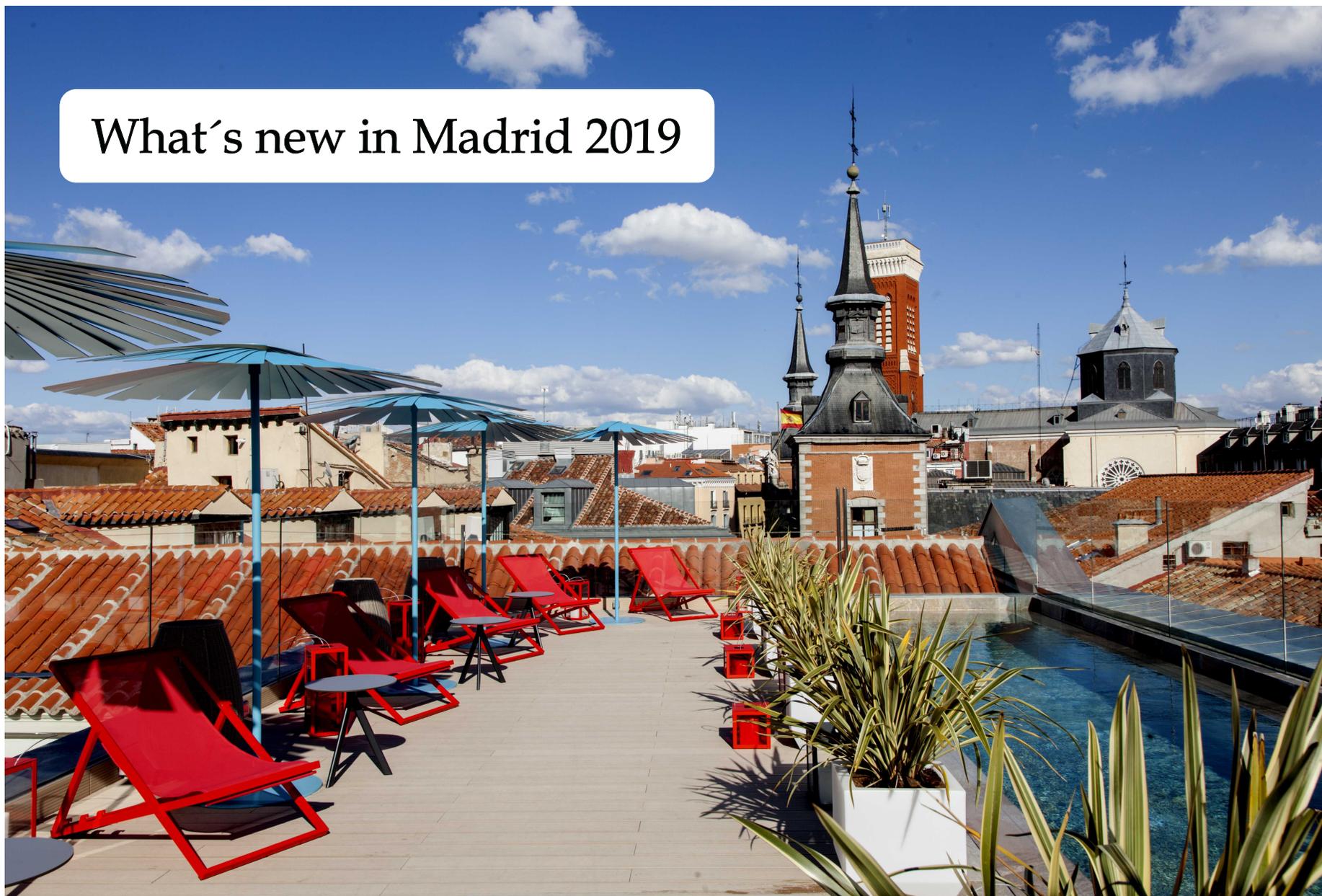


What's new in Madrid 2019



1. INTRODUCTION

2. ACCOMMODATION

3. RESTAURANTS

18. BARS, CAFÉS AND NIGHT CLUBS

21. SHOPPING

26. CULTURAL SPACES

2019 is well underway, and Madrid continues to undergo a transformation. In the first few months of the year, numerous hotels opened their doors in our city, including the hotel Pestana Plaza Mayor, housed in Casa de la Carnicería, a historic 17th century building that once supplied the city with meat. Its interior is a veritable homage to the artisanal trades that are so closely tied to Madrid's past and present. The same sort of constant quest for our roots is also apparent in several newly-opened businesses and restaurants. A single name dominates the gastronomy section: Martin Berasategui. The Basque chef, who has amassed ten Michelin stars, just opened his first restaurant in Madrid, Etxeko, in the Bless Hotel, a trendy meeting place in Barrio de Salamanca. As we await key developments like the opening to the public of Liria Palace, culture keeps finding new places to express itself, such as the Flamenco de Madrid Cultural Centre and the photography hall at San Fernando Royal Academy of Fine Arts. Be on the lookout for new developments in the coming months!



Aloft Madrid Gran Vía

Opened: May 2019

Centro

www.marriott.com/hotels/travel/madgv-aloft-madrid-gran-via

The Aloft Madrid Gran Vía hotel is just steps away from the centrally-located Plaza del Callao, in the vibrant area of Gran Vía. It boasts 139 urban-inspired guest rooms, with plush platform beds and trademark Aloft extras like the 65" Chromecast TV and rainfall shower. The top floor has a rooftop terrace, a pool and a bar with great views. It also features the restaurant Fuel by AloftSM, which has a buffet-style service offering fresh, fast and tasty dishes 24/7.



Bless Hotel

Opened: January 2019

Barrio de Salamanca

www.blesscollectionhotels.com

BLESS Hotel Madrid, the first hotel in Madrid by the brand BLESS Collection Hotels, has opened its doors in Barrio de Salamanca, on the site formerly occupied by the Gran Hotel Velázquez. The hotel describes itself as the pinnacle of hedonist luxury, where you can enjoy the pleasures of each one of life's moments: rest and relaxation, gastronomy, leisure and culture, in a space that wraps visitors up in a cloud of exquisite décor. It also features the restaurant ETXEKO Madrid, owned by Martín Berasategui.



Bluesock Madrid Gallery

Opened: May 2019

Centro

www.bluesockhostels.com/madrid-gallery

The Bluesock Madrid Gallery, a luxury hostel, has opened at number 6 in Gran Vía avenue. It has over 200 beds, distributed across 33 rooms, including two rooms with two beds, a triple mixed-sex room, three suites, one four-bed mixed room, one six-bed mixed room, two mixed rooms, one eight-bed room for women and one mixed room with ten beds. It also offers two floors of common areas designed for relaxing and mingling with other guests, services such as free high-speed WiFi, a large breakfast room and a 24-hour reception desk.



