

WHAT'S NEW
IN MADRID 2018

INTRODUCTION

A number of major and much-anticipated inaugurations took place in 2018. Two historical buildings on Plaza de España and Gran Vía were restored and turned into fabulous hotels that boast sky-scraping rooftop bars: the VP Design and the NH Collection. Their bars, Ginkgo and Picalagartos, offer cocktails, a range of dishes and dazzling views. More hotels will soon be staking their claim, including the Four Seasons, the Canadian company's first hotel in Madrid, located just beside the Puerta del Sol, and Hotel Rex, now part of the Room Mate chain. The latter will open on Gran Vía avenue, one of the city's main thoroughfares. In 2018 the avenue underwent a major remodelling, turning it into a greener and friendlier street for pedestrians with wider pavements. Madrid's gastronomic scene is equally buzzing. Rodrigo de la Calle, the chef of green cuisine, is back in Madrid, and both Joaquín Felipe, who has strong ties to our city, and Javier Aranda have opened new restaurants in the capital, where flavours from Asia and Peru are gaining ground thanks to mouth-watering culinary creations. The city's cultural offering continues to be world-class and now includes even more guided visits to monuments, parks and iconic places. This year will definitely be one to remember!

CONTENTS

Accommodation 4

Restaurants 8

Bars, cafés and night clubs..... 29

Shopping..... 37

Food markets and food halls 42

Cultural Spaces 43

Guided visits..... 44

Others 45



Bastardo Hostel

Opened: May 2018.

Centro

bastardohostel.com

Bastardo Hostel is an avant-garde space, with a great design, that not only offers a good night's sleep but also hosts activities related to everything from art, music and dance to science and technology. As a hostel, they have options to suit all requirements and budgets: private or shared rooms, rooms for couples, groups and families. As a space for creation, they boast a varied programme ranging from poetry recitals, dance sessions and concerts to workshops, presentations, film screenings and exhibitions. Their restaurant, Limbo, specialises in grilled meats.



Barceló Imagine

Opened: March 2018.

Chamberí

www.barcelo.com/es/hoteles/espana/madrid/barcelo-imagine

The Barceló hotel chain and Kiss Media business group have joined forces to create the Hotel Barceló Imagine. This 5-star hotel, located in the Chamberí neighbourhood, offers its clients a unique musical experience. Each floor and every room is inspired by a musical genre that has left its mark on Madrid. The hotel also boasts an outdoor swimming pool, a restaurant serving healthy food, a sky lounge with live performances and a lobby bar that pays tribute to the legendary Studio 54 in New York.



Coolrooms Atocha

Opened: July 2018.

Centro

<https://coolrooms.com/atocha/>

The luxury Coolrooms Atocha is located in an old mansion on Calle Atocha which dates from 1852. It has 35 rooms, including various suites, offering a wide array of services and amenities. The hotel has a pool garden where you can relax with a signature cocktail, as well as a snack bar where you can enjoy some traditional local tapas.



Generator Hostel

Opened: May 2018.

Centro

generatorhostels.com

The international Generator Hostels chain has opened a new establishment in the centre of Madrid, near bustling Gran Vía avenue. Originally built in 1930, this former petrol station is now a five-storey building featuring individual and shared rooms with four and eight beds, a boutique design and contemporary interior decor. It also has recreation areas, a bar and other common spaces such as a rooftop terrace with a lounge area.

ACCOMMODATION



Gran Hotel Inglés

Reopened: March 2018.

Centro

www.granhotelingles.com/

The historic five-star hotel has reopened after a complete refurbishment by new owners the Hidden Away Hotels chain. It offers a luxury stay in the Barrio de las Letras neighbourhood and a décor reminiscent of the Golden Twenties. The hotel has 48 rooms, a large fitness centre, a spa, two private dining areas and a library called Salón de las Letras. On the premises you'll also find their restaurant Lobo 8, specialising in traditional Spanish food, and Lobbyto cocktail bar.



Freedom Hotel

Opened: December 2018.

Centro

<https://hotel-freedom.negocio.site/>

This modern two-star hotel is on Calle Santa Isabel. Its rooms feature free WiFi, flat screen TVs, private bathrooms, and modern and colourful décor. Reception is open 24 hours and can provide tourist information. Its location is perfect for visiting many of the city's attractions.



Icon Wipton

Opened: May 2018.

Salamanca

www.petitpalace.com/es/hoteles/madrid-centro/icon-wipton

Having just launched a new collection of unique boutique hotels, the Petit Palace Hotels chain is inaugurating its new Icon Wipton hotel. It is located on Calle Jorge Juan, in a completely renovated former mansion that has 61 rooms spread over 5 floors: 52 deluxe, 8 premium and 1 suite. The interior design is the work of Proyecto Singular who have given the classic building a contemporary aesthetic twist.



Heritage Madrid Hotel

Opened: March 2018.

Salamanca

www.heritagehotelmadrid.com

The five-star Heritage Madrid Hotel is located in a 19th century building with a protected façade on Calle Diego de León. A member of Relais Chateaux, it pays a lot of attention to detail, both when it comes to its 20 rooms and 12 suites and to the services they offer. Art plays a prominent role in this hotel which features a restaurant, a bar, a tea room, a convention hall and a private garden. Pure indulgence.

ACCOMMODATION



La Nave Poshtel

Opened: January 2018.

Chamberí

lanavehostel.com

La Nave is a three-star poshtel situated close to the Principe Pío railway station, the Royal Palace and Gran Vía avenue. Located in an old factory where they used to make railway components, this unit has been transformed into an open-plan space divided into 14 rooms, four of them for families. They are all decorated in a different style, and each has a private bathroom. It boasts a meticulous décor featuring furniture and other items that have been recovered and acquired from all over Europe.



NH Collection Gran Vía

Opened: May 2018.

Centro

www.nh-hotels.com/hotel/nh-collection-madrid-gran-via

The NH hotel chain has opened a new hotel on Gran Vía avenue in downtown Madrid, a great location for visiting the city's main tourist attractions. It boasts 94 modern rooms with all the amenities and fantastic views. On the eighth floor, the restaurant offers a menu of fusion cuisine designed by chef Javier Muñoz-Calero and prepared with local ingredients. The Picalagartos Sky Bar and its 360° views await on the ninth floor.



NYX Madrid

Opened: March 2018.

Tetuán

www.leonardo-hotels.es/nyx-madrid

This four-star hotel by the Leonardo Hotels chain is located in Madrid's financial district, near Nuevos Ministerios and Paseo de la Castellana, in the former Gran Atlanta Hotel. Thanks to the work of local young artists, art plays an important role in the 70s-inspired interior, which has predominating shades of grey, blue, brown and green. Spread across 6 floors are 180 comfortable, spacious rooms, with free Wi-Fi and design furniture. It has three state-of-the-art rooms for private events or meetings, a spectacular lobby with a bar and live DJ's, a pool and a rooftop terrace.



Meliá Serrano

Reopened: April 2018.

Salamanca

www.melia.com/es/hoteles/espana/madrid/melia-galagos/index.html

Following a thorough renovation, the Meliá Serrano is up and running again. Formerly called the Madrid Meliá Galgos, the hotel has modernized its facilities and services, adding seven meeting rooms with a capacity of up to 300 people and focusing its attention on the MICE industry. Another addition is The Level, a 5-star hotel within the hotel itself, offering special services and attention. Its Arado Grocery & Restaurant offers traditional haute cuisine menus with a modern twist incorporating elements of "retro-cuisine".

ACCOMMODATION



One Shot 07

Opened: April 2018.

Chamartín

www.hoteloneshotfortuny07.com

The One Shot hotel chain has just opened its third establishment in the capital: the One Shot Fortuny 07 Hotel. A superior four-star hotel located beside the Paseo de la Castellana, it has been meticulously designed with art, culture and beauty to the fore. Boasting 78 bedrooms, a fitness centre, meeting and product presentation rooms, it is the chain's largest hotel in Madrid.



Pavilion Madrid

Opened: April 2018.

Chamartín

www.pavilionshotels.com/madrid

The Pavilions Hotels & Resorts hotel chain has opened its first Spanish hotel in Madrid. Located in the central Plaza de Colón, it offers its guests the experience of staying in an art gallery. A carefully chosen selection of works by leading artists graces both the hotel's public areas, its 25 rooms and its 3 suites. It also boasts breathtaking views.



VP Plaza de España Design

Opened: March 2018.

Chamberí

www.plazaespana-hotel.com

The VP Plaza de España Design is a 5-star hotel with a unique décor that features contemporary works of art in every nook and cranny. It offers 214 rooms, private parking, an outdoor swimming pool, a fitness centre, several restaurants and meeting rooms. The hotel's 12th floor Sky Bar provides clients with fantastic views of the Royal Palace, Plaza de España and the Temple of Debod. The bar's modern ambience has been created by top contemporary designers and they play just the right music for each moment of the day.

RESTAURANTS



47 Ronin (Outdoor area)

Opened: May 2018.

