

## Restaurant Suggestions for Madrid

Most of our recommended restaurants require reservations, and so we suggest you reserve your table online or call ahead. Direct links are included for each restaurant below. Note that some restaurants require credit card details, and cancellation charges may apply.

### Guideline Price Range:

\$ = USD \$50 and under

\$\$ = USD \$51 to \$80

\$\$\$ = USD \$81 to \$120

\$\$\$\$ = USD \$121 and upwards

This is based on an average price for a 3-course dinner per person without wine.

Spain is a land where eating and drinking has always been a way of life. Regional cuisines abound and every Spaniard will defend to the death the cooking from his part of the country. But of course, in the last 25 years Spain has become synonymous with some of the finest avant-garde cuisine of today and this country is now a destination for food lovers from all over the world. Formality is not very Spanish these days and dress codes are flexible wherever you go.

### Fine Dining

#### **Diverxo**

Padre Damián, 23, 28036 Madrid

Contemporary - \$\$\$\$

David Muñoz's restaurant, in its dramatic contemporary setting, is undoubtedly the most sought-after address in gastronomic Madrid today. It offers occasional elements of Asian fusion in outstandingly-innovative cuisine within a super trendy setting. Diverxo is small (only room for 30 diners, served by 23 cooks), and being the only 3 Michelin star restaurant in Madrid, bookings are only possible online and months in advance.

*Closed on Sundays, Mondays, Tuesdays.*

For reservations contact:

[diverxo.com](http://diverxo.com)

[+34 91 570 07 66](tel:+34915700766)

#### **D'stage**

Calle de Regueros, 8, 28004 Madrid

Contemporary - \$\$\$\$

Under chef Diego Guerrero (ex Club Allard), this is currently something of a cult address. Simple, totally unpretentious contemporary décor and strikingly original cuisine. Very informal. Getting a table at this 2 Michelin star restaurant can be tricky

*Closed on Sundays, Mondays and Tuesdays midday.*

For reservations contact:

[dstageconcept.com](http://dstageconcept.com)

[+34 91 702 15 86](tel:+34917021586)

#### **Zalacain**

Calle Álvarez de Baena, 4, 28006 Madrid

Traditional Elegance - \$\$\$\$

Almost the last remaining top address of over 40 years standing. Basque in inspiration remaining fundamentally traditional with excellent cuisine. Probably the only place in town where a tie is still obligatory and a perfect address for elegant dining.

*Closed on Sundays.*

For reservations contact:

[zalacain.es](http://zalacain.es)

[+34 91 140 14 14](tel:+34911401414)

#### **Ramon Freixa**

Calle de Claudio Coello, 67, 28001 Madrid

Contemporary - \$\$\$\$

Set in the basement of the elegant boutique Hotel Unico, this restaurant is where Ramón Freixa, founder of the famed “Freixa Tradició” in Barcelona, has created a beautiful gastronomic outpost, where he himself is the chef. The setting is spacious, immaculately presented in every detail, and seats only 35. There are three gastronomic menus at this fantastic 2 Michelin star restaurant.

*Closed on Mondays and Sundays.*

For reservations contact:

[unicohotelmadrid.com](http://unicohotelmadrid.com)

[+34 917 81 82 62](tel:+34917818262)

### **Paco Roncero (ex La Terraza del Casino)**

Calle Alcalá, 15, 28014 Madrid

Contemporary- \$\$\$\$

On the top floor of the spectacular, turn-of-the-century Casino de Madrid (not a gaming house), Chef Paco Roncero was once a leading disciple of the mythical Ferrán Adriá. He has now branched out in several directions from tapas to dinners at €1600 a plate in Ibiza! The Terraza remains his headquarters and is the place to sample highly original, sometimes disconcerting, cuisine. 2 Michelin stars.

*Closed on Sundays and Mondays.*

For reservations contact:

[pacoroncerorestaurante.com](http://pacoroncerorestaurante.com)

[+34 91 532 12 75](tel:+34915321275)

### **El Club Allard**

Calle de Ferraz, 2, 28008 Madrid

Contemporary - \$\$\$\$

Set in an elegant Art Nouveau building, the cuisine is a mixture of tradition and innovation, with emphasis on the former. Choose either a longer or shorter tasting menu. Service is informal and outstandingly attentive at this 2 Michelin stars restaurant.