Pestana Plaza Mayor

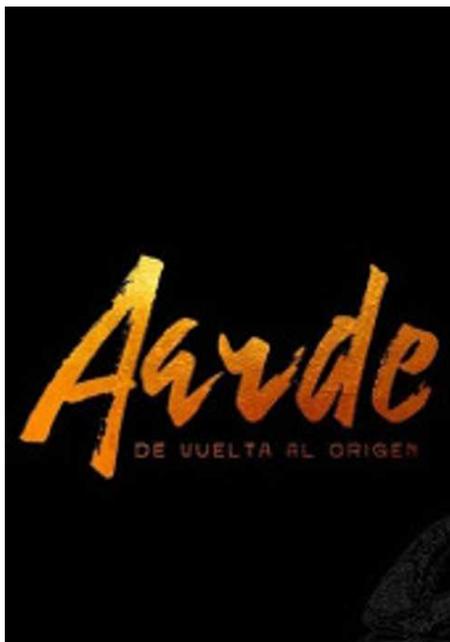
Opened: May 2019

Centro

pestanaplazamayor.com-madrid.com

Pestana Plaza Mayor Madrid is the first hotel to open in Madrid's most iconic square. The establishment occupies two historic buildings: Casa de la Carnicería, which once supplied Madrid with meat, and a former fire station. In addition to its 87 guest rooms, the hotel features various spaces that can host events, an outdoor pool on the building's top floor and a Spa & Fitness Centre with an original indoor pool. It also features the restaurant RIB - Casa de la Carnicería, as well as Café de la Plaza, which has outdoor seating in Plaza Mayor, and a cocktail bar.

ACCOMMODATION



Aarde

Opened: May 2019

Retiro

aarde.es

In the wake of the success of its restaurants Amazónico, Numa, Paraguas, Quintín and Ten con Ten, the Paraguas group has opened a sixth establishment in Madrid. Aarde is located in Plaza de la Independencia and offers marvellous views of Puerta de Alcalá gate. The menu revolves around eco-friendly and organic ingredients with a nod to Africa or, as the owners describe it, a return to our roots. The interior, with an African and plant-inspired decor, is divided into two zones. One of them holds a more formal dining area, while the other offers a casual atmosphere.



Aire de Serrano

Opened: January 2019

Barrio de Salamanca

www.airedeserrano.com

Aire de Serrano is a restaurant that serves Mediterranean cuisine and enables diners to connect to nature, with a menu designed around 5 natural elements. The establishment has a pretty terrace, a bar area with high tables and a main dining room featuring a large cherry tree, a long banquette and low tables as well as a private area in the back. The menu includes dishes like quail cooked in white wine, béchamel-stuffed mushrooms and rice in a mushroom broth.



Aitatxu

Barrio de Salamanca

aitatxu.com

The restaurant's name –the affectionate diminutive for “father” in Basque– is a clear allusion to the two key ingredients in its food: love and Basque roots. Aitatxu is the first venture by Álvaro González de Audicana, a chef from Bilbao who adheres to the Basque doctrine of using top-quality ingredients. The menu at Aitatxu varies, as it depends on seasonality, and is complemented by multiple off-menu specials, although there are some constants. The soft-shell crab marinated in kaffir lime and green shiso and the suckling lamb kebab with tzatziki and chipotle sauce are particularly outstanding.



Antipode

Opened: January 2019

Chamberí

antipodemadrid.com

Located in the heart of Chamberí, this restaurant brings back the concept of the “big breakfast”, serving chef-cooked meals starting at 8am as well as organic coffee. Its unique menu places emphasis on lunch and dinner, with dishes based on the finest ingredients from Spain and some nods to the Antipodes. It also offers exquisite cocktails, which can be savoured in a warm and friendly atmosphere.



Aükat

Opened: January 2019

Centro

www.auakt.com

Aükat is a delightful restaurant located in Calle Barquillo. Its cuisine is based on healthy eating, with avocados as the star ingredient. The menu includes dishes like Thai pork jowl, grilled avocado with prawn tartare, roasted aubergine with caper pesto and avocado pie with Chantilly cream. The interior is decorated in warm tones and features big plants, elegant lamps, Mediterranean-style furniture and long tables.



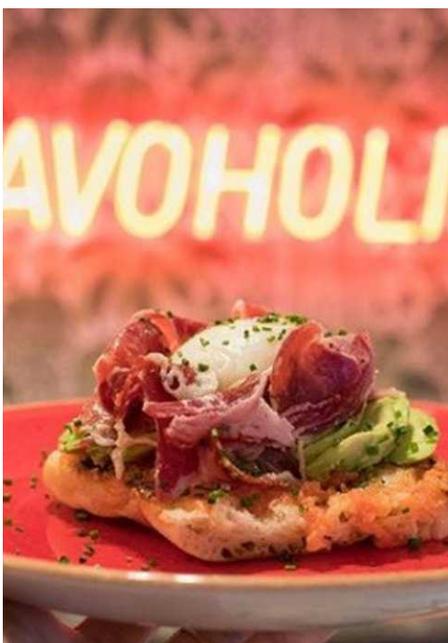
Avocado Love

Opened: February 2019

Centro

avocadolove.es

Avocado Love is a vegan restaurant whose cuisine revolves around a single ingredient: the avocado. It offers original dishes that set the menu apart from those of conventional restaurants: warm tomato soup with avocado cream, Avocado Love burgers and raw vegan lime and avocado cheesecake. The interior, dominated by brown and green tones, features plant-motif wallpaper, wicker chairs and wooden tables.



Avohaus

Opened: March 2019

Centro

www.avohaus.es

Featuring décor that gives it a tropical air, Avohaus is located in the neighbourhood of Chueca. As its name hints, its cuisine revolves around the avocado. It offers three different menus for each time of day: breakfast, lunch and dinner, with dishes such as the herbed avocado omelette with lime mayonnaise, homemade guacamole and chips and the avocado hummus with crudités and homemade pickles.



BacON

Opened: February 2019

Barrio de Salamanca

www.onbacon.com

BacON describes itself as a restaurant that's based on the concept of fast food but offers quality cuisine due to the base ingredient in its dishes: Spanish pork. It's the perfect place for those who love pork and those who don't, as the menu also offers salads and vegetarian and gluten-free options. The décor features exposed brick and brown tones on the walls, wooden tables and -of course- several pig-shaped motifs in different parts of the establishment.