Salamanca
47-ronin.es

Serving traditional Japanese cuisine, this restaurant helmed by young chef Borja Gracia has opened an elegant outdoor terrace. Decorated in typical Japanese style, with flowers and bamboo, it can seat 16 diners. The menu comprises highly refreshing dishes for sharing, including the Japanese seafood platter, the tuna tasting and the grilled wagyu beef. Of all the cuts of Japanese beef on offer, *Hida* beef reigns supreme. A type of *wagyu* that is still hard to find in Spain, its quality and taste rival the better known *Kobe* beef.



Alameda

Opened: February 2018.

Salamanca
alameda.com.es/restaurante-alameda-madrid

Granada's Alameda Restaurant has opened a new eatery in Madrid, more specifically in Calle Jorge Juan. The space, set in a forest of poplar trees, offers a very extensive menu featuring pure Mediterranean flavours albeit with a number of more exotic touches. Another of its strong points are the brunches that they serve throughout the day, every day of the week.



Alpe

Opened: February 2018.

Chamberí
alperestaurante.es

Chef Javier Villasevil, who trained at the prestigious Le Cordon Bleu cooking school in Madrid, has opened his first restaurant in a former butter factory in the Chamberí district. The restaurant offers two different tasting menus, with such tempting and artfully plated dishes as salmon with pineapple foam, duck with red fruits and cocoa and beetroot.



Annapurna

Reopened: March 2018.

Chamartín
www.annapurnamadrid.com

Located in the Castellana neighbourhood, this 20-year-old restaurant is back with a new look. Specializing in Indian cuisine, it has been given a complete makeover and now boasts a British colonial décor. Its mouth-watering menu features all the classic dishes, including a variety of curries, Tandoori chicken, lamb, fish, samosas, pakoras and a wide selection of naan bread.

RESTAURANTS



Antoinette

Opened: January 2018.

Centro
antoinette.es

Centrally located on Calle Preciados, Antoinette is one of the few French restaurants in Madrid. Its décor, featuring brass, velvet and patterned wallpaper, perfectly recreates the atmosphere of an authentic French brasserie. On its menu, diners will find typical French dishes such as crêpes, galettes and waffles, to be washed down with wine and champagne brought directly from France. It also boasts a wide selection of amazing cocktails.



Arado Grocery & Restaurant

Opened: January 2018.

Salamanca
restaurantearado.com

On the ground floor of the Meliá Serrano hotel is the Arado Grocery & Restaurant, helmed by chef David Masllorens, who formerly worked in Arzak. The menu comprises traditional dishes with a modern twist, including Iberian ham with crystal bread and tomato, and *patatas revolconas* (potatoes mashed with pork and paprika) made with truffled free-range egg yolks and crunchy pork scratchings. In addition, Arado has its own grocery store where customers can purchase the same ingredients that are used in their dishes.



Arzábal

Reopened: September 2018.

arzabal.com
Retiro

Arzábal Retiro is starting a new chapter after a complete renovation that has annexed the adjacent building on Calle Doctor Castelo, resulting in a 200 m² space with larger rooms. Other new features include a grill, a deli (Arzabalería), display cases for daily specials and a VIP area. The menu retains some of the group's classics, such as croquettes and sautéed eggs with truffle, and the chef's specials, which used to change daily, will now be part of the menu.



Avec

Opened: October 2018.

Salamanca
<https://www.facebook.com/Avec-Madrid-1814804365308034/>

Avec, the French word for “with”, is the new restaurant chef Javier Moyano has opened on Calle Villanueva. As its name suggests, the restaurant offers excellent drinks to match each of the dishes on its extensive menu, which is divided into hors d'oeuvres, meat, seafood and fish, and desserts, although the speciality is its meat dishes. The predominantly green interior is spacious and well-lit.

RESTAURANTS



Be Circle Food

Opened: January 2018.

Chamberí

thecirclefood.com

A new restaurant specialising in wholesome food has opened on Calle Ponzano. A place where people can have a healthy breakfast, lunch, dinner or light snack, its star dishes are bowls and wraps that everyone can create for themselves from the ingredients on offer on the menu. While they savour their food, customers can enjoy the views through the large picture window on the ground floor or from the comfortable armchairs on the top floor of the restaurant.



Behia

Opened: January 2018.

Chamartín

www.restaurantebehia.com

Behia (cow in Basque) is helmed by young Italian chef Juan Carlos Delle Vedove who has carved out a career for himself in Michelin-star restaurants like *La Casa Degli Spirit* and *Ai Ferrarut*, and worked alongside Martin Berasategui in San Sebastián. Decorated in wood, leather and natural fabrics, Behia resembles cottages found in the north of Spain. The menu ranges from traditional snacks like home-made croquettes with *txangurro* (spider crab) or cured ox meat, to contemporary starters like mackerel sashimi with tiger milk and vegetables. You can also find classics with a twist, such as king crab potato salad, traditional stews like *callos* and seasonal fish. The terrace is open all year.



Botania

Opened: March 2018.

Chamberí

www.botaniamadrid.com

Located in the VP Plaza de España Design hotel, this is Larrumba group's newest eatery. It manages to surprise guests with its original decor, full of organic elements such as lofty trees, curved benches, natural materials and autumnal colours. Harder materials and more intense colours, like blue and red, are used at the back of the restaurant. It has an interior courtyard and a large glass window that lights up the entire space. Botania's menu follows the latest trends and is inspired by international cuisine.



Cantina Roo

Opened: March 2018.

Salamanca

www.cantinaroo.es

Away from the hustle and bustle of the city centre, we find Cantina Roo. Decorated with traditional Mexican murals, its design is that of a Mexican canteen. Its menu features some of the country's classics with a modern twist such as "taco al pastor" with Iberian pork, avocado and air of roasted pineapple, or mackerel flambé, with tamarind, tender green beans and guajillo chili and peanut sauce.

RESTAURANTS



Capón by Jhosef Arias

Opened: February 2018.

Arganzuela

www.restaurantecon.com

Chef José Arias invites you to try authentic Peruvian fare fused with Chinese (Chifa) and Japanese (Nikkei) cuisine in his new restaurant, next to Calle Toledo. The menu features dishes based on Chifa recipes like *tipakay* with chicken, *pak choy* and sweet and sour sauce, and pork with vegetables, pineapple and tamarind sauce. Their Nikkei dishes include *acevichado*, a maki with sea bass, avocado, tiger milk and yellow pepper, and sea bass “tiradito”, with tiger milk, avocado and coriander. The menu is rounded off with a wide variety of cocktails.



Casa Candi

Reopened: September 2018.

Centro

<https://www.facebook.com/Casa-Candi-317240902180529/>

Casa Candi used to be a traditional tavern on Calle Noviciado, but it has been completely revamped, and now only retains the metal bar and the old façade. The owners define the menu as “renovated tradition”, and it includes Asian dishes influenced by traditional Madrid cuisine, as well as a wide variety of cocktails.



Casa Ciriaco

Reopened: September 2018.

Centro

www.casaciriaco.es

The owners of Casa Alberto and the El Abuelo tavern have joined forces to reopen the century-old restaurant Casa Ciriaco. Following a major facelift, the legendary eating house is now back offering old favourites such as its time-honoured *gallina en pepitoria* (rich chicken stew).



Casa Galleta

Opened: July 2018.

Salamanca

www.casagalleta.com

Casa Galleta is a new restaurant belonging to the Bar Galleta Group in the Barrio de Salamanca district. The décor features distressed wood, realist portraits, still lifes, ancient wine bottles and old gramophones that are reminiscent of traditional eating houses, with a menu to match featuring traditional Spanish cuisine. All of the desserts are, of course, home-made, prepared with Fontaneda biscuits.

RESTAURANTS



Cebichería de Trafalgar

Opened: March 2018.

Chamberí

www.facebook.com/La-Cebicher%C3%ADa-de-Trafalgar-125366024823359

Peruvian restaurant La Cebichería de Trafalgar has just opened in the Chamberí neighbourhood with chef Jaime Monzón at the stove. Boasting an original decor that evokes the sea, it has a ceviche offering that ranges from the traditional to the cutting-edge. Their menu also features meat dishes, like steak tartar taco and roll with bacon confit, and Pisco, the country's national drink which no Peruvian dining experience is complete without.



Charrúa

Opened: March 2018.

Centro

charruamadrid.com

The owners of Cannibal have opened a new eatery in the Chueca neighbourhood, where everything revolves around grilled meat. Decorated with wooden tables and soft lighting, their menu includes Uruguayan sirloin steak, Black Angus top loin steak from Australia and Tomahawk Simmentaler steak from Germany.



Cilindro Restaurante

Opened: January 2018.

