



WHAT'S NEW IN MADRID 2018

INTRODUCTION

A number of major and much-anticipated inaugurations were announced for 2018, and for many the wait is already over. Not only have four- and five-star hotels opened their doors during the first half of the year, but also two historical buildings on Plaza de España and Gran Vía have been restored and turned into fabulous hotels that boast sky-scraping rooftop bars: the VP Design and the NH Collection. Their bars, Gingko and Picalagartos, offer cocktails, a range of dishes and dazzling views. More hotels will soon be staking their claim, including the Four Seasons, the Canadian company's first hotel in Madrid, located just beside the Puerta del Sol, and the Hotel Rex, now part of the Room Mate chain, to open on Gran Vía avenue. One of the city's main thoroughfares, Gran Vía is undergoing a major remodelling this year which will turn it into a greener and friendlier street for pedestrians with wider pavements. Madrid's gastronomic scene is equally buzzing. Rodrigo de la Calle, the chef of green cuisine, is back in Madrid, and both Javier Aranda, with two Michelin stars, and Joaquín Felipe, who has strong ties to our city, have opened new restaurants in the capital, where flavours from Asia and Peru are gaining ground thanks to mouth-watering culinary creations. The city's cultural offering continues to be world-class and now includes even more guided visits to monuments, parks and iconic places. This year will definitely be one to remember!

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ACCOMMODATION

Bastardo Hostel

Opened: May 2018

Malasaña

bastardohostel.com

Bastardo Hostel is an avant-garde space, with a great design, where things are happening all the time, and where you can also enjoy a good night's sleep. As a hostel, they have options to suit all requirements and budgets: private or shared rooms, rooms for couples, groups, families... As a space of creation, Bastardo puts on a whole series of events from different disciplines (art, music, dance, science, technology...). From poetry recitals to dance sessions, not to mention concerts, workshops, presentations, film screenings and exhibitions. It also has a restaurant, Limbo, that specialises in grilled meats.



Barceló Imagine

Opened: March 2018

Chamberí

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

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



Generator Hostel

Opened: May 2018

Gran Vía / Sol

generatorhostels.com

The international Generator Hostels chain is opening a new establishment in the centre of Madrid, very close to bustling Gran Vía avenue. Originally built in 1930, this former petrol station is now a five-storey building featuring individual and shared rooms with four and eight beds, a boutique design and contemporary interior decoration. In addition it has leisure rooms, a bar and other common spaces that go beyond the offering of a traditional hostel, such as a rooftop terrace with a lounge area.



ACCOMMODATION

Icon Wipton

Opened: May 2018

Barrio de Salamanca

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

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



Heritage Madrid Hotel

Opened: March 2018

Barrio de Salamanca

www.heritagehotelmadrid.com

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



La Nave Poshtel

Opened: January 2018

Princesa

lanavehostel.com

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



ACCOMMODATION

NH Collection Gran Vía

Opened: May 2018

Sol / Gran Vía

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

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



NYX Madrid

Opened: March 2018

Other

www.leonardo-hotels.es/nyx-madrid

Located in the city's financial district, close to Nuevos Ministerios and Paseo de la Castellana, this four-star hotel by the Leonardo Hotels chain occupies the building which used to house the Gran Atlanta Hotel. Thanks to the work of local young artists, art plays an important role in its 70s-inspired interior, which has predominating shades of grey, blue, brown and green. The hotel is divided into 6 floors and 180 comfortable and spacious rooms, with free Wi-Fi and design furniture. It has three rooms for private events or meetings, equipped with the latest technology, as well as a spectacular lobby on the ground floor, where customers can enjoy a drink in the bar and live DJ's. There is also a swimming pool and a terrace on the rooftop.



Meliá Serrano

Reopened: April 2018

Barrio de Salamanca

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

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



ACCOMMODATION

One Shot 07

Opened: April 2018

Castellana

www.hoteloneshotfortuny07.com

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



Pavilion Madrid

Opened: April 2018

Castellana

www.pavilionshotels.com/madrid

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



VP Plaza de España Design

Opened: March 2018

Princesa

www.plazaespana-hotel.com

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



RESTAURANTS

47 Ronin (Outdoor area)

Opened: May 2018
Barrio de Salamanca
47-ronin.es

Serving traditional Japanese cuisine, this restaurant helmed by young chef Borja Gracia has inaugurated an elegant street-level terrace able to seat 16 diners and decorated in typical Japanese style, with flowers and bamboo. The restaurant features a menu with highly refreshing dishes for sharing. The Japanese seafood platter, the tuna tasting and the grilled wagyu beef are outstanding. Of all the cuts of Japanese beef that are on offer, *Hida* beef reigns supreme. A type of *wagyu* that is still hard to find in Spain, it rivals in quality and taste with the better known *Kobe* beef.



