

WHAT'S NEW IN MADRID

2025



INTRODUCTION

Madrid, a welcoming city. This spirit is reflected in how the capital bids farewell to 2025 and looks ahead to the opportunities of 2026. Our city welcomes culture and cuisine from every corner of the world, while remaining true to its local character, traditions and roots. Friendly and committed to responsible tourism and sustainability, it continues to delight both first-time visitors and those who experience the capital every day. Madrid is a vibrant city that has now secured its place as the world's second-best urban destination, according to Euromonitor International.

Successful chefs, bartenders and hospitality professionals, recognised both internationally and at home—from Chile, Argentina, Mexico, Peru, Italy and Japan to Marbella, Ibiza and Barcelona—are choosing Madrid as the setting for new ventures. This momentum is further strengthened by the city's new Michelin stars, reinforcing the diversity and quality of its culinary scene. All of this unfolds without losing Madrid's gastronomic legacy or its castizo heritage, that distinctly traditional spirit that defines the city, still very much alive through contemporary concepts and innovative spaces such as Bernabéu Market, Mercado Madriles and the Moret and Magadán kiosks.

On the cultural front, new initiatives like Espacio Mistral are bringing an international perspective to neighbourhoods beyond the historic centre, reinforcing the city council's commitment to decentralising cultural and leisure offerings.

Madrid also enters the new year with the arrival of major hotel brands and projects set to revitalise key areas such as AZCA, alongside the opening of landmark spaces like Casa Palazuelo by Antonio Palacios as a luxury hotel. Long-awaited projects will finally take shape, including Café de Cervantes, the restoration of the Metrópolis Building and Casa de la Poesía, while the city prepares to host major international events such as the Formula 1 Grand Prix. A new chapter in Madrid's cultural and economic life begins.

CONTENTS

04 Accommodation

10 Restaurants

32 Bars, Cafés and Night Clubs

39 Shopping

46 Cultural Spaces

51 Other Spaces

53 Coming Soon

ACCOMMODATION



THE PALACE, A LUXURY COLLECTION HOTEL, MADRID

In March 2025, the historic Hotel Palace completed an ambitious restoration project, following nearly two years of work, marking its official debut as part of Marriott International's The Luxury Collection under the new name The Palace, a Luxury Collection Hotel, Madrid.

The building's iconic façade has been carefully restored, reviving the original splendour of 1912. The original tones have been brought back to life—most notably the signature "Palace colour", a warm beige that contrasts beautifully with the terracotta-hued ornamental features. The wrought-iron and glass dome, a masterpiece designed by Eduardo Ferrés i Puig and crafted by Maumejean master glaziers in 1912, has also been meticulously restored.

Inside, the hotel has been completely reimagined to reflect its historic character while blending timeless elegance with contemporary design. All 470 rooms and suites have been renovated to pay tribute to the classic refinement and rich cultural heritage of Madrid.

Additionally, the Palace presents two new dining options that strengthen its legacy and uphold its reputation as one of the top places to meet and eat in Madrid: La Cúpula, a restaurant that redefines the urban culinary experience; and the exclusive 27 Club, a fusion of art, history, and mixology in a truly unique setting.

📍 Centro

Opened: March 2025

<https://www.marriott.com/en-us/hotels/madcl-the-palace-a-luxury-collection-hotel-madrid>



VP SOGNIO METROPOLITANO

VP Hotels, which operates establishments such as VP Plaza España Design, has created a new division, VP SOGNIO, brought to life through the reopening of its hotel on Avenida de la Reina Victoria in Cuatro Caminos. VP SOGNIO Metropolitano showcases the contemporary luxury that defines this new hotel brand, fulfilling the company's ambition to turn every stay into a unique experience in the heart of the capital.

The hotel boasts 102 rooms, including suites with terraces and private solariums, as well as various event spaces with capacity for up to 300 people. A commitment to culture, design and gastronomy underpins the hotel's renovation. Numerous artworks awarded at the VP Hotel&Art Awards decorate the building's different areas.

Gastronomy is also a key pillar of the new establishment, which presents an innovative street-level concept inspired by traditional markets: Mercado Madriles. Various stalls serve dishes of Spanish and international origin, along with signature cocktails, to both guests and locals alike.

📍 Tetuán

Reopened: September 2025
<https://www.metropolitano-hotel.com/en>



CATALONIA PLAZA ESPAÑA

In the heart of Gran Vía avenue, next to Plaza de España, this four-star hotel occupies a historic mid-19th-century building and conceals a spa and a rooftop swimming pool. It boasts 164 guest rooms of varying categories and a wellness zone featuring a pool with massage jets, a hydrotherapy circuit and an ice booth. There are also two meeting rooms overlooking Gran Vía. The dining options revolve around two gastronomic spaces: Aromes, a ground-floor café serving desserts, coffee, cocktails, select wines and a range of culinary dishes, and Pulso by Eboca, a restaurant with a menu designed for sharing.

📍 Centro

Opened: May 2025
<https://www.cataloniahotels.com/en/hotel/catalonia-plaza-espana>



ATIPICO MADRID

Atipico is a new hotel brand from Habyt—the German co-living company reinventing how people live and connect when they travel. They have opened their first establishment on Calle de Alcalá, just steps from Las Ventas Bullring. It combines hotel comforts with facilities for every type of traveller—118 fully equipped rooms plus a gym, rooftop terrace, workspaces, dining area and even a small laundrette—all in an urban, welcoming and contemporary design that makes guests feel right at home.

📍 Barrio de Salamanca

Opened: October 2025
<https://www.atipicohotels.com>



BESTPRICE ALEGRÍA

The Bestprice hotel chain has upped the ante in Madrid with its new hotel in the San Blas-Canillejas district, bringing the total number of the brand's establishments in the capital to eight. This new model of premium economy boutique hotel offers a combination of avant-garde design and first-class service. Designed by the Marta González architecture studio, it has become a highlight of the chain thanks to its innovative design, featuring a double-height glass lobby that offers unimpeded views of the surrounding landscaped area. It boasts 53 well-appointed rooms distributed across five floors, plus a spacious chill-out zone on the first-floor rooftop for guests to enjoy. Amenities include a reception desk staffed round the clock, airport shuttle, luggage storage for guests, and other services.

📍 San Blas-Canillejas

Opened: March 2025
<https://hotelesbestprice.com/hotel-bestprice-madrid-alegría>



B&B HOTEL MADRID CARABANCHEL

The new B&B HOTEL Madrid Carabanchel is the ideal choice for visitors whose activities are focused in the south-west of the city. Strategically located in an industrial area, it provides easy access to Madrid's main motorways, allowing guests to reach the city centre in around 20 minutes to explore its main tourist attractions. The hotel boasts 121 guest rooms (double, double plus, double with two beds, and single), all air-conditioned and equipped with desks, full bathrooms, wardrobes and hairdryers. Notable complimentary services include high-speed Wi-Fi in both bedrooms and common areas, 24-hour tea and coffee, and a state-of-the-art meeting room. The establishment is also pet friendly.

📍 Carabanchel

Opened: January 2025
<https://www.hotel-bb.com/en/hotel/madrid-carabanchel>



HÔTEL DU TEMPS MADRID

Right off Gran Vía avenue in the heart of Malasaña, this boutique hotel exudes Parisian elegance. The carefully curated décor blends vintage charm with contemporary design, creating a unique ambience. The 31 guest rooms, which include 7 suites, all feature small or large balconies and come with first-rate amenities. The hotel offers a rooftop solarium with a plunge pool, as well as an inviting courtyard in which to soak up Madrid's laid-back atmosphere. At the café-bar, guests can enjoy a Parisian bistro-inspired breakfast and dishes for sharing served throughout the day. From morning to night, the hotel embraces the capital's zest for life with artisan cocktails and a thoughtfully designed wine list at its sophisticated bar. The space also transforms to host special events, from photo sessions to private celebrations, all set against the vibrant backdrop of the Malasaña neighbourhood.

📍 Centro

Opened: January 2025
<https://hoteldutemps.com/en/hotel-du-temps-madrid-3>



IBIS STYLES MADRID AIRPORT VALDEBEBAS

This new Ibis Styles hotel draws inspiration from the magical world of Alice in Wonderland and combines creative design with sustainability throughout every corner of the space. Spread over eight floors, it features 260 comfortable, welcoming guest rooms, a restaurant with international cuisine called Hatsy, an outdoor pool on the sixth floor and a rooftop terrace with views of the city. Pet friendly and built with cutting-edge technology to maximise energy efficiency, the establishment is located in Valdebebas, opposite Adolfo Suárez Madrid-Barajas Airport's Terminal 4.

📍 Hortaleza

Opened: May 2025
<https://all.accor.com/hotel/C0U5/index.en.shtml>



SPARK BY HILTON MADRID ALCALÁ

The first hotel in Spain under the Spark by Hilton brand has opened at No. 42 Calle de Albarracín, near the Metropolitano Stadium. Already present in the United Kingdom, Germany, Austria and Poland, the chain brings its premium economy concept to the Spanish capital. The hotel offers 95 rooms, a buffet breakfast area and shared spaces designed for working or socialising.

📍 San Blas-Canillejas

Opened: September 2025
<https://www.hilton.com/en/hotels/madcope-spark-madrid-alcala>

RESTAURANTS



RAMÓN FREIXA

Avant-garde flair, intimacy and emotion are the foundations of chef Ramón Freixa's new restaurant in Madrid. After closing his two-Michelin-star establishment at Hotel Único, he has embarked on an exciting new project that blends two worlds: traditional cooking and contemporary cuisine. His dream has taken shape in the Barrio de Salamanca neighbourhood, in a stunning double-height space of 600 square metres that brings together two restaurants under one roof: Tradición and Atelier. This stunning return to creative cuisine has been recognised, only five months after opening, with two Michelin stars in the 2026 culinary guide.

Ramón Freixa Atelier is a signature restaurant focusing on fine dining and creative cuisine. It offers an intimate, personal experience, with seating for just 10 guests. The dining room is arranged around an open kitchen, allowing diners to watch each dish being prepared and hear the chef's explanations first-hand. The restaurant offers two tasting menus and is open exclusively for dinner service.