Salamanca

www.facebook.com/cilindrorest

Cilindro is a fusion of Peruvian and Asturian cuisines. After the success of Ronda 14 restaurant, Lima-born chef Mario Céspedes and his partner Conchi Álvarez have opened this new eatery in the Ortega y Gasset area. Their menu blends typical Asturian products, such as corn *tortos*, blood sausage, chorizo, veal and octopus, with Peruvian products like *mote*, *chili*, *rocoto*, *huacatay* and *ají* peppers. The restaurant has a warm atmosphere and is decorated with noble elements such as wood and brass so diners can enjoy their meal in a relaxed environment.



Dogma

Opened: May 2018.

Chamartín

www.dogmarestaurante.com

Dogma has opened its doors on Calle Alberto Alcocer. The establishment boasts various spaces, a private dining room and wonderful terraces. The kitchen is helmed by Joaquín Felipe, a chef with extensive experience who left the restaurant Florida Retiro to embark on a new adventure with Dogma. The menu features dishes like rice and Spanish cuttlefish in a thick black ink broth, Rubia Gallega beef New York strip steak and desserts like Black Forest Surprise and citrus-infused chocolate custard.

RESTAURANTS



Doña Luz Rooftop

Opened: October 2018.

Centro

www.donaluzmadrid.com

Doña Luz Rooftop is inspired by the colour, light and joy of Cartagena de Indias. It is located on the top floor of the B&B Hotel on Calle Montera and affords exceptional views of the Puerta del Sol. This terrace bar is perfect for a nibble before lunch, a drink or a cocktail in good company or to enjoy its carefully designed menu, featuring some of the best dishes from all over the world, focusing in particular on Latin American cuisine.



Doña Truhana

Opened: June 2018.

Centro

donatruhana.com

Doña Truhana is a foodie destination in the heart of Madrid. The menu has been prepared under the guidance of chefs Rocío Alhambra and Luis Bartolomé, who each have over 20 years' experience. It mostly features dishes reminiscent of Southern Spain, while also incorporating flavours from the Spanish plateau. At the weekend Doña Truhana doubles as a venue for concerts and stand-up comedy.



Efímero Madrid

Opened: July 2018.

Centro

efimeromadrid.com

The menu of this restaurant, with its great views of Plaza de Colón, is based on market cuisine, changing every day depending on what is available. The cooking focuses on the seasonality and sustainability of the ingredients.



El amor hermoso

Opened: September 2018.

Centro

www.facebook.com/elamorhermosobar

Bar José on Calle La Palma 60 was a traditional bar specialising in regional cuisine from Extremadura that has been transformed into a modern and lively restaurant, El Amor Hermoso Bar. Its menu features traditional Madrid dishes with a chic twist.

RESTAURANTS

El invernadero (Rodrigo de la Calle)

Reopened: May 2018.

Chamberí

www.elinvernadero-rdelacalle.com



Hemed by chef Rodrigo de la Calle, the Michelin-star restaurant has moved from Madrid's mountains to the city centre, where it continues to offer "Gastro-botany", i.e. green haute cuisine. De la Calle is committed to the diversity of species, the recovery of plant species, respect for the environment and integrated farming. For years he has been shaking up the gastronomic scene with his way of conceptualizing, cooking and conceiving his menus exclusively around green produce. The new venue has two bars and a seating area. The green experience starts at the bar next to the entrance, where diners can enjoy tasty tibbits. The second bar is located inside the main room which is also open to the kitchen.



Embalados

Opened: August 2018.

Centro

www.embalados.es

Here every dish is wrapped, in other words, it is served as a taco, bao, burrito or wrap. Customers choose their fillings from a wide variety of ingredients, such as sous-vide pork ribs, king prawn tails and Caesar chicken. The menu also contains appetizers, which are of course served in some form of wrap, such as plantain baskets, mini-tacos with tuna and crispy duck balitas.



Falafeleria

Opened: February 2018.

Centro

www.facebook.com/falafeleria

La Falafeleria, in Chueca, offers vegetarian and healthy cooking, starring falafel and pitta bread. Decorated in shades of yellow and white, the restaurant has a strong Mediterranean feel to it. Its gastronomic offering is inspired by the owners' Israeli roots and features *Sabij*, *Falafel* and *Vegan Shawarma*. All the dishes can be washed down with tea, beer or lemonade, the beverage most commonly drunk with this type of fare.



Gaman

Opened: August 2018.

Tetuán

www.facebook.com/GAMAN-Restaurante-Japones-y-Nikkei-305882340220745/

This is Peruvian chef Luis Arévalo's new eatery. The menu is composed of cold Japanese dishes, but they also offer an *omakase* menu with several hot dishes and some influence from Peruvian cuisine. Gaman is located in the former El Comité restaurant, which has been kept largely unchanged, apart from a new sushi bar with eight stools from which you can watch the chef wielding his knives.

RESTAURANTS



Giuletta

Opened: June 2018.

Hortaleza

www.giulettamadrid.com

The Le Cocó group has opened a new Italian restaurant, following the opening of Fellina in 2015. Giuletta is located in the north-eastern Hortaleza district and offers traditional Italian cuisine in a spacious restaurant decorated in brown and orange tones that transport you all the way to Tuscany.



Guillermina

Opened: September 2018.

Chamberí

guillerminamadrid.com

Guillermina is an elegant, glass-walled space featuring temporary art exhibitions and vermilion armchairs in the lobby of the Pavilion Madrid hotel. The menu focuses on cosmopolitan dishes inspired by Mediterranean cuisine with an Asian touch, such as oxtail tartare or gyozas stuffed with *callos a la madrileña* (Madrid-style tripe).



Haroma

Opened: June 2018.

Salamanca

www.heritagemadridhotel.com/en/restaurante-haroma/

Mario Sandoval, the executive chef of Haroma, adds his signature to traditional, age-old recipes using cutting-edge techniques that enhance the flavour of each and every ingredient he employs in his dishes. The street-level restaurant has picture windows that allow natural light to flood in throughout the day.



Hot Now

Opened: April 2018.

Centro

www.hotnow.es

The owners of Kuoko 360 have opened Hot Now just a few meters down the road. Located in the Chueca neighbourhood, this pizzeria features long wooden tables with metal elements. In their large Italian wood fired oven they make 11 types of pizza which they serve alongside original starters, such as burrata cheese with mandarin and yuzu jam, or cuts of mature topside roast beef. Meals can be washed down with top quality craft beers and rounded off with home-made desserts and ice creams.



Ikigai

Opened: May 2018.

Princesa

restauranteikigai.com

Ikigai is a Japanese concept that describes a philosophy of life: it's about finding your passion and then pursuing it to the best of your ability. Chef Yong Wu Nagahira, a big advocate of Ikigai, has decided to share it with diners at this new eatery. He uses the finest produce and techniques for his culinary creations, which he prepares with home-made sauces and ingredients that change with the seasons and his state of mind. Although loyal to Japanese cuisine, he also uses local ingredients and culinary traditions to add a little twist to his dishes.



Jardín de Porlier

Opened: June 2018.

Salamanca

eljardindeporlier.negocio.site

The menu at Jardín de Porlier mainly features Mediterranean cuisine based on green produce, with an extensive selection of rice dishes. You can also enjoy the updated versions of various dishes, combining flavours and trends. Its home-made patisserie - including puff pastry tarts, tiramisu and cakes - is another highlight.



Iztac Madrid

Opened: June 2018.

Chamartín

iztac.es

Designed by Mexican chef Nacho Oropeza, the menu at Iztac treats diners to the most authentic flavours of Mexican cuisine. It invites you on a journey across the country, from the north west in Baja California to the south east in Quintana Roo, touching down in each of the 32 states. The restaurant boasts an avant-garde design with Mexican touches.



Kamikaze

Opened: April 2018.

Centro

kamikazemadrid.com

In the former location of Dray Martina, the Larrumba group has opened Kamikaze, an Asian eatery with a rebellious touch. The restaurant is divided into two parts, each with its own design: one of them, dominated by a cherry tree, is rather more traditional; the other has a more ground-breaking decor, with walls lined with manga drawings and coloured neon lights. The menu offers a variety of dishes from traditional Asian recipes to more elaborate and original creations.



K & Co-Las Tablas

Opened: September 2018.

Fuencarral-El Pardo

www.restaurantelastablas-kandco.com

The menu at K&Co is based on the principles of sustainable and healthy eating, promoting the consumption of fresh, local products, particularly vegetables. Suppliers are chosen for their responsible environmental policies. The restaurant also offers fair trade products, such as its speciality Ethiopian coffee.



Kuc Place to be

Opened: September 2018.

Centro

www.kucplacetobe.com

Located in the Chueca neighbourhood, *Kuc Place to be* is the first solo venture of chef Unai Camba. It is a small, informally decorated space offering market cuisine, with eight starters, four fish and four meat dishes, and four options on the dessert menu. In addition to food, *Kuc Place to be* also offers business management advice, event creation, catering services, meetings and a cookery school, among other things.



La Ferretería

Opened: September 2018.

