

Welcome to Madrid

In this case, the specialty of the restaurant has much to do with its name: snails (caracoles). They are served on small plates from a big dish where they are kept hot in their sauce. The spicy touch they have makes them different from other snail recipes. It is worth tasting them, even for those reluctant to eat this delicacy.

Apart from snails, they offer other culinary suggestions to have together with a good draught beer: baby squid, mussels, cockles, anchovies, dried tuna fillets, razor shells, tripe, stuffed gherkins, croquettes, etc. As well as small rolls of anchovy, chorizo, loin or black pudding and Spanish omelet.

From Monday to Friday it is mainly a tavern for elderly people who just want to have a beer or a glass of wine in a quiet and pleasant ambience. However, on Sundays this intimate place gets crowded with people in their way back or to El Rastro flea market, or people who just go there in order to have something before lunch.



Complementary services



Admisión de tarjetas de crédito



Comida por encargo / para llevar

Interest data

Address

Calle de Toledo, 106 28005

Telephone

(+34) 91 366 42 46

Tourist area

La Latina

Web

<https://loscaracoles.negocio.site/>

Metro

Puerta de Toledo (L5)

Year renovated

1982-02-01

Cuisine

Tapas, Española

Bus

002, 17, 18, 23, 35, 60, SE712, N26

Price range

de 16 a 30 euros

Opening times

Tue - sat: 9am - 3:30pm / 6:30pm - 11:30pm

Sunday: 10am - 3:30pm



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