📍 Barrio de Salamanca

Opened: July 2025
<https://ramonfreixaatelier.com/en>



EMi

Chef Rubén Hernández Mosquero, originally from Reina (Badajoz), has landed in Madrid—at No. 64 Calle de Gatztambide—to open his first solo restaurant. After working at renowned establishments like Atomix in New York, run by chef José Andrés and considered one of North America's finest, Noma in Denmark, long regarded as the world's best restaurant, and Azurmendi, by the esteemed Eneko Atxa, this brand-new venture reflects the culmination of his career and expertise. While the menu is inspired by the principles of New Nordic Cuisine, it also proudly draws on the Japanese and Korean techniques he has honed over the years, with a strong focus on fresh, seasonal ingredients. Four months after opening, it was awarded a Michelin star in the 2026 culinary guide.

📍 Chamberí

Opened: July 2025
<https://emimadrid.com/#en>



OSAKA NIKKEI MADRID

Following the success of its restaurants in Buenos Aires, São Paulo, Miami and Santiago de Chile, the MCK hospitality group has opened Europe's first Osaka Nikkei in Madrid.

Originally from Lima, the group has spent more than twenty years exploring the culinary fusion of Japan and Peru. Now, it invites Madrid diners to experience Nikkei cuisine on Paseo de la Castellana, where *nigiris* and *tiraditos* sit alongside signature creations that reinterpret traditional dishes, all while incorporating local and Mediterranean ingredients.

The restaurant and menu are designed around different experiences, beginning with the Nikkei Bar/Raw Bar, where oysters, razor clams, lobster, sashimi and freshly prepared *tiraditos* take centre stage. The Hiyashi Zensai section features an array of cold dishes, such as Toro Tartar—bluefin tuna with black garlic and Ossetra caviar—and Ceviche Wasabi. There's a superb selection of *nigiris* with Nikkei sauces as well as sharing plates featuring wok and Japanese-style grill options. Other dishes highlight the menu's love for fusion, including rice plates and creations like the Tumbo Shrimp (prawns in *lulo* sauce), Tako Anticucho (octopus with *ají panca*) and Pisco Ribs (ribs in a citrus honey glaze).

To round off the experience, Kero Bar brings Nikkei fusion to the world of cocktails, offering inventive reinterpretations full of originality and flair.

📍 Barrio de Salamanca

Opened: September 2025
<https://osakanikkei.com/es/madrid>



GURISA

Having won over diners in Uruguay with a restaurant of the same name, chef Lucas Bustos, originally from Mendoza, Argentina, brings his distinctive culinary vision to Madrid. Fire and fine wine lie at the heart of the project, which spans two floors and offers both *à la carte* options and a tasting menu.

Upstairs, diners can watch the staff at work thanks to the restaurant's open kitchen design—those who want to be even closer to the action can book the chef's table inside the kitchen, which seats up to 12. The lower floor features a lounge called El Club, with space for up to 24 guests.

The menu takes diners on a journey through local flavours and traditional recipes from both sides of the Atlantic, with dishes such as grilled baby squid with sautéed onions and tomatoes, Cantabrian anchovies with endives and a lemony herb sauce, and a quinoa *alfajor* with pea cream and prawn *crudo*, among others.

Main courses include seabass grilled on an iron plate with a tomato and chilli emulsion, an iron-griddled 200-g-eye *Milanesa*, a dry-aged rib steak grilled on iron served with thinly sliced potatoes, and six-hour slow-cooked *picanha* from Rubia Gallega and Negra cattle. The dessert menu features classics such as free-range egg flan and rice pudding made with raw milk.

Wine is another key part of the Gurisa Madrid experience, with outstanding choices from Argentina, Uruguay and Spain, as well as from leading regions in France, Italy and across the Americas.

📍 Chamberí

Opened: June 2025
<https://gurisamadrid.com>



LA MAR

On 27 March, renowned Peruvian chef Gastón Acuário opened this new restaurant close to the AZCA financial district and Bernabéu Stadium. A tribute to Peruvian cevicherías, it's focused on the Andean nation's diverse culinary traditions and fresh local fish.

The interior décor is Lima-meets-Madrid, a Spanish take on the atmosphere of a classic Peruvian *ceviche* restaurant in a sophisticated setting inspired by the sea and nature. The restaurant has different zones, each with its own vibe: a lively bar, a front section where guests can eat without having to book in advance, a cosy private room, and a spacious dining area perfect for shared meals.

The menu offers a select variety of iconic Peruvian dishes made using the finest local fish and traditional methods. The set menu is divided into sections, ranging from fresh, perfectly balanced *ceviches* and *tiraditos* to the Japanese-Peruvian fusion of *nigiris*. It also includes the best of the wok and grill, plus a selection of sweet treats that no diner can resist. An exceptional cocktail menu—starring *pisco*, Peru's national spirit—rounds out the dining experience.

📍 Tetuán

Opened: March 2025
<https://www.lamarcebicheria.com/madrid>



ALTO BARDERO

The building once occupied by the iconic Juana la Loca eatery now houses this restaurant founded by Uruguayan chef León Bonasso and Argentinian chef Pablo Paternostro. After joining forces in 2021 at Bardero, located in the Arganzuela district, they bring their vision to Alto Bardero. Their goal is for diners to enjoy the food that they themselves are passionate about preparing. The space features a bar with a selection of carefully prepared bite-sized *pintxos* and a dining room serving dishes for sharing. The venue has been completely refurbished, with plenty of light, neutral tones and wooden details, and is divided into two distinct spaces: an entrance area with high tables and a long bar displaying hot and cold rotating *pintxos*, and an inner dining room with low tables and long bench seating. The menu combines the culinary tastes of both chefs, rooted in Mediterranean cuisine yet embracing international flavours that defy classification.

📍 Centro

Opened: January 2025
<https://bardero.es/altobardero/english>



APRIL TALES

Tucked away on Calle de Echegaray in the heart of Barrio de las Letras (Literary Quarter), this charming Asian restaurant has recently opened its doors. With an industrial-inspired design infused with Japanese decorative touches, it offers a concise but tempting menu featuring dumplings, ramen, and Nama chocolate. The real highlight, however, is the drinks and cocktail selection, which boasts an impressive variety of sakes, Japanese whiskeys, and original combinations.

📍 Centro

Opened: February 2025
https://www.instagram.com/april__tales



ARNANZ

Located at No. 23 Paseo de la Castellana, Arnanz offers contemporary artisan cuisine in a space where gastronomy meets culture. The restaurant features a dining room for up to 20 people, as well as an exclusive chef's table for four. Its open concept design allows diners to watch as each dish is prepared. Its philosophy revolves around sustainable, seasonal ingredients sourced from small producers, with a focus on reviving forgotten ingredients. The experience is based on five core pillars: seasonality, beauty, flavour, creativity and intent. To complement this, the wines are carefully selected, offering three distinct pairings that align with these guiding principles.

📍 Chamberí

Opened: January 2025
<https://www.arnanz.world/en>



BABA

Housed at No. 5 Calle del Conde de Romanones, in a listed building in Tirso de Molina with access to an inner courtyard, this project by siblings Sara and Juan Ababseh invites diners to discover the blend of culinary cultures they grew up with at home, between Jordanian spices and Galician dishes. The menu therefore offers both traditional recipes and original creations, with two distinct offerings for breakfast and for lunch. Alongside mussels, razor clams, hummus and *mutabal* (a roasted aubergine cream), Baba also serves dishes such as *mansaf*, Jordan's national lamb dish cooked with dried yoghurt and rice with almonds. Stuffed dates and *baklava* cheesecake round off the dessert options while the Jordanian breakfast is not to be missed!

📍 Centro

Opened: June 2025
<https://www.restaurantebaba.com>



BAKKO

Food critic Alberto de Luna has unveiled a new Japanese restaurant in the Barrio de Salamanca neighbourhood. The minimalist space centres around an *omakase* bar, complemented by a casual dining area with tables. The culinary offering is rooted in authentic Japanese cuisine made from top-quality Spanish produce. The menu includes appetisers like hand rolls, dim sum, and *katsu sando*, plus a carefully curated wine list.

📍 Barrio de Salamanca

Opened: February 2025
<https://en.bakkomadrid.es>



BANCAL

Terraces are traditional farming structures built by humans for agricultural purposes. In the past, they also served as a refuge for farmers, and this essential quality is the goal of this restaurant on Calle de Serrano: to be a haven for those who appreciate honest, environmentally friendly cooking. In a one-of-a-kind space with its own urban vegetable garden, fire and charcoal connect ingredients with technique, becoming the heart and soul of the cuisine. The dishes are not bound by convention: while rooted in tradition with a focus on stewing over a low flame, priority is also given to creativity and innovation through a continually evolving process.

📍 Chamartín

Opened: January 2025
<https://bancalrestaurante.com>



BARBUDO

Following his time at Club Allard and other culinary projects, chef José Carlos Fuentes has launched his own personal venture at No. 57 Calle del Príncipe de Vergara, focusing on no-frills market cuisine. Barbudo offers two complementary experiences: a cosy dining area where guests can enjoy traditional, slowly cooked dishes that are updated every season, and a bar open all day serving haute cuisine in the form of signature tapas. All of this is paired with a wine cellar boasting an extensive selection of national and international labels, alongside a carefully curated cocktail menu.

📍 Barrio de Salamanca

Opened: April 2025
<https://www.barbodomadrid.com>



BIRI BIRI

Argentine chefs Manuela Lorenzo and Sofía Cicinelli arrive in Chueca at No. 6 Calle de Belén with a concept designed for sharing simple dishes alongside natural wines and cocktails. You'll find salads such as 'Todo al rojo' ('All-in on Red') with red tomato, strawberries, red onion and vinaigrette, meats like the ribeye with a Malbec reduction and flakes of salt, and desserts including sweet potato ice cream with miso sauce and assorted caramelised nuts.