Centro

www.ferreteriabyego.com/

Emilio García Ortigosa (EGO), a master in the art of Iberian cured ham slicing, and his partner María Antonia (who is heavily involved in the art world) have created this space in a hardware store dating from 1888, in Calle Atocha. The restaurant is home to the EGO style of Iberian cured ham slicing, where you can enjoy an aperitif as well as a lunch or dinner of traditional Spanish dishes, with innovative touches. It has an international-standard cocktail bar and a permanent exhibition space for artwork.



La Madreña

Opened: June 2018.

Chamartín

lamadrena.com

La Madreña has opened its third venue in Madrid, in the Castellana area. Specialising in Asturian cuisine, it offers up to 10 different types of *cachopos* (stuffed breaded veal) and other traditional Asturian dishes, such as *fabada* bean stew, rice pudding and cheesecake. They have their own takeaway service, "cachopo away", from which you can order cachopos, octopus and cheesecake. All La Madreña restaurants also hold *lâbes* (bean stew) days.



La Mamona de Chamberí

Opened: December 2018.

Chamberí

www.lamamonachamberi.com

Following the success of its first La Mamona beer-hall-cum-restaurant, Lalala group has opened its second such venue, this time on Calle Ponzano. The venue is large and full of light and plants. The menu has a range of Mediterranean cuisine with a flamboyant touch, offering starters, mini-sandwiches, seafood, meat and fish.



La Terraza del Casino

Reopened: June 2018.

Salamanca

casinodemadrid.es

La Terraza del Casino has entered a new phase, with refurbished décor and new uniforms for the waiters, and now offers a brand new culinary experience: a true gastronomic performance art piece. Renowned chef Paco Roncero combines traditional and contemporary Spanish fare with the finest international cuisine to create such culinary delights as *Gamba American* (American prawn) or the *Kokotxa al Pilpil de Curry* (fish cheeks in a pil pil curry sauce).



La Panera Rosa

Opened: April 2018.

Salamanca

la-panera-rosa-madrid.negocio.site

La Panera Rosa, located on Calle Ortega y Gasset, is a subsidiary of the burger bar that can be found in Argentina. The restaurant offers home-cooked American, Argentinian and French fare and, additionally, makes its own bread, fresh pasta and desserts on a daily basis. Open all day, they serve dishes for sharing, salads and steaks and even sandwiches and vegetarian options. Their menu also includes waffles, sweet and savoury crepes, and pancakes.



La Verità

Opened: June 2018.

Arganzuela

<http://laveritamadrid.com/>

La Verità is an Italian restaurant on Calle Embajadores. Its menu features pizzas (piadinas), focaccias, salads and panini, with a healthy and eco-friendly approach. Other highlights include the ice creams, which are made with organic ingredients, seasonal fruit and fresh organic milk. Inside, a replica of Rome's famous Bocca della Verità (mouth of truth) statue takes centre stage and is used for games among the customers who can win prizes.

RESTAURANTS



Les Mauvais Garçons

Opened: January 2018.

Centro

www.facebook.com/lesmauvaisgarconsmadrid

This Franco-Spanish eatery (The Bad Boys) is located in the Malasaña neighbourhood. They hold first-class produce in the highest regard, offering a small menu to ensure their dishes are of the utmost quality. These include Iberian *tataki*, duck confit burger, magret du Gers, *tartiche* of wild sea bass and, their specialty, French cheeses and organic wines.



Lili's

Opened: June 2018.

Chamberí

<https://www.instagram.com/lilismadrid/>

Somos food group has opened this Mediterranean restaurant in the popular Olavide Square. It features a menu created by executive chef Angelo Mazzete, offering a range of salads, pasta, meat and fish dishes. The restaurant has been designed with large events in mind, such as wedding banquets, birthdays, business meetings and other types of private meetings.



Lobsterie

Opened: January 2018.

Centro

www.facebook.com/lesmauvaisgarconsmadrid

Located in Chueca this is a small venue with minimalist décor, offering a menu featuring dishes made from lobster and other kinds of seafood and fish. Their star dish is the roll made with hot or cold lobster served on brioche bread or in a hot dog. They also have a meaty option in the form of a pastrami sandwich: seven-grain bread with Rubia Gallega beef brisket which is steamed for 14 hours and then smoked in the restaurant with oak wood.



Luma Restaurante

Opened: April 2018.

Retiro

www.luma-restaurant.es

After the success of his other three eateries, Peruvian chef Omar Malpartida has decided to embark on yet another adventure. His new restaurant, housed in a beautiful building next to Puerta de Alcalá gate and El Retiro Park, serves creative Peruvian fare with a menu featuring lesser-known and rarer products of the country's cuisine.



Malafemmena

Opened: August 2018.

Retiro

www.malafemmena.com

The Pulcinella chain of Italian restaurants pays tribute to strong women in Malafemmena, situated on Calle Doctor Esquerdo. The décor features pink walls and images from Italian films starring strong and confident women, and the menu includes specially created dishes, like tartare of Norway lobster, special risottos and seafood pasta dishes.



Master Chef

Opened: May 2018.

Salamanca

www.restaurantemasterchef.com

Master Chef restaurant has just opened its doors on Calle Velázquez, where fans of the popular talent show can enjoy an authentic Master Chef experience. The menu includes creations inspired by the most memorable dishes from the Spanish version of the show, such as “Lion eats Prawn” and Miguel Ángel Muñoz’s Madrid-style stew. The restaurant is divided into different-sized rooms, making it an ideal place to go with the whole family.



Mawey

Opened: January 2018

Chamberí

www.restaurantemawey.com

Fernando Carrasco and Julián Barros, two chefs with years of experience in several top restaurants (including Michelin-star Punto Mx), have opened Mawey, a traditional taco restaurant with a personal touch. Pork ear and cuttlefish tacos with habanero pepper sauce, crispy cod with *mulato* pepper and avocado romesco sauce are some of the suggestions on the menu. Customers can wash it down with La Paloma, a typical drink made from tequila, lime juice and grapefruit juice or Mezcal.



Mesteño

Opened: June 2018.

Retiro

<https://www.mestenobar.es/>

Distinguished chef Jesús Almagro has opened Mesteño, a casual bar-restaurant opposite the Retiro, featuring a bar with stools as you enter and two small dining rooms inside. The menu offers haute cuisine dishes at very affordable prices, including eggs roasted at 64°C with truffle and ham, and avocado cannelloni with marinated king prawn.

RESTAURANTS



Misskasia

Reopened: May 2018.
Chamberí
www.misska.es

Misskasia restaurant has moved from Plaza de Callao to Calle Eloy Gonzalo in the popular Chamberí neighbourhood. This creative eatery invites you to savour food from the streets of Shanghai, Taipei, Tokyo or Hong Kong right in the centre of Madrid. Its menu, which seeks to create a memorable dining experience, is aimed at those roguish and unconventional palates that are in search of surprises and innovative food.



Monsieur Sushita

Opened: October 2018.
Salamanca
www.sushita.com/restaurantes

Located in the heart of Madrid's Golden Mile, this is Sushita group's fifth restaurant to open in the Spanish capital. Its décor is inspired by countries such as Morocco, France and Japan, and it has an interior terrace with colonial vegetation. The menu still offers the Sushita group's star dishes but also features many new dishes with roots as culturally diverse as Morocco, Hawaii and Peru.



Mr Lupin

Opened: May 2018.
Salamanca
mrlupin.es

Chef José Gallent helms this Mediterranean bistro where tradition goes hand in hand with a unique cocktail bar that serves classic drinks and exotic and refreshing cocktails. French meets Mediterranean in their spirited menu, featuring starters such as cod *brandade* ravioli with smoked eel and the mouth-watering *galette d'escargots*; a selection of meats and fish including an outstanding cuttlefish stuffed with blood sausage from Burgos and served with apple and mango compote, or a delicate duck magret with pears in wine and a carrot purée. They also serve exquisite desserts, like caramelised apple mille-feuille with a caramelized tomato *Chantilly*.



Noname

Reopened: September 2018.
Salamanca
nonamebar.es/madrid

Noname has moved and reopened in the Barrio de Salamanca neighbourhood, although it has kept the same menu. Japanese gastronomy is fused with Pan-American and Spanish cuisine, and their dishes are inspired by the owners' travels to different countries. The décor is very different to the old venue, but it hasn't lost its roguish touch.

RESTAURANTS



Nuda

Opened: June 2018.

Chamberí

nudarestobar.com

This pizzeria in the Moncloa district, decorated in bold tones (yellow, white and blue) and white wood, serves homemade Roman-style pizzas. With a crispy edge and thin base, they come in original flavours, such as *tomato, gorgonzola and pear*, *secreto Ibérico pork, oxtail* and the *chipotle* with stewed chicken and pico de gallo Mexican salad.



Pez Fuego

Opened: September 2018.

Chamartín

pezfuego.es

In this restaurant, owned by Oter group, fish and seafood is cooked over an open flame and served in simple, no-fuss dishes. Pez Fuego is a large, modern and elegant place in Calle Orense, with a tapas bar, private lounges and a climate-controlled terrace. They also have a master cocktail maker whose creations will liven up the meal and make it that bit more special.