Alameda

Opened: February 2018
Barrio de Salamanca
alameda.com.es/restaurante-alameda-madrid

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



Alpe

Opened: February 2018
Chamberí
alperestaurante.es

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



RESTAURANTS

Annapurna

Reopened: March 2018

Castellana

www.annapurnamadrid.com

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



Antoinette

Opened: January 2018

Sol / Gran Vía

antoinette.es

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



Arado Grocery & Restaurant

Opened: January 2018

Barrio de Salamanca

restaurantearado.com

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



RESTAURANTS

Be Circle Food

Opened: January 2018

Chamberí

thecirclefood.com

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



Behia

Opened: January 2018

Castellana

www.restaurantebehia.com

A new restaurant has opened in the Castellana neighbourhood. It is helmed by young Italian chef Juan Carlos *Delle Vedove* who has carved out a career for himself in several Michelin-star Italian restaurants, such as *La Casa Degli Spirit* and *Al Ferrrut*, and worked alongside Martin Berasategui in San Sebastián. Behia (cow in Basque) is decorated in wood, leather and natural fabrics, a reference to the materials used in cottages in the north. The menu features dishes ranging from traditional snacks like home-made croquettes made with *txangurro* (spider crab) or cured ox meat, to more contemporary starters that include mackerel sashimi with tiger milk and vegetables. You can also find classics with a twist, such as king crab potato salad, in addition to traditional stews like *callos* (Madrid-style tripe), and seasonal fish. It has a terrace that is open throughout the year.



Botania

Opened: March 2018

Princesa

www.botaniamadrid.com

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



Cantina Roo

Opened: March 2018
 Barrio de Salamanca
www.cantinaroo.es

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



Capón by Jhosef Arias

Opened: February 2018
 Madrid Río
www.restaruantecapon.com

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



Cebichería de Trafalgar

Opened: March 2018
 Chamberí
www.facebook.com/La-Cebicher%C3%ADa-de-Trafalgar-125366024823359

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



RESTAURANTS

Charrúa

Opened: March 2018

Chueca

charruamadrid.com

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



Cilindro Restaurante

Opened: January 2018

Barrio de Salamanca

www.facebook.com/cilindrorest

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



Dogma

Opened: May 2018

Other

www.dogmarestaurante.com

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



El invernadero (Rodrigo de la Calle)

Reopened: May 2018

Chamberí

www.elinvernadero-rdelacalle.com

Michelin-star restaurant Invernadero, helmed by chef Rodrigo de la Calle, has left the mountains of the Sierra de Madrid to take up residence in the city centre, where it continues to offer “Gastro-botany”, i.e. green haute cuisine. Recovering plant species, respecting the environment, adopting integrated farming, being committed to the diversity of species and placing value on the plant world are part and parcel of the philosophy of Rodrigo de la Calle, who for years has been shaking up the cuisine scene with his way of conceptualizing, cooking and conceiving his menus based exclusively on green produce. Located at Calle Ponzano 85, the new El Invernadero has two different bars and a seating area. The green experience offered by Rodrigo de la Calle starts at the bar next to the entrance, where diners can enjoy tasty tidbits. The second bar is located inside the main room and connects it to the kitchen.



Ikigai

Opened: May 2018

Princesa

restauranteikigai.com

Ikigai is a Japanese concept that describes a philosophy of life: it's about discovering your passion, putting it into practice and doing it as well as you can. This philosophy and way of living is followed by chef Yong Wu Nagahira who shares it with diners at this new eatery. The cuisine of Ikigai is based on technique and produce, and comprises a number of home-made sauces and ingredients that vary according to the seasons and the chef's inspiration. He adheres to traditional Japanese cuisine, but also adds his own touches and uses local ingredients and Spanish culinary tradition for a little twist.