📍 Centro

Opened: June 2025
<https://www.instagram.com/biribiri.madrid>



CAJA DE CERILLAS

Madrid-born chef Enrique Valentí returns to the capital after honing his skills in some of Barcelona's finest kitchens, launching a personal solo project in a compact space (hence the name, Spanish for 'matchbox') on No. 8 Calle de Donoso Cortés. At this bistro, the chef delights in cooking, giving every ingredient and recipe the attention it deserves. To whet your appetite, the tapas selection includes cod slices, marinated anchovies, caramelised onion omelette and prawn cocktail. Starters range from white asparagus to *ensalada campera* (country potato salad), while mains feature *huevos estrellados* (fried eggs on a bed of potatoes) with garlic prawns, country-style macaroni, clam and white bean stew and several grilled options. And for dessert, don't miss their now-famous "Not the crème caramel you remember from childhood".

📍 Chamberí

Opened: April 2025
https://www.instagram.com/cajadercerillas_madrid

CALVERO

Chef Juanjo López, the man behind La Tasquita de Enfrente and a prominent figure in Madrid's culinary scene, is at the helm of this new restaurant located inside Gran Madrid Casino Colón (No. 37-41 Paseo de Recoletos). The menu pays homage to local cuisine by combining tradition and modernity in time-honoured recipes, all crafted with the finest seasonal ingredients. You'll find staples such as the *gilda* (an olive, anchovy and chili pepper skewer), Russian salad and Madrid-style tripe, along with two of the chef's signature creations: his steak tartare, which won an award at the 2025 edition of Madrid Fusión, and his seven-course cocido (meat and chickpea stew).

📍 Centro

Opened: September 2025
<https://www.instagram.com/calverorestaurante>



CASA® MÚSICA

Casa® Música, located close to Malasaña, was born of a love for music and the pleasure of enjoying food together around the table. This new restaurant/listening bar offers a menu designed for sharing, paired with a rotating line-up of DJs which changes every week.

📍 Centro

Opened: January 2025
<https://www.casaneutrale.com/casamusica>



CORSARIO MADRID

Corsario, the renowned Ibiza restaurant from the island's charming Dalt Vila neighbourhood, designed by architect and painter Lázaro Rosa-Violán, has arrived in Madrid. Located in the area of Justicia, right next to Teatro María Guerrero, the space blends bold sophistication with an authentic, warm and inviting atmosphere. Led by talented young chef Liván Valdés, the kitchen offers classic cuisine reimagined with a French flair. There's also a cocktail lounge that serves gourmet tapas.

📍 Centro

Opened: February 2025
<https://www.corsariomadrid.com/en>



CHIC BY ROSI LA LOCA

A wild and colourful paradise. This is the best way to describe Chic at No. 7 Calle de Cádiz, the new gastronomic universe in the neighbourhood of Barrio de las Letras (Literary Quarter). Design and aesthetics take centre stage at this restaurant, reflecting the creative signature of the Rosi La Loca World group. Here, Eden is the main theme, with mystical scenes and playful details—from the façade decorated with oversized vibrant flowers to the dishes themselves, served on handcrafted pieces shaped like snakes, jaguars or apples.

📍 Centro

Opened: November 2025
<https://www.chicbyrosilaloca.com>



DOLCE POSITANO

The colour, light and flavour of the Amalfi Coast are present at No. 52 Paseo del Pintor Rosales thanks to chefs Roberto Castellano and Alessandro Giovannelli. This Italian restaurant brings together Neapolitan tradition and Roman roots with an innovative touch. The menu is built around homemade pasta, dishes that combine land and sea, and stone-oven pizzas. In 2025, their creation 'Coppa del Mondo' won second prize for Best Pizza in the Community of Madrid.

📍 Moncloa-Aravaca

Opened: September 2025
<https://dolcepositano.com/index-en.html>



GABO'S

A slice of New York—that's exactly what this new restaurant in the Las Salesas area has set out to deliver. At No. 5 Calle de Prim, it recreates a classic Manhattan haunt for music, cocktails or wine alongside some simple dishes. The cosy bistro—featuring high tables in a vaulted semi-basement—offers a short menu that includes Caesar salad, the signature lobster roll and the much-talked-about 'Nuggets & Caviar'. Other must-try dishes are the roast beef sandwich, burger, lasagna and pizza slices.

📍 Centro

Opened: July 2025
<https://www.instagram.com/gabosmadrid>



GAMBERRO

Gamberro has burst onto the Madrid scene with two simultaneous openings set to shake up the traditional seafood restaurant world. You'll find the main establishment—a cheeky tavern spanning over 250 square metres with a terrace—in Plaza de Olavide, and the other slightly smaller restaurant at No. 82 Calle de Goya. The menu celebrates seafood, with prawns (*gambas* in Spanish) stealing the show: served raw, boiled, grilled, fried, tempura-style, in garlic, in a seafood salad or in the now-iconic '*gamb-era*' salad. It continues with playful twists on classic tapas like *gildas* (olive, anchovy and chili pepper skewers) and anchovies marinated in vinegar. The seafood section features Gillardeau oysters and *zamburiñas*, as well as a fun riff on the lobster roll called the 'Chatka roll.' Rounding out the menu is an original selection of *molletes* (soft flatbread rolls), stuffed with everything from tuna *tataki* to braised beef cheek or *cachopo de presa* (stuffed pork cutlet).

📍 Chamberí

Opened: July 2025
<https://www.instagram.com/gamberro.tabernacanalla>



KAITO

Grupo China Crown, a leading Asian restaurant group in Spain, has opened a new establishment at No. 48 Calle de Lagasca: Kaito Hand Roll Bar. Presenting an innovative concept, this eatery offers an informal dining experience revolving around hand rolls made to order by master chef Koichi. A Tokyo transplant, he unleashes his expertise before diners at the restaurant's bar, which takes centre stage in the space. Inspired by Japan's traditional hand roll bars, Kaito blends artisan sushi with a contemporary twist, where ultra-fresh ingredients and interaction with the chef have a starring role in the experience.

📍 Barrio de Salamanca

Opened: February 2025
<https://kaitohandrollbar.com>



KŌ BY 99 SUSHI BAR

Kō by 99, a restaurant where diners can enjoy unbeatable gourmet Japanese cuisine, has opened at Bernabéu Stadium. Every dish created here is a testament to the meticulous care used in its preparation, from sourcing the freshest seasonal ingredients to flawless presentation. Drawing inspiration from Japan's rich culinary tradition, the chefs add their own innovative touches, designing a menu that feels both familiar and refreshingly new. What's more, thanks to its prime location, diners can savour their meal while taking in front-row views of a Real Madrid match. To top it all off, the restaurant also features the exclusive Kō secret speakeasy, the perfect place for intimate conversations over expertly crafted cocktails.

📍 Chamartín

Opened: January 2025
<https://www.ko-99.com/en>



LA CUADRA DE SALVADOR

Considered one of the best steakhouses in Lima (Peru), La Cuadra de Salvador has opened its first restaurant in Spain, in a privileged location in the centre of Madrid. Located at No. 10 Calle de los Madrazo, in the heart of the Las Cortes area, the spacious venue spans two floors, featuring distinct zones and a private room which can be reserved for exclusive events. Here, diners can enjoy the finest cuts of American USDA Prime beef along with a carefully designed selection of Peruvian fusion food. The open kitchen adds to the experience, with the broiler taking centre stage: the exclusive oven can reach temperatures of up to 900°C to seal the meat, ensuring juicy, tender results.

📍 Centro

Opened: January 2025
<https://lacuadradedesalvador.es/en/la-cuadra-english>



LA FALDA DE CHAMBERÍ

La Falda Madrid has breathed new life into Sylkar, once home to some of Madrid's most iconic potato omelettes. The new team is committed to keeping the former bar's legacy alive, and they've already proved their talent by taking second place at the 2024 Best Tortilla in Spain awards with their tavern in Lavapiés. But there's more on the menu than just potato omelette. Expect bold, irreverent takes on traditional Spanish dishes, like chickpeas with pig's head, chestnuts and scallops, meatballs in a coconut and kimchi sauce, or a tuna belly and octopus potato salad.

📍 Chamberí

Opened: April 2025
<https://www.lafalda.es>



LA NICOLASA

Nicolasa Pradera (1873–1959) was a seminal figure in Basque cuisine. She opened her first restaurant—Casa Nicolasa—in San Sebastián in 1912, setting a new standard for cooking and helping to promote a style of cuisine grounded in high-quality ingredients. After the Spanish Civil War, she moved to Madrid and opened a new eatery, La Nicolasa, where her culinary philosophy was passed on from one generation to the next right until 2010. Fifteen years later, the historic establishment has now reopened in the capital at No. 150 Calle de Velázquez, paying tribute to her cooking with a menu that reinterprets her legacy. Built around seasonal produce and traditional recipes, the menu features dishes such as hake *kokotxas* and steak tartare.

📍 Chamartín

Opened: September 2025
<https://www.restaurantenicolasa.com>



MAKOTO

After conquering the United States and the wider American continent, Japanese chef Makoto Okuwa ventures into the European market with the opening of his first restaurant in Madrid's Barrio de Salamanca neighbourhood. Set in a spectacular 450-square-metre space with capacity for 135 diners indoors and 60 outdoors, the restaurant gives customers a chance to discover the Nagoya-born chef's distinctive take on Japanese food. His cuisine brings an innovative touch to traditional Edomae sushi, and also includes rice and noodle dishes, salads and other offerings made using the robata method of charcoal grilling.

📍 Barrio de Salamanca

Opened: May 2025
<https://makotomadrid.com/en/makoto-japanese-cuisine>



MAMAZZITA

Grupo RosaNegra, the group behind the Chambao steakhouse restaurant, has recently opened a new venue specialising in Mexican mixology. Located at No. 4 Paseo de la Castellana, Mamazzita pays tribute to iconic artists and figures such as La Malinche, Chavela Vargas and Frida Kahlo through its cocktail creations. The drinks are made using exceptional ingredients, such as tequilas from Jalisco, artisanal mezcals and herbs that are grown using ancestral techniques. To accompany the cocktails, Mamazzita offers a menu designed for sharing, filled with Mexican classics, from *cochinita pibil* and *al pastor* tacos to chicken *tinga poblana* and the shrimp *Gobernador* taco with melted cheese.