Picalagartos Sky Bar

Opened: May 2018.

Centro

www.picalagartos.com

Split between the terraces of the eighth and ninth floor of the new NH Collection Gran Vía Hotel is the Picalagartos Sky Bar. Picalagartos, a name that pays homage to the play “Bohemian Lights” by modernist writer Ramón María del Valle-Inclán, boasts a terrace with fantastic views of Gran Vía avenue and a restaurant, helmed by Javier Muñoz-Calero, where tradition meets modern.



Peiology Pizza

Opened: July 2018.

Hortaleza

<https://peiology-pizza.es/>

California's Peiology pizza chain now has its first restaurant in Spain, in the Palacio de Hielo Shopping Centre in Madrid. Customers can create their own pizza from different types of handmade dough, a variety of cheeses, a range of sauces and a wide array of fresh ingredients.

RESTAURANTS



Pomerania

Opened: January 2018.

Chamberí

www.pomeraniamadrid.com

The RantanPlan group has opened its fourth restaurant in Madrid and, just like its predecessors (Teckel, Pointer and Chow Chow), it has been named after a breed of dog. Boasting a Nordic-inspired décor, with pure lines and geometric shapes, it serves creative Mediterranean cuisine and has its own DJ which diners can listen to as they enjoy an after-dinner drink, or two.



Quispe

Opened: February 2018.

Centro

www.quispe.es

Named after the most popular surname in the country, this new restaurant offers a tapas tour through the main flavours of Peruvian cuisine. The menu features signature tapas, such as Moma Adrianzen's aguachile or Rafael Piqueras' suckling pig carapulcra, cold dishes like ceviches, makis and nigiris, and hot recipes such as bass with smoked yellow pepper and coconut béchamel sauce, or sautéed tenderloin. Madrid's first Pisco bar, Quispe offers a wide range of cocktails like Pisco Sour and Chilcano and other infused Pisco.



Raimunda

Opened: June 2018.

Salamanca

raimunda.es

La Fábrica hotel group has opened a new restaurant and terrace in the Casa de América building. Both the interior and the terrace have been designed by the Madrid in Love studio with touches that revolve around Latin American culture, as does the menu, which features culinary delights from these countries.



Restaurante Bosque

Opened: June 2018.

Salamanca

www.restaurantebosque.es

Situated on Calle Recoletos 6, the kitchen is helmed by Colombian chef Diego Jacobo, who has worked at Santceloni, Zuberoa and Harry Sasson and who adds his signature to traditional favourites. The menu includes more than a dozen dishes prepared with different types of mushrooms, such as the pickled king oyster mushrooms and pear. The interior is bathed in natural light and features a forest-inspired décor.

RESTAURANTS



Roostiq

Opened: June 2018.

Centro

roostiqmadrid.com

This farmhouse restaurant in the heart of Chueca features an open kitchen. It sources its produce from its own 150-hectare estate in Palazuelos, Ávila, and prepares it on three kinds of fire: wood fire in a Neapolitan oven, a charcoal grill and direct sautéing over flames. The menu offers rocket pizzas, pork crackling calzone, roostiq chicken and daring ideas such as pork crackling with champagne.



Sa Brisa

Opened: September 2018.

Retiro

www.sabrisarestaurante.com/

Sa Brisa is the first Ibiza restaurant to open in Madrid. Decorated in white, light wood and with an interior patio with exuberant vegetation, its menu focuses on the island's traditional dishes, like a starter made from sobrassada sausage or the *bullit de peix* (fish stew). They also serve dishes from other countries, such as ceviche with passion fruit and mango dessert.



Sakale

Opened: July 2018.

Centro

sakalemadrid.com

Located in the Malasaña district, Sakale specialises in tacos and cocktails. Its décor abounds with tropical motifs and the floor is covered in sand. It offers a wide variety of fillings for its tacos, from roasted, glazed fish and shrimp in tempura batter to vegetarian options like the aubergine taco. Its cocktails are another highlight and are served in the chill-out area on the ground floor.



Salino

Opened: September 2018.

Retiro

www.salino.es

The Aparicio brothers, owners of the La Raquetista and Cachivache restaurants, have opened a third eatery in the Retiro area. Decorated in warm tones with wood and lots of light, it offers a menu that focuses on market cuisine with a clearly Mediterranean flavour. It is divided into six sections — tapas, vegetables, salads, fish, meat and rice and pasta — and also features La Raquetista *torreznos* (pork crackling) and Cachivache spicy potatoes.

RESTAURANTS



Sandolá

Opened: August 2018.

Chamberí

www.facebook.com/sandola.es

Sandolá is a Venezuelan restaurant in the Chamberí neighbourhood. Its decoration is inspired by the deserts and intense green of the Venezuelan landscape. Chicken is the main focus of the menu, in each of its many forms. The desserts and the cocktail menu are also outstanding.



Saona

Opened: October 2018.

Tetuán

www.gruposaona.com/saonas

The Valencian group has opened its third restaurant in Madrid: a 270 m² eatery near the Santiago Bernabéu Stadium. It serves Mediterranean cuisine combined with the latest gastronomic trends: chicken poke with yakitori sauce, avocado and portobello mushroom, or chicken and chili *causa limeña*. They also serve dishes you won't find in their other restaurants, such as penne pasta with sausage and wild mushrooms and parmesan and truffle sauce, or truffled parmentier with low-temperature cooked egg and Iberian cured ham.



Shanghái Mama

Opened: February 2018.

Castellana

www.shanghaimama.es

The Shanghai Mama group has opened its third restaurant in Madrid, the building that once housed China Crown, one of Madrid's first Chinese eateries. Shanghai Mama restaurants are known for producing a new type of cuisine that follows the latest street-food trends from Shanghai, the city that has also inspired the decoration of the restaurant.



Shawa

Opened: September 2018.

Salamanca

shawa-restaurant.negocio.site

The owners of the Asian chain *Tuk tuk* have decided to try their luck with a new type of eatery: a Lebanese street-food restaurant where the shawarma, the Arabic version of kebab made from meat and pita bread, takes centre stage. The menu has two types of *shawarma*, *shawafel* (a variant of falafel), side dishes of chips and a full range of Belgian beers.

RESTAURANTS



Sin Sombrero

Opened: September 2018.

Salamanca
sinsombrero.es

Sin Sombrero is a restaurant on Calle Castellana specialising in simple dishes that are based on seasonal products and ooze creativity. The venue's décor is inspired by the clubs of the 1920s, with a semicircular bar in the middle of the restaurant serving a wide range of cocktails.



Siracusa

Opened: July 2018.

Chamartín
siracusafood.com

Siracusa is a meeting point between Italian and North American cultures, with even its name paying homage to two cities: Syracuse, in Sicily, and Syracuse, in New York State. Its signature dish is *pinsa*, the mother of pizza, made with a lighter and crispier dough. To complete the experience, try one of the dishes on the "From Sicily to New York" menu, such as spaghetti meatballs with a hint of spice in a bechamel sauce.



Soma by Luke

Reopened: October 2018.

Chamberí
restaurantesoma.com

Korean chef Luke Jang has moved his restaurant to a new venue on Calle Bárbara de Braganza, although he has kept the same arrangement: a single table that can seat up to sixteen people and an open kitchen, from which Jang prepares - and explains - the 11 dishes comprising the tasting menu. His culinary creations are made with Korean and Spanish ingredients.



Sottosopra

Opened: September 2018.

Salamanca
www.sottosopra.es

Sottosopra is the Italian word for "upside down" and it lends its name to a new restaurant on Callejón de Puigcerdà. The menu features home-made, traditional Italian dishes, which are cooked to order. The restaurant has a first floor for up to 40 guests, a second floor with private rooms, a space in the wine cellar for special dinners for six guests and an outdoor space for up to 22 guests, with a carefully designed décor that is reminiscent of Rome.

RESTAURANTS



Sua de Triciclo

Opened: September 2018.

Chamartín

eltriciclo.es/sua/el-restaurant/

The Triciclo group has opened a grill house in Madrid's business district, led by head chef Javier Mayor and chef Roberto Ruiz. The star of the menu is meat from the Basque Country, which is prepared in up to 10 cuts, along with Triciclo's classics, such as *ropa vieja* (shredded beef) samosas and prawns with shiso and mango.



Sukaldean Bai Bokado

Opened: June 2018.

Salamanca

<http://sukaldeanbaibokado.com/#intro>

The Bokado group has chosen the old Correos beer hall on Calle Alcalá for its first restaurant in Madrid. It specialises in traditional Basque cuisine with a modern spin, and its menu contains a wide variety of *pintxos* (tapas), fresh and cured meats, classic dishes and Asian-inspired cuisine, such as maki, sashimi and nigiri.



The Captain

Opened: May 2018.