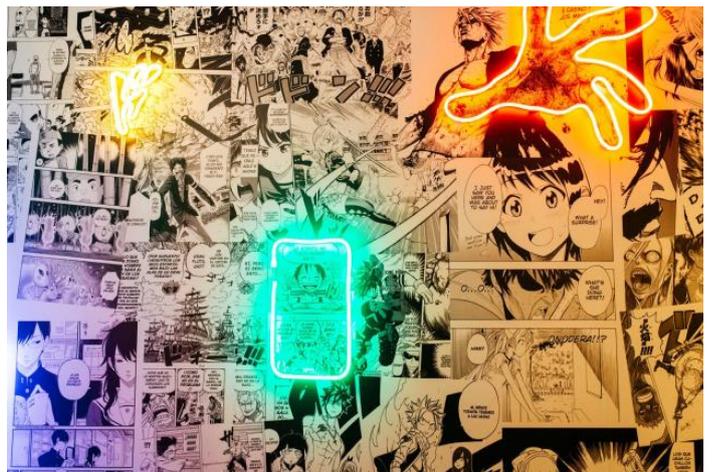
Kamikaze

Opened: April 2018

Chueca

kamikazemadrid.com

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



RESTAURANTS

La Panera Rosa

Opened: April 2018

Barrio de Salamanca

la-panera-rosa-madrid.negocio.site

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



Falafeleria

Opened: February 2018

Chueca

www.facebook.com/falafeleria

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



Hot Now

Opened: April 2018

Chueca

www.hotnow.es

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



RESTAURANTS

Les Mauvais Garçons

Opened: January 2018

Malasaña

www.facebook.com/lesmauvaisgarconsmadrid

Les Mauvais Garçons (the Bad Boys) is a Franco-Spanish restaurant located in the Malasaña neighbourhood. They hold first-class produce in the highest regard, and have a very small menu in order to ensure that everything they serve is of the utmost quality. Their creations include Iberian *tataki*, duck confit burger, magret du Gers, *tartiche* of wild sea bass and, their specialty, French cheeses and organic wines.



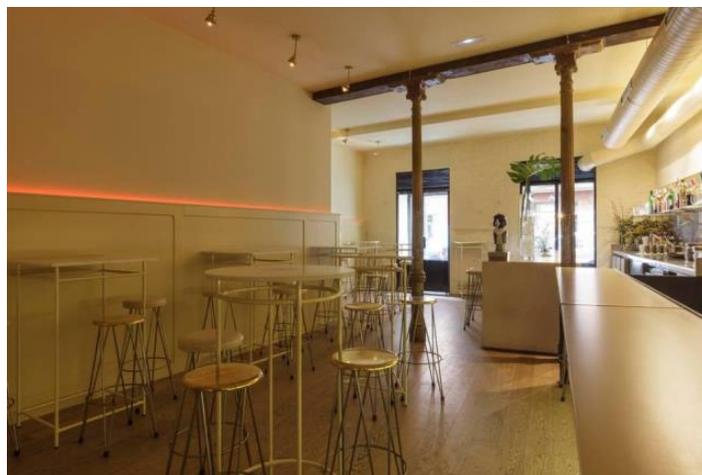
Lobsterie

Opened: January 2018

Chueca

www.facebook.com/lesmauvaisgarconsmadrid

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



Luma Restaurante

Opened: April 2018

Retiro

www.luma-restaurant.es

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



RESTAURANTS

Mawey

Opened: January 2018

Chamberí

www.restaurantemawey.com

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



Master Chef

Opened: May 2018

Barrio de Salamanca

www.restaurantemasterchef.com

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



Misskasia

Reopened: May 2018

Chamberí

www.misska.es

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



RESTAURANTS

Mr Lupin

Opened : May 2018

Castellana

mrlupin.es

Chef José Gallent has opened a Mediterranean bistro on Calle López de Hoyos, where tradition goes hand in hand with a unique cocktail bar that serves classic drinks and the most exotic and refreshing cocktails. French meets Mediterranean in their spirited menu, which features starters such as cod *brandade* ravioli with smoked eel and the mouth-watering *galette d'escargots*; a selection of meats and fish including an outstanding cuttlefish stuffed with blood sausage from Burgos and served with apple and mango compote, or a delicate duck magret with pears in wine and a carrot purée. Round off the culinary experience with one of their exquisite desserts, like the caramelised apple mille-feuille with a caramelized tomato *Chantilly*.