Barra y mantel

Opened: January 2019

Barrio de Salamanca

www.tabernabarraymantel.com

Barra y mantel was created to be a traditional pub based on utmost respect for quality ingredients. Its name (“Bar and Tablecloth” in Spanish) alludes to the creation of a new gastronomic concept, in which the bar is as important as the table and tablecloth. Its cuisine is elegant and traditional, with subtle original touches that will surprise and conquer the most demanding palates.



Bule Bule

Opened: January 2019

Centro

bulebulemadrid.com

This innovative concept, where each night becomes a unique experience when anything could happen, is a venture by the creators of Barbara Ann, an establishment that’s currently all the rage in Madrid. It has two different areas where you can enjoy improvisations by the staff, dinner shows and DJ sessions. It describes its food as international, and offers an extensive menu of signature cocktails.



By the Way

Opened: March 2019

Ciudad Lineal

www.bytheway.es

By the Way, a restaurant offering Mediterranean cuisine with international influences, has opened its doors in the area of Arturo Soria. It features live music and is set in a sprawling New York-style mansion with an area of 1,000 m2, spread across several floors. On the menu, you’ll find specialities like artichoke “flowers” with Iberian ham, duck confit bao buns with hoisin sauce, apple and lime, saffron-seasoned squash capellini with scarlet prawns and baby squid and cod confitted in scarlet prawn sauce, among other dishes.



Caraba

Opened: January 2019

Chamberí

www.carabamadrid.com

Caraba, an establishment with a small-town air in addition to some modern touches, is located in the area of Ponzano. The restaurant’s goal is to bring the small town to the city, something it aims to achieve by offering a place where diners can have fun, relax and enjoy an atmosphere as welcoming as grandma’s kitchen. The menu is based on seasonal ingredients, with a set menu that constantly varies.



Carbón Negro

Barrio de Salamanca

www.carbonnegro.com

Carbón Negro, a grill house set in a big space dominated by large windows, is located in Calle Juan Bravo in the heart of Barrio de Salamanca. It specialises in charcoal-grilled food, but you'll also find stews and both traditional and innovative dishes such as charcoal-grilled Arzibu txistorra sausage, Jaizkibel old cow steaks and avocado with ceviche. The varied cocktail menu deserves a special mention.



Casa Julián de Tolosa

Opened: January 2019

Retiro

ibiza.juliandetolosa.com

This restaurant, Iñaki Gorrotxategi's second in Madrid, is located in the district of Retiro. Like the original restaurant in Tolosa and the first branch in Madrid, this establishment also specialises in meat cooked over the grill. The menu consists of dishes made with seasonal vegetables, grilled meat, cold meats and various types of fish. The desserts include classic homemade specialities as well as creations by renowned bakers.



Casamontes

Opened: March 2019

Fuencarral-El Pardo

casamontesmadrid.com

Casamontes, a new arrival in the neighbourhood of Las Tablas, serves Mediterranean cuisine that bears the stamp of the owners' own personal, casual flair. Chef Dani Montes and his partner, Ángel Cusati, have designed a menu that will appeal to every palate, particularly diners who enjoy tasty, balanced food with a fun "extra twist". There are also vegan and coeliac-friendly options. The restaurant is housed in a modern, inviting space with a long bar and an open kitchen where you can see the chefs at work, as well as a warmly-lit room with low tables.



Charnela

Opened: January 2019

Chamberí

charnelamadrid.com

Charnela, a restaurant that specialises in mussels, has opened its doors in Ponzano, an area that's very much in vogue these days. The interior is decorated in blue and white, with marine details on the walls. Apart from the star ingredient –mussels, cooked several different ways–, the menu offers a range of meat, other seafood and pasta dishes.



Chido Castizo & Chingón

Opened: February 2019

Chamartín

www.chidorestaurante.com

Chido Castizo & Chingón is a restaurant that serves Mexican-Spanish fusion cuisine. House specialities include cochinita pibil (slow-roasted pork) croquettes with spicy poblano pepper sauce, and quesadillas with huitlacoche. For afters, there's the "Oreo-guayan" polvito (layers of cookies, cream and caramel), the vaso no mames (a dessert served in a "don't drink glass") and cheesecake with melted caramelised goat's milk. In addition, on Friday and Saturday nights after dinner they dim the lights and the place takes on an atmosphere that invites you to have a few drinks.



Chigre

Opened: February 2019

Barrio de Salamanca

www.chigre.es

Chigre is a new Asturian restaurant in Calle Serrano that blends tradition with modernity and features an endless supply of fabada (bean stew), served with the compango (assorted pork meats) it was cooked with. It also offers other stewed dishes that vary on a daily basis, such as oxtail, cut from heifers and served with Parmentier potatoes, Oviedo-style tripe and pig snout with plenty of sauce, lobster seafood rice and garlic free-range chicken. The food can be eaten in any of the restaurant's areas. There's also an extensive list of wines available by the glass as well as -of course- cider.



Colósimo

Opened: March 2019

Barrio de Salamanca

restaurante-colosimo.negocio.site

Colósimo is a venture by two young brothers from Cádiz, Ricardo A. and José Manuel Romero. This new restaurant is located in Barrio de Salamanca, in the space that formerly housed the legendary bar with the same name. The short menu is designed around seasonal ingredients and features 15 dishes as well as the occasional daily special. Offerings like tuna salad, vegetables with prawns, stuffed baby squid or the famous potato omelette can be enjoyed in the dining room, on the terrace or at the bar.



Da Luca Trattoria

Opened: January 2019

Centro

Da Luca Trattoria - Pizzeria is a gastronomic journey to the heart of Italy. With this new restaurant at number 7 in Calle Prim, the owner, Luca Bosi, has recreated one of the typical trattorias of his home country. The menu features several outstanding dishes, including the tavola italiana, the rigatoni sorrentina and the rigatoni Da Luca. And, of course, it also offers pizza: as many as 16 different kinds. The establishment's décor aims for a fresh air with nods to traditional Italian cuisine; every element is designed to make diners feel at home.



Despacho de bacalao

Opened: January 2019

Centro

www.facebook.com/despachobacalao

This Portuguese restaurant in Plaza de Cascorro brings Madrid the very best cod dishes from our neighbouring country. The space, decorated in blue and white, transports diners to the owners' hometown of Aveiro. It also sells salt cod by weight, and the menu includes Portugal's famous pastéis de nata (custard tarts) and a nice selection of Portuguese wines.



El 5 de Tirso

Opened: January 2019

Centro

grupolafabrica.es

El 5 de Tirso, a restaurant that aims to recapture the essence of Madrid's old taverns, has just opened its doors in Lavapiés, one of the city's most traditional neighbourhoods. The menu, designed in consultation with TV chef Sergio Fernández, is a carnival of classic dishes whose top priority is quality. You'll find everything from Santoña anchovy skewers, tasty bacon rashers and fried Spanish calamari to more elaborate dishes like chickpeas and tripe, "grandma's meatballs" and, of course, cocido madrileño (Madrid chickpea stew).