Salamanca

www.petitpalace.com/es/hoteles/madrid-centro/icon-wipton/the-captain

Located in the Icon Wipton Hotel, they offer wonderful food in an exclusive setting. Their unique culinary creations are the result of combining common ingredients in an unexpected way. Salmon pastrami and bread, bacon and bourbon ice cream with custard soup are just two examples of their innovative dishes. Also worthy of note is the interior design, which is reminiscent of a traditional English club and days of yore thanks to the strongly padded upholstery, velvety fabrics and designs with classic motifs.



Taberna Bandido

Opened: June 2018.

Salamanca

Taberna Bandido is a small establishment decorated with wallpaper, coloured lamps and large windows on Calle Recoletos. Its menu features traditional Madrid cuisine with modern touches, such as fried pig's ear with salsa brava, onion soup with parmesan gratin and egg yolk, and marinated *secreto Ibérico*.

RESTAURANTS



UMO

Opened: August 2018.

Chamartín

<http://www.umomadrid.com/>

Umo is a Japanese eating house on Paseo de la Castellana. The centrepiece is the *robata*, a traditional Japanese charcoal grill that is on display and is used to cook dishes such as grilled black cod wrapped in magnolia leaf with miso sauce, aged picanha beef, glazed beef ribs or beef burgers with Chinese bread and sisho. In addition, they serve cold dishes such as sushi, vegetables and a comprehensive assortment of desserts, as well as an excellent selection of cocktails.



Yakinuku Rikyu

Opened: February 2018.

Salamanca

www.yakinukurikyu.es

Yakinuku is the Japanese word for a type of barbecue grill invented by Koreans in Japan. It is precisely on this type of grill that the Korean/Japanese restaurant Yakinuku Rykyu, located in the area of La Castellana, cooks its specialty meat, wagyu beef. They also offer dishes from Korea, such as soups, noodles, vegetables, rice dishes and desserts like Japanese matcha tea ice cream or white chocolate and green tea mousse with *yuzu*.



Yan Ken Pon

Opened: January 2018.

Centro

www.yankenpon.com

Yan Ken Pon, a Japanese restaurant in San Fernando Market, has branched out to Plaza de Cascorro, where its two Japanese owners have opened a second eatery, with a very similar style to its predecessor. In its extensive menu we can find several types of onigiris, makis, ramen, udon, yakisoba and even dishes suitable for vegetarians and vegans. It is not just a restaurant, it's also a library where people can find Japanese animation, manga and children's books.



Adorado Bar

Opened: August 2018.

Centro

www.adoradobar.es

Adorado Bar, a chain of Argentinian coffee bars, has opened its first Spanish venue in Lavapiés. The idea is based on eating what you want, when you want, so you can have breakfast, brunch or the dishes on the menu at any time of day. The menu mostly features Argentinian recipes. The premises are spacious with a covered terrace carefully decorated in a homely and cosy style.



Café Angélica

Opened: June 2018.

Centro

cafeangelica.es

Café Angélica has opened its second branch on the former premises of Café del Nuncio. Its menu includes healthy dishes, handmade desserts and fair-trade coffee and tea, vermouth with spices and herbs, classic and signature cocktails and a sustainable trend – *wine on tap*. The décor features wicker chairs (outdoor seating), Italian-style mirrors and a painting by Impressionist artist Elie Anatole Pavil.



Catarsis

Opened: September 2018.

Chamberí

<https://www.facebook.com/Catarsis-Madrid-270383650264095/>

Situated on Calle Ponzano, one of the trendiest areas in Madrid, Catarsis cocktail bar is the brainchild of two groups of entrepreneurs: Larrumba and Lalala. Their new bar offers over 25 different cocktails with original names such as *Memories from the Past*, *My Body Wants Salsa* or *Travel Around the World in a Gin Fizz*.



Chocolatería Tacita de Plata

Opened: March 2018.

Centro

www.chocolateriatacitadeplata.com

Located right in the centre of the city, on Calle Mayor, this café specialises in hot chocolate with *churros* or *porras*, Madrid's quintessential treat. Decorated in a traditional way, the café was founded by a family that has more than 100 years of experience. Customers can enjoy dishes ranging from the traditional "chocolate con churros", to crepes or waffles; they also have a savoury menu, for lunches and dinners.

BARS, CAFÉS AND NIGHT CLUBS



Cori Waffles

Opened: April 2018.

Centro

www.coribubble.com

Located in Calle Cádiz, specialises in waffles, served with traditional ice cream and made to order, with various toppings available. There are ten original ice cream flavours to choose from, including Belgian choco-violet, strawberry bubble gum, banana, *leche merengada* (“meringued” milk), blueberry yoghurt, Oreo cookie and even mojito, as well as toppings like Conguitos (chocolate covered peanuts), Lacasitos (Spain’s answer to Smarties), gummies, marshmallows, Cocoa Krispies and nuts with Nocilla (chocolate hazelnut) sauces.



Cúpula Retiro

Opened: October 2018.

Retiro

floridaretiro.com/la-cupula

Florida Retiro, in El Retiro Park, has opened an avant-garde bar under its majestic dome. It offers a varied menu of cocktails created by Miguel Ángel Jiménez, which can be enjoyed until dawn to the sound of Spanish music and rumba. It has private spaces and VIP tables.



El Embolao

Opened: May 2018.

Centro

<http://www.grupoembolao.com/>

Having received two Michelin stars at Gaytán and La Cabra, chef Javier Aranda has set off on a new adventure: bringing Hong Kong-style street food to Madrid. Located in the heart of the Chueca neighbourhood, Embolao is a place to have fun, decorated as it is with eye-catching colours like fuchsia and with a “photo ball” where customers can take fun pictures. Its menu is based on a concept that combines the wildest side of street food with the finest quality products. Its star dishes are sweet waffles, made-to-order hexagonal pizzas, and hot dogs with original toppings.



Estupenda Café Bar

Opened: October 2018.

Centro

<https://www.facebook.com/estupendacafebar/>

The old Coconut Café is back but with a new name and a novel concept. In Estupenda Café Bar everything is themed around the TV show *Twin Peaks*, from the waitresses' uniforms to the furniture. Even the menu is inspired by the television series, and includes the famous cherry pie. This place is for everyone but *Twin Peaks* fans are sure to feel right in their element.

BARS, CAFÉS AND NIGHT CLUBS



Gingko Sky Bar

Opened: March 2018.

Princesa

www.plazaespana-hotel.com/es/sky-bar

The Gingko Sky rooftop bar, located on the 12th floor of the VP Plaza de España hotel, offers one of the best panoramic views of Madrid. Open to both hotel guests and the general public, it has a bar, a restaurant, a cocktail bar, an indoor terrace and, during the summer months, an original outdoor swimming pool with a transparent floor. To top it off, it affords spectacular views of the Hapsburg Madrid area, the Royal Palace and La Almudena Cathedral.



Kitschy

Opened: March 2018.

Princesa

www.kitschy.es

Kitschy is a delightful pastry shop, located just a few metres away from Plaza de España. True to its name it boasts a kitsch décor, with pastel colours, polka dot tablecloths and retro-vintage furniture. They serve all kinds of sweet treats, from eye-catching cakes with bold flavours to old favourites like croissants and Danish biscuits with unusual shapes.



La Bientirada

Opened: July 2018.

Chamberí

www.labientiradaquevedo.com

La Bientirada is a modern beer hall in the Glorieta de Quevedo, featuring exposed brickwork and tiles, where you can enjoy a Mediterranean menu seated at either high or low tables, or out on the terrace, at any time of day, thanks to its long opening hours.



La Cátedra

Opened: June 2018.

Centro

www.rjb.csic.es/

This new café and shop has temporarily opened in the Lecture Hall of the Villanueva Pavilion, inside the Royal Botanic Gardens. A haven of peace, it is the perfect place to enjoy a snack and a drink or a cocktail, and then peruse through their exclusive products and books on botany.

BARS, CAFÉS AND NIGHT CLUBS



La Gustava

Opened: June 2018.

Centro

www.grupolalala.com/

Located in the Barrio de las Letras, this small beer hall has a terrace with exposed brick walls, a wooden bar and large windows. Named after the writer Gustavo Adolfo Bécquer, who once lived here, it offers traditional menu that includes tapas and snacks such as anchovies in vinegar, ham croquettes and Olivier salad.



La Charcutería de la Virgen

Opened: March 2018.

Chamberí

www.cervezaslavirgen.com/cerveceria

Calle Ponzano, one of the most fashionable areas in Madrid, is where the La Virgen brewery has decided to set up its new Tap Room: La Charcutería de La Virgen. As the name suggests, the bar itself is an area in which cold meats are cut and prepared. With modern and ground-breaking facilities, it is the ideal place in which to enjoy a pure beer accompanied by cold meats and cheeses, served by weight and on wax paper or in a sandwich.



La Commedia

Opened: March 2018.

Salamanca

www.lacommedia.es/

There's a new ice cream parlour in town, and it's Italian. Located on number 7 Calle General Pardiñas, in the exclusive Barrio de Salamanca, La Commedia make their ice creams using fresh seasonal fruit, a wide variety of nuts from several regions in Italy and fresh milk from the Sierra de Madrid mountains. They offer a tasty range of unique gelato flavours with enticing names like "Hell", "Purgatory", "Paradise" and "Lucifer". They regularly change their ingredients and never disappoint.



