

# Welcome to Madrid

**Galician-born Augusto Álvarez and Miguel Fernández (who has worked with the chef, David Muñoz) are responsible for bringing this restaurant to life, offering Galician dishes with avant-garde touches and influences from other countries, such as Mexico, Peru or Thailand.**

The small establishment stands out for its cosy atmosphere. The menu is short and often changes but the finest ingredients are always used. Both the meat and the fish come from Galicia and typical dishes, such as home-made pasties, Betanzos omelette or hake skewers are served, not to mention octopus, of course.

The culinary offer is rounded off with various signature cocktails.



## Services

-  Reserva on line
-  Wi-Fi gratis

## Complementary services

-  Admisión de tarjetas de crédito
-  Reserva de mesa
-  Ticket Restaurant

Interest data

**Address**

Calle de Augusto Figueroa, 33 28004

**Telephone**

(+34) 682820297

**Metro**

Chueca (L5)

**Year renovated**

junio 2017

**Cuisine**

Gallega, Fusión

**Tourist area**

Chueca

**Web**

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

**Bus**

1, 2, 3, 46, 74, 146, M2

**Price range**

de 16 a 30 euros

**Opening times**

Tues - Sat: 2pm - 3.30pm / 8.30pm - 11.30pm

Sun: 2pm - 3.30pm

Sunday Evening and Mondays: Closed



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

