that attests to its age.



Mario Céspedes
Ronda 14 & Cilindro

- 1. El Pescador.**
It has a fun bar area where you can enjoy a glass of vermouth with some nice seafood. t
José Ortega y Gasset, 75.
- 2. Arzábal.**
This pub with modern décor is the perfect place to enjoy an aperitivo, featuring a range of offerings with traditional roots and a delightful outdoor seating area. *Avda. de Menéndez Pelayo, 13.*
- 3. Viva Madrid.**
A centrally-located establishment just a few minutes from Puerta del Sol, with good vermouth and a variety of tapas. *Manuel Fernández y González, 7.*

MARKETS

Every neighbourhood in Madrid has its own market where you can buy fresh foods like fruit, vegetables, meat and fish. According to most chefs, the fresh ingredients found in the capital are the best in Spain. In a lot of the farmers' markets there are also bars where you can enjoy a mid-morning snack (almuerzo) or an aperitif (aperitivo).



Jamón Ibérico

Cured Iberian ham is a typically Spanish food, and it is one of the delicacies most longed for by Madrid natives who find themselves outside Spain. The difference between *jamón ibérico* and *jamón serrano* is that the meat of the former comes from free-range Iberian pigs raised in the meadows of Extremadura and Andalusia, on a diet consisting essentially of acorns.



Spain boasts 26 cheeses with a Protected Designation of Origin



Embutidos

Embutidos are sausage and cold meats including *chorizo*, *longaniza*, *salchichón* and a whole host of pork products. They are a fine example of the very best of Spanish gastronomy.

Quesos

Each region of Spain has its own *queso*, or cheese. Two examples: *manchego*, made with sheep's milk, and the *Torta del Casar* from Extremadura, which is spread over slices of bread.



Aceite de Oliva

Spain is the world's top producer of olive oil, the basic ingredient in the Mediterranean diet, which has been recognised by UNESCO as forming part of the world's Intangible Cultural Heritage.

MUNICIPAL MARKETS

Over the last few years these indoor markets have become a popular stomping ground for both the locals and gourmets. Particularly worthy of mention, due to their outstanding products and vast culinary offerings, are San Antón (Augusto Figueroa, 24), Antón Martín (Santa Isabel, 5) and La Paz (Ayala, 28).



COMIDA

2pm – 4pm



In Spain the largest meal of the day is eaten between 2pm and 4pm. It's customary to sit down to a leisurely *comida*, or lunch, enjoying a bit of conversation before finishing off with a coffee. This should be borne in mind when planning your mornings, which are longer than is usually the case in other countries, not to mention your afternoons and evenings.

Menú del día

Many restaurants offer a set daily menu at a very reasonable price (from 10 to 15 euros), consisting of a drink, a first course, a second course and dessert. It's a great opportunity to sample some traditional Spanish fare.

A la carta

You can also eat *à la carte*, choosing from the dishes offered on the restaurant's regular menu. If there's a particular food you can't eat, make sure to ask what the ingredients of each dish are; they'll be happy to tell you.



Plato combinado

Countless bars and cafés offer the very popular *plato combinado* (mixed dish) at any time of day. This is one of the basics of Spanish gastronomy, normally consisting of fried eggs, sausages or a fillet steak accompanied by a side dish, potatoes or salad. Many establishments assign their mixed dishes numbers, making them easy to identify.



Miguel de Cervantes lived in the building that now houses Casa Alberto (Huertas, 18)



Decorative Arts Museum

The Decorative Arts Museum (Montalbán, 12) houses a beautiful 18th-century Valencian kitchen entirely covered with tiles depicting various folk scenes.



Eva Celada.
Conmunchagula.com

1. Treze.

The best set daily menu in Madrid, for €13. There are two spaces: one gastro zone and another more casual area. *General Pardiñas, 34.*

2. Alabaster.

Iván Domínguez offers Atlantic flavours, with perfectly cooked *merluza* (hake) and wonderful *empanadas* (pasties). *Montalbán, 9.*

3. Lago de Sanabria.

Specialising in pickled dishes. Owner and chef Juan Lorente smokes his own salmon in the traditional manner. *Ayala, 23.*



TRADITIONAL DISHES

In Madrid, not only can you enjoy traditional Castilian dishes but there's also an array of cuisines from all over the country. The restaurants' menus change with the seasons of the year. Stews, soups and stewed vegetables in the winter and rice dishes, salads and vinaigrettes in the summer.



