

MADRID

FIND | MARKETS/SHOPS

EL CORTE INGLES

Head to the basement of this large Spanish department store for nibbles, wine, snacks and specialty canned seafood (like angulas).

Centro | Department Store
Preciados 3
(Metro: Puerta del Sol)
T: +34/91.379.8000
www.elcorteingles.es

LA VIOLETTA

A quaint old school sweet shop selling natural crystallized violet candies since 1915.

Centro | Candy Shop
Plaza Canelajas 6
(Metro: Sol)
T: +34/91.522.5522

MERCADO DE SAN MIGUEL

Bustling renovated Beaux-Arts market with food stalls and tapas places. Great for a morning coffee, lunch or an early evening drink.

"There are many specialized local products, ingredients, and wine bars."

- Chef Andoni Luis Aduriz (Mugaritz)
Plaza San Miguel | Food Market / Tapas
Plaza Oriente 3
(Metro: La Latina)
T: +34/91.542.4939
www.mercadodesanmiguel.es

PONCELET

300-plus European farmhouse cheese selection at this specialty gourmet store. They also sell Spanish vinegar, wine, beer and bread.

Justicia | Cheese & Gourmet
Calle Argensola 27
(Metro: Alonso Martínez)
T: +34/91.308.0221
www.poncelet.es

EAT | TAPAS

MUSEO DEL JAMON

Large hams hang from the ceiling at this Madrid institution. You'll see tourist and locals stopping in for a coffee and jamon sandwich from morning to night

Universidad | Jamon / Tapas
Calle Gran Vía 72
T: +34/91.541.2023
(Metro: Plaza de España)
www.museodeljamon.es

MUI

Modern tapas bar in the a red light district.

Malasaña | Modern Tapas
Ballesta 4
(Metro: Gran Vía)
T: +34/91.522.5786

STOP MADRID

This is one of the oldest taverns in Madrid, with over 50 different Spanish wines by the glass. Try the jamon and vermut on tap.

Chueca | Classic Tapas / Jamon
Calle Hortaleza, 11
(Metro: Gran Vía)
T: +34/91.521.8887

EAT | RESTAURANTS

ARCE

Chef Iñaki Camba will sit at the table with you to customize your menu selections. Makes for a phenomenal experience.

Recommended by restaurant Diverxo
Centro | Basque
Calle Augusto Figueroa, 32
T: +34/91.522.9440
(Metro: Chueca)
restaurantearce.com

DF BAR

"For Mexican Tortas."

- Avery and Janet Glasser (Bittermens Bitters)
Centro | Mexican
Calle de Leon, 31
(Metro: Anton Martin)
T: +34/91.420.1609

DIVERXO

Inventive and modern fusion of Spanish and Asian cuisines. Madrid native and NY chef Jesus Nunez recommends "ordering the Menu Express+2, which is a tasting menu." Also recommended by chef Andoni Luis Aduriz (Mugaritz)

* Book a month in advance.
Tetuán | Modern Spanish / Asian
c/ Pensamiento 28
(Metro: Tetuán)
T: +34/(0)91.570.0766
www.diverxo.com

EL MOLLETE

Cozy Spanish restaurant in an old charcoal cellar. You can trust the owner to order for you.

Palacio | Spanish
Calle de la Bola, 4
(Metro: Santo Domingo)
T: +34/91.547.7820 *CASH ONLY

KABUKI WELLINGTON

For the omakase (chef's menu).

Recommended by chef Andoni Luis Aduriz (Mugaritz)
Salamanca | Japanese / Spanish
Calle Velázquez 6
(Metro: Retiro, Príncipe de Vergara)
T: +34 /91.577.8777
www.restaurantekabuki.com

LA TERRAZA DEL CASINO

World-renowned Catalan chef Ferran Adrià created all the dishes on the menu.

Recommended by chef Andoni Luis Aduriz (Mugaritz)
Sol | Modern Spanish
Calle Alcalá, 15
(Metro: Sevilla)
T: +34/91.532.1275
www.casinodemadrid.es

LA TASQUITA DE ENFRETE

"We always visit here when we go to Madrid."

- Chef Andoni Luis Aduriz (Mugaritz)
Malasaña | Contemporary Spanish
Calle de la Ballesta, 6
T: +34/91.532.5449
(Metro: Gran Vía)
www.latasquitadeenfrente.com

EAT | RESTAURANTS

MATRITUM

Make sure to look at the chalk board for the daily specials at this wine bar/cozy restaurant. If calçots (Catalan green onion, similar to leeks) are in season, they grill them to perfection.

