

# Welcome to Madrid


**Offal is the star dish in this modern take on a traditional tavern. Here, this dish that is so popular in Madrid, is presented with new recipes and new appearance. Created by the chef Javier Estévez, who gained fame on the TV show Top Chef, his avant garde concept has earned him a Michelin star in their 2019 Guide.**

The decoration is also very different from the usual bars serving this type of dishes: the industrial-inspired style includes a big bar and an open concept kitchen.

Veal, pork and lamb are the stars of the menu of La Tasquería served in jars, lunch boxes or glasses. They also offer two set menus - a long one and a short one - and other types of dishes for the less adventurous diners. Their wine cellar is small, but select, focusing on wines from DO Madrid.




## Services


 Reserva on line

## Complementary services

 1 estrella Michelin

 Carta de vinos selectos

 Admisión de tarjetas de crédito

 Reserva de mesa

Interest data

**Address**

Calle Duque de Sesto, 48 28009

**Telephone**

(+34) 91 451 10 00

**Web**

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

**Bus**

2, 28, 29, 30, 43, 56, 71, 143, 146, 152, C1, C2, E2, E3

**Price range**

de 31 a 45 euros

**Tourist area**

Barrio de Salamanca

**Email**

[info@latasqueria.com](mailto:info@latasqueria.com)

**Metro**

Goya (L2, L4), O'Donnell (L6), Príncipe de Vergara (L2, L9)

**Year renovated**

2015-01-01

**Cuisine**

Madriileña, Tradicional



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