El cocido

Cocido, a culinary symbol of Madrid, is a complete meal in itself. It's a two-for-one: the first course is a noodle soup and the second is stewed meat, bacon, chickpeas and other ingredients that vary depending on individual preference, such as carrots, turnips, cabbage, potatoes, *morcilla* (blood sausage) and *chorizo* sausage.

You can't leave Madrid without trying it! It used to be an everyday meal, and as surprising as it may seem today, the aristocracy would eat only the broth and the servants ate the rest. When made at home it's customary to make *ropa vieja* ("old clothes") out of the leftovers the next day, sautéing them along with egg.



Callos a la madrileña

In Madrid, *callos* (tripe) are stewed in tomato and paprika along with chorizo. Today many foodies consider offal to be a true delicacy.

In 2015 Cruz Blanca Vallecas (Martín Álvarez, 58) received the National Catering Award for its *cocido*.

Asados

Asados, or roasts, include two traditional Castilian dishes served at many of Madrid's *mesones*: roast suckling lamb (*cordero lechal*) and roast suckling pig (*cochinillo*). These establishments include the legendary Botín, the world's oldest restaurant according to the Guinness Book of Records, which was also the setting for the final scene of *The Sun Also Rises*, one of Ernest Hemingway's most famous novels. Roasts are filling dishes that are usually accompanied only by a salad.



Pisto manchego

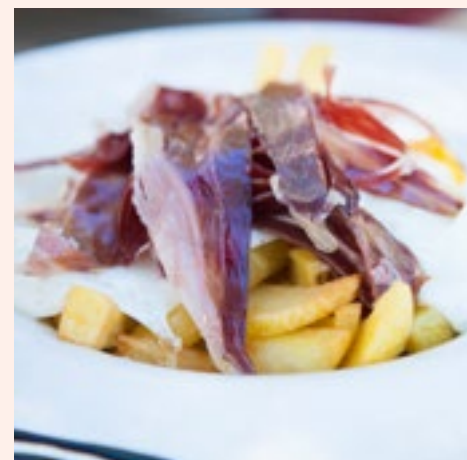
Sautéed onion, courgette, aubergine and tomato, often accompanied by eggs.



Women on the Verge of a Nervous Breakdown, a comedy by Pedro Almodóvar, brought gazpacho to the world's attention

Huevos rotos

This very simple dish is a classic, found in many of Madrid's bars and taverns: chips and ham topped with fried eggs. The *huevos rotos*, or "broken eggs", served at Casa Lucio (Cava Baja, 35) are legendary: celebrities from all over the world have tried them.



Salmorejo and gazpacho

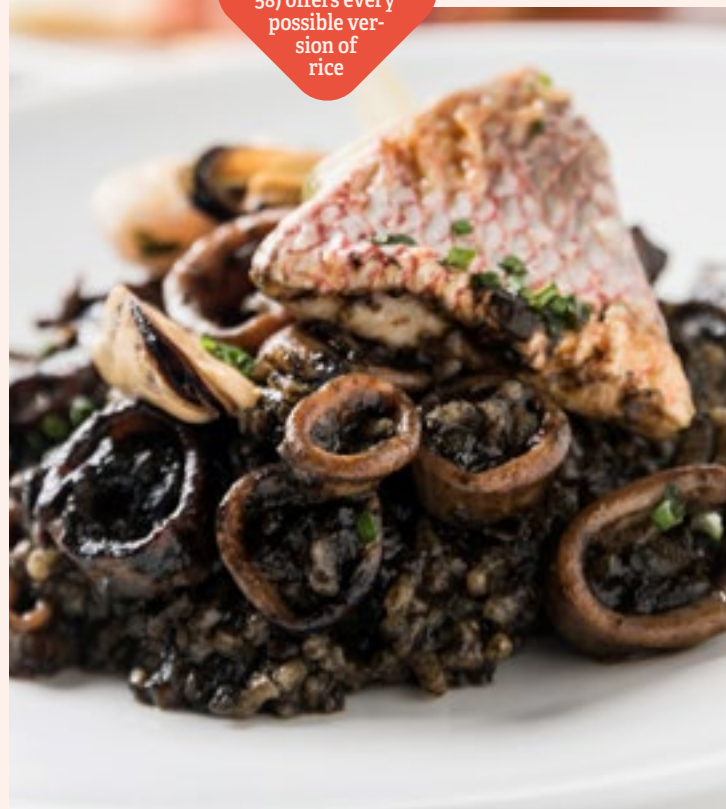
Gazpacho is a cold soup made from tomato, cucumber, bell pepper, onion and garlic. *Salmorejo*, a typical dish from Cordoba, is thicker and doesn't contain cucumber or peppers, but rather breadcrumbs. Both can be found at many of Madrid's bars and restaurants, either as a *tapa* or as a starter.

