

Welcome to Madrid

This restaurant, located inside the Reina Sofía Museum, is named after the architect Jean Nouvel, who designed the museum extension. With an elegant and colourful design, in harmony with the rest of the building, it offers excellent market cuisine made using the best seasonal products.

Madrid-born-and-bred chef, Javier Muñoz-Calero, has created for Nubel an extensive menu, offering international breakfasts, vermouth and aperitifs, lunch proposals (bistro menu), a large selection of cakes for afternoon tea and coffee, and many other options for dinner. The dishes include semi-set potato omelette, veggie burger with caponata and tofu, and sprouting salad with lollo rosso and verde, with a white asparagus and lime vinaigrette, all presented in an original way that plays with the surrounding architecture.

Nubel is also blessed with the talented barman Joel Jamal, who mixes cocktails such as the Blue Demon, made with gin, apple, apple syrup, blue curaçao and lemon juice, perfect for a pleasant chilled-out evening in the lounge area and the terrace of the Nouvel courtyard, as you enjoy live DJ music.



Services

 Reserva on line	 Abierto hasta tarde
 Carta en otros idiomas	 Con terraza
 Wi-Fi gratis	

Complementary services

 Admisión de tarjetas de crédito	 Brunch
 Cocina siempre abierta	 Coctelería
 Espectáculo	 Reserva de mesa

Interest data

Address

Calle Argumosa, 43 28012

Telephone

(+34) 91 530 17 61

Web

<http://www.nubel.es/>

Bus

6, 27, 34, 36, 41, 59, 85, 119, N12, N14, N15, N17, E1, C1, C2

Chain

Grupo Azotea

Cuisine

Mediterránea

Tourist area

Lavapiés

Email

info@nubel.es

Metro

Atocha Renfe (L1), Estación del Arte (Antigua Atocha) (L1), Lavapiés (L3)

Cercanías (Local train)

Madrid-Atocha

Price range

de 16 a 30 euros

Opening times

Mon - wed and sun: 9am - 1am

Thursday: 9am - 2am

Fri - sat: 9am - 2:30am

Tuesday: closed