La Latina | Spanish / Taberna / Vinoteca
Calle Cava Alta 17
(Metro: La Latina)
T: +34/91.365.8237
www.matritum.es

NORTEY SUR

"A good majority of their dishes are simply fresh ingredients cooked on the plancha with just olive oil and salt."

- Avery and Janet Glasser (Bittermens Bitters)
Cuatro Caminos | Seafood
Calle de Bravo Murillo, 97
(Metro: Cuatro Caminos)
T: +34/91.553.5153

SACHA

Known for their Lasaña de Erizo de Mar (sea urchin lasagna). "One of the best places in Madrid."

- Chef Andoni Luis Aduriz (Mugaritz)
Chamartin | Spanish
Calle Juan Hurtado de Mendoza
(Metro: Cuzco)
T: +34/91.345.5952

EAT | SWEETS

COCAO SAMPACA

Get the oh-so-rich hot chocolate.

Justica | Chocolate Boutique / Cafe
Orellana, 4
(Metro: Alonso Martínez)
T: +34/91.319.5840
www.cacaosampaka.com

LA CHOCOLATERIA DE SAN GINES

Classic Churros and hot chocolate bar. Can be very touristy.

- Recommended by Chef Jesus Nunez (Gastroarte, NY)
Sol | Classic / Churros
Pasadizo de San Ginés, enter by Arenal 11,
(Metro: Sol)
T: +34/91.365.6546



MADRID

DRINK | COCKTAILS

AMBIGÚ BAR

"For rum."

- Avery and Janet Glasser (Bittermens Bitters)

Centro-Justicia | Cocktails

Bar 82 Plaza Salesas

T: +34/91.308.6843

(Metro: Chueca)

www.ambigubar.com

DEL DIEGO

Master mixologist Fernando del Diego, formally of Museo Chicote around the corner, and his two sons, David and Fernando, are mixing standout cocktails.

- Avery and Janet Glasser (Bittermens Bitters)

Centro | Cocktails

Calle de la Reina 12

(Metro: Gran Vía)

T: +34/91.523.3106

www.deldiego.com

GIN CLUB

"For goblet-sized gin & tonics, where one is able to match over 20 different gins with several different tonics."

- Avery and Janet Glasser (Bittermens Bitters)

Centro | Gin Cocktails

Calle Gran Vía 12

(Metro: Gran Vía)

T: +34/91.521.3198

www.mercadodelareina.es

LE CABRERA

Cocktail menu from leading mixologist Diego Cabrera and food from Michelin-starred chef Sergi Arola. "It is fantastic!"

- Chef Andoni Luis Aduriz (Mugaritz)

Justicia | Cocktails / Tapas

2 Barbara de Braganza, Madrid, 28004, Spain

T: +34/91.319.9457

(Metro: Colón)

www.lecabrera.com

HOTEL URBAN

"I like to start the night off at the Hotel Urban."

Chef Jesus Nunez (Gastroarte, NY)

Centro | Hotel Lounge

Carrera de San Jeronimo 34

(Metro: Sevilla)

T: +34/(0)91.787.7770

www.derbyhotels.com/Urban-Hotel-Madrid

RESTAURANT EL PADRE

"Since it's in a restaurant, you may wonder why you're there. It's for this incredible gin and tonic menu. They have a dessert trolley with lots of gins and they have many tonics, including ones they make themselves."

- Pierre Ferrand's Alexandre Gabriel, producer of Citadelle Gin

Salamanca | Spanish / Gin and Tonics

Calle de Serrano 45

T: +34/91.448.4016

www.elpadrerestaurante.es

DRINK | COCKTAILS

LA TARASCA

"For amazing Margaritas from bartenders in luchador masks."

- Avery and Janet Glasser (Bittermens Bitters)

Centro | Cocktail Bar

C/ de Moratín 27

(Metro: Anton Martin)

DRINK | SHERRY

LA VENENCIA

"Sherry Bar and nothing but sherry. Well worth visiting." Where Hemingway hung out.

- Avery and Janet Glasser (Bittermens Bitters)

Centro | Sherry Bar

Echegaray 7

(Metro: Puerta del Sol)

T: +34/914.297.313

DRINK | WINE

ENTREVINOS

- Chef Andoni Luis Aduriz (Mugaritz)

Moncloa | Argüelles / Wine Bar

Calle Ferraz, 36,

T: +34/91.548.3114

(Metro: Ventura Rodriguez)

www.entrevinos.net

