

Welcome to Madrid

The new San Antón Market has a real surprise in store for visitors to its third floor. That's where you'll find the restaurant La Cocina de San Antón and the market's vast 360 m2 terrace with excellent views over the Chueca neighbourhood. At this restaurant, you can savour products purchased in the market stalls on the first floor, cooked up for you for a supplementary charge of four euros. Visitors to the market can choose a meat or fish product, telling the vendor that it's destined for the cooking service of La Cocina de San Antón, and once they've wrapped the purchase, it can be taken to the restaurant where staff will prepare your dish to be enjoyed with a variety of garnishes and sauces.

What's more, the restaurant also offers daily set lunch and varied à la carte menus focusing on fresh, natural and seasonal products: dishes are inspired by traditional Spanish cuisine without forgetting international touches, with recipes such as the prawn Pad Thai, Ecuadorian-style sea bass ceviche or some delicious Bao bread filled with Peking duck. Don't miss out on the very best bellota (acorn-fed) ham, hand-carved for delighted customers by a master carver at the Cinco Jotas stand. At the bar, cocktails are the star of the show. And as for the terrace ... Well, it depends on the time of day: customers can take their pick from a wide-ranging menu of teas and coffees, freshly squeezed juices, long drinks and much more. At night on the weekends there are live gigs with DJs.

La Cocina de San Antón opens from 10am to offer a wide range of natural juices, coffees or teas with the first sun rays. Daily menus, lunches and à la carte dinners are joined by "afterwork" drinks or nightcaps until Midnight in the week and until 1am on public holidays and the eve of public holidays.



Services

 Reserva on line	 Abierto hasta tarde
 Carta en otros idiomas	 Con terraza
 Wi-Fi gratis	

Complementary services

 Admisión de tarjetas de crédito	 Catering
 Coctelería	 Comida por encargo / para llevar
 Comidas de grupo	 Reserva de mesa

Interest data

Address

Calle de Augusto Figueroa, 24, 3ª planta 28004

Telephone

(+34) 91 330 02 94

Web

<http://www.lacocinadesananton.com/>

Bus

3

Year renovated

2011-06-01

Cuisine

Española

Tourist area

Chueca

Email

info@lacocinadesananton.com

Metro

Chueca (L5)

Cercanías (Local train)

Madrid-Recoletos

Price range

de 31 a 45 euros

Opening times

Mon - sun: 10am - 12:30am

Festives: 10am - 1:30 am



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