📍 Barrio de Salamanca

Opened: September 2025
<https://www.mamazzitarestaurant.com>



NORAH

'Born in the Mediterranean' is the slogan of this trendy new restaurant in Chamberí at No. 15 Calle del Monte Esquinza, which brings together the influence of dishes from Italy, Greece, Spain and other countries united by the sea, the sun and olive oil. The result is a contemporary yet approachable and authentic cuisine that seeks to offer a unique experience both in flavour and around the table. This contemporary design space is ideal for a relaxed lunch or dinner with friends.

📍 Chamberí

Opened: October 2025
<https://norahmadrid.es>



NOTA BLU NEW BRASSERIE

This new restaurant brings to Madrid the essence of one of Marbella and Qatar's most exclusive venues. They all form part of the Casanis Group, led by former footballer and entrepreneur Zazou Belounis, which also owns other iconic spots on Costa del Sol. Now landing in Madrid, the group delivers haute cuisine, glamour and design, with a menu that reinterprets French gastronomy through the culinary vision of chef Fabián Cangas.

📍 Barrio de Salamanca

Opened: November 2025
<https://www.instagram.com/notablu.madrid>



PIPILACHA

Two young chefs, Arán and Noé, lead this high-end sensory dining experience that seeks to highlight the role of flowers in gastronomy. Located in the Fuente del Berro neighbourhood at No. 2 Calle del Azulejo, the venue seats just 16 guests at a time. The 15-course tasting menu places a flower at the centre of each dish, with hibiscus, linden blossom and verbena inspiring the flavour, aroma or texture of every bite.

📍 Barrio de Salamanca

Opened: October 2025
<https://www.pipilacha.es>



PLAY NICE

Chef Chuck George has turned heads in Milan, Paris and Rome with his signature cuisine, which draws on his American roots and Asian flavours to create fusion food under the brand Chuck's. Now, he has landed in Chamberí (No. 6 Calle de la Santísima Trinidad) to make his mark on Madrid, this time with a new bistro concept that brings a French flair. In addition to his speciality—hamburgers—you'll find other dishes like oysters, dumplings and chicken wings, as well as natural wines and craft beers to accompany the food.

📍 Chamberí

Opened: January 2025
<https://www.instagram.com/playnicemad>



PUCARÁ ORÍGENES

Following the success of Pucará Barra Peruana, Gian Carlo Panzera and Patrick Griffith have unveiled their second restaurant in Madrid: Pucará Orígenes. Located in Plaza del Ecuador, in the Chamartín district, this blend of tradition and avant-garde offers a culinary experience inspired by Peru's rich cultural fusion. Its interior, which evokes the vibrant hues of Rainbow Mountain—one of the country's most iconic landforms—combines a modern design with deep Peruvian heritage. The culinary offering spans the coast, the Andes and the Amazon, weaving in Chinese and Japanese influences across dishes layered with flavour. The wine list features rare finds, including Peruvian wines, for a truly rounded sensory experience.

📍 Chamartín

Opened: March 2025
<https://pucara.es/origenes>



QORTE

This is the latest project in Madrid from Valencian restaurateur José Tomás Arribas, following successes like Q'Tomas? in Valencia and Hiro—one of Malasaña's most exciting 2024 openings. Arribas has teamed up with chef Ricardo Tobella—fondly known as 'Capo' and a Quique Dacosta protégé—to celebrate Mediterranean culinary traditions at No. 9 Calle de Castelló. Grilled meats, rice dishes and hearty stews are the highlights of a menu that puts careful thought into both its ingredients and techniques. Seating up to 40 people, QORTE has two dining rooms, an open kitchen, several private areas and a cellar boasting over 300 international wines.

📍 Barrio de Salamanca

Opened: October 2025
https://www.instagram.com/qorte_madrid



SALA DE DESPIECE

SDD1 (the original Sala de Despiece) may have moved in February to a new location in Chamberí—to No. 28 Calle de Alonso Cano—but its essence remains unchanged. The larger space can accommodate 60 diners, who can choose to sit at the bar or at a table. It features the same distinctive décor that made its predecessor so popular: it's designed to resemble a meat cutting room, with white as the dominant colour. The menu offers surprising, original dishes made with the finest ingredients, including vegetables, meat and fish. There's also a comprehensive wine list including white, rosé and Japanese sake options.

📍 Chamberí

Reopened: February 2025
<https://english.saladedespiece.com>



SCAPETTA

This American restaurant chain, which has opened its first Spanish branch inside The Madridd EDITION hotel, takes its name from the Italian expression 'fare la scarpetta', meaning to savour every last bite of a meal. With locations in other global capitals such as London, Rome and Tokyo, it has spread its own unique take on Italian cuisine around the world. The restaurant has its own entrance off Plaza de las Descalzas, and the menu showcases signature pastas made fresh daily, fish dishes and a selection of American-style meat specialties.

📍 Centro

Opened: June 2025
<https://www.instagram.com/scarpettamadrid>



TABERNA CHIRIPA

Traditional cooking with an unexpected twist is the focus of this tavern next to El Retiro Park, which makes classic home-style stews and dishes its own, offering a new stop for creative traditional cuisine at No. 6 Calle de Espartinas. On the short menu, the focus is on seasonal produce alongside nods to classic Madrid dishes, including esca-beches, crispy bites of pig's ear and grilled pork cheek, cod ravioli, grilled sweetbreads, homemade meatballs and 'Homenaje a Madrid': small quail pie in pepitoria sauce with pâté.

📍 Retiro

Opened: April 2025
<https://tabernachiripa.com>

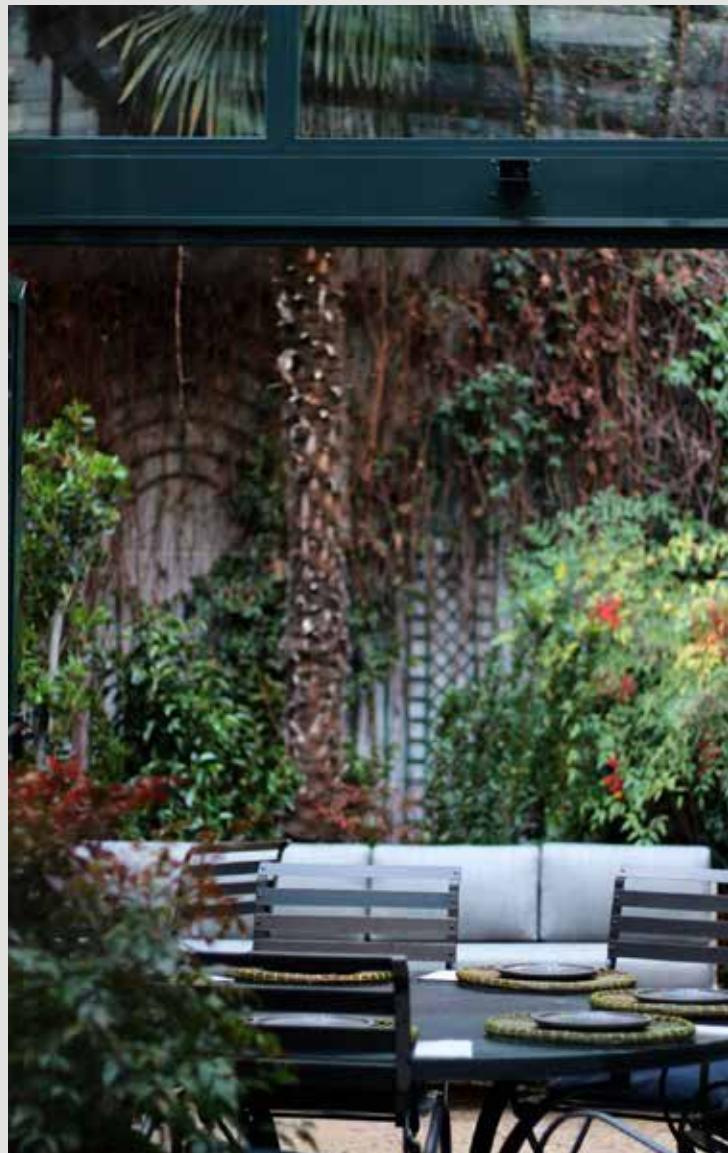


TRIBECA BISTRÓ

Named in homage to New York, this restaurant features an elegant interior inspired by Parisian bistro and a menu that pays tribute to classic European cuisine. Tribeca Bistró, located just steps away from the Puerta de Alcalá gate at No. 5 Calle del Marqués del Duero, is the creation of Mexican chef Diego Santarosa, his business partner Diego Amigo and Catalan chef Pepe Catà. Their menu breathes life into beloved European dishes like traditional Brussels mussels, hamburger with Café de Paris sauce, classic Caesar salad with a very personal touch and dark chocolate mousse with extra-virgin olive oil (EVOO) and sea salt. They also serve cocktails and a daily set menu that changes with the seasons.

📍 Barrio de Salamanca

Opened: April 2025
<https://www.tribecabistromadrid.com>



TRAGALUZ

After opening Bar Tomate, Bosco de Lobos and Luzi Bombón, the Tragaluz group has launched its latest venture: an eponymously named restaurant at No. 6 Calle de Gil de Santiváñez, in the heart of the Barrio de Salamanca neighbourhood. The Mediterranean-inspired cuisine oozes Italian influences, with dishes like San Marzano tomatoes with roasted aubergine and sunflower seed pesto, and sea bass with white asparagus purée, oyster leaf and radish. Standout pasta options include *maccheroncini* with fennel, *kalamata* olives, semi-dried tomatoes, *burrata* and lemon, and *pappardelle* with oxtail ragu. As for the setting, the large skylight and charming secret garden are particularly striking features which create an intimate, welcoming ambience. The interior, where you'll find the bar, was conceived as a cosy space reminiscent of a house.

