

Welcome to Madrid

This seafood restaurant opened its doors in 1948, in what once was Casa Bravo, a small place in calle Padilla. Its founder, Dionisio Amorós, renamed it as 'El Cantábrico' because his wife, Fernanda Dehesa, was born in Santander.

The ambience of the old times is still visible, as it keeps details like the old bar, two beer taps, colored tiles and old pictures decorating the walls. Three generations have worked in this traditional tavern which always uses good-quality ingredients. Maybe this is the reason why it is always crowded.

Obviously, like in any seafood restaurant, the best thing you can have is boiled or grilled seafood (lobsters, spider crabs, crabs, barnacles, shrimps, king prawns, oysters...), but also gourmet fish preserves (tuna belly filets, cockles, razor shells, clams) and, of course, fresh anchovies in vinaigrette, ibérico dry cured pork loin and chorizo and pork rind. For drinks: draught beer, white, red and rosé wine. They also prepare seafood to take away. This place is frequently visited by well-known footballers and actors difficult to recognize among the crowd of customers.



Complementary services



Admisión de tarjetas de crédito



Diners Club



Carta de vinos selectos



Reserva de mesa

Interest data

Address

Calle Padilla, 39 28006

Tourist area

Barrio de Salamanca

Telephone

(+34) 91 402 50 42

Metro

Diego de León (L4, L5, L6), Lista (L4), Núñez de Balboa (L5, L9)

Year renovated

1948-01-01

Cuisine

Marisquería, Cántabra

Web

<http://www.marisqueriaelcantabrico.es>

Bus

1, 26, 29, 52, 61, 74

Price range

de 16 a 30 euros

Opening times

Mon - Sat: midday - 4pm / 7pm - midnight

Sun: midday - 4pm



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