El Clásico

Opened: March 2019

Centro

www.elclasicomadrid.com

El Clásico is a large gastro-leisure space in the centre of Madrid that stands out for offering three different areas inside the same building: a gastro pub (La Taberna), a more traditional restaurant (Mercado & Arrocería) and cocktail bar (El Clandestino). As a gastro space, El Clásico offers diners casual eats like tapas and sharing platters as well as rice dishes and select foods. As a leisure space, it features the particularly notable establishment El Clandestino, a unique place with a wonderful atmosphere in the basement of the building that boasts an elaborate menu of signature cocktails.



El Jefe Traveling Food

Opened: January 2019

Chamberí

www.eljefe.restaurant

Located in the area of Chamberí, this restaurant is a two-pronged culinary journey. On the one hand, there's the pleasure of discovering the world at its food truck, which offers everything from typical street food to more elaborate dishes. On the other, there's the pleasure of sharing the establishment's gastronomic vision: lovingly-prepared, traditional food with personal touches. It offers three types of cuisine: international cuisine, or what it calls "travelling food", daily fare, consisting of street food nibbles and bites, and meat from Ávila.



Etxeko

Opened: January 2019
Barrio de Salamanca
blesscollectionhotels.com

This restaurant is a culinary space where renowned chef Martín Berasategui pays tribute to traditional dishes and his own roots. At Etxeko, whose name means “homemade” in Basque, diners can enjoy gourmet cuisine and authentic northern Spanish flavours with nods to Madrid in the heart of the Spanish capital. The interior is inspired by Madrid’s traditional taverns, with ceramic tile flooring featuring a cross-stitch graphic pattern, brocade sheers and dark yellow and crimson tones.



Florafina

Opened: February 2019
Barrio de Salamanca
www.petitpalace.com

Flora Fina is the brainchild of the hotel ICON Embassy by Petit Palace, which describes the restaurant as a “happetery” intended to transform lunchtime into the most relaxing time of day. The menu features natural, organic seasonal foods that are combined with the Mediterranean ingredients that distinguish our gastronomy. The design is minimalist, with plants integrated into the surroundings to give it the look of a greenhouse and a mix of simplicity and warm tones that create a feeling of tranquillity.



Greta Taberna

Opened: February 2019
Centro
www.facebook.com/
GretaTabernaRestaurante

Greta is housed in a space that calls to mind one of the classic taverns of the past. Like the décor, the cuisine is mainly traditional, with a few exotic and modern touches. House specialities include cocido madrileño (Madrid chickpea stew), served on weekends only, tuna salad with fried egg and transparent gobies, ham croquettes breaded in Japanese panko and, of course, cocido croquettes with creamy béchamel and crunchy breading which are packed with flavour.



Hermanas Arce

Opened: January 2019
Centro
www.hermanasarce.com

Following the great success of their cooking blog, the Arce sisters, Elena and Ana, have opened their first restaurant in the neighbourhood of Salesas. The establishment, a café-restaurant that resembles a school canteen, serves breakfast, lunch and snacks. They make their own sourdough bread, brioches for sweet and savoury toast, cakes and biscuits. At lunchtime they offer a short menu of seasonal, Mediterranean-inspired dishes which vary from day to day.



Hong Kong 70

Opened: February 2019

Centro

www.facebook.com/HongKong70

Hong Kong 70 is a restaurant that has chosen to open its doors in the neighbourhood of La Latina. The interior has two levels. The first floor buzzes with the street atmosphere of 1970s Hong Kong, featuring a space where diners can feel like they're eating at one of the city's typical dai pai dongs (outdoor food stalls). The ground floor has a more dimly-lit, intimate ambience, but the spirit of Hong Kong is still very much present. On the menu you'll find Cantonese food as well as vegetables, dim sum and desserts.



Kiboka

Opened: January 2019

Barrio de Salamanca

www.kiboka.es

Chinese chef Quifeng Lin has opened his second restaurant in Barrio de Salamanca. It serves Japanese food with Chinese influences, with a menu featuring the restaurant's personal take on popular dishes from the land of the rising sun, including a range of sushi, rice and noodle dishes as well as meat, fish and seafood, soups and salads. Among the fusion dishes most deserving of the epithet, the seabass matsu and the sushi rice served in a marrowbone, a touch that's very popular in China, are particularly outstanding. The décor is a blend of industrial tones and a traditional style reminiscent of the bustling streets of China and Japan.



La Carlota

Opened: January 2019

Centro

lacarlotarest.es

La Carlota is a new restaurant that has decided to set up shop in the neighbourhood of Las Salesas. Every one of the culinary offerings at this establishment, a tribute to women expressed through gastronomy, is inspired by a different type of woman, as are the various decorative motifs. It serves international fusion cuisine with strong Asian influences. The menu includes dishes like spicy crispy yakisoba with prawns and chicken or veal sirloin cooked over the grill.



La Casita de Sabino

Opened: January 2019

Chamartín

www.lacasitadesabinomadrid.com

La Casita de Sabino is a restaurant that specialises in fish and seafood. This new branch in Madrid follows in the wake of those opened in Bilbao and Valencia. On the menu you'll find razor clams, griddled white shrimp, prawns, Biscay-style cod and tartare made from the fish of the day, as well as prime cuts of meat like sirloin and top loin steaks from elderly cows, which can be accompanied by starters like clams, mussels, tuna salad and an extensive selection of red, white, rosé and sparkling wines.



La Cocina de Frente

Opened: February 2019

Retiro

www.lacocinadefrente.es

Following the success of Tasquita, located just opposite, restaurateur Juanjo Tasquita has opened this new establishment that serves “21st century cocido (chickpea stew) and fine, comfortable and easy-to-digest cuisine”. Located in Calle de Ibiza, an area that’s making waves in Madrid’s culinary scene, the restaurant offers a lunch menu consisting of a single dish: cocido, doled out in 6 different servings and accompanied by traditional starters. At night the menu changes, offering classic, light and popular dishes like omelettes with caviar or stewed vegetables.



La Salutteria

Opened: March 2019

Barrio de Salamanca

salutteria.es

A slice of Italy has arrived in Madrid with La Salutteria, a new culinary venture. The menu is built around combining artisanal ingredients from Italy with traditional home-style recipes reinterpreted by the chef, David Ariza. This gastrobar features a delicatessen, a small shop and a well-stocked enoteca offering Spanish and Italian wines. At lunch and dinner time you can eat the menu dishes on-site or order them to take away. In the evening, the star attraction is the aperitivo italiano, a snack and drink special that’s the perfect thing to tide you over until dinner.



