

Welcome to Madrid

Located in an old tavern founded in 1929 and re-founded in 1989, it retains the flavour of yesteryear with its brass counter, stucco bases, mirrors and marble.

Along with its beer and its vermouth prepared in traditional style, there are noteworthy typical tapas such as *mojama* (salted dried tuna) with almonds, *cecina* (salted dried meat) from León, cheese, salted anchovies or deep-water rose shrimps from Huelva, and market cuisine dishes with starters such as seafood croquettes, boletus mushrooms with ham and egg and scallops, fish such as salted gilt-head bream or hake *a la bilbaína* and meats such as steak *al oloroso* with foie gras, or oxtail.





Its dining room, located in the rear of the shop, serves traditional market cuisine from Madrid, to which original gastronomic ideas are added.



Services

 Reserva on line	
--	--

Complementary services

 Admisión de tarjetas de crédito	 Carta de vinos selectos
 Comidas de grupo	 Diners Club
 Reserva de mesa	

Interest data

Address

Calle del Doctor Castelo, 22 28009

Telephone

(+34) 91 573 55 90

Metro

Ibiza (L9)

Year renovated

1989-01-01

Cuisine

Tapas, Española, Tradicional renovada

Tourist area

Retiro

Web

<http://restaurantelacastela.com/>

Bus

2, 15, 20, 26, 28, 61, 63, 152, 215, C1, C2

Price range

de 31 a 45 euros

Opening times

Bar: Mon - Sat: midday to 5pm / 8pm to 12.30am; Sun: midday to 5pm

Restaurant: Mon - Sat: 1:30pm to 5pm / 8:30pm to 12.30am; Sun: 2 to 5pm



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

