

# Welcome to Madrid

With the chef from Santander, Javier Moyano (First Prize Winner of the Gastronomy Competition of the Community of Madrid in 2016) at the helm of its kitchens, this tavern pays tribute to the most traditional flavours through haute cuisine, taking advantage of modern techniques and accumulated experience following his time at the Hotel Villa Magna and the Lasarte restaurants, of Martín Berasategui, Sergi Arola Gastro or El Serbal.

The small establishment has a few tables inside, a bar at the rear and a mini terrace. Behind one of its walls with a secret access lies a clandestine bar, Misericordia, located in a cave with subdued lighting.

The menu consists of classic recipes, with a wide range of rations to share and elaborate dishes with seasonal products. It has a dish of the day in the week.



## Complementary services



Admisión de tarjetas de crédito

### Interest data

#### Address

Calle de Recoletos, 11 28001

#### Metro

Banco de España (L2), Colón (L4)

#### Cercanías (Local train)

Madrid-Recoletos

#### Price range

de 16 a 30 euros

#### Opening times

Mon - Thurs: 9.30am - 2am

Fri - Sat and eve of Public Holidays: 9.30am - 2.30am

Sunday Night: Closed

#### Tourist area

Barrio de Salamanca

#### Bus

1, 2, 5, 9, 14, 15, 19, 20, 27, 28, 37, 45, 51, 52, 53, 74, 146, 150, N4, N5, N6, N7

#### Year renovated

2018

#### Cuisine

Tabernas, De temporada, Madrileña, Tradicional renovada



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