Picalagartos Sky Bar

Opened: May 2018

Sol / Gran Vía

www.picalagartos.com

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



Pomerania

Opened: January 2018

Chamberí

www.pomeraniamadrid.com

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



RESTAURANTS

Quispe

Opened: February 2018

Salesas

www.quispe.es

This Peruvian restaurant, whose name pays tribute to the most popular surname in the country of the Incas, offers a tapas tour through the main flavours of the country's cuisine. Its menu features signature tapas, such as Moma Adrianzen's *aguachile* or Rafael Piqueras' suckling pig *carapulcra*, cold dishes like ceviches, makis and nigiris, and hot recipes such as bass with a smoked yellow pepper and coconut béchamel sauce, or sautéed tenderloin. Quispe is the first Pisco Bar in Madrid, and it offers a wide range of cocktails like Pisco Sour and Chilcano and other infused Pisco.



Shangháí Mama

Opened: February 2018

Castellana

www.shanghaimama.es

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



Soma de Arrando

Opened: March 2018

Chamberí

www.facebook.com/somadearrando

Luke Jang, an apprentice to renowned Spanish chef Ferran Adriá, has opened a small restaurant in the Chamberí neighbourhood that blends together Korean flavours with cooking techniques used in contemporary Spanish gastronomy. Comprising just one long table that can seat up to twenty diners, the restaurant offers a single eleven-step menu that includes two desserts.



RESTAURANTS

The Captain

Opened: May 2018

Barrio de Salamanca

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

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



Yan Ken Pon

Opened: January 2018

La Latina

www.yankenpon.com

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



Yakinuku Rikyu

Opened: February 2018

Castellana

www.yakinukurikyu.es

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



Cori Waffles

Opened: April 2018

Sol / Gran Vía

www.coribubble.com

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



Coté Café

Opened: January 2018

Princesa

www.facebook.com/Coté-café-1564670206956576

Coté Café is a small café located within a greengrocer's in the area of Moncloa. It specialises in coffee and home-made and ecological take-away snacks, and it also has a tasting bar. The café, which has just a few tables and chairs, has an aesthetic that resembles that of a private house, to make visitors feel at home. They also host monthly watercolour exhibitions.



Chocolatería Tacita de Plata

Opened: March 2018

Sol / Gran Vía

www.chocolateriatacitadep plata.com

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



BARS, CAFÉS AND NIGHT CLUBS

El Embolao

Opened: May 2018

Chueca

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

With two Michelin-star restaurants -Gaytán and La Cabra- already under his belt, chef Javier Aranda is now bringing Hong Kong-style street food to Madrid. Located in the heart of the Chueca neighbourhood, Embolao is a place that wants people to enjoy themselves, decorated as it is with eye-catching colours like fuchsia and with a “*photo ball*” where customers can take fun pictures. Its menu is based on a concept that combines the wildest side of street food with the finest quality products. Its star dishes are sweet waffles, made-to-order hexagonal pizzas, and hot dogs with original toppings.



Ginkgo Sky Bar

Opened: March 2018

Princesa

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

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



Kitschy

Opened: March 2018

Princesa

www.kitschy.es

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



La Charcutería de la Virgen

Opened: March 2018

Chamberí

www.cervezaslavirgen.com/cerveceria

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



La Commedia

Opened: March 2018

Barrio de Salamanca

www.lacommedia.es/

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



Lambuzo Retiro

Opened: February 2018

Retiro

www.barlambuzo.com

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



La Probeta (La Tita Lab)

