



What's new in Madrid 2021/22



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INTRODUCTION

The year 2022 kicks off replete with exciting challenges for the capital. Our renewed strength and hope have shaped an endless array of new ideas and projects that will turn Madrid into a thriving hub for visitors from all four corners of the planet. Some of the city centre's most historical buildings are getting ready to welcome new hotels which will soon be brimming with life and social events.

One of the most anticipated openings will be Madrid Edition by Marriott International, located in the former Monte de Piedad de Madrid opposite the Descalzas Reales Monastery. This upcoming spring, the Galería Canalejas will finally be opening its doors. The luxury department store is already home to an appetising Food Hall with 13 restaurants and a gourmet area, a true culinary symbol in the city. Keep your eyes peeled for new and exciting events in the next 365 days. From innovative cultural spaces and avant-garde restaurants to museums and shopping concepts... our city will welcome new attractions and support those it has been home to for years, including its artisan studios that continue to uphold the essence of age-old crafts and defy the passing of time. In 2022 Madrid will have plenty of stories to tell. We can't wait to share them with you!

THE LANDSCAPE OF LIGHT. THE LANDSCAPE OF ART AND SCIENCES, NOW A UNESCO WORLD HERITAGE SITE



July 2021

Retiro

<https://paisajedelaluz.es/>

The date 25 July 2021 is now etched in the history of Madrid. It was on this day that the Landscape of Light – formed by the Paseo del Prado, el Retiro Park and surrounding areas – was granted World Heritage status by UNESCO, taking its place alongside many other global locations of exceptional value. This is the first asset of Spain's capital to be added to this prestigious list and the fifth in the Community of Madrid, joining the Monastery of El Escorial, the historic quarter of Alcalá de Henares, the Aranjuez cultural landscape, and the Hayedo de Montejo forest. The registration of this Madrid asset in the category of Cultural Landscape highlights the importance of uniting nature, culture and science in an urban environment.



ACCOMMODATION



ATOCHA HOTEL MADRID, TAPESTRY COLLECTION BY HILTON

Opened: June 2021

Centro

<https://www.hilton.com/en/hotels/madatup-atocha-hotel-madrid/>

A new hotel in the Tapestry Collection by Hilton is opening just a stone's throw away from the Paseo del Arte (Art Walk) and Atocha Station. The establishment, the first Tapestry hotel to open in Spain –and outside of the Americas– has 46 guest rooms in total. The eight different options available include the Atocha Suite on the top floor, with an Art Deco-inspired design, and Five Feet to Fitness, where guests can work out to their hearts' content. The hotel also has free Wi-Fi, a gym, meeting rooms and the restaurant Atocha 107, helmed by chef Joaquín Felipe.



HARD ROCK HOTEL

Opened: July 2021

Centro

<https://www.hardrockhotels.com/madrid/>

This new hotel, part of the Hard Rock International chain, is right near Atocha Station and the Paseo del Arte (Art Walk). The four-star establishment boasts 161 guest rooms and suites which have an unmistakable rock theme, contemporary art on the walls and luxury bedding. It also features special services like The Sound of Your Stay®, a music programme that rents out Fender® guitars and personalised playlists to guests. In addition, it features five different dining spaces, including RT60, a rooftop bar with 360-degree views of the centre of Madrid, where you'll find tasty food, strong drinks and music played live by a DJ.



CANOPY BY HILTON MADRID CASTELLANA

Opened: September 2021

Castellana

<https://www.hilton.com/en/hotels/madespy-canopy-madrid-castellana/>

Canopy by Hilton Madrid Castellana, located in the heart of the La Castellana neighbourhood, is a boutique hotel that's part of the Hilton's lifestyle brand. The colour red underpins an interior design project that embraces traditional Madrileño culture from the forefront of design. The hotel has 314 guest rooms, 12 meeting rooms, a restaurant that serves dishes made from healthy, locally-sourced ingredients, and an exclusive terrace with a pool and views of Madrid's skyline. What's more, both locals and guests are welcome to visit the spectacular terrace, Planta Z, where they can enjoy fun street food-themed cuisine to the beat of live music.



HOTEL MAYORAZGO

Reopened: March 2021

Centro

<https://www.hotelmayorazgo.com/>

After closing its doors a year ago, the Hotel Mayorazgo will once again welcome guests following major renovation work. A total of 38 of this four-star hotel's 200 rooms have been redesigned to represent places and concepts that are synonymous with Madrid, including a room dedicated to seamstresses, featuring a 1947 Singer sewing machine. The hotel's restaurant GastroVía 61 is also open for business, serving food that takes inspiration from local cuisine. Additionally, this summer will see the opening of an outdoor pool and sun deck on the seventh floor of the hotel.

ACCOMMODATION



INNSIDE BY MELIÁ

Opened: March 2021

Centro

<https://www.melia.com/en/hotels/spain/madrid/ininside-madrid-gran-via/index.htm>

Inside, a brand recently relaunched by the Meliá hotel chain, has opened a location at no. 34 on Madrid's Gran Vía avenue. Housed in a historic building designed by Antonio Palacios that opened in 1923 and recently found fame as one of the filming locations of the TV show Velvet, the modern hotel has 117 guest rooms and various spaces featuring urban art interventions as well as the "Open Living Room", a place for both work and leisure. It also has two eating areas: the restaurant A Ollo and the rooftop bar Le Tavernier.



MANDARIN ORIENTAL RITZ

Reopened: April 2021

Centro

<https://www.mandarinoriental.com/madrid/hotel-ritz/luxury-hotel>

The historic Ritz Hotel has rejoined Madrid's hotel scene after three years of remodelling works, with a brand-new name: Mandarin Oriental Ritz. The works preserved the building's Belle Époque style but added all sorts of features, like recovering the iconic glass roof over the centre of the hotel and creating two new suites in the towers on the top floor. The culinary offerings have also been revamped. The hotel now boasts two restaurants and three bars, all of them overseen by chef Quique Dacosta. Of particular note among them is Deessa, a signature venture by the prestigious chef with three Michelin stars under his belt.



OXYGEN HOSTEL

Opened: September 2021

Arganzuela

https://www.instagram.com/oxygen_hostel_cap_sule/

This pod hotel, the first in Madrid to offer low-cost, futuristic-style accommodation, has an unbeatable location right near Atocha train station and the Paseo del Arte (Art Walk). Its 22 pods, 10 double and 12 single, all have their own bathrooms, air conditioning and Wi-Fi. The rooms can also be used as workspaces. The hotel has common areas, a lounge and kitchen as well as 24-hour reception services. It also organises excursions.



PESTANA CR7 GRAN VÍA MADRID

Opened: June 2021

Centro

<https://www.pestanacr7.com/uk/hotel/pestana-madrid-gran-via>

Madrid's Gran Vía Avenue welcomes Cristiano Ronaldo's first hotel outside of Portugal. Built in 1920, the building has been fully renovated with sports at the heart of its interior design. Its 168 rooms are divided into nine different categories and feature the latest technology and facilities. What's more, the hotel's ninth floor is home to a pizzeria, a sports bar, a plunge pool, and a spectacular rooftop bar with panoramic views of the capital's skyline.

ACCOMMODATION



ROSEWOOD VILLA MAGNA

Reopened: October 2021

Barrio de Salamanca

<https://www.rosewoodhotels.com/en/villa-magna>

After an extensive renovation, Rosewood Villa Magna hotel is still the perfect place for those looking for luxury accommodation with an ideal location in the city centre. Set in Barrio de Salamanca, the hotel has 154 spacious guest rooms and suites distinguished by their quiet elegance and comfortable furniture. As for dining options, it has a range of bars and restaurants with special atmospheres designed for different times of the day. The restaurant Amós is particularly outstanding, striking an exceptional balance between top-quality ingredients from farms, the sea and the mountains, which are transformed by the creative skill and contemporary vision of Jesús Sánchez, a chef with three Michelin stars under his belt.



SANTO MAURO, A LUXURY COLLECTION HOTEL

Reopened: December 2021

Centro

<https://www.marriott.com/hotels/travel/madlc-santo-mauro-a-luxury-collection-hotel-madrid/>

After being closed for several months, Hotel Santo Mauro has reopened its doors with an optimistic, innovative attitude toward the future, all without losing sight of its charismatic personality as the former residence of the influential Duke of Santo Mauro. The renovation work on the hotel has created the perfect space to show the capital in its best light and ensure visitors leave having grown fond of the city. The renovation also caters to the guests' needs and individual tastes thanks to impeccable service, ensuring that their stay is filled with unforgettable moments.



THE CENTRAL HOUSE

Opened: February 2021

Centro

<https://thecentralhousehostels.com/lavapiés/>

The Central House is a new youth hostel in the neighbourhood of Lavapiés with 53 rooms of varying types: shared, for groups, individual and even a "penthouse", an apartment equipped with all the amenities. There's also a rooftop bar that can host private outdoor events. Citynizer, a food and leisure venue where you can eat, have a drink and even dance to swing music, has opened beside the hostel.

RESTAURANTS



DEESSA

Opened: April 2021

Retiro

<https://www.mandarinoriental.es/madrid/hotel-ritz/fine-dining/restaurants/contemporary-cuisine/deessa>

Quique Dacosta, whose restaurant in Denia (Alicante) has three Michelin stars, made his debut in Madrid with Deessa and in eight short months it has already earned its first star. Located in the beautiful Alfonso XII dining room in the renovated Mandarin Oriental Ritz, it offers diners the original creations of the chef from Extremadura for lunch, dinner and at weekends. They can choose between two tasting menus: Quique Dacosta Classics, featuring the chef's signature dishes, and QDRITZ Contemporary, with offerings specifically designed for this establishment. It also has a "Hidden Table" option which gives a privileged few a chance to watch the work going on in the kitchen.



ABBASID

Opened: end of 2020

Centro

<https://abbasid.es/>

The chain Abbasid has launched its second restaurant on Calle de Fuencarral serving a selection of the tastiest dishes from across the Mediterranean. Enjoy Greek, Turkish, Italian, and Spanish flavours in a warmly lit space decorated in bright colours.



SMOKED ROOM

Opened: June 2021

Castellana

<https://grupodanigarcia.com/es/restaurante-smoked-room-fire-omakase/>

Opened just six months ago, Smoked Room, one of chef Dani García's latest ventures, has already found its way straight into the Red Guide, with two Michelin stars. This boutique restaurant located in the Hyatt Hesperia hotel, which has space for just 14 diners, makes smoking an essential part of everything it serves, whether they're fish, seafood, vegetable or meat dishes. Smoked Room's culinary options will also include a very special experience: Smoked Room Fire Omakase, in which diners will put themselves in the hands of the chef Massimiliano Delle Vedove to enjoy a menu that will change and evolve depending on seasonality.



AMÓS

Opened: October 2021

Barrio de Salamanca (hotel Villamagna)

<https://www.rosewoodhotels.com/es/villamagna/dining>

The renovated Rosewood Villa Magna, one of the oldest luxury hotels in the city, now boasts dining options in keeping with its calibre. Amós, for example, is a restaurant helmed by Jesús Sánchez, a chef who has earned three Michelin stars. Its menu is inspired by the cuisine of Cantabria and includes offerings as iconic as anchovies, calamari strips and cheese from the region, as well as some of the most famous dishes from Cenador de Amós, the chef's award-winning restaurant in Cantabria, his adopted homeland.

RESTAURANTS



ASIAKO

Opened: March 2021

Chamberí

www.srito.es

The gastronomic group Sr. Ito has inaugurated Madrid's first Basque-Asian grill on Calle del Marqués del Riscal in the Chamberí district. Choose from dishes such as dim sum with Betizu oxtail or cured quail's yolk, and a selection of top-notch wines from local suppliers with extremely environmentally friendly production processes.



ASIA GALLERY CONTEMPORARY CUISINE

Opened: March 2021

Barrio de Salamanca

<https://asiagallerylagasca.es/>

Boasting nine establishments in Madrid, including Asia Gallery at The Westin Palace and Zen Market at the Bernabéu Stadium, the Zen group presents their most upbeat restaurant yet, located on Calle de Lagasca. Its menu evokes the most sophisticated and contemporary side of China, combining fresh, locally sourced ingredients with the best Asian produce. The results are iconic dishes such as beef tenderloin in oyster sauce and the legendary Peking Duck carefully prepared by the restaurant's chef following a traditional recipe.



ATOCHA 107

Opened: April 2021

Centro

<https://restauranteatocha107.com/>

Atocha 107 is a new venture by Joaquín Felipe on the ground floor of Atocha Hotel Madrid, which is part of the Tapestry Collection by Hilton. The restaurant, which has an indoor dining room as well as an inviting, peaceful patio, offers two tasting menus: one that changes weekly depending on the chef's inspiration and The Karnivore, consisting of red Tolosa bean stew, aged beef steak and cheesecake, paired with wines from Arganda and Uclés, coffee, and gin and tonic. There's also a menu that offers very traditional cuisine.



AURORA MADRID

Opened: February 2021

Chamartín

<https://auroramadrid.com/>

Number 32, Calle Alberto Alcocer is the location of this new space that brings together a culinary experience and music. Serving dishes that take inspiration from international cosmopolitan cuisine, in which locally sourced quality products prepared using techniques from around the globe are the stars. Enjoy live music at lunchtime and in the evening.

RESTAURANTS



AVOCADO SHOW

Opened: January 2021

Centro

es.theavocadoshow.com

The Chueca district has opened its arms to the trendiest fruit around with a new business concept that has triumphed in Brussels and Amsterdam. The menu boasts 20 unique and surprising dishes: try a burger served with avocado instead of a bun with breaded avo fries on the side, and vegan avocado and peanut butter ice-cream to finish. All in a fun and bright space.



BAAN

Opened: May 2021

Barrio de Salamanca

<http://baanrestaurante.com/>

BAAN (“house” in Thai) is a restaurant in the Recoletos neighbourhood that invites us on a journey through Southeast Asia’s most iconic dishes. It’s a mouth-watering gastro tour of Thailand and Vietnam, with pit stops in India, Korea, Japan and China. The space features sophisticated decor and is also the perfect place to enjoy pre- and post-meal drinks: it has a wine list with over 125 different varieties as well as a selection of classic and signature cocktails.



BAKAN

Opened: November 2021

Retiro

<https://bakanmadrid.com/>

The Plaza de la Independencia has a new establishment: a Mexican restaurant offering something innovative and authentic. Its menu is designed around three elements from Pre-Columbian times: nixtamal, mezcal and wood-fired cooking. What’s more, its open kitchen means diners can watch the experts at work as they make *tortillas* from scratch. The interior is decorated with traditional and popular Mexican art, making for a bright, artistic and modern space that’s perfect for discovering the finest Mexican cuisine over a meal with friends.



BARCO 7, LA BURBUJERÍA

Opened: July 2021

Centro

<https://www.laburbujeria.com/>

There’s a new tenant in Calle del Barco, right near Gran Vía avenue. It’s a casual restaurant open Thursday to Sunday with wine bar leanings and a solid menu that revolves around the pairing of sparkling wines + fusion food. Helmed by chef Hernán González (formerly of Viridiana), the menu is made up of original starters and salads, fish of the day, hamburgers and meat dishes. From start to finish, the offerings are perfect for pairing with sparkling wines (*cava*, *champagne*, *prosecco*, *corpinnat* and *crémant*, among others), by the glass or by the bottle.

RESTAURANTS



BAR DE FUEGOS

Opened: April 2021

Centro

<https://www.bardefuegos.com/>

On Calle Barbieri, in the Chueca district, Bar de Fuegos has opened its doors. At this new restaurant with Michelin-star chef Mauricio Giovanini at its helm, fire is the star of the show. With an open coal-fired kitchen, diners have great views of the grill and ovens where the chefs put their expert skills into action.



BARDERO

Opened: June 2021

Arganzuela

<https://www.foodyt.com/es/esp/restaurants/bardero/>

Bardero is a simple yet elegantly decorated restaurant, with truly unique cuisine, a lively atmosphere and reasonable prices. Located outside of the city centre in Arganzuela, it has made its name as an essential stop for locals and any self-respecting foodie. We could give you plenty of excuses for you to book a table right now, but you really only need one: their Spanish omelette, or what they call 'the new best *tortilla de patatas* in town'.



