

Welcome to Madrid

The gastronomic adviser to the TVE programme 'Un país para comérselo' and creator of the largest urban allotment in the world, Floren Domezain is channelling his approach to healthy cooking, based on fresh vegetables from Navarre, through his new restaurant in the district of Salamanca.

The menu drawn up by Domezain offers healthy cuisine with a strong emphasis on vegetables grown in Navarre, brought in directly from his allotments in Tudela and Arguedas, although without neglecting meat and fish, prepared in the most traditional style. His kitchen produces dishes such as spring onion cooked in verdejo wine, borage in its own creamy sauce, asparagus from Tudela with poached egg, griddled artichoke in flower, and six vegetable stew.

Interestingly, this is the first restaurant to incorporate an organic hydroponic vertical vegetable garden, which produces the ingredients for its salads.



Services



Con terraza

Complementary services

 Admisión de tarjetas de crédito	 Reserva de mesa
 Salones privados	

Interest data

Address

Calle de Castelló, 9 28001

Telephone

(+34) 91 576 76 23

Web

<http://florendomezain.es/>

Bus

15, 21, 52, 53, 146, 152, N2, N3, N5, N7

Cuisine

De autor

Tourist area

Barrio de Salamanca

Email

reservasflore@gmail.com

Metro

Príncipe de Vergara (L2, L9), Velázquez (L4)

Price range

de 45 a 60 euros

Opening times

Tue - Sun 11am-2am

Closes: Sun evening and Monday all day



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