Migas

This traditional dish that was typically eaten by shepherds, consisting of *migas de pan* (breadcrumbs) fried in a pan with paprika, bacon and chorizo, is a fine example of *cocina pobre*, or "poor man's cuisine", as it is made with cheap ingredients yet it is still delicious.



Casa de Valencia (Paseo del Pintor Rosales, 58) offers every possible version of rice



Arroces

In addition to the ever-popular *paella*, there are many other traditional *arroces*, or rice dishes, served both dry and in broth. Although they are particularly typical of the Mediterranean region, especially Valencia, Alicante and Murcia, some also originate from Galicia; these are served with seafood. The most popular rice dishes include *arroz negro*, which is tinted black by squid ink and is served with *alioli* (garlic mayonnaise); *el caldero*, made with dried peppers and fish; and *arroz con costra*, which is baked in the oven. You can try them all in Madrid thanks to the extensive menus of most *arrocerías*, restaurants specialising in rice dishes.

INTERNATIONAL CUISINE



As Madrid's residents come from all corners of the world, it's also easy to find establishments specialising in international cuisine. Dishes such as tandoori chicken, ceviche and sushi have become an integral part of the city's culinary map.

Asia

The Lavapiés district is known in Madrid for its Indian restaurants, whose outdoor terraces are open all year round. Meanwhile, Usera offers diverse culinary experiences, which any other district would be hard pressed to match.

There are numerous Asian restaurants in the area around Plaza de España and, very nearby, Mostenses Market sells special ingredients that can be used to create dishes from across the globe, including tropical fruits, condiments and spices.



Latin America

As many of Madrid's residents come from Latin American countries, the city is home to first-class Mexican, Bolivian, Ecuadorian and Peruvian restaurants. Madrid is the perfect European city in which to enjoy a Peruvian *ceviche*, an Ecuadorian *encebollado* or some Mexican *tacos*.



Passion for Japanese food: there are gourmet *izakayas* and restaurants, such as Kabuki by Spanish *sushiman* Ricardo Sanz



MERIENDA

4pm – 8pm

Throughout the afternoon groups of friends meet in cafés for something to eat and drink, where the conversation flows for hours upon end. It's a casual gathering in which sweet treats play a leading role. Madrid's confectionery changes from month to month, so you can guess what time of the year it is in the city just by taking a peek at the windows of its pastry shops.



Roscón de Reyes

The year starts off with the traditional *roscón de Reyes*, a ring-shaped cake covered with candied fruit and flavoured with orange flower water. It is eaten on *el día de Reyes*, or the Epiphany (6 January), accompanied by a cup of hot chocolate or coffee. There's a bean hidden inside the cake; whoever gets it has to pay for the *roscón*.

Torrijas and bartolillos

Both *torrijas*, fried bread pre-soaked in milk or wine and egg, and *bartolillos*, fried pastries filled with cream, are eaten at Easter. The former can be found not only at pastry shops but also in cafés, where it is customary to eat them as a *merienda*, or early evening snack, accompanied by coffee (but no dipping, please!)



Rosquillas: "tontas" and "listas"

Rosquillas are Spanish-style doughnuts that come in two typical versions: *listas* are glazed with sugar syrup, lemon juice and egg, and *tontas* are plain. They are eaten in the spring, particularly during the San Isidro patron saint festivities (15 May).

Helados, horchatas and limonadas

In addition to ice cream, in summer Madrid's residents also drink *horchata*, a Valencian drink made from tiger nuts, and *limonada*, drunk during the August fiestas and made with white wine.

Buñuelos and huesos de santo

Although they are eaten throughout the year, on All Saints' Day (1 November) it is customary to buy *buñuelos*, or fried dough balls, from pastry shops, which also sell the traditional "saint's bones", or *huesos de santo*, made of almond dough.



Nobel Literature laureate Jacinto Benavente said that people who don't like sweets are not to be trusted



Barquillos

In El Retiro Park, Plaza Mayor, El Rastro flea market and at local festivities it is common to see wafer sellers (*barquilleros*) accompanied by their traditional wheels of fortune and their wafers, or *barquillos*, which are made of baked wheat dough.