Opened: April 2018

Chueca

www.facebook.com/LaProbeta

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



L'Orangerie

Opened: April 2018

Malasaña

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

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



Teje y Maneje

Opened: January 2018

Chamberí

www.tejeymanejeponzano.com

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



Propaganda 12

Opened: January 2018

Chueca

www.propaganda12.com

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



Religion Coffee

Opened: April 2018

Barrio de Salamanca

www.facebook.com/religioncoffee

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



Yoguis Madrid

Opened: January 2018

Malasaña

www.yoguismadrid.com

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



Bottega y Veneta

Opened: May 2018

Barrio de Salamanca

www.bottegabeneta.com

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



Faraday

Opened: May 2018

Chueca

www.instagram.com/faradaymadrid

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



Galería Sargadelos

Opened: April 2018

Barrio de Salamanca

www.sargadelos.com

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



La Basílica

Opened: April 2018

Barrio de las Letras

www.labasilicagaleria.com

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



La Macetería

Opened: March 2018

Arganzuela

www.facebook.com/decupach

A small shop dedicated to handmade flowerpots has opened in the area of Acacias. The owner, artisan Natalia López, works with *decoupage*, a technique that involves using tissue paper to create unique decorations for all manner of objects. In her shop, people will find original flowerpots, old wooden fruit boxes, aprons, decorative laminates and flowers, not to mention many other artisan products. In addition, La Macetería runs monthly specialized courses for all ages, in which you can learn how to decorate espadrilles, backpacks, photo frames or storytelling stones.



Manolo Bakes

Opened: May 2018

Chamberí

www.manolobakes.com

Manolo Bakes has opened his new shop in the Plaza de Santa Barbara. It is a traditional bakery with the freshness and innovation of a young and creative team that has reinvented traditional, home-made pastries. A way of working that has proven to be hugely successful through the years, with such representative products as their famous *Manolitos* mini croissants.



SHOPPING

My Scrap Place

Opened: March 2018

Chamberí

www.myscrapplace.com

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



Reliquiae

Opened: April 2018

Barrio de Salamanca

www.reliquiae.com

The Asturian brand Casa Reliquiae, specialising in luxury handbags and accessories, has opened its flagship store in Madrid. Located in the middle of Calle Serrano, this new venue is the perfect place to showcase their handmade handbags inspired by architecture and nature.



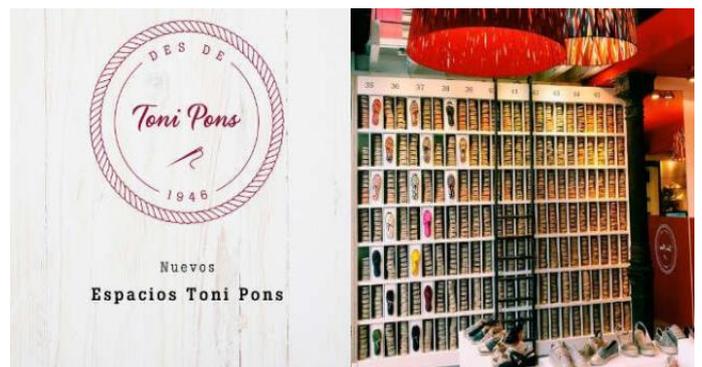
Toni Pons

Opened: April 2018

Sol / Gran Vía

www.tonipons.com

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



Vintalogy

Opened: March 2018

Sol / Gran Vía

www.facebook.com/VintalogyMad

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



Yves Saint Laurent

Opened: May 2018

Barrio de Salamanca

www.ysl.com

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



Royal Palace + Teatro Real

Opened: January 2018

Hapsburg

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

The Teatro Real, in collaboration with Patrimonio Nacional (National Heritage) is organising visits to two of the most emblematic buildings in Madrid, combined in a single visit: the Teatro Real opera house and the Royal Palace. With the help of audio guides in five languages, this tour gives people the chance to visit the Royal halls, the tapestries and the other pieces of art in the Royal Palace, and the Imperial halls, the Royal Box or the Palace Café at the Teatro Real.



La Almudena Cemetery

Opened: March 2018

Other

reservaspatrimonio.es

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



Lookout point at the Monument to Alfonso XII

Opened: April 2018

Retiro

reservaspatrimonio.es/222-visita-guiada-al-mirador-del-monumento-a-alfonso-xii

This set of sculptures dedicated to King Alfonso XII is located in one of the busiest areas beside the large lake in the Retiro Park. In the column located beneath the horse there is a lookout point that has been recently opened to the public after a major refurbishment work. From there, it is possible to admire the stately buildings of the Barrio de Salamanca, the roofs of the Barrio de las Letras neighbourhood and some of the emblematic buildings of the Gran Vía avenue, such as the Edificio Telefónica. The guided tours are free of charge, and last half an hour. They are given by a specialized guide who will explain the history of the monument and of the Retiro Park.