La Tasca del Retiro

Opened: January 2019

Retiro

www.latascadelretiro.esbar

La Tasca del Retiro, located in front of one of the city’s green lungs, El Retiro Park, serves seasonal cuisine. It has a regular menu but it also offers off-menu specials made with fresh ingredients. Permanent fixtures on the menu include ham croquettes, baby squid with ricotta and spinach and the La Tasca oxtail, served over a potato mille-feuille. In the way of desserts, the cheesecake, which they call the “star of the menu”, is particularly outstanding.



La ventana de Flavia

Opened: January 2019

Barrio de Salamanca

www.ristoranteflavia.com

La Ventana de Flavia is a new Italian restaurant in the hotel NH Lagasca that specialises in fresh pasta, like the tagliatelle with Sicilian cherry tomato sauce, and sourdough pizzas like the one made with Fior di Latte mozzarella or the vegetarian pizza. Starters include the insalata di burrata with truffles and the delicious ham or Pecorino croquettes. For dessert, don’t miss the passion fruit cheesecake, a customer favourite. For connoisseurs, the restaurant’s tiramisu is another must.



Lisanderella Ostería Moderna

Opened: May 2019

Retiro

www.lisanderellamadrid.com

The Italian restaurant Don Lisander has reappeared on Madrid's gastronomic scene, with a different location and a new name: Lisanderella. The menu, created by chef Gonzalo Vernacci, includes hot and cold antipasti, pizzas, fresh pasta, risottos, meat dishes and a range of desserts. The wine list is dominated by Italian varieties, but also offers Spanish wines with various designations of origin.



Marabú

Opened: January 2019

Chamberí

www.marabulamaquina.es

Trendy new places keep popping up on Calle Ponzano, and one of the latest to set up shop is Marabú, a venture by La Máquina restaurant group. This restaurant combines gastronomy based on quality ingredients and traditional but updated flavours with evening entertainment that will delight those who want to eat dinner in a different sort of atmosphere, with a live show featuring lights, colours and feathers. The menu is rooted in Asturian cuisine, with some Mediterranean touches.



María y la Galleta

Opened: January 2019

Centro

mariaylagalleta.com

María y la Galleta, the latest restaurant by the Galleta group, has opened its doors in the neighbourhood of Justicia. It serves traditional food with international touches, created by chef Cosmin Nucula. The menu features some outstanding homemade desserts made with biscuits, as well as classic favourites like the biscuit-breaded aubergine with pomodoro and pesto, potato omelette with squid in ink and diced veal marinated in Andean herbs and yellow ají mayo.



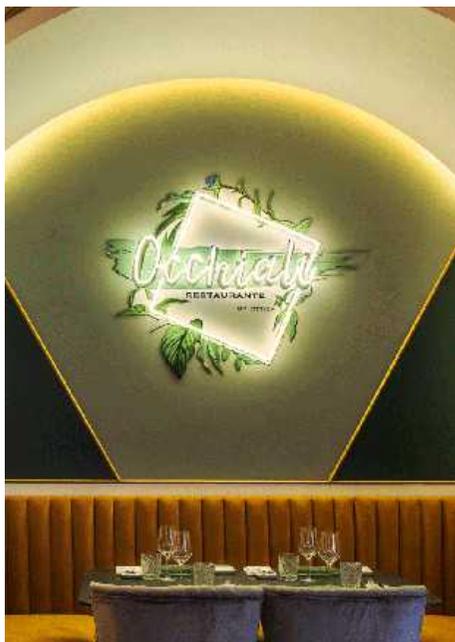
Mister 01 Extraordinary Pizza

Opened: May 2019

Tetuán

mistero1.es

Direct from Miami, Mister 01 pizzeria has arrived in Madrid. More specifically, in the district of Tetuán. Its name was inspired by the O-1 work visa issued by the USA to people who demonstrate extraordinary abilities in their field of work. The chain's creator, Renato Viola, was granted the visa 10 years ago. The menu is divided into classic and "extraordinary" pizzas, which come in two sizes: small and large. There are also options suitable for vegans. The Star Luca pizza deserves a special mention. It's shaped like an eight-pointed star and each point is stuffed with ricotta cheese.



Occhiali

Opened: February 2019

Ciudad Lineal

www.occhialirestaurante.com

Occhiali is a restaurant located a good distance from the centre of Madrid. The menu offers dishes with Mediterranean, Spanish and international influences, such as truffle ravioli, kimchi croquettes, oxtail meatballs with truffled mashed potatoes and rib confit MX tacos. The interior is decorated in green tones and tropical motifs, creating a fresh and relaxing atmosphere.



Paradero Desconocido

Opened: April 2019

Barrio de Salamanca

www.paraderodesconocido.com

Paradero Desconocido is a restaurant located on the ground floor of the hotel Gran Meliá Fénix. It specialises in domestic wines, such as key vintages from Ribera del Duero, Mallorca and Alicante, among others. As for the cuisine, the dishes are essentially Mediterranean with international touches. At the weekend it also turns into a nightclub, featuring DJs and exclusive cocktails.



PerretxiCo

Opened: April 2019

Chamberí

perretxico.es/nuevo-perretxico-madrid

PerretxiCo has opened in Chamberí with a menu that reflects chef Josean Merino's take on the key concepts of Basque cuisine. It's a gastrobar that serves breakfast, pintxos and small portions of food, as well as set menus with something for everyone. Customers can choose from the offerings in the display case, which was designed by the establishment itself. They change throughout the day, enabling the venue to be a bakery early in the morning, a Basque pub in the day and a bar for after-work drinks in the evening.



Ramses (with) Arzak Instructions

Retiro

www.ramseslife.com

Ramses, a firm fixture on Madrid's hospitality scene, has completely revamped its culinary offerings under the guidance of Juan Mari Arzak, a chef with 3 Michelin stars. There are two different menus, one with more elaborate dishes for the restaurant on the upper level, and another offering casual eats for the terrace and the lounge bar on the ground floor. The interestingly and amusingly named dishes include "The president of the land with her parliamentarians" consisting of roast potato "holes" served with winter truffles, and "Animal Farm", or rather, roast pigeon served with a passion fruit wafer.



Restaurante Quinqué

Opened: January 2019

Chamartín

www.instagram.com/quinqueresaurante

After gaining extensive experience at top restaurants, chefs Carlos Griffo and Miguel García have embarked on a new adventure, opening their first restaurant: Quinqué. Located in Chamartín district, it's an inviting space with décor featuring wooden tables, wallpaper and exposed white brick walls. The menu offers dishes with traditional roots that are heavily inspired by northern Spanish cuisine.



