




Welcome to Madrid

Matthew Scott, native of New Orleans, who learned his trade in the Bayona, one of the most popular restaurants in this US city, came to Madrid in 1996. After passing through Pedro Larumbe and El Amparo, he produced his own dishes in the kitchens of Undata and Cornucopia, to finally return to his roots with his own restaurant, Gumbo (the name of the most popular soup in Louisiana), where he offers the fusion of his hometown to the Spanish public.





Cajun cuisine (a mix of French, Caribbean, North-American and African influences) in a small, relaxed restaurant, with unmissable offerings such as fried green tomatoes and gumbo soup (seafood soup with a base of toasted flour, celery, onion and pepper), French Quarter jumbo shrimp and peanut butter, pecan nut and a lemon tarts.



Services

 Carta en otros idiomas	 Menú infantil
 Wi-Fi gratis	

Complementary services

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

Interest data

Address

Calle del Pez, 15 28004

Telephone

(+34) 91 532 63 61

Web

<http://www.gumbo.es>

Bus

3, 147, M2

Cuisine

Internacional, Internacional, Norteamericana

Tourist area

Malasaña

Email

gumborest@yahoo.es

Metro

Noviciado (L2, L3, L10), Santo Domingo (L2)

Price range

de 16 a 30 euros

Opening times

Tue - sat: 2pm - 4pm/ 9pm - 12am

Sunday: 2pm - 4pm