*Closed on Sundays, Mondays and Tuesdays midday.*

For reservations contact:

[allardmadrid.es/](http://allardmadrid.es/)

[+34 915 59 09 39](tel:+34915590939)

### **Saddle**

Calle Amador de los Ríos, 6, 28010 Madrid

Contemporary - \$\$\$

Recently created in what was once the prestigious “Jockey”. The theme is to reproduce “an up-to-date version of the luxury of yesteryear.” Elegant but not too formal with exceptional service. A fine bar. 1 Michelin star.

*Closed on Sundays.*

For reservations contact:

[saddle-madrid.com/en/saddle-madrid-3/](http://saddle-madrid.com/en/saddle-madrid-3/)

[+34 912 16 39 36](tel:+34912163936)

### **Trendy and fashionable (where the Madrileños go)**

#### **Dani Brasserie**

Calle de Sevilla, 3, 28014 Madrid

Modern Andalusian – \$\$

The 2021 star of fashionable but informal dining. The latest creation of star chef Dani García who has deliberately given up Michelin stellar cuisine for simpler more traditional recreations. Undoubtedly the most spectacular setting in Madrid on the roof terrace of the Four Seasons Hotel. Advance reservations required.

For reservations contact:

[danibrasserie.com/](http://danibrasserie.com/)

[+34 91 330 62 10](tel:+34913306210)

### **Ten Con Ten**

Calle de Ayala, 6, 28001 Madrid

Informal, Modern Cuisine - \$\$

This attractive, modern and informal restaurant is extremely popular at the moment. Set in the elegant Salamanca district: it is always packed and offers delicious cocktails at the bar. Great atmosphere and excellent semi-traditional cuisine. Reservations are required.

For reservations contact:

[restaurantetenconten.com](http://restaurantetenconten.com)

[+34 91 575 92 54](tel:+34915759254)

### **BiBo**

Paseo de la Castellana, 52, 28046 Madrid

Modern Andalusian - \$\$\$

Created in September 2016 by 2 Michelin star chef Dani García, this is a kind of upmarket Andalusian brasserie with everything from drinks to tapas and traditional cuisine. Classy, informal, décor, highly rated by smart locals. Reservations are required.

For reservations contact:

[grupodanigarcia.com/bibo/en/madrid/](http://grupodanigarcia.com/bibo/en/madrid/)

[+34 91 805 25 56](tel:+34918052556)

### **La Máquina Jorge Juan**

Calle de Jorge Juan, 12, 28001 Madrid

Informal, Modern Cuisine - \$\$

In the heart of the elegant Salamanca district Jorge Juan has become a shopping and gastronomic destination in itself. A stroll up from Calle Serrano to Calle Velazquez and into the Puicerdá cul de sac passes many new and fashionable spots of which La Máquina is an excellent example. Serving Spanish meat and fish specialities in an elegant space, a great place to visit at all hours.

For reservations contact:

[lamaquinajorgejuan.es/](http://lamaquinajorgejuan.es/)

[+34 91 833 69 81](tel:+34918336981)

### **Food Hall Galería Canalejas**

Calle de Alcalá, 12, 28014 Madrid

Informal, Modern Cuisine - \$\$

Opened in late 2021, and part of seven historical buildings located in the heart of the capital, this is a whole new experience in the once very traditional district around the Puerta del Sol. Located below the Hermès store in the recently opened Four Seasons Hotel, this is a new gastronomic hotspot in the city. The food hall offers 13 informal modern restaurants offering various specialties, an amazing culinary journey with the best Spanish, international and fusion cuisine. After collecting your chosen meal, you can look to sit within the food hall's central dining area.

