

Sala de Despiece

Run by the chef, Javier Bonet, this small establishment of barely 50 square metres, located in the popular Calle Ponzano, pays tribute to the traditional tapas of Chamberí, offers seasonal products along a bar where diners sit.

Decorated like a cutting room, with hooks hanging from the ceiling, walls full of knives in which the colour white predominates, the handwritten menu presents surprising and original dishes with the finest vegetable, fish and meat ingredients. It has an extensive wine list which includes white wines, rosé wine and Japanese sake.

It also has a room with a shared table called the Cutting Table, which evokes a cutting room and it is located behind the product showcase, the cool chamber. With capacity for 12 diners, booking are taken unlike the rest of the establishment in which diners are served on a first come-first served basis.








Services

 Reserva on line

Complementary services

 Admisión de tarjetas de crédito

 Comida por encargo / para llevar

 Carta de vinos selectos

 Reserva de mesa

Interest data

Address

Calle de Ponzano, 11 28010

Telephone

(+34) 91 752 61 06

Web

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

Bus

3, 5, 12, 37, 149, N23

Cuisine

Tapas

Tourist area

Chamberí

Email

info@saladedespiece.com

Metro

Alonso Cano (L7)

Price range

de 16 a 30 euros

Opening times

Mon - Thurs: 1pm – 5pm / 7.30pm – 12.30am

Fri: 1pm – 5.30pm / 7.30pm – 1.30am

Sat: 12.30pm – 5.30pm / 7.30pm – 1.30am

Sun: 12.30pm – 5.30pm / 7.30pm – 12.30am

Official tourism website