Restaurante Pólvara

Opened: January 2019

Barrio de Salamanca

restaurantepolvora.com

Pólvara, a restaurant that serves fusion cuisine, has opened its doors in Barrio de Salamanca. The chef, Gonzalo Sainz, has designed a menu with starters like causa (cold potato casserole), tuna with mojo verde cilantro sauce and piquillo pepper waffles with charcoal-grilled octopus, main dishes like the "sea and mountains rice" and aged beef rump cap and desserts like passion fruit flan and a selection of smoked cheeses. There's also a very complete list of wines available by the glass or the bottle.



Rocket By Ollywood

Opened: April 2019

Barrio de Salamanca

www.ollywood.es

This pet-friendly restaurant is located in Calle Villanueva and uses 100% natural foods to make healthy dishes and drinks whose flavours and creativity are sure to surprise diners. The interior is decorated in green and pale tones that give the space a bright, fresh look. The menu features a range of croissants, toast served various ways and cookies for breakfast, as well as salads, healthy snacks and fruit at lunchtime. In the way of drinks, you'll find coffee, a variety of teas and soft drinks.



Run Run Run

Opened: May 2019

Chamberí

grupolamusa.com/restaurante-run-run-run

La Musa group is betting on healthy cuisine with its new venture Run Run Run. All of the dishes in this restaurant revolve around the concept of "clean eating", which they describe as a search for optimal nourishment, enjoying exercise, eating healthy and caring for the environment. The chef, Taut Rephysc, has created a menu of dishes made with foods cooked at low temperatures and raw food creations that enable nutrients to be preserved.



Santa Gilda

Opened: January 2019

Chamberí

www.santagilda.com

Set in the heart of the neighbourhood of Chamberí, Santa Gilda has a menu loaded with fresh and seasonal foods, meat, vegetables and rice dishes all made with a key ingredient –charcoal– on a special robata grill where, in the style of Japan’s ancient fisherman, meat and fish are cooked over holm oak and coconut shell charcoal. The décor is a constant interplay of colour and textures, and a spectacular graffiti-style portrait of Rita Hayworth in the film Gilda is the perfect finishing touch for one of the walls in the space, which features some very unique furniture.



Santita Carbón Mexicano

Opened: January 2019

Centro

www.santita.es

Santita is a Mexican restaurant with a twist that sets it apart: its dishes are cooked over charcoal. It serves authentic traditional Mexican food, the kind you find in tiny villages and towns populated by the country’s indigenous peoples, where smoke is used as a key ingredient. Charcoal-grilled dishes like pollo zarandeado (marinated chicken) and the legendary Mayan dish, Tikin Xic, made with meagre, deserve a special mention, as does the house speciality, el machete del matarife (“the slaughterman’s machete”, a slab of ribs). Santita’s desserts are all homemade, and the menu offers typical Mexican drinks.



Sto Globo Sushi Room

Opened: February 2019

Centro

stoglobos.es

Sto Globo Sushi Room is a Japanese restaurant in the neighbourhood of Salesas. The menu, designed by chef and co-owner César Martínez, is based on two key factors: ingredients and personality. With the goal of being true to the restaurant’s vision and encouraging a direct relationship between the chef and the end customer, the restaurant’s Japanese food is prepared in the open kitchen. The interior design is the work of decorator Mariano Santos, who decided to divide the space into four zones with different atmospheres.



The Bellini's

Opened: January 2019

Barrio de Salamanca

thebellinis.es

The Bellini’s, an Italian restaurant with décor inspired by West Hollywood’s coolest parties, has been opened by Menos Lobos restaurant group in the heart of Barrio de Salamanca. On the menu you’ll find Italian food that’s made with ingredients imported from Italy and the USA, a formula resulting in pasta made fresh every day, Neapolitan-style pizzas and a range of antipasti.



Tuna House

Opened: February 2019

Tetuán

thetunahouse.com

The Tuna House is a restaurant in the area of La Castellana that specialises in –you guessed it– tuna. The space is decorated in a minimalist style with a few marine touches and the menu offers Asian fusion cuisine such as gyozas, tempuras, tatakis and, of course, tuna, cooked several different ways. In addition, on the first Wednesday of each month it holds a tuna carving demonstration for customers.



Wok Street

Opened: April 2019

Centro

wokstreet.es

The Wok Street restaurant chain has arrived in Madrid. The new establishment, which has opened at number 45 in Calle Mayor, incites a new understanding of Asian gastronomy that’s inspired by the concept of street food and is sure to delight wok enthusiasts and lovers of exotic food. The flavours of the food, made to order using first-rate ingredients, transports us to the streets of 1920s New York in the height of the prohibition era.



Xantar Astur

Opened: March 2019

Retiro

www.xantarastur.es

Restaurant chain Xantar Astur has opened a new branch in Calle Travesía de Téllez, where you’ll find Asturian dishes cooked in-house using natural ingredients, with authentic flavours that eschew foodie trends and seek to recapture grandma’s home-cooking. Among many others, dishes include wild boar and white beans, Asturian stew, the classic fabada (pork and bean stew), traditional veal cachopo (breaded and stuffed with ham and cheese) or the version made with ox, which you’ll only find at this restaurant.



Xocolate bar gastronómico

Opened: January 2019

Chamberí

www.facebook.com/pg/xocolatebarmadrid

Xocolate is a small place in the heart of Chamberí located 100 metres from Rubén Darío metro station. It specialises in meat and sharing platters and has a bar stocked with over 90 spirits and liqueurs. From Monday to Saturday it serves cocktails from lunchtime to night. The décor is retro, with mirrors and wooden decorations on the walls and Tiffany lamps.



Zest

Opened: April 2019

Barrio de Salamanca

www.zestmadrid.com

Located in Calle de Recoletos, Zest was designed for people who love the pleasure of eating but still want to look after their health. That's the concept behind the menu designed by chef Jacobo Benitez after exhaustive study of methods, combinations and ingredients. It challenges the culinary world's most deeply-rooted assumptions, enabling diners to enjoy hamburgers with less than half the calories of their traditional counterparts, and even cheesecake that's less fattening than an apple.



Alma Cocktails&Tapas

Opened: February 2019

Barrio de Salamanca

www.instagram.com/alma_cocktailstapas

Alma Cocktails&Tapas, located in the heart of Barrio de Salamanca, is a modern, cosmopolitan space decorated in pastel tones, with floral details on the walls and pink and green velvet sofas. The menu features a wide variety of Spanish tapas made with seasonal ingredients as well as some signature tapas creations. In the way of drinks, the signature cocktails are the highlight, with options like the Valero Soul, the Judas Martini and the Champán Twist.