BARRACUDA MX

Opened: February 2021

Barrio de Salamanca

<https://barracudamx.es/>

Close to the Puerta de Alcalá gate, chef Roberto Ruiz - awarded a Michelin star in 2019 for his former restaurant Punto MX - has opened the doors of his latest project. The Mexican chef makes his comeback with a young, renewed and accessible project in a setting that aims to bring a small piece of Mexico to Madrid. On the menu you'll find ceviche, aguachile, tacos, and fish dishes, not forgetting the chef's sensational handmade corn tortillas prepared every day using a fermentation and nixtamalization technique that not only gives them that extra special flavour but also makes them easier to digest.



BEIRUTISTA

Opened: June 2021

Centro

<https://beirutista.es/>

In Calle de Ruiz in Malasaña and in El Corte Inglés in Sanchinarro, there are two new places to eat authentic Lebanese food. A team-up between a Lebanese man nostalgic for his country's cuisine and two big fans of Lebanese food resulted in this venture featuring a wealth of authentic flavours and recipes passed down from generation to generation. Their goal is for diners to take the taste of Beirut home with them.

RESTAURANTS



BENU

Opened: August 2021

Chamberí

<https://www.bennumadrid.com/>

Benu, located in Calle Sandoval, is a restaurant devoted to mindful food where eating is synonymous with nourishment. The dishes combine cuisine from different countries and are fun, balanced, tasty and environmentally friendly. It offers healthy food for a better life, with all of the benefits of home cooking.



BICHOPALO

Opened: December 2021

Centro

<https://bichopalo.es/>

The name of this restaurant in Chamberí alludes to a stick insect, a creature that looks remarkably like something it is not. And just like the insect, the dishes at Bichopalo similarly add a new dimension to familiar recipes. At Bichopalo each of the chefs cook in their own distinctive way. There are no rules. No regulations. No clichés. Don't miss their surprising take on the classic *huevos rotos* (fried eggs with broken yolks and potatoes).



BIZZO

Opened: March 2021

Chamberí

<https://bizzopizza.es/>

Three years after the first Bizzo opened its doors, the Chamartín area welcomes a new and bigger branch of this restaurant. The space, reminiscent of Berlin in the 90s, boasts a menu with traditional Italian starters, salads, pasta (or the so-called “non-pizza dishes”) and, of course, a selection of pizzas under the headings The Celebrities, and the Authentic, Fresh, and Indulgent Ones. Choose from a range of five desserts to finish.



BOSSA NOSSA

Opened: August 2021

Chamberí

<https://bossanossa.es/>

Bossa Nossa, which is very close to Quevedo metro station, describes itself as a place with light gourmet fare. It serves fusion dishes which are heavily influenced by Brazilian cuisine. You can eat lunch, have a snack, eat dinner... and anything food-related that you might fancy.

RESTAURANTS



BRIBÓN DE MADRID

Opened: July 2021

Retiro

<https://www.bribondemadrid.com>

With a light-hearted yet elegant philosophy, Bribón de Madrid aims to be a new meeting place for long-time Madrileños as well as visitors who want to immerse themselves in the city's most authentic, refined way of life. The Bribón experience begins at breakfast time and carries on with pre-lunch snacks followed by lunches. It ends with fun dinners that are accompanied by live DJs at weekends. The menu features classic Madrid dishes with a contemporary twist. There's also a shop where you can buy food to take away or to enjoy on site at the restaurant's high tables.



BUGAO

Opened: August 2021

Barrio de Salamanca

<https://bugaomadrid.com/>

After a gruelling year of hard work, Bugao Madrid has finally opened its doors in the heart of the city. Ready to win over the capital, the restaurant brings us its "Cuisine between seas", a gastronomic initiative by chef Hugo Ruiz. His hallmark culinary creations are mainly made with fish from the Strait of Gibraltar and locally sourced ingredients, always advocating the use of seasonal produce.



BUNJI THE PLACE

Opened: August 2021

Chamartín

<https://bunji.es/>

This establishment is inspired by the true spirit of Australia: *bunji*, an aboriginal word meaning "mate" or "close friend". Housed in a 1,600 m2 space in the area of Cuzco, it's a fun, casual bar/restaurant with a unique concept, where you can eat tasty international dishes, try one of the fifty beers it stocks or enjoy a drink in an authentic Australian atmosphere.



BRUTAL BURRITO

Opened: April 2021

Chamberí

brutalburrito.com

There's a new Mexican joint in Malasaña. It's a 360° concept where everything from the decor to the packaging and -of course- the food is meticulously planned. Its burritos, which it defines as "avant-garde", come in various types. Customers choose an option to suit their taste, combine it with green rice and refried beans, and either have it wrapped up in a wheat tortilla, served over a base of three blue corn tortillas or served in a bowl. Burritos can be accompanied by either quesadillas or nachos. For dessert, there are three delicious options, and the restaurant also has offerings for vegans. To drink, there's a range of agua fresca (water blended with fruit), beer, jugs of tequila or margaritas made with lime or tamarind.

RESTAURANTS



CADAQUÉS

Opened: end of 2020

Barrio de Salamanca

<http://restaurantecadaques.com/>

The Sagardi gastronomic group has once again shown its trust in Madrid by choosing it as the location for its newest restaurant. With a sister restaurant in Barcelona, this eatery serves Mediterranean cuisine that prides itself on the utmost respect for each ingredient. They specialise in meat and fish with wood-fired dishes that celebrate the mysticism of this element.



CAFÉ DEL LAGO

Opened: end of 2020

Casa de Campo

<https://cafedellagomadrid.com/>

Restaurant group Casa Remigio, which runs several eateries around Madrid including Café del Río and the outdoor cafés in Madrid Río Park, has added one of the establishments by the lake in Casa de Campo Park to its restaurant portfolio. Surrounded by greenery, water and amazing views, you can eat at any time of day as the menu features a large selection of dishes and snacks.



CALUANA

Opened: October 2021

Centro

<https://www.caluana.com/>

La Bolsa Palace, the beautiful building that houses the Spanish stock exchange, is home to Caluana, a three-floor restaurant that serves Italian and traditional Spanish food where you can enjoy food and cocktails in an iconic, historic setting in the centre of Madrid.



CASA MORIES

Opened: September 2021

Centro

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

Casa Mories is located behind San Miguel Market. From 1965 until the beginning of the pandemic, the premises housed the restaurant run by the current owner's family. Now, after an extensive renovation, Enrique Menéndez Mories pays tribute to his mother's siblings and parents with good food, good service and seasonal ingredients (either zero-kilometre or from the garden in his hometown of Zamora). Chef Beltrán Alonso is tasked with bringing out the best of each ingredient in the traditional cuisine with modern touches that he cooks up. Offerings include Casa Mories *patatas bravas*, croquettes made with scarlet prawns or cured meat and aged beef steak *tartare* with chips, served on brioche bread. There's also a nice selection of cold Ibérico pork meats and salted fish as well as meat, fish and seafood dishes and desserts that are made on the premises. To go with the food, there's a meticulously selected wine list.

RESTAURANTS



CASA MORTERO

Opened: end of 2020

Centro

<https://casamortero.com/>

Priding itself on making its diners feel at home, this is one of the latest restaurants to spring up in Barrio de las Letras (Literary Quarter). They serve traditional food, from Madrid-style tripe and fish and shellfish soup to roughly chopped green beans sautéed with Iberian ham. Simplicity meets fine dining in Casa Mortero which is helmed by Pedro Gallego, a chef with an extensive career.



COKIMA

Opened: end of 2020

Chamberí

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

Cokima, located in Calle Andrés Mellado, is a restaurant with casual decor and eclectic cuisine. On the menu you'll find everything from utterly traditional dishes to the most exotic touches for modern foodies. It features a list of starters, including blinis, croquettes and bao buns made in a different, original way, as well as more substantial main dishes and desserts made using traditional techniques.



CONTRAMAR

Opened: March 2021

Casa de Campo

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

The menu at this marine-inspired pub next to the lake in Casa de Campo Park, decorated in blue and white tones inside and featuring outdoor seating with fantastic views, revolves around traditional dishes that draw on the flavours found at different ports around Spain. Offerings include battered fried seafood and croquettes, rice dishes, charcoal-grilled fish and wonderful desserts, as well as a complete wine list.



CITYNIZER PLAZA

Opened: March 2021

Centro

<https://citynizerplaza.com/>

Close to Plaza de Cascorro in the district of Lavapiés, this space serving light snacks, hearty brunches and house specials can be found. Enjoy a Pedrito (brioche-style baguette with a choice of three fillings) or the restaurant's own take on the famous breaded squid sandwich, washed down with a cocktail from the menu. What's more, every day the space hosts an event, from monologues to swing dances.

RESTAURANTS



COMMODORE MADRID

Reopened: July 2021

Castellana

<https://commodoremadrid.com/>

Commodore has opened its doors in the Plaza de la República Argentina, in a building designed by Luis Gutiérrez Soto, the architect behind Cines Callao and Cine Barceló. The original restaurant first opened to the public in the late 60s and over the years played witness to some of the biggest events in Spanish history, including the meetings of politicians and the weddings of public figures. Also linked to the establishment were the prestigious Commodore accolades, awarded for bullfighting and performing arts. After undergoing a complete renovation but without losing sight of its past, the legendary restaurant has returned under the management of the Grupo Casa Remigio.



COTORRITA

Opened: September 2021

Chamberí

<https://www.cotorrita.club/>

Located in Calle Santa Engracia, this place has a cosy, family atmosphere and offers non-stop service from breakfast to dinner. It's the perfect place to have some tapas and a drink, right in the centre of Madrid.



D.ORIGEN

Opened: end of 2020

Chamberí

www.deorigengourmet.com

A new three-in-one gastronomic space has opened its doors in Chamberí. Visit this café, restaurant and delicatessen-cum-gourmet market at any time of day to shop for quality products at competitive prices, grab breakfast or dinner or order any dish or ingredient to take away. A non-stop cuisine concept that closes the loop with its suppliers, thanks to its dishes and display counters featuring ingredients from Discarlux brands and El Colmado del Tomate, wines from Hacienda Calavia, and @panesconalma (bread baked with love) by Viena la Baguette.



D'PLATOS DELEITE

Opened: end of 2020

Chamberí

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

The Granada-based restaurant chain D'platos has opened its first eatery in the capital. Its menu boasts a wide selection of starters, meat and fish courses, and market garden options, with a special focus on vegan dishes. Don't miss its long list of traditional and gourmet tapas.

RESTAURANTS



DEL BARRIO

Opened: April 2021

Retiro

<https://delbarriomadrid.com/>

Del Barrio is a pub with an authentic Madrid feel where you can have a great time with friends in a fun, unconventional atmosphere. Located in El Retiro neighbourhood, it serves beer, wine and exclusive dishes made on site with first-rate ingredients.



DESDE 1911

Opened: November 2021

Chamberí

<https://desde1911.es/>

Desde 1911 is a new restaurant by hospitality and food chain Pescaderías Coruñesas. It's a tribute they wanted to pay to the families and generations of fishermen whose hard work made Madrid the capital of fresh fish and seafood in Spain. For this reason, the menu at Desde 1911 takes the fish and seafood "of the day" concept to the next level. The menu evolves and is reinvented every day, changing completely depending on which catch of the day has just arrived on our coasts. There are six starters, of which diners can select three, four or five, depending on which menu they choose, and a single fish option as the main dish. The experience ends with a cheese board or dessert.



DON PANKO

Opened: March 2021

Chamberí

<http://donpanko.com/>

Don Panko is Spain's first *katsu* house. And what, you may ask, is a *katsu house*? It's a restaurant where you can enjoy one of Japan's most popular dishes, *tonkatsu*, or breaded pork cutlets. Not just any old breadcrumbs will do, however. They're breaded in *panko*, Japanese breadcrumbs made from white bread baked without a crust. In addition to *tonkatsu*, it serves other Japanese delicacies that are little known in Spain, such as *shiitake* mushroom skewers and bacon *kushiyaki*, or smacked cucumber with *moromi* miso dressing.



EL ANCLA DEL LAGO

Opened: February 2021

Casa de Campo

https://www.instagram.com/restaurante_elancadel_lago/

This establishment, one of the new restaurants by the lake in Casa de Campo Park, is surrounded by nature and set against one of Madrid's best skyline views. The house specialities are lobster rice and grilled meat.

RESTAURANTS



ELKAR

Opened: November 2021

Chamartín

<https://www.restauranteelkar.com/>

The highest high-rise restaurant in Spain is located on floor 33 of the Torre Emperador Castellana. Elkar specialises in haute cuisine from the Basque country and is an initiative born from the collaboration between two renowned chefs: Sergio Ortiz de Zárate, an expert in seafood who has been recognised with a Michelin star, and Beñat Ormaetxea, winner of the National Young Chefs Award and specialist in game dishes. Complete the experience with an extensive selection of wine and liquors from Spain's best wineries.



EL SANTIAMÉN

Opened: March 2021

Chamberí

<https://elsantiamen.es>

"Traditional cuisine with international touches" is what you'll find at Santiamén. Its menu has a wide range of options, with dishes that draw on different cultures such as the "slim chicken" with vegetable couscous, the steamed chicken breast with a sesame crust stuffed with asparagus and Emmental cheese, and pork ribs served with a mix of chipotle and Chinese sweet and sour sauce. The way its set menu options work is also quite original: diners choose a main course, based on which they are given specific options for their starter, including creamy soups made on site.



ENRECOLETOS

Opened: January 2021

Barrio de Salamanca

<https://www.enrecoletosrestaurante.com/>

Enrecoletos is a new project by the Verdasco family, owners of Café de Chinitas and the restaurant La Bola. With Spanish cuisine at its heart, the space boasts a light-filled multi-purpose room with large windows, plus a smaller more intimate area around a charming enclosed patio-garden. The menu features starters, meat and fish dishes and salads, in addition to a whole section devoted to *cocido* (chickpea stew), the house speciality.



ESTANDO CONTIGO

Opened: April 2021

Centro

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

This original pub has opened right near the Teatro Real opera house. It's decorated as if it were a comic strip left uncoloured, making the experience special and ensuring that nobody wants to leave without taking a photo. As for drinks, it has a comprehensive menu of wine, vermouth and craft beer. In terms of food, there's a fantastic menu of raciones, or platters ideal for sharing, which are notable for the regions from which they're sourced. You can also bring your dog, as it's a pet-friendly space.

RESTAURANTS



FANÁTICO (CARBÓN NEGRO)

Opened: September 2021

Chamberí

<https://fanaticomadrid.com/>

Fanático's entrance is a true declaration of intent. A sculpture of a big elephant wearing a top hat and standing on a silver ball will surprise diners, who won't be left indifferent by the menu either. It offers simple, intuitive cuisine with revamped classic dishes based on high-quality ingredients. But the adventure doesn't stop after dinner, when you can enjoy fabulous drinks and cocktails in a fun atmosphere featuring live shows, live music and DJ sessions.



FIGARILLA

Opened: July 2021

Castellana

<https://figarillataberna.com/>

With a prime location at no. 14, Avenida de Concha Espina, this new Andalusian pub aims to transport us straight to southern Spain with its first-class fried food. Figarilla, which was the original name of the port of Isla Cristina back around 1755, is a new must on the list of essential stops for lovers of traditional southern-style bites. It's also a perfect haven in which to enjoy a sherry from Jerez or a bit of table talk that's sure to get so lively you'll lose all track of time.



FOOD HALL (GALERÍA CANALEJAS)

Opened: December 2021

Centro

<https://galeriacanalejas.com/>

On the basement floor of the building, with direct street access, you'll find Galería Canalejas Food Hall. This sprawling space, covering 4,000 m², offers a unique culinary experience in the heart of Madrid, with 13 restaurants serving food from different cuisines and countries, some of which have been recognised with a Michelin star. Embark on an extraordinary journey through the flavours of Spanish, international and fusion cuisine at the Food Hall, the capital's newest culinary landmark.