Lambuzo Retiro

Opened: February 2018.

Retiro

www.barlambuzo.com

The family behind the Lambuzo chain has opened a third eatery in Madrid, this time a tapas bar in Retiro neighbourhood. Specialising in products from Cádiz, it's a great place to share dishes with friends or family. It also has the peculiarity that it is a grocery shop where people can buy cold dishes, products ready for cooking at home, stews, and even some of the basic products used in their restaurants such as Lechín extra virgin olive oil, and breadsticks and crackers from Utrera, in Seville.

BARS, CAFÉS AND NIGHT CLUBS



La que faltaba

Opened: December 2018.

Chamberí

www.grupolalala.com/

Lalala group has branched out in a new direction with the La Que Faltaba nightclub. This 300 m² venue found at number 7 Calle Ponzano, underneath La Mamona Chamberí restaurant, holds up to 299 people. It offers a varied and original programme: from a Mexican party with dinner on Wednesdays to live music in the early evening at the weekends.



La Probeta (La Tita Lab)

Opened: April 2018.

Centro

www.facebook.com/LaProbeta

La Tita Rivera has opened a lab-bar right next to its restaurant in Calle Pérez Galdós. In La Probeta, waiters dress in white coats and serve drinks in measuring cylinders, beakers and test tubes. They offer a range of unusual drinks, including Galician apple soda, *galimotxo*, and pineapple and pear cider.



L'Orangerie

Opened: April 2018.

Centro

<https://www.facebook.com/LOrangerie-Bar-Creperie-2015654542090484/>

The L'Orangerie crêperie has opened its doors in Malasaña, on the premises of the former Lozano bar. With neutral shades on its walls, recycled decorative elements and preserving the original bar of the old establishment, the crêperie's customers can savour natural juices and herbal teas, organic coffee, homemade cakes, sourdough breads and freshly made crêpes.



Misericordia The Club

Opened: July 2018.

Retiro

www.facebook.com/Misericordia-The-Club-

Hidden away through a secret entrance in Taberna Bandido is Misericordia The Club, a clandestine speakeasy you'll need a password to get into. It is a vaulted space with exposed brick walls, soft lighting and original décor, where you can enjoy music until the early hours.

BARS, CAFÉS AND NIGHT CLUBS



Oh My Club

Opened: November 2018.

Tetuán

ohmyclub.es

Oh My Club is a new venue in the Tetuán district where you can watch a show while you enjoy a meal that fuses Mediterranean and Asian cuisines. After dinner you can dance to a selection of great music and sip a cocktail in the club area. Oh My Club boasts a fabulous interior décor with an inverted garden that integrates the most cutting-edge virtual reality technology.



Propaganda 12

Opened: January 2018.

Centro

www.propaganda12.com

Propaganda 12, located on Calle Libertad, is a wine shop specialising in Italian wines. With its large windows, its walls with a decadent touch and its vintage furniture, this place offers its customers a journey through the different regions of Italy, thanks to its extensive wine list and Italian tapas. They also organise wine tastings and their space can be rented for all kinds of events.



Religion Coffee

Opened: April 2018.

Salamanca

www.facebook.com/religioncoffee

Religion Coffee, located on Calle Maria de Molina, is seventh heaven for coffee lovers. Inspired by the Australian and New Zealand coffee culture, its menu revolves around everything and anything that involves healthy food and specialty coffees. The main feature of its décor is a large neon sign which reads “Coffee is my god” and the 10 coffee commandments that are dotted around the café.



Rever Club

Opened: July 2018.

Centro

www.reverclubmadrid.com/

Rever Club in Calle Recoletos has the look of a turn-of-the-century cabaret bar. The entertainment ranges from drag queen acts to instrumental performances, all against a backdrop reminiscent of Parisian Impressionism with sketches by Monet and posters by Toulouse-Lautrec on the walls, retro sofas and low tables.

BARS, CAFÉS AND NIGHT CLUBS



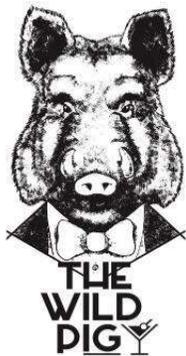
San Mateo Circus

Opened: June 2018.

Centro

sanmateocircusmadrid.com/

The legendary Malasaña venue San Mateo 6 has reopened under the name San Mateo Circus. As its name suggests, the inside of this venue looks like a 1940s circus tent, recreated through the lighting, décor, the way the staff are dressed and the tableware. The food is simple, varied and wholesome, as are its cocktails, which are prepared following global trends but with a healthy slant.



The Wild Pig

Opened: September 2018.

Centro

www.facebook.com/Wild-Pig-271701283449119/

Pizzas and cocktails are the main fare at The Wild Pig, an urban-style venue in Calle Ballesta in Malasaña. The pizzas are served *al taglio* (cut into rectangular slices) and are made with fresh seasonal produce, while the cocktails vary from the classics to unusual concoctions.



Teje y Maneje

Opened: January 2018.

Chamberí

www.tejeymanejeponzano.com

Located on numbers 14 and 16 of Calle Ponzano, this joint adventure is the brainchild of Grupo Lalala and Grupo Larrumba. Although the two venues are independent, they share a menu and an interior design with a strong Art Deco style reminiscent of early-19th-century breweries. If you fancy relaxing at the bar then head to Teje, but if you're in the mood for a sit-down meal go next door, to Maneje. Their menu features traditional staples, like *gildas* (anchovies, gherkins and olives on a skewer) and croquettes, and dishes for sharing like bruschettas, pizzas and carpaccio.



Viva Madrid

Opened: September 2018.

Centro

www.facebook.com/vivamadridtaberna/

Famous bartender Diego Cabrera has reopened the historic Viva Madrid in the Barrio de las Letras, which has been converted into an unconventional tavern. The bar is divided into two spaces: the A-side, a traditional tavern, and the B-side, a late-night cocktail bar. The new Viva Madrid has 40 cocktails on the menu including reimagined classics and a selection of *medias combinaciones* – an iconic Spanish cocktail of gin and sweet vermouth. Food comes in the form of a menu of traditional tapas available throughout the day.



Yoguis Madrid

Opened: January 2018.

Centro

www.yoguismadrid.com

The owners of Yoguis Madrid were looking for something new, a take-away that was easy to eat. This led them to discover the waffle dog or, as they call it, a rogue version of the waffle. Located in Malasaña, this new establishment serves them filled with such classics as ham and cheese and chicken curry, or rather more daring fillings like squid in its own ink with cheese. For those with a sweet tooth they have fruit flavours and syrups, and even an Oreo filling.



Bottega y Veneta

Opened: May 2018.

Salamanca

www.bottegaveneta.com

Bottega y Veneta, from the Keiring group, have opened their second store in Madrid in a 1400 m² space on Calle Serrano, which they share with another label from the same group: Yves Saint Laurent. They make their products by hand and specialize in fur and leather, although a few years ago they started to diversify by producing other types of products such as male and female clothing, jewellery, cosmetics, perfumes and decorative accessories.



Brava Fabrics

Opened: June 2018.

Centro

bravafabrics.com/es

The Barcelona fashion brand Brava Fabrics has opened its first store in Madrid. The label was created in 2015 and has more than 50 stores in Spain, including this new one in Malasaña, where you can browse its famous printed shirts, which come in bright colours and have a Mediterranean feel.



Doña Tomasa

Opened: June 2018.

Salamanca

donatomasa.com/

Doña Tomasa is a gourmet food store located in the Barrio de Salamanca. They specialise in Santoña anchovies but also stock produce from all over Spain, including Galician mussels, fresh tuna and wood-roasted peppers in muscatel wine. But, it's not just the gourmet products that are on sale — you can also buy the decorative items that adorn the store.



Faraday

Opened: May 2018.

Centro

www.instagram.com/faradaymadrid

Faraday is a new space in Chueca that brings together in one and the same place a café and a shop. The décor is bright, with neon lights and vintage furniture; they sell original vinyl albums, jewellery, decorative products and books. As customers peruse the shelves they can also enjoy a coffee and home-made cakes or truffles.

SHOPPING



Galería Sargadelos

Opened: April 2018.

Salamanca

www.sargadelos.com

Sargadelos, a porcelain brand from Galicia which already has 15 galleries in Spain and several outlets all over the world, has set up shop in Madrid, in the area around Calle Goya. This is a 120 m² space in which they showcase their exclusive products such as tableware, porcelain, jewellery, fashion accessories and home textiles.



Hinves Pianos

Opened: November 2018.

Retiro

hinves.com/

In the Retiro district you'll now find a 1,400 m² venue opened by Hinves Pianos. It boasts the biggest display of Steinway & Sons pianos in Spain, as well as a huge variety of piano models and brands for all levels and needs.