For reservations contact:

[galeriacanalejas.com/restaurantes/](http://galeriacanalejas.com/restaurantes/)

### **Traditional Spanish Dining**

#### **Casa Lucio**

Calle de la Cava Baja, 35, 28005 Madrid

Traditional Cuisine - \$\$\$

In Madrid, a "tasca" can be anything between a bar and a restaurant, serving copious quantities of traditional dishes from lamb chops to beans with clams, not to forget the whitebait, shrimp or a delicious mix of scrambled eggs and asparagus. Casa Lucio is a long-standing institution which remains uniquely popular with Spaniards from all walks of life. Reservations are a necessity and even with bookings you may still have a wait.

For reservations contact:

[casalucio.es](http://casalucio.es)

[+34 91 365 32 52](tel:+34913653252)

#### **Sobrino de Botín**

Calle de Cuchilleros, 17, 28005 Madrid

Traditional Cuisine - \$\$

Once patronised by Hemingway, Botin has been serving traditional dishes since the middle of the 18th century. Both tourists and locals enjoy this unique institution. The setting, with its historic interior, is extremely memorable. The cuisine is traditional and famed for roast lamb and suckling pig.

For reservations contact:

[botin.es](http://botin.es)

[+34 91 366 42 17](tel:+34913664217)

### **El Pelotari**

Calle de Recoletos, 3, 28001 Madrid

Finest Basque Traditional - \$\$

The name is Basque and the cuisine is Basque. El Pelotari serves absolutely classic dishes, many grilled on the traditional "asador", and always based on what is in season. The fish is particularly memorable and the menu changes throughout the year. Definitely not on the tourist circuit and hugely appreciated by its regulars from the elegant district between Serrano and the Castellana.

*Closed on Sundays.*

For reservations contact:

[pelotariasador.es](http://pelotariasador.es)

[+34 91 578 24 97](tel:+34915782497)

### **El Landó**

Plaza Gabriel Miró, 8, 28005 Madrid

Madrid specialities - \$\$

In a quiet old street near the Royal Palace and Corral de la Morería flamenco, Landó is the brother of "Lucio" (same family) but much quieter. Elegant traditional décor where Madrid specialities, classic dishes and some "raciones" can be enjoyed. Many consider it one of Madrid's best kept secrets.

*Closed on Sundays.*

For reservations contact:

[+34 91 366 76 81](tel:+34913667681)

### **Los Galayos**

Calle de Botoneras, 5, 28012 Madrid

Traditional Cuisine - \$

Just off the Plaza Mayor, this classic Madrid tavern going back over 100 years, specialises in everything from tapas, roast lamb and suckling pig to excellent simply cooked fish. In fact, it's the only recommendable establishment in this historic corner of Madrid. Tables are placed in the square in summer.

For reservations contact:

[logalayos.net](http://logalayos.net)

[+34 91 366 30 28](tel:+34913663028)

### **Fish and Seafood**

#### **Lobito de Mar**

Calle de Jorge Juan, 10, 28001 Madrid

Trendy modern fish - \$\$\$

Star opening of September 2019 and full to bursting from the first day. Latest Dani García venture in his drive to democratise high end dining. In Barrio Salamanca's signature street, offering just fish and shellfish – plus some paellas. Must book.

For reservations contact:

[grupodanigarcia.com/lobito-de-mar/madrid](http://grupodanigarcia.com/lobito-de-mar/madrid)

[+34 91 088 94 40](tel:+34910889440)

#### **El Pescador**

Calle de José Ortega y Gasset, 75, 28006 Madrid

Seafood Cuisine - \$\$\$

This restaurant has recently been fully refurbished in a more contemporary style décor, but the fish and seafood are unchangingly excellent, and it retains an informal atmosphere.

*Closed on Sundays.*

For reservations contact:

[marisqueriaelpescador.net](http://marisqueriaelpescador.net)  
[+34 914 02 12 90](tel:+34914021290)

**La Trainera**

Calle de Lagasca, 60, 28001 Madrid

Seafood Cuisine - \$\$

This is a favourite restaurant for locals and is in the smart Salamanca district. The utterly traditional setting has not changed for decades and has a nautical theme. It is a vibrant and authentic place with great seafood. Oysters, ham and shrimp are served in the bar and there is no dress code.

*Closed on Sundays.*

For reservations contact:

[latrainera.es](http://latrainera.es)  
[+34 915 76 05 75](tel:+34915760575)