

Welcome to Madrid

Lead by the Korean chef Luke Jang who studied under Ferrán Adriá en el Bulli and in Mugaritz, this restaurant offers avant-garde dishes fusing the contemporary culinary techniques with the traditions of his home country. The 2019 Macarfi Guide awarded Soma with the Runner-Up Rookie Award of the Year in Madrid for the second best new restaurant of the year.

The restaurant features minimalist decoration with six connected tables for 16 diners. It has an open concept kitchen for a continued interaction between the chef and the clients that can watch him finish off the dishes.

The tasting menu is an 11-course meal that includes welcome snacks, starters, fish, meat and two desserts. It also offers an option of pairing the meal with 5 different wines.



Services

 Reserva on line

Complementary services

 Admisión de tarjetas de crédito

 Reserva de mesa

 Carta de vinos selectos

Interest data

Address

Calle Bárbara de Braganza, 2 28010

Telephone

(+34) 662 675 576

Metro

Banco de España (L2), Chueca (L5), Colón (L4)

Cercanías (Local train)

Madrid-Recoletos

Price range

más de 60 euros

Opening times

Mon - Sat: 2:30 PM - 4:00 PM/ 9:30 PM - 11:30
PM

Sunday: closed

Tourist area

Salesas

Web

<https://restaurantesoma.com/>

Bus

5, 14, 27, 37, 45, 53, 150

Year renovated

2018

Cuisine

Coreana, De autor



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

