

# Welcome to Madrid

**By the Peruvian chef, Jaime Monzón (following his time spent in the kitchens at Dos Cielos or El Corral de la Morería, among others), this restaurant offers the most outstanding Peruvian cuisine in a space designed as if it were a fishmonger's. Ceviche, causas and tiraditos are its specialities.**

The establishment is divided into two floors, in which a spacious marble bar and a raised show kitchen stand out. All of this is in tones that are reminiscent of the sea: white and blue, and the head of a fish protrudes from the glass wall.

The menu is brief, but focuses on the star product: fresh fish. It includes the classic ceviche as well as more complex dishes, such as diverse types of causas and tiraditos, as well as bacon bread, beef tartar or rice with duck confit. It is rounded off with some cocktails and typical desserts.



## Complementary services



Admisión de tarjetas de crédito



Comida por encargo / para llevar



Entrega a domicilio



Reserva de mesa

## Interest data

### Address

Calle de Trafalgar, 8 28010

### Tourist area

Chamberí

**Telephone**

(+34) 919 191 749

**Metro**

Bilbao (L1, L4)

**Year renovated**

2018

**Cuisine**

Peruana

**Email**

lacebicheriadetrafalgar@gmail.com

**Bus**

3, 21, 37, 40, 147, 149

**Price range**

de 16 a 30 euros

**Opening times**

Mon: Closed

Tues - Sat: 1pm - 3:30pm / 8pm - 11:30pm

Sun: 1pm - 3:45pm



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