Turrónes and mazapanes

Many typical Christmas sweets made of almonds, like *turrón* (nougat which may be soft or hard) and *mazapán* (marzipan), originate from Middle Eastern cuisine, which is known for its use of numerous dried fruits. They can also be purchased all year round.



Violetas

These small traditional sweets, produced by a sweet shop in Plaza de Canalejas, have become a symbol of the city, perhaps because they call to mind the famous violet-sellers of the early 20th century.



Literary cafés

It is impossible to understand the history of 19th and 20th century Spanish-language literature without considering Madrid's cafés, which were the venue of *tertulias*, or social gatherings, hosted by Valle-Inclán, Ortega y Gasset and Ramón Gómez de la Serna. Particularly legendary is La Pecera at Círculo de Bellas Artes, located at number 42 Calle Alcalá.



Alejandro Montes.
Mamá Framboise

1. **Prep' La Crêpe.**
The best crêpes, prepared while you watch. They also offer a gluten-free option made of buckwheat.
Génova, 25.
2. **Labonata.**
Authentic Italian gelato, both delicious and all-natural, as are its slushie-like *granizados* and smoothies.
Plaza de Chueca, 8.
3. **Arzábal Museo.**
I like to have the *torrija* and vanilla ice cream with a coffee or tea after a visit to the Reina Sofía Museum.
Santa Isabel, 52.



LA DUQUESITA

This sweet and pastry shop, located at number 2 Calle de Fernando VI, was founded in 1914 and still retains the original alabaster statue responsible for the establishment's name. Pastry chef Oriol Balaguer is the talent behind today's menu.

CENA

9pm - 11pm



Given that people normally eat a large hot meal in the afternoon, dinner is usually light and is eaten around 9pm. Very often a couple of glasses of wine and a few bites to eat are enough to satisfy your hunger. However, it's also quite common to meet up with friends for dinner at a pleasant spot. For these sorts of more formal dining experiences, there are restaurants of all different styles: from the most classic, serving very traditional Spanish cuisine, to the most innovative, featuring offerings by chefs that will introduce you to unique flavours.

Tapas

A *tapa* is a small portion of food served along with a drink. Its name ("lid") is said to originate from the fact that the food used to be served on top of the glass to prevent flies from entering. Practically any traditional dish can be served this way, so you can find *tapas* consisting of *callos* (tripe), *paella* (a rice dish), *migas* (fried breadcrumbs), *bacalao* (cod), *salmorejo* (chilled tomato, bread and garlic soup), and much more. When the Spanish use the verb *tapear*, it means to visit the bars of various taverns and pubs trying out different *tapas*.



Calle Ponzano in Chamberí has become a popular area for tapas



Raciones

The custom of sharing a serving of food as a group is very common throughout the Mediterranean. A good example is the *ración*, a serving that may consist of sausage or cold meat, cheese, calamari, octopus, cuttlefish, peppers, meatballs, potatoes, the list goes on. These are always ordered to share, as a symbol of the friendship between a group of people. Nobody ever orders a *ración* just for themselves!

Cervezas

It is often said that they pour *cerveza* (beer) better in Madrid than anywhere else in Spain. In addition to the classic beer Mahou, in recent years several micro-breweries have cropped up which produce craft beers such as La Virgen and La Cibeles. You can find these at *cervecerías* (pubs) and specialised shops.



Vinos

Madrid has its own Protected Designation of Origin, and produces white wines, red and rosé varieties in Arganda, San Martín de Valdeiglesias and Navalcarnero. It's also easy to find wines from the rest of Spain: Rueda, Ribera del Duero and Rioja wines always abound.



Top Chefs

In recent years Madrid's cuisine has undergone a veritable revolution at the hands of chefs with strong personalities. You can discover their creations at the restaurants that they run. From the most classic to the most innovative dishes, their culinary offerings are, at the very least,

surprising and unique. Make sure you book a table! These restaurants also usually have a very unique ambience, often created by prestigious interior designers and decorators, who are the chefs' closest allies in the mission to create unique experiences.



In 2014 DiverXO by Dabiz Muñoz, located at Padre Damián 23, earned three Michelin stars

DINNER SHOWS

At flamenco *tablaos* and at some restaurants you can enjoy a unique experience combining the best gastronomy with a special show. The five senses are engaged by the musical numbers, circus acts and first-class dining. Without a doubt one of the most all-encompassing and original offerings in Madrid!