FONDA DE LA CONFIANZA

Opened: April 2021

Castellana

<https://fondalaconfianza.com/>

The Fonda de la Confianza is situated on Calle General Gallegos, close to the renowned restaurants of Sacha and Rubaiyat. At its helm are headwaiter Paco Patón and chef José Luis Estevan, two important figures on Madrid's hospitality scene. The eatery boasts a charming ambience and ingredient-focused cuisine, with traditional Spanish recipes and a nod or two to the chef's experience in Mexico.

RESTAURANTS



FOUR

Opened: July 2021

Centro

<https://fourmadrid.com/>

You'll find Four, an eatery created by a couple with a passion for gastronomy and artisanal food, very close to Calle Mayr. In it, you can enjoy, purchase, have a hand in preparing and find out all about every one of the products they sell.



FRANKIE BURGUER

Opened: September 2021

Centro

<https://frankieburgers.es/madrid/>

Frankie Burger got its start in Alcalá de Henares in 2020, inspired by the “nice & easy” concept of traditional hamburger joints. Now, one year later, it has opened a branch in Madrid on Calle Ponzano. Its hamburgers, like those at the first branch, are made fresh each day with 100% beef and weigh 180 grams. They're served on a brioche bun with a side of chips made on site.



FREEDOM PIZZA

Opened: August 2021

Centro

<https://freedomcakes.es/freedom-pizza/>

At this new space brought to us by the creators of Freedom Cakes and Freedom Cakes Café, you can enjoy artisan pizzas, breakfast, brunch, sweets and an extensive drinks menu. Like its predecessors, everything it serves is 100% plant based, so all of the dishes are suitable for vegan diets. Located in Calle Luchana in the neighbourhood of Chamberí, its striking decor -featuring black, yellow and fuchsia tones- has a retro air. It's fun and cheerful, just like the cuisine it serves.



FRIKI PIZZA

Opened: end of 2020

Barrio de Salamanca

<https://frikipizza.es/>

In neon lights the words “Get Friki” welcome diners to this new restaurant in Barrio de Salamanca. This unique pizzeria serves traditional oven-baked pizzas named after our favourite fictional characters, including Neo, Indiana, Harry, and Frodo. On the menu are 20 different pizzas and a range of cocktails.

RESTAURANTS



GRAN BARRIL DE CASTELLANA

Opened: June 2021

Castellana

<https://granbarrildecastellana.com/>

Grupo Oter's newest venture is a multi-purpose space serving top-quality seasonal fish and seafood which you can either eat in or take away. Additionally, from time to time, the restaurant plans to hold culinary open days with a specific focus on products shipped directly from suppliers on the country's coasts, cutting out intermediaries like food markets.



GRAN CAFÉ SANTANDER

Opened: October 2021

Centro

<https://grancafesantander.com/>

Cafeteria Santander has reopened its doors after a big facelift and a small name change: it's now called Gran Café Santander. On the menu, you'll find very traditional dishes ranging from typical breaded hamburger steaks to prawn Orly (battered prawns) to crème caramel with whipped cream, a classic Spanish dessert known as *flan con nata*. To pay tribute to its namesake, a city in the north of Spain, the menu also offers mountain-style *cocido* (chickpea stew) for lunch and delicious *sobaos pasiegos* (butter cakes) for breakfast.



HERMOSILLA

Opened: October 2021

Centro

<https://www.instagram.com/hermosilla.mad/?hl=es>

Hermosilla describes itself as a modern, international-style eatery with artisan wines and dishes to share. It places great importance on ingredients and their origin: sourdough bread and traditional culinary techniques, speciality coffees, organic olive oil and wines. It's a joint venture that uses first-rate national ingredients and seeks out excellence in local products such as Jaén wine, Formaje cheese and Cientotreineta bread. Open seven days a week, it has non-stop food service and offers breakfast, lunch and late brunches that run into the afternoon and turn into cocktails or conversations between friends accompanied by an artisan wine, *ceviche* or pizza.



HONG KONG 70 IN CHINATOWN

Opened: June 2021

Centro

<https://www.facebook.com/HongKong70/>

This second branch of the restaurant Hong Kong 70 has opened in the neighbourhood of Usera, Madrid's Chinatown. Like the first, it specialises in Cantonese food. The interior decor features lots of neon signs and lanterns and seems to recreate the other side of the *da pai dong* (street food stall) seen in the background of its sister branch in La Latina. The menu aims to win over local residents as well as anyone looking for authentic cuisine, whether they're dining in or using the delivery or takeaway options.

RESTAURANTS



HORTENSIO

Opened: February 2021

Barrio de Salamanca

www.HORTENSIO.es

Following its notable success for six consecutive years in a charming corner of the Chamberí district, Hortensio is moving to a larger space in the Hotel Gran Meliá Fénix, next to Plaza de Colón. The owners will continue to respect the restaurant's gastronomic tradition, with the same presentation, sauces and service it is famous for. Their unpretentious cuisine is in keeping with chef Mario Valles' training at prestigious restaurants in both France and Spain, with a nod towards his South American origins.



INDIANO

Opened: August 2021

Barrio de Salamanca

<https://restauranteindiano.es/>

Located on the ground floor of the hotel Icon Casona 1900, this Mexican restaurant is named after the Spaniards who travelled to Mexico in the second half of the 19th century. They took memories of their family cooking with them, and its flavours and aromas were absorbed by the great amalgamation that is Mexican cuisine. El Indiano calls to mind that return journey, that connection between Mexico and Spain, and it does so from the heart of Barrio de Salamanca. The soul of its cuisine honours these traditions, but its mind is set on innovation. The restaurant is open, casual and cheerful, much like the Mexican spirit and the streets of Madrid.



JOLLIBEE

Opened: October 2021

Centro

<https://www.jollibee-espana.es/>

Jollibee, a restaurant chain founded in the late 1990s in the Philippines that's famous for its crispy fried chicken, has opened its first restaurant in Madrid, in Calle Arenal. The interior features the new design created by the company for the European market, adapted to suit Spanish tastes and customs. In addition to its famous Chickenjoy (fried chicken), you can order Jolly Spaghetti, which has a slightly sweet sauce and is topped with sausage and cheese, or the Chicken Burger, a juicy crispy fried chicken breast topped with fresh lettuce leaves and the original Jollibee sauce, served on a soft, toasted brioche bun.



JOSELITO'S VELÁZQUEZ

Opened: September 2021

Barrio de Salamanca

<https://www.joselito.com/>

Joselito, a very prestigious brand of Ibérico ham, has opened this versatile space in Calle Velázquez perfect for any time of day. You can have breakfast, enjoy an "Ibérico" brunch, hold a business lunch, meet up with friends or just enjoy a nice break. There's also a takeaway zone and a little shop where you can buy the brand's most popular products, as well as -new at this location- fruit, seasonal vegetables and artisan bread to go with the cured meats. It's a way of life and a new way to enjoy its little pleasures.

RESTAURANTS



KINZA

Opened: end of 2020

Centro

<https://kinzamadrid.es/>

Find a small piece of Georgia in Madrid at Kinza, on Calle de San Bernardo. The menu is replete with traditional dishes from the country, including the signature *khachapuri*, cheese-filled bread and *khinkali* dough dumplings stuffed with meat. Enjoy this and more in a space that recreates Tbilisi, the country's capital, alongside live music and Georgian dance in the evening.



KITIPUN URBAN TACO

Opened: June 2021

Centro

<https://kitipun.es/>

Kitipun Urban Taco is a new trendy urban taco restaurant bringing flavours from all around the world to Calle de la Ballesta. Here you'll find classic Mexican tacos alongside the Taco Thai, filled with green curry, coconut milk, fresh coriander, and peanut. Its cocktail menu is also worth a gander and includes creations such as the pineapple and tajín margarita and the Aztec fragrance, with June Gin pear liqueur, tequila, Cointreau, ginger syrup, and blue curacao.



LA BIENHIRADA DE SANTA ENGRACIA

Opened: end of 2020

Chamberí

<https://grupolalala.com/locales/restaurantes/l-a-bientirada-santa-engracia>

La Bientirada de Santa Engracia is restaurant group Lalala's third pub. The menu has a Mediterranean influence and offers food from breakfast to dinner. The interior is divided into two levels and features large windows. The decor, which blends warm and vivid colours, gives the place a very inviting feel.



LA CANTINA A'OLLO

Opened: June 2021

Centro

<https://aollo.es/>

The seventh floor of the Inside by Meliá Madrid Gran Vía Hotel is home to La Cantina A'Ollo, a Galician pub that combines traditional recipes from the region with innovative techniques. Its top priorities are first-rate traditional ingredients and making diners feel at home by showing them exceptional hospitality.

RESTAURANTS



LA CANTINA DIVINA

Opened: June 2021

Tetuán

navemaria.com/proyecto/cantinadivina

La Cantina Divina is located in the neighbourhood of Tetuán, in a beautiful restored building that's very tastefully decorated. This restaurant/cooking school, whose main aim is the education and social and labour-market integration of young people at risk of social exclusion, offers healthy, natural cuisine based on local, seasonal ingredients. It has everything from classic, nostalgia-inducing flavours to utterly contemporary dishes inspired by Thai, Indian and Peruvian cuisine; from breakfast and brunch to green juice and a sandwich to more elaborate dishes.



LA DUDA OFENDE

Opened: May 2021

Chamberí

<https://www.ladudaofende.com/>

Daring décor welcomes us to La Duda Ofende, a new spot in the Ponzano district. Phrases like Less drama, more Ponzano and I don't do boyfriends in neon lights emphasise its rebellious, youthful nature. The highlights of its menu include sharing tapas, making it the perfect place for afternoon drinks and snacks.



LADY MACAO

Opened: May 2021

Centro

restaurantemacao.es

Located in the upcoming neighbourhood of Las Tablas is this colourful and striking fusion-cuisine restaurant. With unique details such as red neon lights, glass walls and open umbrellas hanging from the ceiling, you'll be mesmerised the second you step through the doors of Lady Macao. The cuisine is also surprising and different, combining the best of Madrid's gastronomy - i.e. tapas - with innovation. This mix of flavours gives way to a unique form of Asian fusion cuisine.



LA FLORERIA

Opened: April 2021

Chamberí

<https://lafloreriamadrid.com/>

A flower garden has blossomed at no. 42 Calle de Ponzano. In this charming, romantic space, roses climb the walls and cotton clouds cover the ceilings. The bucolic setting transports diners to an inviting, heady oasis. The speciality is brunch, with two different options: classic or healthy. But there's also a very comprehensive menu for any time of day, as well as some fantastic signature cocktails.

RESTAURANTS



LAGASCA 19

Opened: May 2021

Barrio de Salamanca

<https://www.lagasca19.rest/>

Following the success of Barra Alta and Masala 73 in Barcelona, chefs César Guillen and Daniel Roca have arrived in Madrid with their new team to launch Lagasca 19, where they once again demonstrate their know-how, creativity and respect for ingredients. This new restaurant in Barrio de Salamanca has a varied menu full of reinterpreted classic tapas, and the size of the servings grows in relation to the number of diners. It also offers three choices as a sort of tasting menu, making it easy to discover and enjoy a comprehensive selection of the restaurant's offerings.



LA LUPA

Opened: March 2021

Ciudad Lineal

<https://www.laluparestaurante.com/>

After the success enjoyed by Ottica Restaurante and Occhiali Restaurante, Grupo Ottica has launched another venture: La Lupa Restaurante. Remaining true to the group's aesthetic, La Lupa combines colours and plays with the shape of each room to produce transitional areas, places where textures, reflections and lighting create unique spaces. As for the menu, it's a synergistic mix of the avant-garde and the traditional which brings out the best in local and national ingredients. Careful preparation and quality are at the heart of every dish.



LA MARCHANTE

Opened: May 2021

Centro

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

The neighbourhood of Las Salesas welcomes La Marchante, a new gastronomic space that combines art and signature cuisine to perfection. Inspired by the slow food philosophy that advocates the use of high-quality ingredients, cooked with great care and respect, this restaurant is divided into two settings: the first floor, where food is served in a space surrounded by art collections, and the ground floor, where customers can enjoy tapas, wine and cocktails in a relaxed atmosphere.



LA MAMONA CASTELLANA

Opened: October 2021

Chamartín

<https://grupolalala.com/locales/restaurantes/lamamona-castellana>

La Mamona Castellana, which currently has four branches operating under the same name, is a Mediterranean restaurant that serves food from breakfast to dinner. Its offerings are designed to be enjoyed and are perfect for sharing. The cuisine is honest, unadorned and straightforward, with respect for ingredients at the heart of every dish. It also has a list of over 50 wines, a complete cocktail menu, a large outdoor seating area open all year round and an atmosphere that encourages diners to draw out their conversations, thanks to a live DJ.

RESTAURANTS



LA MÁS CASTIZA

Opened: September 2021

Centro

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

Following the success of the restaurants La Marchante and La Más Croqueta, restaurant group Alrux Nova has opened La Más Castiza in Calle de Toledo, very close to Plaza Mayor. It's a gastro-pub with a focus on Spanish cuisine that serves balanced, high-quality food at affordable prices, with carefully chosen decor and modern presentation.



LA MENTICA GASTRÓNOMICO

Opened: May 2021

Chamberí

www.menticagastronomico.com

Calle de Lagasca is the location chosen by Lucía Grávalos for her first restaurant in Madrid, seven months after her much-awaited inauguration in Calahorra. Alongside top names in the culinary world, such as Martín Berasategui and Dani García, the Rioja-born chef introduces her cuisine based on three concepts: fish, vegetables and broth. Her aim is to evoke memories of the past through flavour that endures with each bite. The restaurant's menu shines a spotlight on local ingredients, combining modernity with tradition in the kitchen in the footsteps of her grandmother.



LA PARRILLA DEL EMBARCADERO

Opened: end of 2020

Casa de Campo

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

La Parrilla del Embarcadero, located by the lake in Casa de Campo Park, is a restaurant for meat lovers. The menu offers Spanish-Argentine dishes and meat cooked over a charcoal grill. The interior has an unpretentious dining room with large windows and there's also outdoor seating next to the lake.



LA PARRILA DE LA MÁQUINA

Opened: October 2021

Barrio de Salamanca

<https://laparrilladelamaquina.es/>

At no. 22 in Calle Jorge Juan, a unique street in Madrid, La Máquina restaurant group has opened a one-of-a-kind culinary venture: La Parrilla de La Máquina, a restaurant specialising in large cuts of meat and big portions of fish, grilled over holm oak embers.

RESTAURANTS



LA PIZZERÍA

Opened: March 2021

Centro

<https://www.lapizzeriamadrid.com/>

Calle Barquillo welcomes this quaint restaurant serving authentic Neapolitan pizzas. Its simply delicious menu includes a wide selection of starters (*burrata di bufala*, smoked sardine *bruschetta*, and more), four different types of pasta and, not forgetting, pizzas made in the traditional Neapolitan way. Wash them down with wine and craft beers.



LA TAVERNETTA DEL PIRATA

Opened: February 2021

Chamberí

<https://www.ilpiratafamily.com/>

La Tavernetta del Pirata has arrived in the Chamberí neighbourhood as a transplant from Sant'Angelo, a little town on the Italian island of Ischia. The restaurant, which opened 98 years ago in Italy, has set up shop in Calle de Santa Engracia and is run by the fourth generation of its founding family. Its motto, "from pot to table", couldn't be more fitting, as they actually bring the pot of freshly made pasta to your table so you can serve yourself as much as you like. The menu has a focus on fish and seafood and is very complete, despite not being overly extensive.



LA TORCIDA

Opened: October 2021

Centro

<https://www.grupotombo.com/>

La Torcida, in the Chueca district, is a new restaurant serving eclectic cuisine in a space that's simply perfect for after-dinner drinks. This new concept by Grupo Tombo (Cokima and Tasquita Los Ochoa) offers a sophisticated menu in an industrial-style space, where you won't be able to resist trying the cocktails. Expect cuisine that combines quality ingredients with the creativity of the chef Genaro Celia in the kitchen, turning international classics into original, exciting dishes. Don't miss their Mac&Cheese topped with crunchy soft-shell crab, or *causa limeña* stuffed with octopus in a black olive sauce, and not forgetting the best *croquetas* in Madrid, a classic on all Grupo Tombo menus.