📍 Barrio de Salamanca

Opened: February 2025
<https://grupotragaluz.com/en/restaurants/tragaluz-madrid>

BARS, CAFÉS AND NIGHT CLUBS



MORET

Grupo Trafalgar, which runs Bar Trafalgar and the restaurant Vergara, has opened this terrace near the Temple of Debod, overlooking Oeste Park and Casa de Campo Park and occupying the former site of the iconic La Perla kiosk. Located on Paseo del Pintor Rosales, Moret centres around a terrace adapted for winter use that also functions as a bar, restaurant and cocktail venue. Its offering has a distinctly Madrid soul, with Spanish sharing plates, vermouths, draught beers, wine and all-day service. Classics include the Russian salad, spicy *patatas bravas*, olive, anchovy and chili pepper skewers called *gildas*, and ham croquettes, alongside indulgent bites such as anchovies on brioche bread with smoked butter, oysters with apple, lime and celery dressing, and the aged beef sirloin.

📍 Moncloa-Aravaca

Opened: October 2025
<https://www.moretrosales.es>



BARCO SOUND HOUSE

The iconic concert venue BarCo at No. 34 Calle del Barco in Malasaña is reborn as a music bar. This new chapter keeps music at its core through a programme that combines live performances and DJ sessions with the experience of listening to vinyl on true hi-fi systems. The renewed concept embraces almost every musical genre, from disco, funk, house and techno to Spanish classics and jazz. Memories of the former venue remain in the design of the new space, which also draws inspiration from the décor of 1970s and 1980s nightclubs. Take note of the state-of-the-art sound system!

📍 Centro

Opened: November 2025
<https://www.bsounhouse.com>



BABYLON

The third floor of Teatro Magno at No. 7 Calle de Cedaceros is home to this new club, which hosts top live jazz performances in the evening and transforms into a house music venue at night. The project, led by Roberto Rey, a curator of numerous venues and concert series in Madrid, and Michael Martin, a renowned sound engineer, will feature some of the most prominent names in international and Spanish jazz, such as Chano Domínguez and Pedro Ojesto with his Flamenco Jazz Company, alongside other artists influenced by Afro-American music.

📍 Centro

Opened: December 2025
<https://www.babylonmadrid.com>



ACHOLAO

Spain's first pisco bar has opened its doors at No. 20 Calle del Almirante, in the heart of Las Salesas neighbourhood, bringing together Peruvian and Spanish influences in both its cocktail list and all-day menu. The stars of this unique project are piscos macerated for 20 days, reflecting the style traditionally made by blending two or more pisco grape varieties. Their creative cocktail bar offers premium pisco brands infused with fruits, herbs, roots and Andean spices, along with a selection of reinvented classic cocktails featuring pisco as the base spirit. This ode to pisco is rounded out by a menu of Creole dishes designed for sharing, such as ceviches and *ají de gallina* croquettes.

📍 Centro

Opened: June 2025
<https://www.acholao.es/en>



BOLDÚ

The viral artisan sweet sensation created by a family-owned bakery in the Barcelona neighbourhood of Gràcia has now arrived in Madrid. Found at No. 14 Calle de Alberto Aguilera, its signature doughnuts—known as “Bolduman” and “Boldugirl”—are presented as playful figures, complete with icing smiles. The original recipe retains its famously soft texture, while the fun shapes of these characters allow them to be filled with flavours like dark chocolate or pistachio. You can even personalise them on the outside! Boldú also serves speciality coffee, a variety of traditional baked goods, bread and other savoury offerings.

📍 Chamberí

Opened: March 2025
<https://boldu.es>



BAR VERGARA

The owners of Bar Trafalgar are behind this new space in the district of Chamartín, which operates as a bar both by day and by night. During the day, diners can enjoy fantastic tapas like anchovies in butter, hamburgers, and grilled cheese and pork shoulder sandwiches, among other options. At night, the offerings expand to include a full menu of mixed drinks and cocktails, accompanied by the best 80s music playing in the background.

📍 Chamartín

Opened: January 2025
<https://www.barvergara.es>



JINGPING E HIJO

This new specialty café is also a haven for Chinese tea lovers. Its owner, Zhiliang Chen—a saxophonist by profession—welcomes visitors to No. 3 Calle de Galileo, where he brings together the world of speciality coffee with his personal appreciation for tea and the art of Chinese porcelain. Set in a cosy atmosphere with furniture imported from the French region of Provence, the space also offers a selection of gourmet products from China, all of which are available to purchase.

📍 Chamberí

Opened: February 2025
<https://www.instagram.com/jingpingehijo>



JULITA CAFÉ

In the heart of Chamberí, at No. 46 Calle de Joaquín María López, chefs Javier de Juanas and Laura Ibarraza have opened a restaurant & café that pays homage to their grandmothers, their family heritage and traditional cooking. Set in a cosy, beautifully designed location spread over two floors, the restaurant offers two menus. One of them, available all day is dedicated to breakfasts, snacks and light bites, and features everything from classic toast, homemade pastries and XL pancakes, to sandwiches, focaccia and timeless favourites like Russian salad, *gildas* (olive, anchovy and chili pepper skewers), croquettes and Spanish omelette. Their main menu comprises options like the restaurant's take on classic macaroni with chorizo, meatballs in *pepitoria* sauce and the quintessential Sunday rice dish, a beloved staple of many Spanish households.

📍 Chamberí

Opened: June 2025
<https://julitacafe.es>



MAGADÁN

The historic kiosk at No. 9 Paseo del Pintor Rosales, nestled between Temple of Debod and Oeste Park, has reopened under the management of Grupo Lamucca after more than 20 years of inactivity. Dating back to 1907, this iconic spot was long a local landmark where residents and visitors alike enjoyed *aperitivos*, vermouth, *horchata* and soft drinks. The legacy of its previous owners lives on in the new Magadán, which preserves the bohemian charm of a Parisian terrace while aspiring once again to become a serene oasis in the city. With the kitchen open all day, you can drop in for breakfast or brunch at any time, and choose from a selection of classic Madrid dishes, specialty coffee and artisanal *horchata*, among other items.

📍 Moncloa-Aravaca

Opened: April 2025
<https://lamuccacompany.es/magadan>



SSSPRESSO

The tradition of enjoying coffee with something sweet is given a fresh twist at this new bar in Lavapiés (at No. 9 Calle de la Torrecilla del Leal), where they blend cocktail culture, speciality coffee and convent pastries. From mid-afternoon until the early hours of the morning, they serve a selection of drinks in which beans from Colombian coffee plantations take centre stage. The strength of the coffee shapes a cocktail list divided into alcoholic and non-alcoholic options, reinventing classics such as the Martini, the Daiquiri, the Pisco, the Manhattan and even the Carajillo. To accompany it all: disco sounds meet marzipan treats, chocolates, almond wafers and *yemas de Santa Teresa* sweets made by the Poor Clare nuns of the Purísima Concepción de Siruela Convent in Badajoz, Extremadura.

📍 Centro

Opened: September 2025
<https://www.instagram.com/ssspresso>



SNAKE BAR

The music and pop culture of the 1970s, '80s and '90s serve as the inspiration for this new signature cocktail and dining spot located at No. 16 Calle del Marqués de la Ensenada, next to Plaza de Colón. Its drinks menu pays tribute to the hits of each era: "Let It Be" by The Beatles is reimagined as a Bulleit bourbon cocktail with brown butter, croissant syrup and salted caramel; Madonna's "Like a Virgin" is transformed into a Grey Goose vodka drink with red berries, St-Germain elderflower liqueur, coconut, cranberries and lime; and "Macarena" by Los del Río features Bacardí Carta Blanca rum with mango and banana, mint cordial, manzanilla and muscatel wines, and 7UP. They also offer a selection of sharing plates which pair perfectly with cocktails in a space that celebrates the musical styles of the past fifty years.

📍 Centro

Opened: September 2025
<https://www.instagram.com/snakebar.madrid>

SHOPPING



UMUSIC HOTEL SHOP

UMusic Hotel Madrid has unveiled a shop designed as a hub for culture, entertainment and retail. This new space connects with music lovers through exclusive products and immersive musical experiences. Located next to the hotel entrance on Calle de Carretas—with its own entrance and spread across two floors—it features high-fidelity sound systems, digital displays, vinyl records, clothing and merchandise. The shop also hosts events and artist meet-and-greets and boasts a small café with grab-and-go options.

📍 Centro

Opened: June 2025
<https://www.instagram.com/umusicshopmadrid>



BOMPARD

Maison Bompard, the legendary French brand founded in 1985 and specialising in cashmere knitwear, has opened its first shop in Spain at No. 78 Calle de Serrano. The 140 m² boutique, in the heart of Madrid's Golden Mile, brings its iconic jumpers and its full collection of clothing and accessories for men, women and children to local shoppers and visitors alike, including scarves, hats, trousers and jackets designed for every season.

📍 Barrio de Salamanca

Opened: April 2025
<https://www.eric-bompard.com/en-es>



CABEZA DE CHORLITO

Cabeza de Chorlito is an independent publishing house founded in 2011 by Spanish photographer Alberto García-Alix—recipient of the National Photography Award in 1999 and the Gold Medal for Merit in the Fine Arts in 2019, among other honours—and Swiss artist Frédérique Bangerter. It's now also the name of their first physical store, a bookshop in the heart of Madrid's La Latina neighbourhood, where you can browse works from the publisher's own catalogue, alongside titles from others specialising in art and critical thinking. This new gathering spot hosts presentations and events, and stocks a selection of T-shirts with witty, original slogans.

📍 Centro

Opened: June 2025
https://www.instagram.com/editorial_cabeza_de_chorlito



FU.BA

Fabián León rose to fame as a finalist on the first series of the reality competition show *MasterChef*. After winning over audiences with his recipes on various online platforms, he's now aiming to revolutionise the world of baking and patisserie with Fu.Ba. Conceived as a "bakery of the future" and located at No. 112 Calle de Santa Engracia, the shop boasts a futuristic design and specialises in gluten-free, sugar-free breads, pastries, cakes and biscuits.

