

Welcome to Madrid

Temporarily closed.

The famous Corral de la Morería flamenco house is committed to a more personal gastronomic project in this small establishment where the chef, David García (1 Michelin star for Albora restaurant), delights diners with a tasting menu, along with the personalised attention of the maitre and sommelier, which made him win a Michelin Guide star in 2019, revalidated in the 2021 edition.

Featuring only four tables for no more than eight guests, the restaurant shares the premises with the tablao, but they're two separate venues. Guests can make reservations for the show right from the restaurant, getting the best possible seats.

David García's cuisine is a blend of tradition and avant-garde - old-time recipes prepared with state-of-the-art techniques and a creative twist. He uses quality, in-season, organic ingredients. The restaurant has an interesting wine list, featuring 400 wines from a wide range of Spanish winemakers.






In 2018, Corral de la Morería has been awarded the National Gastronomy Award.



Services

-  Reserva on line
-  Abierto hasta tarde

Complementary services

- | | |
|--|---|
|  1 estrella Michelin |  Admisión de tarjetas de crédito |
|  Carta de vinos selectos |  Espectáculo |
|  Reserva de mesa | |

Interest data

Address

Calle de la Morería, 17 28005

Telephone

(+34) 91 365 84 46

Tourist area

La Latina

Fax

(+34) 91 364 12 19

Email

info@corraldelamorera.com

Metro

La Latina (L5)

Year renovated

2017

Cuisine

De autor

Web

<https://www.moreriagastro.com/>

Bus

SE712, N16

Price range

más de 60 euros

Opening times

Tue - Sun: from 8pm / 8:30pm / 9pm / 9:30pm



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