LA ÚNICA

Opened: November 2021

Barrio de Salamanca

<https://launicamad.com/>

"Mediterranean" is the newest concept by Andrés Madrigal, Michelin-star chef at the restaurant La Única, whose culinary creativity can now also be enjoyed at number 10, Calle Claudio Coello. This popular restaurant, which has taken Mexico by storm with its cuisine and cocktails, has opened its doors on the capital's Golden Mile to delight the most demanding of palates with its Mexican and Mediterranean flavours. Straight from the Aztec country, the restaurant takes its diners on a transatlantic journey, adapting traditional cuisine to European tastes with a menu based on Spanish and Mexican products cooked on the grill.

RESTAURANTS



LEÑA

Opened: June 2021

Castellana

<https://grupodanigarcia.com/es/restaurantes-lena/>

Two new ventures by Dani García have opened in the Hyatt Regency Hesperia hotel in Madrid. One of them is Leña, a steakhouse with an irresistible duality: it strikes the perfect balance between the famous chef's techniques and authenticity and respect for ingredients. Its menu thus has a heavy focus on raw materials and their versatility on the charcoal grill, but with a very personal flair and a distinct international influence resulting from the Malaga-born chef's trips and experiences around the world.



LIMBO PLAYER TWO

Opened: end of 2020

Chamartín

<https://grupolamusa.com/restaurante-limbo-player-two/>

After the success of the Limbo restaurant grill, the La Musa gastronomic group has launched its new project in the area around the Bernabéu. Limbo Player Two boasts a slightly more ambitious menu than its predecessor and is prepared by chef Javier Brichetto and his team. Expect cuisine with wood- and coal-fired dishes at its heart and roasted chicken as the star of the show. A space where gastronomy, beer and cocktails are celebrated.



MANO DE SANTA

Opened: May 2021

Barrio de Salamanca

<https://restaurantemanodesanta.com/>

Mano de Santa, located in the Barrio de Salamanca, presents a gastronomic concept based on international cuisine, which can be appreciated in the composition and nuances of each dish on its menu. The star of the Mano de Santa experience is its drinks offering; with a wine list boasting over 120 choices, a cocktail menu with twelve signature drinks, and not forgetting more classic beverages and homemade vermouth.



MARTINICA MADRID

Opened: June 2021

Castellana

<https://martinicamadrid.com/>

In the heart of Barrio de Salamanca lies Martinica, a new establishment with immersive decor and architecture where diners can experience gastronomy and mixology with all five of their senses. A Mediterranean fusion restaurant inspired by international influences, with chef Marcello Salaris at its helm.

RESTAURANTS



MITIKO

Opened: September 2021

Chamartín

<https://mitiko.es/>

Mitiko, located in the area of Cuzco, is a Southeast Asian-inspired restaurant where you can enjoy Japanese-Cantonese fusion food and reinterpretations of the best cocktails. The space has a large vertical garden at its entrance and is divided into two distinct areas whose decor, like the cuisine, blends Japanese and Chinese styles together.



MOOSER

Opened: April 2021

Moncloa

<https://mooser.es/>

Paseo del Pintor Rosales welcomes a new space that takes its diners straight to the Alps, and it's not just thanks to the interior design. You may not be able to ski here, but you will find après-ski treats. The restaurant's speciality is its fondues, with generous portions of cheese, meat and even salmon. Not forgetting fondues for those with a sweet tooth, including white chocolate, dark chocolate, and dulce de leche, all served with a delicious selection of fruit.



MUNE

Opened: end of 2020

Centro

<https://munemadrid.com/>

Mune, located in Calle Pelayo, promises to be a gastronomic journey through the delicious, colourful cuisine of Lebanon. Salads, hot and cold mezze, main dishes cooked in different ways and tasty desserts make up the menu, which features offerings like hummus, tabbouleh, falafel, mankouche, kibbeh and kofta. The cuisine is mild, healthy and different, with options for vegans, vegetarians and meat lovers alike.



MY PASTA ROOM

Opened: end of 2020

Centro

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

My Pasta Room, situated in Malasaña, is a restaurant that serves artisan pasta made to order, which customers can customise by choosing both the type of pasta and the toppings they want for their dish. It also offers starters and desserts to round out the menu. Delivery service is available.

RESTAURANTS



NANAKO

Opened: April 2021

Chamberí

nanako.es

Nanako, in the Chamberí district, is a new Japanese restaurant with Brazilian soul. Its chef was born not in Japan but Sao Paulo, the city with the largest Japanese population outside of the country. The menu boasts a large variety of dishes, including nigiris, hosomakis, and chirashis, not forgetting the star of the show – robata – with fish, meat and vegetables cooked over a Japanese grill.



NAP GOYA

Opened: October 2021

Barrio de Salamanca

https://www.instagram.com/nap_official/?hl=es

NAP continues to internationalise its authentic Neapolitan pizza and has now opened its ninth restaurant. Located in Barrio de Salamanca at no. 1 Calle del General Díaz Porlier, where the street intersects with Calle de Alcalá, the interior design at this branch has been re-envisioned to bring it into line with the neighbourhood. Despite this makeover, the focal point is still the wood-fired oven imported from Naples that was built by artisan Stefano Ferrara. There's one at the heart of every NAP establishment.



NO DRAMA CONCEPT

Opened: September 2021

Barrio de Salamanca

<https://www.nodramaconcept.com/>

NoDrama Concept is a restaurant opened by chef Pablo Fernández in Calle Zurbano. It promises to take us on an initiatory journey through a cultural mix that draws on French, Nikkei, British and Asian influences. Its cuisine changes with the seasons, based on the availability of seasonal ingredients. It's an experience designed to give diners a chance to share unique dishes and enjoy personalised service.



NÓMADA

Opened: October 2021

Barrio de Salamanca

<https://nomadamadrid.es/>

In Barrio de Salamanca, you can now eat the way they do in the Sahara Desert. Nómada, an original restaurant/*haymah*, has set up shop in Calle de Serrrano. Its menu blends Arab flavours with Mediterranean influences and Andalusian inspiration, offering light, simple fare made using age-old techniques. There's also a list of classic and signature cocktails as well as a *mise en place* full of magic, exoticism and fantasy.

RESTAURANTS



OLMO MADRID

Opened: May 2021

Moncloa-Aravaca

<https://olmomadrid.com/>

Olmo Madrid is a Mediterranean restaurant located at no. 5 in Calle Ferraz. Its name (elm tree) owes nothing to chance: it's the owners' surname and a reference to the premises, where a century-old elm tree welcomes diners. Its branches weave in and out of the restaurant's walls and ceiling. The innovative menu with modernist touches offers delicious dishes like cod brandade with salmon, glazed Ibérico pork shoulder and charcoal-grilled octopus, as well as quintessentially Spanish desserts like rice pudding and *tocino de cielo* (egg yolk pudding).



OVEN MOZZARELLA CONCHA ESPINA

Opened: November 2021

Chamartín

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

Grupo Con Fuego have embarked on a new adventure with the Spanish bar at its heart. At number 4, Calle de Concha Espina, the Capel brothers have set up shop with the group's first restaurant with a tapas bar. There's no denying that Spain and Italy form an unbeatable duo when it comes to food. And this could not be truer at this new eatery by Grupo con Fuego, where the deep-rooted Spanish tradition of tapas meets the best Italian appetisers of cheese and cured meats. The bar at Óven Bernabéu is perfect for Spain's traditional lunchtime tapas or a light bite to whet your appetite.



PEZ 8

Opened: February 2021

Centro

https://www.instagram.com/pez8_madrid/

The now defunct El Palentino has a replacement. Pez 8 has taken over the building formerly occupied by the legendary bar, and offers a menu of Spanish cuisine with Asian touches. The restaurant, whose decor features exposed brick and wooden accents, is open all day and has everything from €12 set menus to €18 à la carte dishes. In other words, there's something for every budget. The drinks menu is also notable: there are eleven different types of vermouth, which they macerate themselves.



PIRI PIRI

Opened: July 2021

Centro

<https://sospiripiri.com/>

Following the success of the group's first venture, which opened less than a year ago in Lavapiés, PIRI PIRI and its authentic Portuguese grilled Piri Piri chicken have landed in the Chueca district. Located on Calle del Marqués de Valdeiglesias and featuring a bigger space, with large windows and charming interior design, the restaurant stays true to its essence. The irrefutable star of the menu is the tasty frango Piri Piri, made using a traditional recipe for "frango para fora", or take-away chicken, a symbol of Portuguese culinary tradition and gastronomy.

RESTAURANTS



PIZZART

Opened: March 2021

Centro

<https://www.pizzartpizza.com/>

Pizzart, which has a branch in Canalejas and another in Chamartín, has opened a new location in Calle de Fuencarral. It serves authentic Roman pizzas made in a 400°C wood-fired oven with dough fermented for 48 hours and genuine Italian ingredients.



PONJA NIKKEI

Opened: February 2021

Centro

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

Quispe restaurant group has opened its latest culinary venture, featuring gourmet Japanese-Peruvian fusion cuisine, in the Las Salesas neighbourhood. The offerings include a varied range of cold options like *ceviches*, *tiraditos* and *sushi*, all made to order with Peruvian and Japanese ingredients, as well as hot starters and main courses as typically Japanese as rice, *wagyu*, *bao* buns and *gyozas*, which are given a Peruvian flair.



PORNEAT

Opened: end of 2020

Arganzuela

<https://porneat.es/>

Close to the Puerta de Toledo gate, you'll find this burger bar serving an array of surprisingly different homemade burgers with a selection of toppings also made by the restaurant itself. Highlights include the Creamcheese, topped with cream cheese, crunchy mushrooms, provolone cheese, and Batavia lettuce, and the Madriz, topped with classic cheddar cheese, bacon bits and caramelised onion.



QUINTOELEMENTO

Opened: October 2021

Centro

<https://quintoelementorestaurante.com/>

Located on the seventh floor of the night club Kapital, Quinto Elemento is more than a restaurant. It's a journey through the senses, a unique, immersive gastronomic and audiovisual experience featuring video art, giant interactive LED screens and projection mapping of images that evolve, morph and transform, cast onto walls and a large dome that can be fully retracted to reveal Madrid's sky. On the sixth floor there's a unique space for small groups whose every feature is designed to promote privacy.

RESTAURANTS



ROYAL MANDARIN

Opened: September 2021

Barrio de Salamanca

<https://www.instagram.com/hermosilla.mad/?hl=es>

It's called Royal Mandarin and it's located in the Casino Gran Madrid Colón. Its Cantonese food hasn't been westernised and is intended for the brave and for fans of authenticity. Eating there is a real experience which includes lacquered duck tongues, steamed veal tripe and gourmet bird's nest soup, all in a spectacular atmosphere.



SAGRARIO TRADICIÓN

Opened: end of 2020

Chamartín

<http://restaurantesagrario.com/>

Plaza de Valparaíso is where chef and wine-grower Nicolás Marcos has chosen to open Sagrario Tradición, a restaurant that serves classic, traditional fare and boasts a wine list with over 200 options, put together by Nicolás himself. It also makes its own sausages and *torreznos* (pork scratchings).



SALA DE DESPIECE

Opened: May 2021

Centro

saladedespiece.com

Following its great success in Calle de Ponzano, Sala de Despiece is now trying its luck in Madrid's Centro district. You'll find its distinctive façade right off Puerta del Sol, at no. 8 in Calle Virgen de los Peligros. The interior, which has a large white bar, hooks hanging from the ceiling and knives on the wall, is designed along the same lines as the first branch with some small differences: the bar is two metres longer and the hooks came from a real meat cutting facility. The menu offers thirty dishes, among which meat actually has the smallest presence.



SAL MESTIZA

Opened: June 2021

Castellana

<https://www.salmestiza.com/>

Mexican actor Alejandro Speitzer takes on the culinary world with this restaurant on Calle Lagasca. The menu at Sal Mestiza is brimming with classic Mexican dishes, some of which have been ever so slightly tweaked to please the Spanish palate. Its warm lighting and earthy tones transport diners directly to the land of the Aztecs.

RESTAURANTS



SAN PAOLO PIZZA BAR

Opened: October 2021

Chamartín

<https://sanpaolopizzabar.es/>

Just steps away from Cuzco metro station, you'll find San Paolo Pizza Bar, a casual place where you can enjoy a nice wine and Brazilian-style pizza. The menu is designed for sharing and includes *antipasti*, salads, two types of pizza: red (with tomato sauce) and white (without) and desserts. To round out the experience, you can choose a drink from the list of Spanish and Italian wines or from the cocktail menu.



SUSHICATESSEN

Opened: June 2021

Castellana

<https://www.sushicatessen.es/sushicatessen-madrid/>

The Sushicatessen restaurant chain, which specialises in top-quality sushi, has opened its first establishment in the city of Madrid. It offers the chain's entire range of sushi, from savoury options like maki, temaki, nigiri and gunkan, to Japanese sweets like mochi, dorayaki, and much, much more. It also makes home deliveries.



TALLER CASA CAMPO

Opened: August 2021

Casa de Campo

<https://www.instagram.com/eltallercasademampo/?hl=es>

This new establishment on the banks of the lake in Casa de Campo Park is a sports club as well as a bar with all sorts of different beers, making it the perfect place for runners and cyclists to unwind after a workout. The food menu has an international flair and revolves around smoke and charcoal. It includes large cuts of meat like glazed ham hock, BBQ ribs and marrow as well as roast chicken that can be enjoyed on site or taken away for a picnic, in addition to a "Between the Bread" section. It's a place that extols two values common to both gastronomy and sport: sharing and having fun.



TASQUITA LOS OCHOA

Opened: October 2021

Chamartín

<https://www.grupotombo.com/tasquita-los-ochoa/>

This new establishment right on Paseo de la Castellana champions the traditional pub. Its decor evokes the most authentic spirit of Madrid. The long marble bar, the tables with French pedestal bases and the thoroughly traditional drawings call to mind the sort of pubs where conversations go on for hours. What really sets Tasquita Los Ochoa apart, though, are its culinary offerings. The concept is absolutely traditional yet it still manages to offer diners fun, irreverent food.

RESTAURANTS



THAI EMOTION

Opened: May 2021

Chamartín

www.thaiemotion.com

The defunct Thai Garden has passed the baton to a successor: Thai Emotion, in the neighbourhood of Hortaleza. The boutique space is designed with the refinement typical of Southeast Asia and offers everything from the most common Thai street food to the country's spiciest and most exclusive dishes.



THE FISH AND CHIPS SHOP

Opened: May 2021

Chamberí

www.thefishandchipsshop.es

In the Alonso Martínez area, you can now enjoy one of the most classic dishes of British cuisine. This restaurant, with various establishments in Barcelona, serves fish & chips the English way with an innovative touch. Discover their smoked tempura battered fresh fish and chips seasoned with spices from India and Pakistan.



TÍA FELI

Opened: August 2021

Chamartín

<https://latiafeli.es>

The city's third Tía Feli restaurant has opened in the so-called area of Costa Fleming, in Chamartín. This traditional urban eatery has great passion for delicious draft beer, vermouth on tap, appetisers, the best wines, and well-prepared cocktails and long drinks. The décor is quaint and modern, and customers can pull up a chair at the bar, catch the latest football match or sip on a cold beer in the restaurant's charming outdoor seating area.



TRIA RESTAURANTE CUATRO TORRES

Opened: October 2021

Castellana

<https://www.instagram.com/triarestaurantecuatrotores/?hl=es>

Tria Restaurante Cuatro Torres has opened at the base of Madrid's tallest skyscrapers. The restaurant, whose main branch is in Valencia, brings us the best of Mediterranean cuisine, including some particularly outstanding rice dishes. It also has a charming atmosphere. It's set amidst greenery and relaxing fountains but the skyscrapers are still visible in the background.

