

Welcome to Madrid

Coque was set up in 2017 in the traditional Chamberí neighbourhood after more than 40 years in the town of Humanes. In Madrid, it continues to offer diners a unique culinary experience through chef, Mario Sandoval, using local and fermented products as well as its fetish ingredient: eggs, to which its latest culinary research is added, as a result of its collaboration with researchers from the CSIC. The Michelin Guide has reconfirmed its talent by maintaining its two Michelin stars in its 2020 edition.

The restaurant run by the Sandoval brothers covers an area of 1,100 square metres, spread over two floors, and can seat up to 70 diners. The space is divided into a bar - cocktail lounge, a cellar that can hold up to 26,000 bottles, four dining rooms (two of which are reserved for events), a lounge, and an open kitchen.

Coque serves a tasting menu (Q19+) divided into various courses, starters, main dishes and desserts, which vary according to the season . It also has vegetarian and vegan versions.

Booking is essential through the [official website](#).



Services



Reserva on line






Wi-Fi gratis



Carta en otros idiomas

Complementary services

 2 estrellas Michelin	 Admisión de tarjetas de crédito
 Carta de vinos selectos	 Coctelería
 Guardarropa	 Reserva de mesa
 Salones privados	

Interest data

Address

Calle del Marqués de Riscal, 11 28010

Telephone

(+34) 91 604 02 02

Web

<http://www.restaurantecoque.com>

Bus

5, 7, 14, 27, 45, 150

Cuisine

De autor

Tourist area

Chamberí

Email

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Metro

Rubén Darío (L5)

Price range

más de 60 euros



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

