

# Welcome to Madrid

**Bilbao-born chef Álvaro González de Audicana (Bilbao, 1978) is behind this restaurant featuring international cuisine with his personal touch and where his avant garde technique serves the top quality ingredients he uses.**

Aitatxu's offer includes a menu with regular dishes, several dishes not listed on the menu and personalized set menus for groups and a tasting menu with 10 courses with two drink pairing options: Tradicional (Traditional), based on wine and Desafío (Challenge) with craft beers, sake, cocktails and teas.

To round up the experience they have a drinks menu with around 40 Spanish and international drinks, 12 classical cocktails and a carefully selected list of sakes.



## Services

 Reserva on line	
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## Complementary services

 Admisión de tarjetas de crédito	 Carta de vinos selectos
 Coctelería	 Reserva de mesa
 Salones privados	

## Interest data

### Address

Calle de Claudio Coello, 122 28006

### Telephone

(+34) 91 051 54 34

### Web

<https://aitatxu.com/>

### Bus

9, 12, 16, 19, 51, N1, N4

### Price range

de 45 a 60 euros

### Opening times

Mondays: 1:30 PM - 3:15 PM

Tue - Sat: 1:30 PM - 3:15 PM / 9:00 PM - 11:15 PM

Sundays and Monday evenings: closed.

### Tourist area

Barrio de Salamanca

### Email

[info@aitatxu.com](mailto:info@aitatxu.com)

### Metro

Avenida de América (L4, L6, L7, L9), Gregorio Marañon (L7, L10), Núñez de Balboa (L5, L9)

### Year renovated

2019

### Cuisine

De temporada, Internacional, De autor



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