RESTAURANTS



TOTTORI

Opened: May 2021

Barrio de Salamanca

<https://www.sushibartottori.com/>

Tottori, located on Calle de Lagasca, is a Japanese haute-cuisine restaurant that, after twenty years of success in its home country, has chosen Madrid as its next location, with a bid to immerse its diners in the gastronomy of the Japanese city to which this project owes its name. Made using an exquisite selection of top-quality ingredients, their dishes seek to prolong the flavours and the pureness of fish.



TORCUATO

Opened: July 021

Castellana

<https://grupolafabrica.es/restaurante-torcuato/>

One of the city's most impressive terraces has reopened on the rooftop of the iconic ABC Serrano shopping centre, former mansion and headquarters of Blanco y Negro magazine and ABC newspaper until 1989. Named after founder Torcuato Luca de Tena, this space features panoramic views of Madrid alongside a menu as international as the capital itself. With décor by Pepe Leal, this affordable luxury restaurant offers a journey through the quality culinary creations of chef Sergio Fernández in an unforgettable location and with a delightful ambience and aesthetics.



UDAIPUR

Opened: June 2021

Castellana

www.udaipurmadrid.com

Udaipur, located on Paseo de la Castellana, serves Indian fusion cuisine. With a capacity for 270 diners, it has an indoor space as well as two meticulously decorated outdoor dining areas. In terms of cuisine, Udaipur has a surprising menu of typical Indian dishes which are given innovative, creative twists without changing their traditional nature. With just a glance at the Starters section of the menu, diners begin their journey into the flavours of India, with dishes like chicken *samosas*, prawn *shana puris* and *bengen* cheese *pakor*s, which are aubergines and cheese fried in spiced chickpea flour.



UGO CHAN

Opened: November 2021

Chamartín

<https://ugochan.com/>

This restaurant, located very close to Paseo de la Castellana, serves market cuisine with Japanese roots. The chef, Hugo Muñoz, has worked in gourmet restaurants like Viridiana and Kabuki Wellington and is a huge fan of Japan's cuisine, which is why at Ugo Chan you can enjoy dishes that reflect his own particular vision of Japanese food.

RESTAURANTS



VILLA CAPRI

Opened: June 2021

Centro

<https://www.bigmammagroup.com/es/trattorias/villa-capri>

Villa Capri is an Italian restaurant that grabs your attention from the street, making you want to pop in. Its eye-catching outdoor seating area, decorated with lush plants and lit with garlands of lights, makes a big impression. The interior is designed along the same lines: lots of flowers, marble tables, retro lamps, upholstery with a pattern that calls to mind a seaside restaurant... All of it works together to make you feel like you're on the Amalfi Coast. To eat, there's -of course- a wide range of classic Italian dishes, homemade pasta, Italian croquettes and starters like buffalo mozzarella and San Marzano tomatoes. One of the most surprising menu options are the "Sean Taconnery" tacos.



VILLA VERBENA

Opened: February 2021

Casa de Campo

<https://villaverbenamadrid.com/>

The Triciclo group has teamed up with The Hat Madrid to bring us one of the new lakeside restaurants in Casa de Campo Park. The 600 m2 space, divided into an open-air dining area, a glazed area referred to as "The Pavilion" and a bar area with high tables, offers some of the Triciclo group's most iconic dishes -fish meat and vegetables cooked over a charcoal grill- but also *raciones* ("portions" of food, often shared) and *medias raciones* (smaller "half-portions"). The group's famous desserts round out the offerings, in addition to a wide variety of mixed drinks and a nice selection of wines.



VORAZ

Opened: April 2021

Chamberí

www.restaurantevoraz.com

Voraz, by the gastronomic group Do Eat! and the Colombian chef Pedro Cardona, opens its doors in the Almagro district. The Mediterranean menu of this new culinary space combines flavours from Spain and other countries. Featuring exquisite décor that represents the restaurant's three areas of expertise - the sea, forest and marshland - the interior evokes tradition, memory, vegetable gardens, agriculture, and marine life.



WAKKA

Opened: April 2021

Ciudad Lineal

<https://wakka.es/>

Wakka, on Calle de Arturo Soria, is a space dedicated to Asian food fanatics. They serve freshly made sushi, eight different types of dim sum, tartar, tataki, and the extra special wakka takos in a space with fun and original décor. Don't miss the restaurant's many samurai warrior figures and the colourful illustration of the back of the head of a Japanese lady on the terrace.

RESTAURANTS

YECA ESTRIT FUD

Opened: June 2021

Centro

https://www.instagram.com/yeca_estrit_fud/



This new restaurant by chef Germán Bernardo has opened in Lavapiés. After gaining experience in restaurants like Sudestada, Kitchen154 and Luke, this is his first solo venture. The menu, which consists of Asian street food dishes, features interesting options like dumplings with *kimchi* tofu and roast sweet potato, *bún chả*, a dish made of rice noodles, meatballs, pancetta and herbs, and *kulfi* with cardamom, saffron and pistachio for dessert.



ZALACAÍN

Reopened: June 2021

Castellana

<https://zalacain.es/>

Zalacaín, located in the neighbourhood of El Viso, boasts a particularly rich history. It first opened its doors in 1973 and by 1987 it had become the first Spanish restaurant to boast three Michelin stars. Over the years big names, from politicians to celebrities, have passed through its doors. After being closed for several months due to the pandemic, it has finally returned to the culinary scene under the management of the Urrechu group. No big changes have been made to restaurant's essence, and we can expect the same team and many of the restaurant's classic dishes on its menu, together with some new additions and an eight-course tasting menu.



ZEN ASIAN SUPPER CLUB

Opened: September 2021

Barrio de Salamanca

<https://zensupperclub.es/>

ZEN Asian Supper Club is the most fun, casual and nighttime-oriented of Grupo ZEN's restaurants. Located in Calle Velázquez, its young, fresh, cosmopolitan concept is inspired by the ambience of the top clubs in London and New York. It's an impressive space with a particularly striking indoor courtyard and a menu that combines the best dishes from Chinese, Japanese and Thai cuisine. What's more, it has first-rate music, played non-stop by a live DJ, as well as light effects, drinks and cocktails blended to perfection, all in a wonderfully vibrant atmosphere.



ZEN NOODLE SHOP

Opened: April 2021

Chamberí

<https://zenchamberi.es/>

Calle de Lagasca is the location chosen by the gastronomic Zen group to open their new restaurant, the Zen Noodle Shop. Its laid-back atmosphere and urban spirit takes us to the heart of traditional Japan. An original culinary experience using 100% artisan methods, also offering a take-away service.

RESTAURANTS



ZEST ALMAGRO

Opened: September 2021

Chamberí

<https://www.zestmadrid.com/>

Zest, the restaurant that reinvents delicious dishes to make them healthier, has opened its second branch in Chamberí, in Calle Fernando el Santo. On the menu, you'll find dishes designed to pay tribute to the originals without going overboard on calories, such as *patatas muy bravas* which are "fried" in an air fryer, a potato omelette that's baked instead of fried, and pizzas made with courgette dough. For those with a sweet tooth, the healthy desserts -like the *tarta chocolatisima* (incredibly chocolatey cake)- are sugar-free; they're sweetened with erythritol. It's a place where you can enjoy the pleasure of eating without the guilt that goes with it.



ZOKO VALDEMARÍN

Opened: end of 2020

Aravaca

<https://restaurantezoko.com/>

This casual restaurant which gives particular importance to the dining experience is located in the area of Aravaca. It has two menus, one exclusively for breakfast with a selection of breads, omelettes, *quesadillas*, juice and sweet treats, and another for lunch and dinner with a heavy focus on tuna.



ZUMA

Opened: December 2021

Barrio de Salamanca

<https://zumarestaurant.com/locations/madrid/>

The former home of the Hard Rock Café in Plaza de Colón welcomes its newest occupant: the internationally renowned Zuma, a Japanese restaurant with branches in London, Miami, Abu Dhabi, and Hong Kong. Now it has opened shop here in Madrid, serving traditional Japanese cuisine with a contemporary twist, with the chef Rainer Becker - the mind behind this culinary concept - at its helm. The restaurant features three spaces: a main kitchen serving a selection of contemporary dishes, a sushi counter, and a *robata* charcoal grill. Its exquisite dishes are served in a space with impeccable décor combining Japanese and Spanish cultures.



11 NUDOS TERRAZA NORDÉS

Opened: September 2021

Centro

<https://www.instagram.com/11nudosterrazanos/?hl=es>

La Cocina de San Antón has closed its doors and the premises are now home to 11 Nudos Terraza Nordés. On the rooftop of San Antón Market, in addition to enjoying Madrid's lovely sky you can now have tasty food with Atlantic influences made with the best ingredients from land and sea, in a space with a distinctive personality designed for toasting, sharing and spending memorable moments together.

BARS, CAFÉS AND NIGHT CLUBS



BAR MANERO

Opened: May 2021

Barrio de Salamanca

<https://barmanero.es/bar-manero-en-madrid/>

Manero, located in Calle de Claudio Coello, is a boutique bar or neo-traditional taberna whose cuisine is based on traditional Spanish tapas but with a gourmet twist. It offers an extensive selection of wines by the glass, vermouths and cocktails, which you can enjoy in a setting whose decor is inspired by the bars of 20th century Europe.



BERRIA

Opened: March 2021

Retiro

<https://www.berriawinebar.com/>

This elegantly designed wine bar with outdoor seating offering views of El Retiro Park is located in front of Puerta de Alcalá gate. The menu has 600 different types of wine, including sweet and savoury varieties, “liquid silk” wines and, of course, domestic and international reds and whites. There’s also a food menu that offers light tapas to accompany the wines as well as other, more substantial tapas made with meat and fish.



BIANCA

Opened: June 2021

Castellana

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

In the heart of Madrid’s Milla de Oro (Golden Mile) is an oasis on the fourth floor of the ABC Serrano shopping centre, with breath-taking views over Paseo de la Castellana. Perfect for sipping on a cocktail or savouring exquisite nibbles from lofty heights. A recently refurbished rooftop bar in a truly privileged location.



BODEGA AMORES

Opened: end of 2020

Centro

<https://www.bodegaamores.com/>

Bodega Amores has chosen to set up shop in the neighbourhood of Lavapiés. The space is rustic at heart and offers all sorts of tapas, cured meats, salads, sandwiches and *cocas* (flatbread with toppings) that can be paired with a nice selection of wines. There’s also a charming outdoor seating area.

BARS, CAFÉS AND NIGHT CLUBS



CARACORTADA

Opened: March 2021

Centro

<http://caracortada.com/>

This newly opened cocktail bar is in Barrio de las Letras (Literary Quarter) right in the heart of Madrid, in a building that previously housed an Irish pub. The drinks blend old-school and modern approaches, as they're all made with utmost respect for both quality and for their status as standard-bearers for the establishment. The decor is also striking: objects acquired in antique shops and even on Wallapop, a virtual flea market, decorate the space, along with graffiti on the walls and ceiling.



CASA NEUTRALE

Opened: October 2021

Centro

<https://neutrale.co/pages/casa-neutrale>

Casa Neutrale is a café by the fashion brand Neutrale; a space inspired by Mediterranean coffee and culture. Located at 13, Calle Regueros, the café is based on the same principles as the firm's clothes and accessories. It embodies Mediterranean lifestyle through meticulous craft and taste, with a well-defined, authentic point of view...



CEMENTO

Opened: February 2021

Centro

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

Lavapiés has kept the tradition of going for a vermouth before lunch alive, and the bar Cemento is doing its bit. Featuring a modern ambience and large windows that are left open to give the place the feel of an outdoor bar, it serves vermouth on tap along with typical pickles and other snack food that isn't so typical, like *chipas*, balls of cassava flour and cheese, which are the house speciality.



CHEESECAKE AVENUE

Opened: May 2021

Retiro

<https://www.instagram.com/cheesecakeavenue.es/>

Cheesecake lovers will rejoice at the arrival of this establishment, which is very close to El Retiro Park. Inside, you won't find anything other than said dessert, but in ten different varieties. All of them have names inspired by the city of New York, where the idea for this venture was born. To go with the cake, you can order speciality coffees or teas.

BARS, CAFÉS AND NIGHT CLUBS



CLIMA CAFECITO

Opened: July 2021

Chamberí

<https://climacafecito.com/>

Amongst the many bars and restaurants in Ponzano, you'll find this place that offers something a bit different. Clima Cafecito serves healthy dishes, speciality coffees and brunches that customers can enjoy in the sunny outdoor seating area or at one of the cosy tables inside. It's an oasis of calm amidst the hustle and bustle of the city.



CLUB MAGNO

Opened: September 2021

Centro

<https://www.instagram.com/club.magno/>

At number 7, Calle Cedaceros, the curtain once again rises in the former Teatro El Principito, although it's no longer to stage a theatre production. Now a night club, it offers a range of shows, events and DJ sessions. It features several areas on different levels and a large dance floor where you can dance the night away, with an enormous stage to host the best artists.



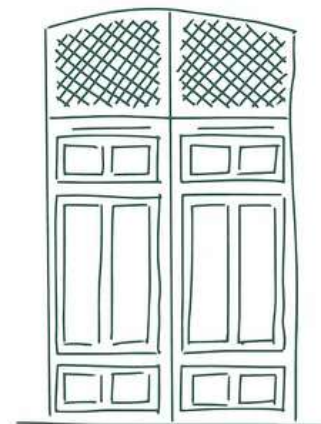
COCO MOCCA

Opened: end of 2020

Arganzuela

https://www.instagram.com/cocomocca_es/

Located in the neighbourhood of Arganzuela, Coco Mocca is a café-pâtisserie that's worth a mention not only for its sweets, but also for its spectacular decor. Pink and white tones, a pink London-style phone box and walls, columns and even a ceiling decorated with flowers are some of the details that make it a unique, magical place. As for the offerings, you'll find artisan baked goods, frappés, and smoothies, all of them served in a style that matches the decor.



CUENLLAS

Opened: June 2021

Centro

<https://www.cuenllas.es/tapas>

Cuenllas, which has a long history on Madrid's hospitality scene, has just opened this simple venture in the city. It's a small shop cum wine bar where you'll find a selection of the best wines from its cellars.

Cuenllas

SALESAS

ORELLANA 4

MADRID



BARS, CAFÉS AND NIGHT CLUBS



DUDY CAFE

Opened: January 2021

Centro

<https://www.dudycafe.com/>

This quaint and colourful café located on Calle del Barquillo makes sure even the smallest details are taken care of. With dishes prepared using traditional ingredients, the menu is perfect for any time of day and includes speciality coffee from artisan suppliers in Colombia and Peru. We recommend ordering the full brunch, which includes a hot drink and a cold drink, a savoury dish, a homemade pastry, and a mixed drink to finish.



EAST CREMA COFFE

Opened: August 2021

Barrio de Salamanca

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

East Crema Coffee in the Justicia district is the result of a fusion of passion for single-origin coffee, Japan, design, and quality. Choose from a Flat White, Batch Brew, Iced Latte, Matcha Latte, and Cold Brew, in addition to a range of teas and delightful baked treats.



FUN FUN

Opened: September 2021

Centro

<https://www.instagram.com/funfunmadrid/?hl=es>

Fun Fun, on Calle Don Pedro in the La Latina district, is a charming space with vintage decor and a handful of sofas and stools, serving light bites and snacks. Choose from original dishes such as tomato pesto, pink hummus or beetroot carpaccio and a diverse range of red, orange, white, and sparkling wines.



GOSTO CAFÉ

Opened: August 2021

Centro

<https://www.instagram.com/gosto.cafe/>

At Gosto Café, on Calle León, 30, you'll find good speciality coffee and a menu with high quality handmade delicacies. What's more, the space is decorated with plants to make sure customers disconnect and enjoy the experience.