Ikea Goya

Opened: July 2018.

Salamanca

www.ikea.com/es/es/ikea/tienda-goya/

The giant Swedish home furniture brand has opened its second urban store on Calle Goya. This 2,000 m² store specialises in living room furniture, with more than 1,000 products including sofas, armchairs, bookshelves, lighting, decoration and textiles. It also includes a restaurant and a Swedish food shop.



Johnnie Walker Flagship

Opened: November 2018.

Salamanca

www.johnniewalker.com/es-es/madrid/

Scottish whisky brand Johnnie Walker has chosen Madrid to host its first flagship store. Here, you can find the entire Johnnie Walker family range, limited editions, special launches and even an interactive area where you can learn about the art of cocktail making or attend a whisky tasting to discover all of the flavours of this exceptional whisky blend.

SHOPPING



La Basílica

Opened: April 2018

Centro

www.labasilicagaleria.com

Originally from Barcelona, the store has now opened a branch in Madrid. It specialises in niche perfumes (fragrances that are exclusive due to both their scent and how they are made), contemporary jewellery, art and collectables. With an area of roughly 80 square metres, the establishment resembles a curiosity shop where you can find everything from a thousand types of perfume and cologne –even ones for children– to original decorative pieces like Murano glass jellyfish in various sizes and colours, and jewellery with precious stones.



La Cervecista

Opened: October 2018.

Centro

www.loscervecistas.es/la-cervecista/

The Mahou San Miguel group has opened La Cervecista, a 200 m² specialist beer store in the Chamberí district, offering more than 400 products (lager, stout, lambics, IPA...) as well as tastings, workshops and other events. They also sell beer-related paraphernalia and accessories, such as books, glassware, home-brewing kits and snacks to go with your favourite beers.



La Macetería

Opened: March 2018

Arganzuela

www.facebook.com/decupach

This small flowerpot shop is run by artisan Natalia López who works with *decoupage*, a technique that involves using tissue paper to create unique patterns. Her shop is filled with originals flowerpots, old wooden fruit boxes, aprons, decorative laminates and flowers, as well as other artisan products. La Macetería runs monthly specialized courses for all ages, in which you can learn how to decorate espadrilles, backpacks, photo frames or storytelling stones.



Manolo Bakes

Opened: May 2018

Chamberí

www.manolobakes.com

Manolo Bakes has opened a new shop in the Plaza de Santa Barbara. It is a traditional bakery with the freshness and innovation of a young and creative team that has reinvented traditional, home-made pastries. Their business model has proven to be hugely successful through the years, producing popular treats like their famous *Manolitos* mini croissants.

SHOPPING



My Scrap Place.

Opened: March 2018

Chamberí

www.myscrapplace.com

My Scrap Place is a store and workshop dedicated to scrapbooks, located in the Chamberí neighbourhood. Here you can purchase all sorts of material for scrapbooks and attend courses, both on-going and monographic, where you will learn all kinds of techniques, from how to make a photo album to Japanese bookbinding. They also accept commissions for orders for weddings, christenings and other events.



Reliquiae

Opened: April 2018.

Salamanca

www.reliquiae.com

The Asturian brand Casa Reliquiae, specialising in luxury handbags and accessories, has opened its flagship store in Madrid. Situated on ritzy Calle Serrano, this new venue is the perfect place to admire and purchase their handmade handbags inspired by architecture and nature.



Toni Pons

Opened: April 2018.

Centro

www.tonipons.com

Following on from the success of their other two establishments on Calle de El Carmen and Calle Mayor, the Toni Pons espadrilles firm has opened a new store in the heart of Madrid. The shop sells a variety of designs of this traditional footwear, from classic espadrilles to more sophisticated styles.



Unpacked Shop

Opened: September 2018.

Retiro

www.unpackedshop.es/

Unpacked Shop is the first plastic-free supermarket in Madrid. It offers everything from food to cleaning and hygiene products, none of which use plastic packaging. Most of the products are sold in bulk, including pulses, wine and honey. Customers can bring their own containers or buy them in store.



Vintalogy

Opened: March 2018.

Centro

www.facebook.com/VintalogyMad

Under the slogan "use and reuse", the creators of the Mercado de Motores have opened Europe's largest second-hand store on Calle Atocha. Inside they sell clothes, footwear and accessories, most of which have had a previous owner, or discontinued garments in good condition that have been washed, ironed and deodorised, leaving them as good as new. There are also luxury items, ranging from Chanel and Vuitton to Dolce & Gabbana and Roberto Cavalli, among others. DJ sessions, fashion shows and special sales are held regularly.



Yves Saint Laurent

Opened: May 2018.

Salamanca

www.ysl.com

The exclusive French firm Yves Saint Laurent has opened its second store in Madrid. This is a 1400 m² space with a decoration midway between Minimalist and Art Deco, that the firm shares with Bottega Veneta, a brand that belongs to the same group as Yves Saint Laurent. Here we can find a selection of products from all the brand's categories, including prêt-à-porter accessories such as footwear, sunglasses and jewellery.



Mercado de San Miguel

Re-opened: September 2018.

Centro

mercadodesanmiguel.es/

Madrid's first gastro market is embarking on a new chapter with new stalls featuring nationally and internationally renowned chefs such as Jordi Roca, Rodrigo de la Calle and Ricardo Sanz. Existing stalls have been given an overhaul and the market has been restructured based on the type of products on offer: food, drink, confectionery, coffee and food to go.

CULTURAL SPACES



Casa de México

Opened: October 2018.

Chamberí

www.casademexico.es/

Casa de México is a cultural space that promotes Mexico in Spain through a range of activities. Located in a former 19th century mansion, it spans four floors and includes the Fondo de Cultura Económica Martín Luis Guzmán library, an auditorium, a shop specialising in popular art, exhibition rooms, a permanent collection of Mexican art, a community workshop space, a food workshop and the Punta Arena Mexican restaurant.



Quinta de los Molinos Espacio Abierto

Opened: July 2018.

San Blas-Canillejas

espacioquinta.madrid.es/

The Quinta de los Molinos Espacio Abierto is a cultural centre designed for children and teenagers, located in the park of the same name. It offers a wide range of activities, shows and workshops, as well as being a place to just hang out. It consists of the Urbanoteca (for 12 years and under), #PlayQuinta (for 13- to 16-year olds), an auditorium, two classrooms and a café-garden.



La Almudena Cemetery

Opened: March 2018.

Ciudad Lineal

reservaspatrimonio.es

Madrid City Council offers guided tours of the necropolis of Our Lady of the Almudena, one of the oldest and largest in Western Europe. Its more than 120 hectares conceal the history of Madrid and Spain. The itineraries they offer include a general visit and three themed visits: “Architecture and Botany in the Almudena Cemetery” “Illustrious Personalities of the Almudena Cemetery I” and “Illustrious Personalities of the Almudena Cemetery II”.



Monument to Alfonso XII Viewpoint

Opened: April 2018.

Retiro

<https://reservaspatrimonio.es/>

This stunning monument dedicated to King Alfonso XII stands by the lake in El Retiro Park. At the top of the column that holds up the statue of the king there is a lookout point that has recently opened to the public after major refurbishment work. It offers views of the stately buildings of the Barrio de Salamanca, the roofs of the Barrio de las Letras and emblematic buildings on Gran Vía avenue, such as Edificio Telefónica. The guided tours are free of charge, and last half an hour. They are given by a specialized guide who will tell you about the history of the monument and the park.



Royal Palace + Teatro Real

Started on: January 2018.

Centro

<https://www.teatro-real.com/en/tours/combined-visit-royal-palace>

The Teatro Real, in collaboration with Patrimonio Nacional, offers joint visits to two of Madrid’s most emblematic buildings: the Teatro Real opera house and the Royal Palace. Visitors can use an audio guide, available in five languages, to discover the Royal halls, the tapestries and other pieces of art in the Royal Palace, and the Imperial halls, Royal Box and Palace Café at the Teatro Real.



Flamenco Real

Started: November 2018.

www.teatro-real.com/es/noticias/actualidad-tr/actividad-artistica/flamenco-real-18-citas-con-el-flamenco-y-la-gastronomia-espanola

Centro

The former ballroom at Madrid's Teatro Real is playing host to Flamenco Real, a music and dance show featuring renowned artists, which will run from 28 November 2018 to 17 July 2019. 18 performances will take place on alternate Wednesdays, and in addition, there will be tastings of Spanish products and meet and greets with the artists.



Lamarca

Opened: June 2018.

edificiolamarca.com/el-edificio/

Chamberí

The emblematic Lamarca building is hosting a project focused on healthy living, consisting of four spaces dedicated to health and body: the Tracy Anderson Method Studio, where you can practice a revolutionary fitness method; LAB, a store offering a selection of athleisure and ready-to-wear brands, accessories and sporting good; ROOTS, a health-food restaurant; and Clandestin, a community for the athletic among us, which offers several fitness programmes and experiences.