📍 Chamberí

Opened: May 2025
<https://www.wearefuba.com>



GIMAGUAS

Sayana and Claudia Durany, daughters of the founders of Natura, are behind this brand which has shot to fame among young shoppers. Having already established itself as an emerging Spanish name with strong international prospects, the label is known for its trend-setting fashion and accessories, with designs worn by global stars such as Dua Lipa and Gigi Hadid. Its debut shop in Madrid is located at No. 87 Calle de Claudio Coello.

📍 Barrio de Salamanca

Opened: March 2025
<https://gimaguas.com>



LA POSTALERA

Born in Valencia, Adolfo López and David van der Veen launched the La Postalera brand in 2018 and opened their first store in their home town the following year. In 2025, they brought their vibrant world of designer gift items and souvenirs to Madrid's trendy Malasaña neighbourhood. Their delightful new shop at No. 15 Corredera Baja de San Pablo is filled with ceramic pieces, fabric bags, notebooks, magnets, prints—and, as the brand name suggests, postcards. Most creations come from Spanish artists, and many souvenirs draw inspiration from the capital and its local culture.

📍 Centro

Opened: April 2025
https://www.instagram.com/la_postalera



LA CONICUM

After winning over customers with its online store, Laconicum has finally opened its first physical shop. The boutique invites visitors to discover unique cosmetics and fragrance brands. Located at No. 21 Calle de Piamonte in the Las Salesas area, it's the ideal space to smell and try both its best-selling products and its latest launches. Among the most sought-after are Goop items, the brand by actress Gwyneth Paltrow, which Laconicum sells exclusively in Spain.

📍 Centro

Opened: November 2025
<https://laconicum.com>



MACARON GLACÉ

Following the success of the pâtisserie Moulin Chocolat, the Maison Glacée ice cream parlours and The Pâtissier shop—a coffee-and-rolls spot which also hosts baking courses—Ricardo Vélez, or The Cocoa Chef, has opened a new venture in Chueca at No. 32 Calle de San Marcos. At Macaron Glacé, you'll find classic French macarons, unique-flavoured ice creams and elegant, sophisticated chocolates that elevate sweet treats to haute couture levels.

📍 Centro

Opened: September 2025
<https://www.instagram.com/macaronglace>



MAYMOON PÂTISSERIE

This pâtisserie blends the best of Asian and French baking. The technique, artistry and elegance of French influence come together with the flavours and traditional spices of Chinese and Japanese cultures. Among its creations—noted for elegant shapes, colours and distinctive flavours—are the Earl Grey tea and orange blossom honey mousse with a *calamansi* centre and crunchy chocolate *sablé* base, the taro cheesecake and the black sesame and *cassis* tartlet. There are also seasonal sweets, such as the classic mooncake which is available in autumn.

📍 Fuencarral-El Pardo

Opened: March 2025
https://www.instagram.com/maymoon_patisserie



MOLINO MANUELA

In the heart of the Chamberí neighbourhood, you'll find this new Mexican bakery where you can savour traditional goods like *conchas*, *bolillos* and other typical breads as well as homemade sauces and Oaxaca cheese. It also makes delicious *café de olla* (pot coffee), traditionally prepared by infusing it with *piloncillo* (whole cane sugar), orange and cinnamon, as well as an original variation called *latte de olla*, which is essentially the same but with a creamy twist.

📍 Chamberí

Opened: February 2025
<https://www.instagram.com/molinomanuela.es>



THE SCENTUARY

Signature perfumery has a new 'place to be' in the capital. Founded with the aim of becoming a benchmark in olfactory luxury, the brand has opened its first store in Madrid, at No. 17 Calle de Goya. The shop draws inspiration from the atmosphere of an art gallery and a perfumer's atelier, displaying its creations like small works of art. Its collection includes floral, aromatic, woody, citrus, fruity and oriental fragrances, among others, and also features a range of home scents.

📍 Barrio de Salamanca

Opened: October 2025
<https://shop.scentuary.com/en>



UNIQLO

Japanese fashion brand Uniqlo has chosen the heart of the AZCA financial district for its new store in Madrid. Located at No. 85 Paseo de la Castellana, the two-floor establishment spans 1,200 square metres. Inside, shoppers can find collections for men, women and children, including the brand's famous printed T-shirts and pieces designed by renowned collaborators. In addition to offering fashion items, the store also features a rest area that hosts reading events each season.

📍 Tetuán

Opened: March 2025
<https://www.uniqlo.com/es/en>

CULTURAL SPACES



ESPACIO MISTRAL

Andrea Stefanoni, founder of Librería Mistral (No. 2 Travesía del Arenal), and Aaron Lee Cheon—violinist, writer and president of Fundación Arte que Alimenta—are the creators of this new cultural centre in Madrid. Dedicated to theatre, music, dance, cinema and spoken word, and located in the Puerta del Ángel neighbourhood, it's led by artistic director Maximiliano Legnani.

Espacio Mistral was born from the founders' dream of enriching the city's cultural fabric through a space that fosters creation, critical thought and dialogue with the Ibero-American, European and Asian art scenes. The new cultural centre also hosts artist residencies, theatrical and dance productions, educational programmes and audiovisual projects.

The space's activities are organised around four main areas: theatre and contemporary dramaturgy, featuring premières, adaptations and series designed to revisit classic authors and showcase current creators; music, with styles ranging from symphonic and chamber to pop and experimental sounds, presented through concerts, themed festivals, educational initiatives, recordings and audiovisual projects; dance, spanning both contemporary and traditional Spanish styles, in the form of performances, residencies and workshops; and lastly, cinema, including a film club with screenings of movies and documentaries, accompanied by talks with directors and actors, as well as poetry recitals and discussions.

📍 Latina

Opened: October 2025
<https://www.espaciomistral.es>



2 MIRA ARCHIV

The 1MiraMadrid Gallery, founded by Valencian artist and gallery owner Mira Bernabéu, has opened a new location in the capital. The space dedicated to highlighting the importance of archives through its conservation, digitisation and classification efforts is complete with its own exhibition hall. Located at No. 6 Calle del Doctor Fourquet—in Lavapiés—the gallery houses cultural archives from artists, private collections and museums. In addition to showcasing the work of the artists it represents, it also hosts shows featuring archives from international creators and partner collections.

📍 Centro

Opened: July 2025
<https://www.instagram.com/2miraarchiv>



BOMBON CRISIS

Two art galleries, Bombon from Barcelona and Crisis from Lima, have joined forces to open a collaborative space in the centre of Malasaña, at No. 33 Calle de la Madera. The art project they're developing in this new gallery aims to strengthen the local art scene by creating a space where local and international artists can meet and where exhibitions spark new connections and collaborations.

📍 Centro

Opened: September 2025
<https://www.instagram.com/crisis.galeria>



GALERÍA FUDO

The environment, climate and landscape are the key concepts underpinning the art showcased at this Japanese gallery, which has recently opened in Usera at No. 16 Calle de Andrés Arteaga. Fudo is dedicated entirely to landscapes and, although it specialises in etchings, it also makes room for artists who work in other media.

📍 Usera

Opened: April 2025
<https://galeriafudo.com>



LA EMBAJADA DE LOS TEBEOS

This innovative space dedicated to the world of comics strives to become a home for all fans of the ninth art. Located very close to Delicias Station in the Arganzuela district, it features a shop and "comic library", and organises temporary exhibitions on cartoonists as important as Max, Juan Berrio and Amelia Navarro. What's more, the space hosts all types of events relating to comics and, on Sundays, it runs Patanegra Market.

📍 Arganzuela

Opened: February 2025
<https://www.instagram.com/embajadadelosteb eos>



SOLO CSV

Located at No. 36 Cuesta de San Vicente, opposite Campo del Moro Park, the SOLO Collection (found next to the Puerta de Alcalá gate) has opened this spectacular venue devoted to so-called “new contemporary art”. The 4,500-square-metre space will host a wide variety of projects. One of the first to take up residence is Bowman Hall, a gallery set to present temporary exhibitions led by creatives from the SOLO initiative. The centre was conceived as a platform for exchange between artists, gallery owners and the public.

📍 Moncloa-Aravaca

Opened: June 2025
<https://solocontemporary.com/spaces/solo-csv>



TEATRO SERRANO

In the heart of the Barrio de Salamanca neighbourhood, at No. 104 Calle de Serrano, this teatro has reopened with a first-rate programme designed to delight audiences. The theatre can accommodate up to 400 people.

📍 Barrio de Salamanca

Opened: February 2025
<https://teatroserrano.com>



TEATRO SOFÍA

The historic and iconic La Chocita del Loro, located at No. 70 Gran Vía, has been transformed into a new theatrical space, thanks to the theatre producers responsible for the show *Corta el Cable Rojo* and the team behind Barcelona's Teatre Muntaner. Dedicated to humour, music, comedy and improv theatre, it pairs shows with casual boxed meals from Pulso by Eboca which guests can enjoy from their seat. The theatre hosts daily programming from Monday to Sunday and accommodates 220 people across its balcony and stalls.

📍 Centro

Opened: November 2025
<https://www.teatrosofia.es>



VILLA MAGDALENA

Originally from San Sebastián, this gallery makes its debut in the Spanish capital with a new art space in the area known as Madrid de los Austrias (Habsburg Madrid). Housed in a 17th-century building at No. 2 Plaza de San Nicolás, the gallery itself becomes part of the exhibition experience in curator Cy Schnabel's bold new project, which cements his presence on the city's art scene. It spotlights trends in symbolic figuration and narrative painting, championing emerging artists alongside rediscovered established talents who remain relatively unknown in Spain and in major international art circles.

📍 Centro

Opened: July 2025
<https://www.instagram.com/villamagdalena33>

OTHER SPACES



BERNABÉU MARKET

Real Madrid's stadium has unveiled a 3,000m² food hall, gathering a wide range of culinary options together under one roof. This new space—home to 20 gourmet companies—welcomes both matchday football fans and the general public.