BARS, CAFÉS AND NIGHT CLUBS



HANSO CAFÉ

Opened: September 2021

Centro

hansocafe.es

After the success of its first coffee shop in Malasaña, Hanso Café opens a second space in Madrid de los Austrias (Hapsburg Madrid), a stone's throw away from Ópera. With Nordic décor and an Asian inspired menu, Hanso Café serves speciality coffee with homemade baked goods, including matcha cake and strawberry and cream cake, in addition to savoury dishes such as Hokkaido Milk Bread with scrambled eggs and ham, turkey and bacon. Everything is simply irresistible at this café in the heart of Madrid.



HERMANOS VINAGRE

Opened: February 2021

Centro

<http://hermanosvinagre.com/>

After the success of their first establishment in the Ibiza area, Hermanos Vinagre has opened a new branch in the Chueca district, on Calle Gravina. Just like its predecessor, this renovated traditional taberna serves a range of classic appetizers, including salted, pickled, cured, and canned products, together with a range of typical drinks perfect to have alongside tapas and more sophisticated cocktails.



LAB THE CLUB

Opened: August 2021

Chamartín

<https://www.labtheclub.com/>

LAB theClub is a new restaurant/show club on the top floor of Chamartín Station. It's a space where music, gastronomy, cocktails and the latest technology come together to offer a one-of-a-kind experience full of surprises.



LA CONSIGNA

Opened: June 2021

Moncloa

<https://linktr.ee/laconsigna.madrid>

La Consigna is a new terrace bar next to the Gran Teatro CaixaBank Príncipe Pío. At this Bavarian-style *biergarten*, the spotlight is on beer. What's more, don't miss its snack menu including German-inspired frankfurters and a range of international dishes, such as samosas and cheesy nachos.

BARS, CAFÉS AND NIGHT CLUBS



LA GATOTECA

Opened: December 2021

Centro

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

After being closed for a year, the Gatoteca on Calle Duque de Rivas is back in business. This space owned by the Abriga Association promises unforgettable moments for cat lovers, where they can play, pet, admire, and even adopt a furry friend if they happen to fall in love. There's also a shop selling cat-related products and the space organises courses, talks and activities, all the while supporting TNR (trap/neuter/return) projects.



LA GILDERÍA

Opened: August 2021

Centro

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

La Gildería, on Calle de Calatrava in the traditional neighbourhood of La Latina, pays homage to traditional Spanish appetisers. Here you won't find brunch, but you will find *gildas* (anchovy, pickled pepper and olive speared on a cocktail stick), tinned foods, patés, and other cold dishes, served alongside a fine selection of vermouths.



LA MALCRIADA DE FLEMING

Opened: end of 2020

Chamartín

<https://grupolalala.com/locales/cervecerias/la-malcriada-fleming>

This establishment in Calle del Doctor Fleming is the second Malcriada branch owned by the Lalala group. Like the first, it's also a classic pub with modern updates where you can enjoy a nice ambience and a traditional menu offering food from breakfast to dinner. The beer bar is the most striking feature in the pub's interior, which has two levels.



LA MAS CROQUETA

Opened: end of 2020

Centro

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

A stone's throw away from Plaza Mayor is this croquette-themed restaurant with vintage decor. Serving every type of croquette you can imagine, from classic recipes with Iberian ham and stewed chicken, to the new and exciting fillings of carbonara and oriental chicken. The menu even boasts a sweet section where you'll find Oreó-filled croquettes, among others. Enjoy these flavours at the restaurant itself or grab a pack of twelve, half a dozen or individual croquettes to take away.

BARS, CAFÉS AND NIGHT CLUBS

LA TARARA

Opened: May 2021

Arganzuela

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



Just a stone's throw away from Atocha Station, you'll find La Tarara, a traditional pub that specialises in vermouth, tapas, and planchaditos sandwiches. It also has a sunny outdoor seating area.



LA TERRAZA DE LA CASA ENCENDIDA

Opened: May 2021

Centro

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

The terrace at La Casa Encendida welcomes this new café. Open all year round, it serves a delicious range of dishes including a selection of topped toasts and an outstanding Russian salad. Wash them down with any of the drinks on its large menu in a setting surrounded by a huge selection of plants and its famous urban vegetable gardens. Don't miss their film screenings and concerts in summer.



LE TAVERNIER

Opened: May 2021

Centro

<https://letavernier.es/>

A new rooftop bar has opened its doors on Gran Vía Avenue, number 34. The top floor of the hotel Inside By Meliá Madrid welcomes Le Tavernier. Its two spaces span over 500 metres squared and are decorated with a lush variety of plants and exquisite decor. Serving a wide selection of spirits and cocktails and a variety of dishes to share made with top-quality fresh ingredients, bringing the best of Galicia to the capital.



LOVO BAR

Opened: December 2021

Centro

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

On Calle Echegaray, in the heart of Barrio de Las Letras, is this cocktail bar with Josephine Baker at its heart. A woman ahead of her time with a passion for freedom, she was a pioneer, dancer, actress, and an activist for civil rights. Lovo captures all of this, and its aim is to free us from stress and work and invite us to just be ourselves. Discover the menu with Josephine's liquid pleasures, that is to say, a list of original and delicious cocktails served to the soundtrack that will take you on a journey through different styles of music, including jazz, R&B, blues, house, and techno.

BARS, CAFÉS AND NIGHT CLUBS



MACERA BAR

Opened: May 2021

Centro

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

After achieving great success in the neighbourhood of Chueca, Macera has opened its second branch in Madrid's Barrio de las Letras (Literary Quarter). The large, 700-square-metre establishment is spread over three floors and carries on the tradition of making its own drinks, but also has several new features. For this venture, it has partnered up with show producer LetsGo Company (Medias Puri, Ghost, Dirty Dancing, etc.), which will be organising something on the ground floor very soon. In addition, the top floor is home to Bartrainers, a cocktail school that offers courses to those looking to dip their toes into cocktail-making as well as professional bartenders.



MAISON GLACÉE

Opened: end of 2020

Barrio de Salamanca

<https://maisonglacee.com/>

Next to El Retiro Park, the renowned pâtissier Ricardo Vélez has opened the doors to his new signature ice-cream parlour. The sophisticated space decked out in the colour pink serves ice cream made using organic milk from the Community of Madrid and quality ingredients. Enjoy a range of flavours including Piedmont hazelnut, lemon pie, and *leche merengada* (sweetened milk flavoured with lemon rind and cinnamon) with *tocino de cielo* (caramel egg yolk pudding). They also serve a selection of dairy-free ice cream, or sorbets, of which we particularly recommend the strawberry and lime and the mango and sherry.



PANDA SINGSTAR

Opened: January 2021

Castellana

<https://www.instagram.com/pandasingstar/?hl=es>

Panda Singstar is an exclusive karaoke-club located in the heart of la Castellana neighbourhood. The show at Panda begins as soon as you walk through the door; you'll be welcomed by a song performed by professional singers. After the first song, it's the turn of those who have signed up to sing, with karaoke combined with music by a live DJ until close.



PLANTA 9 CR7

Opened: June 2021

Centro

<https://www.pestanacr7.com/es>

Gran Vía avenue now boasts another viewpoint, on the ninth floor of the hotel Pestana CR7 Gran Vía Madrid. It offers spectacular 360-degree views of Madrid's skyline, but you can also enjoy some of New York's most famous pizzas, the ones created by chef Mauro Soggiu, as well as the Sports Bar, where you can play table football, watch a match and enjoy a drink from the extensive menu of artisanal cocktails.

BARS, CAFÉS AND NIGHT CLUBS



ROCKADE

Opened: October 2021

Centro

<https://rockade.es/rockade/>

Rockade has opened in the neighbourhood of La Latina, taking us straight back to the 80s the minute we set foot through the door. Over its two floors you'll find 16 arcade machines and countless vintage items, including a Mazing Z figure and framed posters of bands from back in the day. Its menu includes 30 craft beers and a comprehensive list of cocktails, served alongside street food, including snacks, burgers, hotdogs and cheese *taquizas*. All this with the best music from the decade.



TABERNA ALMONTE

Opened: June 2021

Barrio de Salamanca

<https://grupolalala.com/locales/cervecerias/taberna-almonte>

Following the closure of Almonte, a famous club that paid tribute to Seville's El Rocío, the Lalala restaurant group has decided to breathe new life into the building while retaining its original heart and soul. It's now an Andalusian bar that serves the honest, simple, traditional fare of southern Spain.



TABERNA RIVERITA

Opened: August 2021

Chamberí

<https://tabernariverita.es/>

Riverita is the newest taberna to open on Calle Ponzano, in a project that captures the passion these two brothers hold for Madrid and its culture. A tribute to the capital's timeless traditional bars as places where good food and even better drink is served in a laid-back, light-hearted atmosphere, and where the products speak for themselves.



TERZIO

Opened: May 2021

Barrio de Salamanca

<https://terzio.es/>

Calle del General Pardiñas is the street where you'll find Terzio, a new space designed to promote a good time around the bar and enable customers to enjoy dishes by the chef, Saúl Sanz, along with a nice, cool bottle of beer, a well-poured vermouth or one of the wines from its menu. As for the food, it serves casual eats at the bar, such as fun, tasty sandwiches that are made with a fusion of ingredients. It also boasts outdoor seating.

BARS, CAFÉS AND NIGHT CLUBS



THE COFFEE

Opened: July 2021

Centro

<https://thecoffee.jp/>

Straight from Japan comes this innovative coffee-shop concept in the district of Malasaña. Here each ingredient and method has been chosen and designed to a tee to ensure a truly perfect customer experience, from the moment of purchase to the moment of consumption. The highest of standards, perfectionism, minimalism, and optimisation are just some of the elements behind The Coffee.



TINY

Opened: August 2021

Chamberí

<https://www.instagram.com/tiny.madrid/>

Tiny, located on Calle de los Vascos in Chamberí, defines itself as a food lab, *izakaya* and store. This welcoming space serves natural wines, craft beers and homemade tapas.



SLOW CAFÉ

Opened: January 2021

Centro

<https://www.instagram.com/slowcafe.madrid/>

Slow Café is a peaceful haven in the bustling neighbourhood of La Latina. Tucked away in Calle Mediodía, in this inviting space, whose interior features wood, high ceilings and large picture windows, you can enjoy speciality coffees or one of their natural teas along with artisanal baked goods or savoury offerings including sandwiches and toasted bread with toppings. Don't expect conventional flavours: you'll find everything from chocolate and beetroot cake to baked sweet potato, Gorgonzola, spinach and walnut sandwiches.



ZAP.COFFEE

Opened: October 2021

Centro

<https://www.instagram.com/zap.coffee/>

Tucked away on the second floor of a shoe shop in Puerta del Sol is this charming café with exquisite interior design and fantastic views. Here customers can enjoy coffee, pastries or lunch overlooking the city's beating heart.

SHOPPING

Food shops



ACID BAKEHOUSE

Opened: January 2021

Centro

<https://acidcafe.es/>

Acid Bakehouse, in the Barrio de las Letras, is the new bakery by Acid Café; after the success of this speciality coffeehouse, the team is expanding its horizons to include one hundred percent rustic bread, pastries, cakes, and more. Find baguettes, loaves, biscuits and brownies baked from scratch in-store with organic flour and no yeast.



BRANDO

Opened: June 2021

Centro

<https://www.instagram.com/brando.helado/>

Calle de Hortaleza is home to this ice-cream shop serving artisan sweet treats. Don't miss its 20 flavours of ice creams and ice-lollies, in a range of original shapes and colours, or its freshly made milkshakes and waffles.



BRIE ALTO

Opened: end of 2020

Chamberí

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

All sorts of establishments dedicated to cheese are cropping up these days, and Brie Alto is one of them. At this mecca for the dairy product, located outside Chamberí Market, you'll find a hundred different types of artisan cheese. Most of them are from France, the owners' home country.



BUFFALO WAFFLES

Opened: August 2021

Centro

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

These innovative waffles have made it all the way from Chile to the Puerta del Sol itself. Recharge your batteries in the heart of the city with these treats to take away. Choose from savoury flavours like crunchy or pastrami ham, or sweet toppings including Nutella and cheesecake.

SHOPPING

Food shops



CASA 1880

Opened: November 2021

Centro

<http://tienda1880.com/>

The world's most expensive *turrón* now has a home in Madrid. At this 160-m2 space on Calle Mayor, customers in the capital will find the brand's most classic Christmas nougats, including *turrón* from Jijona or Alicante, and *turrón* made with toasted egg yolk. There's also a fine selection of marzipan, traditional almond *polvorones*, and nougat cream.



COMPASIÓN

Opened: March 2021

Centro

comecompasion.com

In the heart of Malasaña, Compasión – a vegan butcher's selling meat alternatives – has opened its doors. Its name represents the union of the values it lives by: the passion that goes into each and every recipe and compassion towards animals and the environment. Find a selection of cured meats, red meat, white meat, meatballs, and pre-prepared fillets and stews, all of which are made with plant-based products.



CUATRO A GOURMET

Opened: end of 2020

Arganzuela

<https://cuatroagourmet.com/>

Cuatro A is a venture by José Ramón Sandoval, a member of the famous family of chefs who own the restaurant Coque (he's Mario's brother). This gastro-space in Avenida de Méndez Álvaro, very close to Atocha Station, has all sorts of gourmet products: artisanal bread, select meats, wines, sweets and even homeware items to dress your table.



EL SÚPER DE LOS PASTORES

Opened: March 2021

Chamberí

<https://elsuperdelospastores.com/>

Calle Bretón de los Herreros in the neighbourhood of Chamberí is where the owners of Celso y Manolo, La Carmencita and Café Angélica chose to open this neighbourhood supermarket selling local products. Deluz&Cía comprises a new business model that started with a scattering of stores in Santander and will now try its luck in Madrid, offering a wide range of groceries – from vegetables to beer, chocolate and pre-prepared meals – in addition to hygiene products including artisan soaps and eco-friendly toilet paper.

SHOPPING

Food shops



ESTELA HOJALDRE

Opened: June 2021

Centro

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

This patisserie specialises in pastries and has opened in Madrid's Barrio de las Letras (Literary Quarter). Its founder, Estela Gutiérrez, learnt the trade in her family's pastry shop in Cantabria, and has enjoyed a long, successful career. In fact, this year she was the runner-up for the 2021 Madrid Fusión Revelation Pastry Chef Award. Glazed or chocolate-coated palmiers, apple pies and millefeuilles made with whipped or butter cream are some of her specialities. Puff pastry isn't the only option, though. They also bake croissants, almond cakes and caracolas ("snails" or twists) filled with whipped cream.



LABORATORIO DE PASTAS

Opened: July 2021

Salamanca

<https://www.laboratoriodepastas.com/>

At El Laboratorio de Pastas, which has branches on Calle de Sagasta and Calle del Barquillo streets, you'll find a range of handmade fresh pasta prepared daily using top-quality, artisanal ingredients.



ESPACIO KOMVIDA

Opened: January 2021

Barrio de Salamanca

<https://komvida.com/>

The first space devoted to kombucha (a natural fermented drink made from green tea and sugar) has arrived in Barrio de Salamanca, courtesy of Komvida Organic Kombucha. The brand, created a few years ago in Fregenal de la Sierra (Extremadura), has become so successful that its products have even been exported internationally. The desire to continue this expansion and reach a wider market are behind the opening of this new retail space, where you can taste all of the flavours they sell. You can also take part in workshops and other activities related to the drink.



LA FINA DE CHAMBERÍ

Opened: May 2021

Chamberí

<https://la-fina-de-chamberi.negocio.site/>

Close to Plaza de Olavide is La Fina de Chamberí. Located in the same spot that was once home to the Taberna del Loco Antonelli Restaurant, this new store selling select products specialises in homemade meals to take away and also features a tasting area.

SHOPPING

Food shops



LA DOLCE FINA

Opened: June 2021

Barrio de Salamanca

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

La Dolce Fina, an ice cream parlour in Calle Villanueva, offers genuine artisanal ice cream made from the finest fruits and local ingredients as well as products imported from the heart of Italy. It's also free of preservatives, relying only on the cold.