Barehuä

Opened: January 2019

Centro

www.instagram.com/barehua.sp

Barehuä is a pâtisserie & sandwicherie in Madrid's Barrio de las Letras (Literary Quarter). The interior is white and very brightly lit, with simple furniture. All of the offerings, which are Venezuelan but have a few French touches, are made using traditional methods. The menu features sweets, sandwiches, pastries, salads and snacks. The almond croissants, the chocolate tartelettes and the pernil de cochino (pork leg) and piquillo pepper sandwich are particularly tasty.



Casa Lolea

Opened: April 2019

Centro

casalolea.com

Casa Lolea has arrived in Madrid with a simple range of culinary offerings: tapas, small and large platters and dishes for sharing, all accompanied by premium sangria. The space has three different zones: the first is fairly casual, with high tables and views of the bar, the second is an inviting dining room and the third is a small private dining room. The decorative features provide a final splash of personality: glazed crockery, white tiles, polka-dot napkin holders and checked aprons share space with eye-catching sangria bottles.



Dot Café Bar

Opened: April 2019

Arganzuela

www.facebook.com/Dot-Café-Bar-2315733205409609

Dot Café Bar is located near Matadero Madrid cultural complex and Madrid Río Park. It's an attractive, carefully-decorated café where you can enjoy delicious ham and cheese brioche sandwiches, full breakfasts, one-bowl meals and specialty coffees, among other offerings. Everything is made with ingredients sourced from small local businesses, and the shelves display handmade pottery by several artists which is also available for sale.



El Palentino

Reapertura: March 2019

Centro

One year after closing its doors, El Palentino has reopened thanks to restaurant group Mamá Chicó. Both the interior and the menu have been completely revamped but some former details have been preserved, including its original name, which pays tribute to the bar's history. The menu is rooted in traditional Spanish cuisine, with dishes like chickpeas and blood pudding, tuna salad, tripe and the legendary house speciality: the veal sandwich. The exclusive collection of distilled spirits created by bartender Narciso Bermejo deserves a special mention.



La Botijería

Opened: January 2019

Centro

www.labotijeria.com

La Botijería is very close to Plaza Mayor, in the centrally-located Plaza del Conde de Barajas. The menu includes classic tapas for sharing with traditional flavours and some modern touches, as well as a complete wine list curated by sommelier Juvenal Ventosa with over twenty options to choose from, including reds, whites, rosés and cavas that offer a journey through Spain's D.O. regions. There's also a large area with outdoor seating in the square itself, where you can soak up Madrid's historic atmosphere.



La Revoltosa Prado

Opened: January 2019

Centro

www.revoltosamadrid.com

In the wake of the success of La Revoltosa Plaza del Rey in Chueca, La Revoltosa Prado has opened in the building that was once the famous Salón del Prado, a café/concert venue that was a hotspot for the bohemian crowd in the 1980s. It adheres to the same philosophy as the first La Revoltosa: homemade food at a reasonable price. At this pub, you can have coffee and churros in the early morning, enjoy a set menu or traditional, informal dishes for sharing and wine and beer during the day, or a drink from the sophisticated cocktail menu at night.



La Virgen 154

Opened: January 2019

Centro

www.cervezaslavirgen.com/cerveceria/la-virgen-154

La Virgen 154 is a joint venture between La Virgen brewery and Kitchen 154. The new establishment is a former car repair shop that has been remodelled and decorated with long tables and an open-concept kitchen. It offers all of the beers made by La Virgen, including its Lager, Jamonera, IPA, Trigo Limpio and 360, as well as dishes by Kitchen 154 that blend mild, hot and spicy Asian flavours.



Patio de Leones

Opened: May 2019

Barrio Salamanca

www.patiodeleones.es

Patio de Leones is a pub that has opened at number 1 in Calle Serrano under the management of hotelier Jorge Llovet (who also owns Ramsés). It has an area of over 200 m², spread across a main room and a terrace with wonderful views of Calle de Alcalá. The interior design seeks to pay tribute to Spanish culture, with canvases and hand-painted tile murals that show flamenco icons and world-famous Spanish geniuses. The extensive menu consists of casual and affordable food, with a smorgasbord of offerings from different Spanish regions



Sácame por Dios

Opened: January 2019

Centro

Sácame por Dios, where you can listen to a professional pianist or even get up onstage and sing a song yourself, has set up shop in the neighbourhood of Chueca. Using a tablet, you can choose one of today's hits or a blast from the past to sing karaoke-style. The interior décor is striking, with neon pink lights and pastel-coloured sofas.



Sweet Dreams El Viso

Opened: March 2019

Chamartín

www.sweetdreamselviso.com

The streets of the traditional El Viso neighbourhood are now home to a new nightclub. Like the Eurythmics, Sweet Dreams will have anyone who walks in the door up and dancing for a night of fun. It alternates between live music and sessions by DJs who play the latest tunes. The club has two floors where you can enjoy live concerts, after-work drinks or hold private events. The décor is elegant, but succeeds in capturing the spirit of the 1980s.



Amaiketako

Opened: January 2019

Centro

amaiketako.com

Amaiketako, the brand from San Sebastian that began its life as an online shop three years ago, has made the leap and established a physical presence in San Miguel Market, where it showcases the artisan products it sells, using them in dishes based on traditional Basque recipes. Amaiketako’s menu, which will vary from season to season, includes offerings like the “tuna, anchovy and piparra pepper salad”, “tasting boards of pâtés, rillettes and foie gras” and tinned foods, to name just a few.



Casa 28

Opened: February 2019

Centro

www.casa28.com.es

The owners of Casa 28 chose a butcher's in Malasaña with a hundred years of history as the site of their new business. It sells everything from meat to deli foods. There’s also a tasting bar and at weekends you can even buy a top-quality meat sandwich in the early hours of the morning. There are some truly superb offerings for meat lovers, including cured premium ox meat by El Capricho, Iberian pork products from Guijuelo by Carrasco and fresh Argentine veal



Ice & Dreams

Opened: January 2019

Centro

www.facebook.com/iceanddreamslocation

Ice & Dreams, an original and surprising ice cream parlour, has opened in the neighbourhood of Malasaña. Its ice cream is always served in a cone and there are three options for the base flavour: Sundae (the original ice cream), Dark (suitable for people with coeliac disease and lactose intolerance) or a mix of the two. The syrups and toppings include some unique flavours, ranging from strawberry-chocolate and smurf (blue) to coloured sugar pearls and Pop Rocks. A layer of candy floss is wrapped around the star ingredient, ice cream, making not only the flavour but also the format utterly unique.