Conceived as a market with a variety of stalls, it features the likes of Casa Dani, Joselito's, Beata Pasta, 1880, PerretxiCo, The Wine Shop, Olsen-Malvón, A Feira Pulpería, Chocolatería 1902, Manteca Burger and Divorare, to name a few. Large counters let diners freely enjoy each vendor's offerings, and the space can accommodate up to 1,000 people.

Bernabéu Market sits under Gate 54 of the stadium, with direct access from Plaza de los Sagrados Corazones. It's open to the public daily from 10am to midnight, year-round.

📍 Chamartín

Opened: November 2025
<https://bernabeumarket.com>



NUGA CASTELLANA

This urban development at No. 200 Paseo de la Castellana brings together homes, offices, shops, wellness spaces and several restaurants within a single complex.

Known as El Callejón de Nuga, it includes retail and dining areas, an inner square with a skylight, and an outdoor space. UGO Chan with one Michelin star, L'Entrecote de París, the Madrid tavern VRRO (formerly Varro), Monster Sushi, the Italian Ditaly and Rast Café are among the eateries that make up this culinary haven. On the retail side, MediaMarkt and fashion brands such as H&M and Charro are also present.

📍 Chamartín

Opened: November 2025
<https://nugacastellana.com>

COMING SOON

ACCOMMODATION

THE HOXTON MADRID

2026

The hotel group Ennismore is set to open a new hotel in Plaza de Santa Ana, in the heart of Madrid. Featuring 192 rooms, a café, rooftop bar and event spaces, it will mark The Hoxton brand's first establishment in the capital.

HOTEL HILTON PRÍNCIPE DE VERGARA

2026

Hilton is expanding its presence in the capital with a new DoubleTree by Hilton in the Barrio de Salamanca neighbourhood. Set to be the chain's second hotel in Madrid, and scheduled for opening in late 2026, it will feature 155 rooms, a bar, a restaurant, a gym and meeting rooms.

HOTEL DE LUJO EN AZCA

2028

At No. 27 Avenida del General Perón, in the AZCA financial district just steps from the Bernabéu Stadium, Iberville So-cimi is developing a luxury hotel designed by Danish studio Bjarke Ingels Group (BIG) in collaboration with Madrid-based Ortiz.León Arquitectos. The new five-star property will comprise 15 floors, six underground levels and 144 rooms and will feature a striking curved glass façade.

HOTEL CASA PALAZUELO

Coming soon

Casa Palazuelo—one of architect Antonio Palacios's stand-out works, located at No. 4 Calle Mayor—is set to be transformed into a hotel. Built in 1919 and currently used as offices, the project and change of use, will allow for the protected parts of the property to be restored while preserving its structural and formal features.

NEW TRAVELODGE HOTEL

2027

The hotel company Travelodge is opening a modern 90-room hotel at No. 11 Calle de Emilio Ferrari. Construction is scheduled to begin in 2026, with the hotel expected to welcome its first guests in summer 2027.

MEININGER MADRID

2027

This international chain, known for its budget-friendly accommodation, is set to open its first hotel in the capital. The MEININGER Hotel will be located at No. 44 Avenida del Mediterráneo, just a short walk from El Retiro Park, and will boast 193 rooms, including a some that can accommodate up to five or six guests. The opening is scheduled for late 2027.

HOTEL MIGUEL ÁNGEL

2026

Hotel Miguel Ángel is set to reopen in the final quarter of 2026 under the management of one of the Lopesan Hotel Group brands. Following an investment of nearly €250 million, the company plans to recreate the luxury of its resorts in Punta Cana and Gran Canaria in Madrid. It will transform the legendary hotel into the capital's premier luxury destination, complete with exceptional dining and cocktail offerings.

LA FONDA DE LOS PRÍNCIPES

Coming soon

The iconic building in Puerta del Sol, from which most of the national TV channels broadcast the clock chimes every 31 December, will be reborn as La Fonda de los Príncipes at the end of this year—paying tribute to the historic hotel that occupied the site over 150 years ago. The new establishment will feature 39 guest rooms.

METRÓPOLIS

Coming soon

After years of stagnation, new life will soon be breathed into the Metrópolis Building. Courtesy of the Paraguas group, it will welcome the arrival of a boutique hotel, spa, private club and multiple restaurants.

NOBU HOTEL MADRID

2026

Nobu, a hotel group created by actor Robert De Niro, Japanese chef Nobu Matsuhisa and producer Meir Teper, is planning to open a fifth hotel in Madrid. The chosen location is No. 26 Calle de Alcalá, very close to Puerta del Sol.

HOTEL GRAN VÍA 60

Coming soon

No. 60 Gran Vía avenue will once again open its doors. The building, which was abandoned more than eight years ago, is best known for its crowning sculpture, The Roman, and for once being the home of Casa Social del Banco Hispano de Edificación—the bank's staff and community spaces. The property will be redeveloped as a hotel with the ground floor reserved for businesses.

HOTEL BY THE EL CORTE INGLÉS GROUP

Coming soon

The El Corte Inglés group is set to open its first hotel in Madrid very soon. The hotel will have approximately 111 guest rooms and will occupy two adjacent buildings in the area of Goya, at No. 89 Calle de Goya and No. 3 Calle del Conde de Peñalver.

HANDWRITTEN COLLECTION ACCOR

Coming soon

Accor's new brand Handwritten Collection has decided to open one of its first hotels in Madrid. Located in the city centre—the exact address is yet to be decided—the boutique hotel will showcase an Art Deco style, quintessential Madrid elements such as Manila shawls and local tiles, as well as other nods to the city's history.

MADRID TEATRO (Pescaderías Coruñas)

Coming soon

The gastronomic group Pescaderías Coruñas is taking on the hotel industry and it's going all out. Its newest project will be located on Plaza de Canalejas, in three historic properties: Teatro Reina Victoria, the Meneses Building and Casa Alende. This luxury hotel complex will feature a diverse selection of restaurants, in addition to a cultural space.

LÍBERE MADRID

Coming soon

The Líbere Hospitality Group is expanding its presence in Madrid with a new hotel at No 4 Calle de Miguel Fleta, in the San Blas-Canillejas technology district. 93 rooms will be spread out over a total constructed area of 2,890 m² and the hotel will have 31 parking spaces, a bar-cafeteria area and a rooftop terrace.

HOTEL ILUNION ON CALLE DEL PRADO (ONCE HEADQUARTERS)

Coming soon

The current headquarters of ONCE (the Spanish National Organisation of the Blind) will soon be undergoing a complete renovation which will turn it into a luxury hotel. Boasting a prime location on Calle del Prado, it's expected to feature 116 rooms across six floors.

SOR MADRID

Coming soon

The former headquarters of the UGT trade union, which had previously been the Recogidas Convent, is undergoing works to become a 41-room hotel. The renovation project includes recovering the original façade of the convent, which is currently covered by another brick façade added in 1897. The works will also restore some of the original spaces in the cloister, basilica and courtyard area which had been altered during successive renovations. The former convent, located in the neighbourhood of Chueca, was erected in 1623.

HOTEL 101

2026

The Philippine real estate development company has chosen Madrid for its first Double Dragon hotel in Spain. It's set to open in the Valdebebas area next to the new Formula 1 circuit that is expected to host the Formula 1 Grand Prix from 2026.

BVLGARI HOTELS

2026

The Bvlgari hotel chain is planning to open a new luxury hotel in the capital. Although the exact location is not yet known, it has been confirmed that it will occupy a lavish building in one of the most luxurious areas of the capital.

SAUDI RSR SINGULAR SOCIMI HOTEL

Coming soon

A new luxury hotel will soon open its doors in the vicinity of Plaza Mayor. The building will have lush vegetation, a rooftop terrace and a restaurant on the ground floor. The deluxe four-star property will be managed by the RSR Singular Assets Europe Real Estate Investment Trust, a company owned by the Saudi Arabian family office of Rashid Saad Al-Rashid & Sons.

HOTEL AT NO. 2 CALLE DE FOMENTO

Coming soon

A new 4-star hotel is set to open in Plaza de Santo Domingo, within the building known as Fomento 2. The hotel will feature 155 guest rooms, a parking garage and a rooftop swimming pool.

SHERATON

2026

Madrid's first Sheraton hotel will be located opposite Adolfo Suárez Madrid-Barajas Airport's Terminal 4. With an area of 10,000 square metres spread over 14 floors, it will boast 200 guest rooms, a swimming pool and other common areas.

MERCER HOTEL MADRID

2026

The five-storey building on Calle Ruiz de Alarcón, behind Madrid City Hall, will be given a new lease of life as a hotel. The building, which was designed by architect Enrique María Repullés y Vargas in 1905, will have 68 rooms—14 per floor—and a bar and restaurant on the ground floor and basement.

HOTEL DE LUJO AT NO. 76 GRAN VÍA (CINE AZUL)

Coming soon

Gran Vía will see a new hotel open at number 76. This well-known building, whose ground floor once housed the legendary Cine Azul cinema, will boast 112 rooms distributed over seven of its nine floors. There will be a new restaurant on the top floor, with access to a rooftop solarium, while the commercial premises on the ground floor will remain as they are. The building will undergo a major refurbishment that will considerably alter its architectural structure, although the idea is to preserve certain antique features such as the stained-glass windows by Casa Maumejean in one of its courtyards.

TAYKO HOTEL

Coming soon

Very close to Puerta del Sol and Plaza de Canalejas—Madrid's new Golden Mile—the Byou Hotel chain is set to open a new establishment under its Tayko Hotel brand. With 60 rooms distributed over eight floors, the new four-star hotel will feature a restaurant and a rooftop terrace.

HOTEL AC MARRIOTT

CORNER OF NO. 11 CALLE DE LA VERÓNICA AND NO. 3 CALLE DE SAN

PEDRO

Coming soon

The AC Marriott hotel chain will open a 65-room establishment in an old deconsecrated and disused church, close to the Prado Museum.

NOMADE MADRID

2026

The luxury Nomade chain is opening for business in Madrid in the former Iberostar Las Letras hotel on Gran Vía avenue. The new five-star hotel will have 93 rooms—16 of which will be suites—a secret bar, a wellness area and a rooftop bar.