LA GELATERIA ITALIANA

Opened: January 2021

Chamberí

<https://www.instagram.com/lagelateriamadrid/?hl=es>

The Gelateria Italiana serves freshly made ice cream made by a master Italian ice-cream maker in Chamberí. This sweet treat is prepared on site every day using fresh milk from local farms, seasonal fruit and the best ingredients. In addition to ice cream, don't miss La Gelateria's homemade sourdough panettone. What's more, from October to May, enjoy daily homemade crepes served with ice cream, sugar and lemon, Nutella, or cinnamon and vanilla.



LA MALLORQUINA

Opened: September 2021

Chamberí

<https://pasteleriamallorquina.es/>

Madrid's most iconic patisserie continues to expand, filling other parts of the city with its delicious aromas. After opening a branch in Barrio de Salamanca, it has now opened another by Glorieta de Quevedo roundabout in Chamberí, where you'll also find its famous chocolate *palmiers* and all sorts of sweet and savoury delights.



MADREAMIGA BY LA MIGÜÑA

Opened: end of 2020

Tetuán

<https://www.madreamiga.com/>

This bakery, which always smells like coffee and fresh baked goods, is located in Calle Teruel. Muffins, cookies, croissants, pastries, *palmiers* and pasties are some of the tasty treats that come out of its oven. The big attraction, however, is the bread. It's made with a sourdough starter and clean eating flours and is baked in a stone oven. There are various types: bread with seeds, olive bread, levain, sliced bread, marble bread, walnut raisin bread and more... It's simply irresistible!

SHOPPING

Food shops



PASTORA

Opened: end of 2020

Centro

<https://www.instagram.com/hola.pastora/>

Having recently opened its doors in the Barrio de la Latina, this store sells and serves specialty coffee and home-baked cakes and pastries. Produced on the coffee farm in Colombia belonging to the owner's family, the coffee drank at Pastora is utterly unique. Not forgetting its selection of wine and beer carefully chosen from wine cellars throughout Spain.



SFANT

Opened: end of 2020

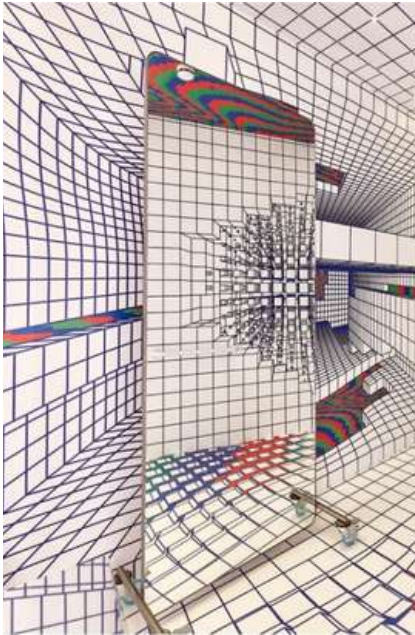
Centro

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

Sfant is a traditional Romanian bakery in the neighbourhood of Malasaña. In it, you can buy sweets and typical Romanian breads like quiches and *börek* (rolled filo pastry filled with cheese). The main attraction are the *covrigi*, which are similar to German pretzels but circular in shape. They're available sweet, savoury, with sesame seeds or with cheese.

SHOPPING

Fashion and accessories



BERSHKA

Opened: September 2021

Centro

<https://www.bershka.com/>

The fashion brand Bershka has launched its most futuristic store yet at number 13, Calle Preciados, in a space that merges modern architecture and art. The store's interior design includes silver-coloured walls, metal pipe clothing racks, stone structures, and two pieces by the artist JDEMSKY to make for a complete fashion experience.



DANIEL CHONG

Opened: July 2021

Centro

<https://daniel-chong.com/>

Madrid's Barrio de las Letras (Literary Quarter) is where designer Daniel Chong has chosen to open his third retail outlet in Madrid. Located in Calle Moratín, it's a 100 m2 space where you can buy original handbags and backpacks by the designer, made out of vegan, anti-scratch, waterproof leather. The bags have beautiful designs and are made to last and to be used in everyday life.



GALERÍAS COSTA

Opened: January 2021

Centro

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

There's good news for those who are nostalgic for the now defunct Fuencarral Market, an avant-garde, innovative space that closed down over five years ago. On a smaller scale but with offerings every bit as modern, Galerías Costa has opened up in Calle San Joaquín. Its 600 square metres hold fashion retailers, a tattoo studio, a barber's shop and a gastronomic zone where you can have a light bite to eat or try a selection of Asian dishes.



MAISON HOTEL

Opened: September 2021

Chamberí

<https://www.maisonh.com/>

Maison Hotel has opened the doors of its first shop in Madrid after several years of serving customers at its boutiques scattered around the globe. Find some of its most famous timeless pieces inspired by vintage and bohemian styles and made using various traditional weaving and embroidery techniques.

SHOPPING

Fashion and accessories



EL PULPO

Opened: March 2021

Centro

www.elpulpo.es

This sustainable men's fashion label from Galicia has opened a new flagship store in Barrio de las Salesas. The collection is made from organic materials, and 70% of it is sustainable. You'll be able to purchase shirts, polo shirts, jumpers, t-shirts, sweatshirts, trousers and more, all of which feature the brand's iconic octopus logo.



MÄKELISMOS

Opened: February 2021

Barrio de Salamanca

www.makelismos.es

This year, the ABC Serrano Shopping Centre welcomes the first physical store of the firm Mäkelismos. The main inspiration behind the brand is Mallorcan artist René Mäkelä, renowned for being one of the most revered painters by celebrities and sports stars, with exhibitions in numerous galleries in cities such as Paris, Los Angeles and New York. T-shirts, hooded sweatshirts, caps, masks, and a range of products inspired by the art pieces themselves are just some of the items you can find at this concept store.



SESSÙN

Opened: end of 2020

Centro

[BOUTIQUE SESSÙN | Madrid \(sessun.com\)](http://BOUTIQUE SESSÙN | Madrid (sessun.com))

Sessùn, a French clothing brand, has opened its first boutique in the neighbourhood of Las Salesas. In this 200-square-metre space, the brand which is famous for its romantic, bohemian style showcases its Sessùn and Sessùn Oui (bridal) collections.

SHOPPING

Other items



ALIEXPRESS

Opened: November 2021

Chamartín

<https://es.aliexpress.com/w/wholesale-madrid-city.html>

After opening stores in Intú Xanadú and Parquesur, Aliexpress brings its newest venture to the public in La Vaguada shopping centre in the city of Madrid. Just like its predecessors, it stocks a diverse range of products from a wide selection of well-known brands including Xiaomi, Huawei, Samsung, Cecotec, Tello, Foreo, Playstation, Nintendo, and more.



BOMAGUI

Opened: May 2021

Centro

<https://www.instagram.com/bomagui/?hl=es>

If you like pretty stationery, don't miss Bomagui. Planners, notebooks, binding paper, surprising pop-up cards, old stories like those by Memory Ferrándiz, items designed by the owners themselves... It's a paradise for fans of pretty, special things, who are sure to appreciate the space itself too. It has just one floor and its decor features cement tiles that form a mosaic, metal and exposed brick, all of which are designed to coordinate with the tones of their products.



BYREDO

Opened: October 2021

Barrio de Salamanca

https://www.byredo.com/eu_en/

Calle Claudio Coello will welcome the third flagship store in the world of the exclusive beauty brand Byredo. Here customers can find the brand's exclusive perfumes, make-up in a range of vibrant colours, its iconic candles, plus a selection of leather handbags and lifestyle accessories. All products boast exceptional quality and truly unique designs.



CRAZY MARY

Opened: April 2021

Centro

crazymarylbreria.com

Crazy Mary is the latest bookshop to open its doors in the Barrio de las Letras. A charming spot that welcomes customers to browse, read and spend a good while enjoying the space, books and good coffee. Stocking a wide range of titles, from general literature to reissued classics and works by emerging writers.

SHOPPING

Other items



CASA RUIZ

Opened: April 2021

Centro

<https://casaruizgranel.com/>

"Go back to the essence, buy wisely" is the motto of Casa Ruiz, a chain of bulk food stores which has opened a new branch in Calle de Fuencarral, its fifth in the city and its sixth in the region of Madrid. Its philosophy is to promote responsible consumption in which we buy only what we're going to consume and unnecessary packaging is eliminated. The products it sells are mostly unprocessed, with guaranteed traceability.



CULINARIUM

Opened: November 2021

Retiro

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

Culinarium, on Calle Alcalá, covers more than 200m2 and is home to every type of cooking utensil and table accessory you could ever imagine. With over 20 establishments throughout Spain, this is the group's first shop in Madrid. They not only sell the latest technology, they also offer the best culinary advice for seasoned chefs and newbies in the kitchen.



DEAR PLANET

Opened: April 2021

Chamberí

<https://dearplanetshop.com/>

Dear Planet, located in the neighbourhood of Argüelles, is an organic, plastic-free supermarket. Its offerings centre around organic food, zero-waste personal care items and non-toxic cleaning products.



HECHO

Opened: May 2021

Chamberí

<https://www.thisishecho.com>

Plaza de Olavide is the location chosen by Hecho, a new space where you can discover not only what with, how, and where their products are made, but also who makes them. Find tableware of all types for your home, including dinnerware, cutlery, table cloths, glasses, and more, all of which are crafted by the best brands and designers, including the owners themselves. What's more, all products are made to last several years.

SHOPPING

Other items



GOOD NEWS

Opened: September 2021

Salamanca

<https://goodnewsco.es/>

This new newsagent concept has arrived in Madrid from Barcelona. Customers can find the latest news in the country's most important newspapers or read a good book while enjoying a single-origin coffee along with a sweet or savoury treat made by Casa Manjar patisserie or healthy food by Gabfoods.



GRACE & CO

Opened: September 2021

Centro

<https://www.graceandco.store/>

Located at 15, Calle de Piemonte, in the heart of the Justicia neighbourhood, is this boutique specialised in Shabby Chic furniture and home accessories, a decor style inspired by sophisticated items with visible signs of wear and tear. In this charming space decorated in white and pale tones you'll find tableware (the owner's favourite), a selection of hand-picked furniture and bouquets of dried and fresh flowers.



LA CULTURAL 12

Opened: July 2021

Salamanca

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

Located in the heart of Barrio de Salamanca, this bookshop calls to mind those of years gone by. Wooden furniture, typewriters and antique telephones are carefully placed, creating a magical atmosphere that sends you back in time. What really stands out, though, is the large selection of books. There are new editions, second-hand books, antique books...and much, much more. They also have another shop in Chamberí: La Cultural 22.



LA IMPRENTA

Opened: March 2021

Malasaña

https://linktr.ee/_laimprenta_

This bookshop-cum-independent publishing company, has set up shop in the neighbourhood of Malasaña where it hosts acoustic concerts, theatrical performances, talks and other events.

SHOPPING

Other items



LA MISTRAL

Opened: August 2021

Centro

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

A stone's throw away from Puerta del Sol is La Mistral and its collection of books. A bookshop-cum-café over two floors, with large windows and vintage décor, it is a sanctuary of peace among the day-to-day hustle and bustle of the area. A place to escape and delve into one of its many books or discover its literature-related accessories.



LIBRERÍA ALTAMAREA

Opened: October 2021

Arganzuela

<http://libreriaaltamarea.es/>

The independent publishing house Altamarea, specialising in Spanish and Italian literature, opens its first brick-and-mortar store in the Delicias area. On its shelves you will find narrative fiction, essays, children's literature, poetry, books on art and gender studies, in addition to a special section with an exclusive hand-picked selection of Italian authors.



MARY READ

Opened: May 2021

Centro

<https://maryread.es>

This new trans-feminist LGBTQ+ bookshop has opened its doors in the area of Lavapiés. Baptised as Mary Read, its named after a 17th-century pirate reclaimed by trans folks as a transgender symbol. This meeting point, with a handpicked selection of books, hosts workshops, activities and events with authors.



MI REBOTICA

Opened: end of 2020

Centro

mirebotica.es

Natural cosmetics brand Mi Rebotica has opened its first flagship store in Madrid. More specifically, in the Chueca neighbourhood. The firm is very well-known among Spanish celebrities, and the shop offers all of its beauty care product lines for sale. It also features a team of experts who advise customers on what sort of treatments are suitable for them.

SHOPPING

Other items



MON PARNASSE

Opened: March 2021

Chamberí

<https://monparnasse.es/>

Mon Parnasse is a very unconventional florist's in the neighbourhood of Chamberí. Stepping inside is like taking a walk through an idyllic garden where you can pick your own flowers. The decor is fitting: sky blue pieces of paper and mirrors dotted around the shop transport the customers to Eden itself. It also has another branch in Chamartín and it's planning to expand into the Netherlands and Switzerland.



MR. WONDERFUL (FUENCARRAL)

Opened: July 2021

Centro

<https://www.mrwonderful.com/es/>

The centre of Madrid is now home to the most optimistic of ventures: Mr Wonderful has opened its first flagship store on Calle de Fuencarral. Find these cheerful messages on printed diaries, mugs, photo albums, backpacks, homeware, and much more. Just like the brand's other stores, expect an oasis-like interior, with sea blue and golden yellow décor, palm trees and a beach bar that doubles as a checkout.



NEWS & COFFEE

Opened: April 2021

Centro

<https://newsandcoffee.eu/es>

Plaza de la Cebada is now home to News & Coffee, a newsstand selling national newspapers as well as a fabulous section of independent magazines. If you are in the mood for a hot beverage you can also order one of their locally-produced speciality coffee.



OASIS

Opened: December 2021

Torrejón de Ardoz

<https://oasizmadrid.com/>

Oasiz Madrid, in Torrejón de Ardoz – around 30 km from the centre of Madrid – claims to be Spain's biggest outdoor complex for leisure, relaxation, shopping and gastronomy, featuring more than 250,000 m2 of outdoor space, 4,000 parking spaces and 117 shops. Here you'll find everything you could ever need: 30 restaurants with unique culinary experiences, areas dedicated to your entertainment and leisure, including go karts, zip wires, climbing walls, cinemas, virtual reality, and outdoor concerts and shows, and not forgetting the kid's zone. And if you need yet another reason to visit: it features two lakes measuring a total of 10,000 m2, surrounded by palm trees, waterfalls, lush green spaces home to more than 10,000 trees and bushes, where you can unwind and relax.

SHOPPING

Other items



PIKARAA

Opened: August 2021

Centro

<http://www.pikaraa.es>

Located on Calle de Toledo 117, Pikaraa is a space that shines the spotlight on craftsmanship. It is home to an artisan studio for ceramics and glass, in addition to an exhibitions gallery and shop selling pieces crafted by resident and guest artists.



PHOTOESPAÑA GALLERY

Opened: end of 2020

Centro

<https://www.phe.es/photospana-gallery/>

The International Photography and Visual Arts Festival (PHotoEspaña) has a new hub in Barrio de las Letras. In this permanent space devoted to the sale of photographic work, visitors can buy 20th and 21st century works by a varied selection of national and international artists, in different formats, styles and techniques. It also offers an interesting programme of solo exhibitions which alternates with a section called "Portolio", a programme of specialised classes, seminars, express workshops and talks.



RESTORE 7

Opened: March 2021

Chamberí

https://www.instagram.com/restore7_shop/

Taking care of the environment is more important than ever, which is why this space selling ECO-certified food, cleaning products, toiletries, and home accessories opened its doors at the beginning of the year. All its products are made from plastic-free materials and customers can refill their own containers or purchase items in environmentally friendly packaging.



SARGADELOS

Opened: October 2021

Barrio de Salamanca

<https://www.sargadelos.com/>

Sargadelos returns to Madrid after almost two years. At its new store on Calle de Lagasca, at the heart of the capital's Golden Mile, you will find tableware, decorative porcelain items and furniture designed by Sargadelos, alongside some of the firm's most classic pieces.

CULTURAL SPACES



ESPACIO IBERCAJA DELICIAS

Opened : September 2021

Arganzuela

<https://espacioibercajadelicias/>

Show producer LetsGo is the driving force behind the launch of this large cultural complex next to the Railway Museum. It has an area of 18,400 square metres and is divided into three different spaces: The Theatre, the Grand Cabaret and the Multipurpose Room. It also features The Garden, an outdoor space. Its programme will include a range of offerings: theatre, cabaret, musicals, children's shows, concerts, exhibitions and gastronomy.