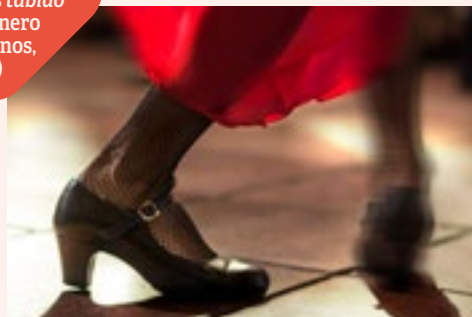
Tablaos

Just like many cities in Andalusia, Madrid boasts a vibrant flamenco scene that can be enjoyed to the fullest in its taverns and *tablaos* (a term used to describe venues that host flamenco song and dance shows).

Tablaos are a habitual meeting point for fans of the genre, which has been declared part of the world's Intangible Cultural Heritage by UNESCO. They usually serve up an interesting culinary selection.



Paco de Lucía and Camarón met in the Torres Bermejas *tablao* (Mesonero Romanos, 11)



Other shows

Countless restaurants offer dinner along with a show. In addition, you can normally find live music, theatre or circus acts at night in gastronomic complexes such as Platea, housed in a former cinema, or Florida Retiro in El Retiro Park.

Linares Palace

One of the most sumptuous spaces in Madrid is the dining room at Linares Palace (Plaza de Cibeles, 2). As the Marquis and Marquise of Linares always ordered food from the Lhardy restaurant (Carrera de San Jerónimo, 8), it was said that their home had no kitchens.



Rodrigo Varona.
Brandelicious

1.
Sacha.

Sacha Hormaechea's bold and daring style makes his eclectic clientele feel right at home. *Juan Hurtado de Mendoza*, 11.

2.
Punto MX.

This is the first Mexican restaurant in Europe with a Michelin star. Chef Roberto Ruiz achieves elegance without sacrificing authenticity. *General Pardiñas*, 40.

3.
Taberna Verdejo.

A casa de comidas that has adapted to the times we live in. *Espartinas*, 6.

DRINKS



If Madrid's nightlife is famous for one thing, it's for going on forever: anyone can tell you when it starts, but it's hard to say when it ends. There are establishments to suit all tastes: from trendy cocktail bars to rooftop terraces in the city's most iconic buildings to legendary bars. Whatever the time of day, 'liquid cuisine' is always accompanied by a bite to eat.

Cocktail bars

Gin & tonic is the quintessential night-time drink in Madrid, available in its classic version or in more creative options featuring strawberries, cucumber, liquorice and more. The city's bartenders are known for their skill, and its cocktail bars are famous not only for their menus but also for their decor. The area around Calle de la Reina, between Gran Vía and Chueca, is home to some of the most famous of these bars, and in Malasaña you'll find the most modern. Many restaurants also feature bars where customers can enjoy a cocktail after their dessert.



In Spain there's one bar for every 169 inhabitants, more than in any other place in the EU

Rooftop bars

It's time to look up at the sky! On the rooftop terraces at the city's emblematic buildings and hotels, such as Hotel Óscar Room Mate (Pl. Pedro Zerolo, 12), you can finish off the night with a cocktail under the stars. A helpful tip: arrive a bit earlier to enjoy the sunset.



Terraces

There are also a lot of ground-level alternatives. In almost any square in any neighbourhood you'll find a terrace where you can make the night last a little longer. They aren't open extremely late but they're excellent places to enjoy one last tapa with some friends.



After Hours

In Madrid there's always some place you can have dinner, whether it's because the establishment closes very late or because it opens very early. You can satisfy your hunger at any hour of the day or night: 24 hours of the best cuisine, non-stop. Restaurants for people who stay up all night or get up with the birds.

Museo Chicote

A whole constellation of stars have passed through Gran Vía's most famous bar at one time or another, including Ava Gardner, Grace Kelly, Frank Sinatra and Pedro Almodóvar, who shot one of the most important scenes in *Broken Embraces* at Museo Chicote (Gran Vía, 12).



Diego Cabrera.
Salmon Guru & Viva Madrid

1. **Angelita Madrid.**
What I like about this place is that it's different. It oozes creativity and is truly inspiring. *Reina, 4.*
2. **Santos y desamparados.**
Time flies when you're in this bar, which is groundbreaking and likes bending the rules. *Costanilla de los Desamparados, 4*
3. **1862 Dry Bar.**
The bar that's been quenching cocktail lovers' thirst since 2012. The perfect meeting place. *Pez, 27.*

MERCA-MADRID

This is Europe's largest wholesale food market and the second biggest wholesale fish market in the world, after Tokyo. That's some achievement, considering that the city is 400 kilometres from the sea!