N2Lab

Opened: January 2019

Centro

n2lab.es

N2lab is the first ice cream parlour in Madrid to offer ice cream made to order using liquid nitrogen. You can choose from a range of flavours, including pistachio, chocolate, salty caramel and black vanilla, combing them with toppings like coloured cereal, cookies, banana, Pop Rocks, candy floss and a variety of syrups. In addition to ice cream, they also serve coffee and other sweets like cookies and muffins.



Oh my donuts

Opened: April 2019

Moncloa-Aravaca

donuts.es

The famous brand Donuts has opened its first shop in Madrid, in Príncipe Pío Shopping Centre. Following the success of its shop in Barcelona, Donuts has hit Madrid with old-time classics (Fondant, Glacé and Bombón), but you can customise them with fillings, sprinkles and toppings. There's also a new addition: doughnut ice cream.



The Doughnut shop

Opened: January 2019

Centro

[www.facebook.com/
the.doughnut.shop.madrid](https://www.facebook.com/the.doughnut.shop.madrid)

In the wake of the success of La Pecera ice cream parlour, its creators have decided to pursue a new line of business, focusing on doughnuts. Their American-style doughnuts are made fresh every day using traditional methods, and are available in original flavours like red velvet, dulce de leche, blueberry cheesecake and Nutella + brownie.



El Señorito

Opened: February 2019

Centro

www.elseñorito.com

This is the first Barber & Shop in Madrid. Located in Malasaña, it describes itself as a place for the man “free of machismo”. It offers everything from haircuts to beard trimming to facials for men. It also has a fashion area where you can find clothes and accessories by Spanish labels and designers, in addition to its own textile brand.



Flamingo

Opened: March 2019

Centro

flamingosun.com/pages/flamingo-store-madrid

Flamingo, which specialises in designer sunglasses, has chosen the neighbourhood of Justicia as the site of its first shop. The unique space has an area of 120 m2 and a large shop window. It’s located at number 10 in Calle Almirante, which, for the past 40 years, was the site of Roberto Torretta’s shop Berlin. In it you’ll find reasonably-priced glasses and sunglasses with innovative designs for people in the market for original and creative looks or exclusive designs by international artists such as Okuda.



Roberto Piazza

Opened: March 2019

Centro

robertopiazzaoficial.wixsite.com/robertopiazzaoficial

robertopiazzaoficial

Argentine designer Roberto Piazza, with a career spanning over 40 years, has arrived in Spain. Piazza is a big fan of Madrid and has come to the city to open his first boutique in Las Salesas neighbourhood. Located at number 10 in Calle de Campoamor, it showcases his suits, his accessories and his entire line of products.



The Concrete Company

Opened: January 2019

Centro

concretemadrid.com

The Concrete Madrid, located in Barrio de las Letras (Literary Quarter), is a shop-cum-workshop that sells clothes for men and women made by the owners themselves. They offer bespoke creations as well as a ready-to-wear collection. Their pieces are made from materials that are often handloom fabrics or come from old stock, making their creations limited-edition designs.

-DECOR



Ofelia Home Decor

Opened: January 2019

Centro

www.ofeliahomedecor.com

Ofelia Home Decor, located in the shopping district of Las Salesas, is a “slow life” décor shop, meaning it sells goods that make life more relaxing and less stressful. Its furniture and decorative items are sourced from all over the world and include artisan pieces, pieces of its own design, special pieces, antiques, etc. There’s also a décor studio that advises customers on how to decorate every corner of their homes

- OTHER SPACES



Amapolas en octubre

Opened: January 2019

Centro

www.libreriaamapolasenoctubre.com

Amapolas en Octubre describes itself as not just a bookshop, but also a home and refuge. The idea was inspired by a novel written and published by Laura Riñón Sirera, who likes to introduce herself as a “host” rather than a bookseller. After winning over readers in Italy and Bulgaria with her story, she decided to bring her own tale to life, creating the place she’s been dreaming about for over two decades. At this bookshop you’ll find contemporary literature, essential special-stock books, books about film, music and authors, biographies, epistolary books and more.



Divinamanus

Opened: January 2019

Salamanca

divinamanus.com

At Divinamanus, located in Calle General Díaz Porlier, you’ll find a variety of products that have one thing in common: they’re “handmade”. It sells hard-to-find products created all over Spain using very special production processes. There are wood carvings made with age-old techniques, bronze reproductions of pieces held by major museums, among which the National Archaeological Museum is of particular note, unique jewellery pieces, sweets made by monasteries and natural cosmetics.



Los artistas del barrio

Opened: January 2019

Centro

losartistasdelbarrio.com

Los Artistas del Barrio is an association that aims to support, promote and increase the visibility of Madrid's contemporary creators. To this end, it holds an annual event during which artists open up their workshops and studios to the public. It has also opened a shop in Embajadores neighbourhood where you can pick up creations by artists from Madrid, such as paintings, sculptures, jewellery, t-shirts, books and lamps. There's a toy section too, featuring wooden, sensory and creative toys



Centro Cultural Flamenco de Madrid

Opened: February 2019

Centro

www.facebook.com/centroculturalflamencomadrid

There's a new space in Madrid devoted to flamenco: Flamenco de Madrid Cultural Centre. Located in the neighbourhood of Las Salesas, its programme includes exhibitions, talks and other activities relating to the art and culture of flamenco. It also offers a flamenco show every day in its auditorium, which can hold up to 60 people.



Sabrina Amrani Galería

Opened: January 2019

Carabanchel

www.sabrinaamrani.com/galeria

Carabanchel now has its first art gallery, in Calle Salaberry, thanks to gallery owner Sabrina Amrani. The space boasts an area of 600 m², with 400 m² of usable exhibition space that can be configured to suit the needs of each artist. The gallery represents emerging and established artists of all nationalities, but focuses in particular on the new voices that are surfacing in the Global South. It also plans to offer a programme of discussions, rounds of workshops, etc.



Sala de fotografía RABASF

Opened: March 2019

Centro

realacademiabellasartessanfernando.com/es

San Fernando Royal Academy of Fine Arts now boasts a new permanent photography hall. The space displays a small selection of the nearly three thousand photographs that comprise the photography collection of the academy's museum. The photographers displayed in this exhibition space include masters of Spanish photography such as Charles Clifford, Ramón Masats, Paco Gómez, Gabriel Cualladó, Castro Prieto, García Alix, Isabel Muñoz, Ouka Leele, Manuel Outumuro, Chema Madoz and Carlos Pérez Siquier.



Teatro Municipal de Vallecas

Opened: February 2019

Vallecas

www.madrid.es

There's a new municipal theatre in the district of Vallecas. Located in one of the facilities belonging to Gerardo Diego Library, the venue has seating for 100 people. Its monthly programme consists of three theatre productions and one film screening. It also has a drama school and a theatre company whose members include students from the school.