GARAJE LOLA

Opened: September 2021

Tetuán

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

Garaje Lola, a new creative space for fringe offerings that aims to shake up the city's cultural scene, is located in an old building in Tetuán. It's a hub for signature projects that brings together contemporary art, gastronomy and music. Its programme of live music revolves around small-format, high-quality offerings that allow artistic practices to be experienced, with a special emphasis on lyrical and classical music revisited from a contemporary perspective, as well as jazz and flamenco concerts. In addition to the music programme and to hosting exhibitions by emerging contemporary artists, the venue also has a particular focus on culinary offerings.



F&deO ART GALLERY

Opened: September 2021

Barrio de Salamanca

<https://galeriafdeo.com/>

F&deO Art Gallery is a boutique art gallery devoted entirely to women and the notion of the feminine in art. It's a space for exhibition and debate that explores how contemporary art and culture are influenced by inherited notions of what is regarded as feminine. Located in the heart of Madrid on the narrow, exclusive, bohemian street Calle de Jorge Juan, F&deO Art Gallery will feature a busy programme including exhibitions of art by renowned contemporary female creators as well as meetings (in person and virtual) with female analysts, historians and critics from the contemporary art world for the purpose of discussing, from a gender-based perspective, the agency of women and the idea of the feminine in past, present and future art.

GORILA ARTE

Opened: September 2021

Chamberí

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

Located in the Chamberí district, close to Plaza de Cristo Rey, is this art gallery with a focus on the most contemporary scene. Committed to a generation of artists that go against the grain of classic artistic canons and work somewhere between hyperrealism and graffiti, the gallery also welcomes a range of artists whose pieces are frequently spotted on the streets of Madrid.



CULTURAL SPACES



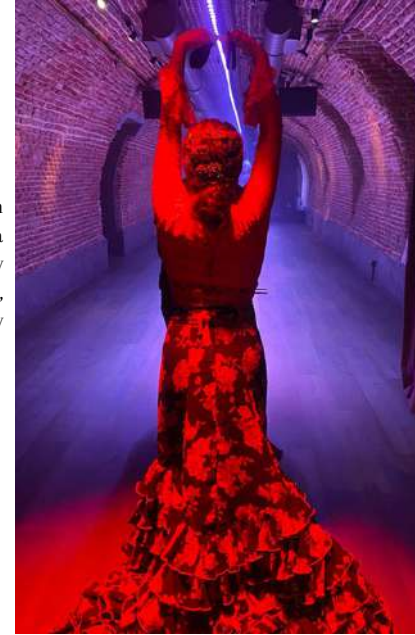
BANK OF SPAIN EXHIBITION HALL

Opened: October 2021

Centro

<https://coleccion.bde.es/wca/es/>

Located in the headquarters of the Bank of Spain next to Plaza de Cibeles, this exhibition hall hosts a range of temporary exhibitions that display different parts of the Banco de España Collection, making the historical and artistic heritage held by the institution available to citizens



TABLAO FLAMENCO LA CARMELA

Opened: May 2021

Centro

<https://tablaolacarmela.com/>

You'll find this new flamenco venue just off Puerta del Sol. Its location is steeped in both mystery and history, as the site once held the former Monastery of La Victoria and, later on, the coal cellars of La Carmela *taberna*. On its *tablao*, or flamenco stage, you can watch authentic, first-rate shows while enjoying one of four set menus based on Spanish cuisine.



UNO DE 50

Opened: February 2021

Centro

<https://www.unode50.com/es/landing-gran-via>

The jewellery brand Uno de 50 has just opened its first gallery in the Casa Dos Portugueses building, close to Gran Vía avenue. This unique space breaks away from tradition and showcases the sculptures of José Azulay, creative director and artist, alongside his characteristic and exclusive signature jewellery.



VELÁZQUEZ TECH MUSEUM

Opened: April 2021

Centro

<https://www.velazqueztech.com/>

Meninas Madrid Gallery and Ibercaja have co-launched the Velázquez Tech Museum, an immersive experience full of art and artistry. This singular museum invites us on a thrilling journey in the company of Diego Velázquez's Las Meninas and the numerous ways his ladies-in-waiting have been reinterpreted. It's a surprising tour through eight rooms with dozens of projectors and cutting-edge technology that lets us experience artistic creation with all of our senses.

CULTURAL SPACES



VETA GALERÍA

Opened: November 2021

Carabanchel

<https://mailchi.mp/adf78743c2a2/veta-by-fer-frances>

Located in the Carabanchel district, this contemporary art gallery can boast of being the largest in capital. A project by Madrid-born gallery owner Fer Francés, here visitors can expect to delve into the work of some of the most renowned contemporary artists from around the globe and discover pieces by today's most promising young creators.

SPORTS



LA NAVE PARKOUR GALLERY

Opened: end of 2020

Vallecas

<http://lanaveparkour.com/>

This innovative gym in Vallecas is dedicated exclusively to the practice of parkour, a sport that involves traversing urban obstacles using acrobatic movements. It has an area of 900 square metres and is equipped with all sorts of metal structures, cement walls, wooden platforms, a foam cube pit and a tatami where you can learn and practise the discipline. In addition to open sessions, La Nave offers classes for all ages and levels.



YOOFIT

Opened: end of 2020

Chamartín

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

Located in the heart of Madrid's financial district near Chamartín Station, Yoofit is a new sports club concept that is unique in Spain thanks to an expansive area of over 8,300 m2 containing all sorts of services and spaces called "boutiques" that specialise in different types of sport. It's a gym designed to meet today's needs, where members can create fully personalised routines and achieve their own individual goals in a space with seven different sports specialities and the largest fitness area in the city.

OTHER SPACES



AREA MADRID

Opened: May 2021

Arganzuela

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

In the area of Delicias, in the Arganzuela district, lies this co-working and multi-purpose events space in what was formerly a heavy machinery warehouse. Boasting an abundance of natural light, AREA spans two floors and offers super-fast Wi-Fi, multi-functional furniture and equipment, and air filtration systems to reduce the risk of COVID-19. There's the option of renting flexible work spaces or fixed spots, in addition to offices for 4, 8 and 10 people, with daily, weekly, monthly and long-term plans. What's more, the facilities are perfect for organising all types of events, and the space also hosts a range of cultural activities for its members.



FINCA VISTA ALEGRE

Opened: May 2021

Carabanchel

<https://www.comunidad.madrid/cultura/patrimonio-cultural/jardines-palacios-finca-vista-alegre>

The Carabanchel neighbourhood is home to Finca Vista Alegre, a historic, fully restored 19th century country manor. Visits can be made with a prior reservation and include the gardens and their most representative elements, such as the Romantic Garden, Statue Square, the Estuary and the Parterre. The rest of the property is still being rehabilitated and visits and usage will be instituted progressively as the various works are completed.



ESCUELA DE CHOCOLATE

Opened: September 2021

Chamartín

<http://escuelachocolate.com/>

Madrid has welcomed its first shop dedicated to raising awareness of chocolate production and the training of chocolatiers. The school runs courses and chocolate tasting sessions for companies and professionals within the gastronomy and patisserie sector, as well as for the general public.



MIRADOR DE LA CORNISA

Opened: May 2021

Centro

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

Between the Royal Palace and La Almudena Cathedral a new observation deck with stunning views has opened to the public on the Royal Armoury Patio. This viewpoint, which will be the welcome area and main access point to the future the Museum of Royal Collections, offers a panoramic view of the Gardens of the Campo del Moro Park and Casa de Campo Park. Admission is free of charge and open to all from 12 noon to 10pm, Monday to Sunday.

OTHER SPACES



MOM CULINARY INSTITUTE by PACO RONCERO & CHA

Opened: end of 2020

Barrio de Salamanca

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

Established by chef Paco Roncero, the MOM Culinary Institute - a vocational training centre for the hotel and restaurant sectors - opens its doors in the Barrio de Salamanca. Approved by the Community of Madrid, the Institute offers an intermediate diploma in Culinary Arts and Professional Cookery (two academic years), in addition to advanced diplomas such as the Culinary Management programme and the joint programme in Culinary Management and Catering Services (two and three academic years, respectively).



PLAZA DE ESPAÑA

Reopened: November 2021

Centro

Two and a half years after renovation work began, Plaza de España returns with a new look. Thanks to its new layout, citizens and visitors to the capital can now reach the Royal Palace, La Almudena Cathedral, the Sabatini Gardens, and the Temple of Debod directly from this emblematic square, without having to dodge any cars or cross any zebra crossings.



NEW ENTRANCE TO GRAN VÍA METRO STATION

Opened: July 2021

Centro

Since 15 July 2021, the entrance of Gran Vía metro station has featured this replica of the pavilion built by architect Antonio Palacios in the early 20th century, which served as the entrance to the first line on Madrid's new metro network: Norte-Sur (North-South). The original, also known as the Red de San Luis Pavilion, stood on the site from 1920 to 1970. The new replica, created by artist Miguel Durán-Loriga, measures 2.12 metres high and 6.48 metres wide. It is located between the streets Calle de la Montera and Gran Vía and is designed to be as faithful as possible to the original pavilion, restoring the great symbolic value it had during the years it was in use.

COMING SOON

Accommodation



EDIFICIO METRÓPOLIS

Coming soon

Centro

<http://www.elparaguas.com/#grupo>

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, a spa, a private club and multiple restaurants.



BRACH HOTEL

2023

Centro

<https://www.brachmadrid.com/>

Number 20 on Gran Vía Avenue will soon be home to a new five-star hotel. The 7-floor Brach hotel, which will cover 5000m2 and whose interior will be designed by Philippe Starck, belongs to the Evok hotel chain.



CALLE MONTERA, 31

Coming soon

Centro

The city's latest luxury hotel is coming soon to number 31, Calle Montera. This new hotel complex features 17,596 m2 of usable space, where guests can find shops, a large dance floor on the first basement floor, a banquet hall, meeting rooms, and a huge 654 m2 rooftop terrace on the eighth floor.



HOTEL BIENVENIR

Coming soon

Centro

At number 56, Gran Vía Avenue stands a historical building once home to a guesthouse, where visitors will now find this lovely Art Deco design hotel. A high-end, four-star property featuring 45 rooms with colourful, minimalistic spaces and areas.

COMING SOON

Accommodation



EL METROPOL MADRID, CURIO COLLECTION BY HILTON

Coming soon

Centro

A new Hilton hotel will soon be opening at no. 47 in Calle Montera, a stone's throw away from Gran Vía avenue. It will have 93 guest rooms and a wide range of amenities and services, including a new rooftop dining concept with unbeatable views of the city.



HOTEL JW MARRIOTT

Coming soon

Centro

<https://www.marriott.com/default.mi>

Galería Canalejas will soon have a new neighbour: Hotel JW, a luxury establishment by Marriott that will have 139 guest rooms spread across over 10,000 square metres and will feature a very special design inspired by the principles of mindfulness.



OCEAN DRIVE MADRID

Coming soon

Centro

<https://www.od-hotels.com/>

Plaza de Isabel II will soon welcome a new building: a five-star hotel by the Ocean Drive chain is set to open on the site formerly occupied by the Real Cinema. According to the plans, it will have 72 spacious rooms and suites full of natural light, a lobby bar in the light-filled, open-plan reception area, a restaurant with an interior garden courtyard, and a co-working area. If you want to enjoy delicious cocktails paired with fabulous views, the OD Sky Bar, which will feature a swimming pool and a solarium, will also be a must.



THE MADRID EDITION

Coming soon

Centro

<https://www.editionhotels.com/madrid/>

The building that housed the Mount of Piety, located in Plaza de las Descalzas, has said goodbye to its days as a pawnshop to become a luxury hotel with 200 beautifully decorated guest rooms and suites. It will also feature multiple food and drink spaces, including an exclusive restaurant, a cocktail bar, the Sky Bar and a rooftop terrace complete with an outdoor pool.

COMING SOON

Accommodation



STUDENT HOTEL

2022

Centro

<https://www.thestudenthotel.com/es/madrid/estancia/estancia-estudiantes/>

Located in the former main offices of the company La Imprenta, only 10 minutes from Gran Vía Avenue and the Royal Palace, lies this hotel designed especially with students or long-stay visitors in mind, with additional options for short stays. The perfect place to spend a night, or a whole year, the hotel boasts fantastic views of the Palace and high-quality facilities. What's more, there's also the option to hold meetings in one of its business spaces or to drop in to its restaurant The Commons for a snack.

COMING SOON

Shopping and Gastronomy



GALERÍA CANALEJAS

Coming soon

Centro

<https://galeriacanalejas.com/>

Little by little, Galería Canalejas is taking shape and unveiling its amenities. A culinary space called the Food Hall join the newly opened luxury Four Seasons hotel and the boutique by the prestigious brand Hermès. With an area of 4,000 square metres, its gastro offerings will be unique in Madrid: 14 restaurants with cuisine from different countries offering a range of specialities and helmed by top national and international chefs, many of whom have earned Michelin stars. The shopping area will have over 40 fashion boutiques, including Cartier and Rolex.



ZARA

Coming soon

Centro

[Article - inditex.com](https://www.inditex.com)

Two of the recently renovated premises in the España building have been snapped up by the Inditex group, which will open three of the stores that operate under its umbrella there: Zara, Zara Home and Stradivarius. Together, they will have a combined 9,000 square metres of shopping space that can be entered directly from the square, which will have a new car park and enlarged pedestrian accesses.

WOW CONCEPT

2022

Centro

<https://wowconcept.com/>

Gran Vía Avenue is the location chosen by this multi-brand Marketplace to open a physical space where online stores can directly reach their public. New brands will be welcomed every six months selling beauty products, fashion, homeware, technology, and much more.

COMING SOON

Other spaces



CAMPUS DEL VIDEOJUEGO

Coming soon

Casa de Campo

[La Junta de Gobierno aprueba la creación del Campus del Videojuego - Ayuntamiento de Madrid](#)

This new space devoted to the video game industry, which aims to position Madrid as a global benchmark in the sector, will occupy three of the pavilions in Casa de Campo Park.



MAD (MADRID DIGITAL ARTS) CENTRE FOR IMMERSIVE EXPERIENCES

March 2022

Arganzuela

www.madridartesdigitales.com

During the first half of 2022, Matadero Madrid will bring us the Immersive Audiovisual Screening and Exhibition Centre, a new and exciting cultural space which promises to enrich Matadero's already diverse offering. This new entity, situated in La Nave 16, will combine digital art content creation with experiments in novel formats and multimedia cultural content aimed at a wide range of audiences, in an area measuring almost 2,000 m². The centre will join the temporary exhibition space and the Matadero Arts Residency Centre, broadening its horizons as a space for creation, experimentation and exhibitions.



ESPACIO CALEIDO

Coming soon

Chamartín

espaciocaleido.com

Under the Castellana towers and next to the Caleido tower is this new space which brings together knowledge, culture, health, and leisure in a hub for urban expansion and international connection.



PALACIO DE LOS DUQUES DE OSUNA

2023

Barajas

<https://diario.madrid.es/blog/notas-de-prensa/el-palacio-de-los-duques-de-osuna-en-el-jardin-de-el-capricho-abrira-sus-puertas-en-2023/>

The Palace of the Duke and Duchess of Osuna will open its doors in 2023 after undergoing significant renovation. The museum will be conceived as a centre with a focus 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.

COMING SOON

Other spaces



SERRERÍA BELGA

Coming soon

Centro

<https://bit.ly/3GCxSvw>

The Madrid City Council's Sports, Tourism and Culture Department will soon launch the Serrería Belga Cultural Space Project at number 15, Calle Alameda – the only municipal cultural building in the vicinity of Paseo del Prado that is currently operational. This project management centre for both public and private initiatives will also be available as a space for public use, and will also house exhibitions of collections from the Municipal Museum of Contemporary Art. This site at Alameda, 15, will continue to be a centre for cultural, research and digital projects, with a view to becoming one of the city's leading spaces for creation and the avant-garde, taking the cultural brand of Madrid beyond the country's borders.