RADISSON COLLECTION (GENERALI BUILDING)

Coming soon

Madrid's first Radisson Collection hotel, the most exclusive brand within the Radisson Hotel Group, will be housed in the Generali Building at No. 21 Calle de Alcalá, just steps from Plaza de Canalejas. The hotel will be nestled in an area renowned for its luxury offerings, with top brands like Hermès, Louis Vuitton and Cartier nearby. Spread across roughly 8,500 m², the hotel will have 12 floors that will hold 154 guest rooms and suites designed to provide a one-of-a-kind experience combining elegance with comfort and functionality.

ZEL HOTEL

2026

Zel, the hotel brand born from the joint venture between tennis star Rafa Nadal and Meliá Hotels International, will open the doors of a new hotel on Gran Vía avenue. It will be on the site of the former Madrid Gran Vía 25 Affiliated by Meliá hotel, and is most likely to be a four-star hotel.

RESTAURANTS

FLORENTINE

2026

A restaurant, rooftop terrace and bar—that's the new project taking over the top floor of WOW Concept (No. 42 Calle de Serrano) this spring. Blending Italian culinary tradition with Madrid's cosmopolitan energy, it brings Marbella's Golden Mile magic to Madrid's very own. Spanning 650 m² and seating 220 guests, they'll offer a menu starring Neapolitan pizzas, handmade fresh pasta and signature cocktails.

CAFÉ LHARDY

Coming soon

The historic restaurant Lhardy will open a luxury café in the exclusive Hotel Wellington at No. 8 Calle de Velázquez in the Salamanca neighbourhood. With its own street entrance, it will span two floors and offer breakfast and brunch options as well as small plates and cocktails.

EL CAMPERO DE BARBATE

2026

El Campero is an iconic restaurant from Cádiz and a benchmark in Andalusian cuisine. Located in Barbate, it's renowned for its *almadraba*-caught bluefin tuna, prepared in numerous ways. The same menu, also dominated by seafood, will soon be available at Calle de María de Molina in the Salamanca neighbourhood.

EVARISTO 33

2026

The renowned Grupo Pescaderías Coruñesas store at No. 12 Calle de Recoletos will reopen as a restaurant offering simple cuisine based primarily on fish and seafood.

FNAC CALLAO

2026

The current building that houses FNAC—the well-known store selling books, movies, music and video games—will feature a rooftop restaurant with great food.

RESTAURANTE NOBU

2026

The famous Japanese chef Nobu Matsuhisa has announced the imminent opening of a new restaurant in Madrid. Located on Calle de Alcalá, the establishment will be attached to the hotel of the same brand, which is also scheduled to open in 2026.

CAFÉ DE CERVANTES

2026

Café de Cervantes, located in Plaza de España, will soon open under the Casa Remigio group. The restaurant promises to be a welcoming, elegant yet bold space and has been designed to create a unique experience for each diner. Its structure includes a green roof with ivy, wisteria, trumpet vine, honeysuckle and star jasmine, and its 200-metre terrace will offer lovely views of the square.

CULTURAL SPACES

CASA DE LA POESÍA

2027

Casa de la Poesía will become the house museum of writer Vicente Aleixandre. The poet's residence, known as Velintonia and gathering place for artists and intellectuals in the early 20th century, will be transformed into a cultural space in Madrid, opening its doors to mark the centenary of the Generation of '27.

BANK OF SPAIN MUSEUM

2030

2030 will see Bank of Spain open a museum space at its headquarters in Plaza de Cibeles. Designed by Estudio Herreros—the group also responsible for the Munch Museum and the National Museum of China—it will display part of its collection of more than 3,500 works of art and 600 pieces of decorative art and numismatics.

BONAPARTE TUNNEL

Coming soon

The Villanueva Tunnel, also called the "Bonaparte Tunnel", is a vaulted underground passage built on the orders of Joseph Bonaparte during the French invasion. It was commissioned to connect the Royal Palace's Campo del Moro Park with the area now known as Madrid Río Park. Work is currently underway to reopen the first section of the tunnel.

SALÓN DE REINOS

2027

This imposing building was originally part of the Buen Retiro palace complex. Currently undergoing renovations in a project designed by architects Norman Foster and Carlos Rubio, it's expected to open to the public in the second half of 2027 as an exhibition space showcasing the collections of the Prado Museum.

CINEMA MUSEUM

Coming soon

The so-called "NO-DO building", located between Calle de Joaquín Costa and Calle de Velázquez, has been ceded to the Spanish Film Academy to establish the Cinema Museum. The space will be devoted to exhibiting and celebrating Spanish cinematic activity in addition to preserving the country's national film heritage.

CASA DE VARGAS

Coming soon

The Vargas Manor House-Palace and the Felipe II gardens, located in Madrid's Casa de Campo Park and declared an Asset of Cultural Interest (BIC) in the Historical Site category, will soon open as a cultural centre, museum and historical garden. After undergoing renovation, the site will open as a Visitor Centre with a focus on Casa de Campo Park in general and specifically on the Vargas Manor House. The centre will also host a Documentation Centre for Urban Cultural Landscapes, where citizens can

learn about their historical origins. As well as this, the Reservado Chico Gardens (including the fountains and statues) and the Galería de Burlas former recreational space will undergo renovation. Future plans for changes to the Reservado Grande Gardens are also in place.

LAS VENTAS METRO STATION

Coming soon

Similar to the museums found in the Nave de Motores de Pacífico power plant, Chamberí Station and the Vestíbulo de Pacífico entrance hall, the former entrance to the Ventas metro station, located next to the bullring, will reopen as a museum space after having been closed for more than half a century.

PALACE OF THE DUKE AND DUCHESS OF OSUNA

Coming soon

The Palace of the Duke and Duchess of Osuna will open its doors after undergoing significant renovation work. The museum is conceived as a cultural centre, focusing on various aspects of Madrid's history from the 18th century onwards. In this vein, the initiative is formed by three key pillars: the heritage value of the historical monument formed by the garden and the palace, the Enlightenment, and the awareness of the role of women in overseeing and running noteworthy public and private projects.

VAL-VERDE PROJECT

Coming soon

Madrid City Council is to turn the former Clesa factory into a centre for innovation and research. The building, which opened in 1962 and was designed by architect Alejandro de la Sota, had been unused and abandoned for over a decade. After regaining ownership of the premises, the city council will leverage its potential with a project set to transform it into a cutting-edge space in Madrid. The 10,500 m² devoted to R&D&I will house a cultural centre that will host dynamic content, a co-working space, two auditoriums and a café. A new urban landmark for both the district, as well as the neighbourhood, is planned and will come in the form of a large exterior square where people can gather. The space devoted to culture isn't just one single part of the building, instead, culture and science are intertwined throughout the building.

REAL COMPAÑÍA ASTURIANA DE MINAS

2026

In 2026, the former headquarters of the Real Sociedad Asturiana de Minas mining company, located in Plaza de España, will join forces with Fundación Mutua Madrileña to become a centre for exhibitions and cultural and social activities.

HISPANIC JEWISH MUSEUM

Coming soon

Fundación HispanoJudía will now have a space from which to promote its culture and revive the Hebrew historical heritage in Spain and Latin America. The site chosen is a disused former electrical substation in the Barrio de Salamanca neighbourhood, originally designed by Antonio Palacios.

RAILWAY MUSEUM

Coming soon

Work has begun to renovate the Railway Museum's facilities and to create new spaces, including a railway library, a room with high-speed train simulators and a new exhibition area.

CINE IMAX (THEATRE)

Coming soon

The Imax Cinema on Calle de Mendez Alvaro, which closed in 2014, will soon be given a new lease of life as a theatre. The new venue, which is expected to have 1,300 seats, will stage plays, dance and opera.

TEATRO CONCHA VELASCO

Coming soon

Teatro de Madrid, now renamed Teatro Concha Velasco and located in the La Vaguada shopping centre, will soon be re-opened after years of disuse. It will now host large-scale cultural shows in addition to offering related activities such as a performing arts school.

AEMET MUSEUM (RETIRO)

Coming soon

El Retiro Park is home to a castle that once housed the first semaphore line of the Astronomical Observatory and the first building of the Meteorological Institute. After years of disuse, the castle is being transformed into a new meteorological museum by Spain's National Meteorological Agency (AEMET).

EMT MUSEUM

Coming soon

The future EMT Madrid Museum will be located in the iconic Madrid Río Park area, one of the city's most renowned locations. The museum will showcase the rich history of the Madrid Municipal Transport Company (EMT) and will be built on a 4,460-square-metre plot within the Mahou-Calderón complex, situated between Calle del Duque de Tovar, Calle San Epifanio and Paseo de los Melancólicos.

SPORTS VENUES

CITY OF SPORT

Coming soon

The future City of Sport is to be located in the vicinity of the Riadh Air Metropolitano Stadium, in the San Blas-Canillejas district. The area of land—which was originally going to form part of the city's application to host the Olympic Games—comprises five undeveloped plots to be used exclusively for sports purposes. The space will welcome various sports facilities, including football pitches, a mini stadium for 6,000 spectators, 25 padel courts, a climbing wall, a surfing area with teaching facilities, a skate and jump zone, an athletics track, and much more.

OTHER SPACES

PALACIO DE EXPOSICIONES Y CONGRESOS

Coming soon

Madrid's Palacio de Exposiciones y Congresos, located at No. 99 Paseo de la Castellana, will soon undergo a large-scale renovation to house the WTO (World Tourism Organization) in its Building B. Building A will also be used to host a wide range of events.

THE NEW BERNABÉU METRO STATION

Coming soon

The Regional government of Madrid has decided to modernise the Bernabéu metro station (Line 10) with a design inspired by Real Madrid's football stadium. The works planned for the coming months include a new interior look and feel to reflect the special relationship between the station and the stadium, the capital's sporting landmark and a major tourist attraction. Additional universal accessibility measures will be introduced to facilitate transport for all passengers, especially those with reduced mobility.

