

# Welcome to Madrid

**Founded in 1972, this small bistro in the Chamartín neighbourhood is one of the reference restaurants in the city, run by the reputed and charismatic chef, Sacha Hormaechea, who took over the reins of the establishment founded by his parents, Carlos Hormaechea and Pitila Mosquera.**

This classic establishment is home to one of the best known restaurants in Madrid, which has maintained its warm décor intact since its opening. Indigo blue predominates from the entrance in contrast to the white walls full of pictures.

With Catalan and Galician influences from his father and mother, the chef offers a menu that includes simple and tasty traditional dishes and the false sea urchin lasagne, warm rayfish, steak tartar, rice with wild mushrooms and partridge, or pickled oysters, a gastronomic level that is maintained in desserts, such as its popular apple pie.



## Services



Con terraza

## Complementary services



Admisión de tarjetas de crédito



Carta de vinos selectos



Reserva de mesa

## Interest data

### Address

Calle de Juan Hurtado de Mendoza, 11 28036

### Tourist area

Castellana

### Telephone

(+34) 91 345 59 52

### Metro

Cuzco (L10), Plaza de Castilla (L1, L9, L10)

### Bus

5, 11, 27, 40, 147, 150

### Year renovated

1975

### Price range

de 45 a 60 euros

### Cuisine

Española, De autor

### Opening times

Mon - Fri: 1pm - 4pm/ 9pm - Midnight

Sat: 1pm - 4pm

Saturday night and Sunday: Closed



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID



MADRID