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POCKET

MADRID

TOP SIGHTS • LOCAL EXPERIENCES

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Statue of Felipe III, Plaza Mayor (p36)

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Welcome to Madrid

No city on earth is more alive than Madrid, a beguiling place whose sheer energy carries a simple message: this is one city that knows how to live. Madrid's calling cards are many: astonishing art galleries, stunning architecture, relentless nightlife, fine restaurants and tapas bars. Other cities have some of these things. Madrid has them all in bucketloads.





The Edificio Metrópolis (p72) marks the southern end of Gran Vía.

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Top Sights

Museo del Prado

Among the world's finest galleries. **p86**



Centro de Arte Reina Sofía

Picasso, Dalí and Miró. **p96**



JOAQUÍN CORTÉS/ROMAN LÓPEZ. IMAGE COURTESY OF MUSEO NACIONAL CENTRO DE ARTE REINA SOFÍA ©

Parque del Buen Retiro

Magnificent monumental parklands. **p100**



CATARINA BELOVA/SHUTTERSTOCK ©

Museo Thyssen-Bornemisza

Fabulous collection of European art. **p92**



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Palacio Real

Palatial royal architectural showpiece. **p38**



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Ermita de San Antonio de la Florida

The splendour of Goya's frescoes. **p138**



FAR LEFT: MARCO CRISTOFORI/GETTY IMAGES © LEFT: MUSEO LÁZARO GALDIANO © JAMES THE

Museo Lázaro Galdiano

Salamanca's noblest art-filled mansion. **p108**

Plaza Mayor

Madrid's grandest public square. **p36**



Plaza de Toros

An architecturally splendid bullring. **p120**



San Lorenzo de El Escorial

Unesco-listed royal extravagance. **p140**

Restaurants

It's not that the Madrid's culinary traditions are anything special. Rather, everything that is exciting about Spanish cooking finds expression in the capital, from Basque tapas bars to avant garde Catalan chefs, from the best in Galician seafood to Andalucía's Mediterranean catch. Travel from one Spanish village to the next and you'll learn that each has its own speciality. Travel to Madrid and you'll find them all.



Madrid Specialties

The city's traditional local cuisine is dominated by hearty stews, particularly in winter, and there are none more hearty than *cocido a la madrileña*, a hotpot or stew that starts with a noodle broth and is followed by, or combined with, carrots, chickpeas, chicken, *morcilla* (blood sausage), beef, lard and possibly other sausage meats, too. Other popular staples include *cordero asado* (roast lamb), *croquetas* (croquettes), *patatas*

con huevos fritos (baked potatoes with eggs, also known as *huevos rotos*), *tortilla de patatas* (a thick potato omelette) and endless variations on *bacalao* (cod).

Regional Specialties

Madrid's local cuisine is only half the story. The city has also wholeheartedly embraced dishes – and the innovations that accompany them – from across the country. Most notably, every day tonnes of fish and seafood are trucked in from Medi-

terranean and Atlantic ports to satisfy the *madrileño* (a resident of Madrid) taste for the sea to the extent that, remarkably for a city so far inland, Madrid is home to the world's second-largest fish market (after Tokyo).

Best for Local Cooking

Taberna La Bola One of the best places in town to try *cocido a la madrileña* and other local favourites such as *callos* (tripe). (p45)

Malacatín A tiled bar where the *cocido* can be tried as a tapas or the more authentic all-you-can-eat version. (p58)



CASSANDRA GAMBILL/LONELY PLANET ©

Restaurante Sobrino de Botín The world's oldest restaurant and a hugely atmospheric place to sample roasted meats. (p83)

Lhardy The great and the good of Madrid, from royalty to A-list celebrities, have all eaten in this bastion of traditional cooking. (Pictured above; p76)

Posada de la Villa Another historical converted inn where the roasted meats have acquired legendary status across the city. (p60)

Casa Lucio One of Madrid's most celebrated restaurants, where royalty and ordinary *madrileños* order *cocido* and the city's best *huevos rotos*. (p58)

Best for Regional Spanish

Maceiras Earthy decor and good down-home cooking from the coasts of Galicia – *pulpo* (octopus) is the prize dish. (p74)

La Cocina de María Luisa The inland cuisine of Castilla y León takes centre stage at this well-regarded Salamanca eatery. (p116)

Biotza The best in Basque cooking from bite-sized *pintxos* (Basque tapas) to sit-down meals out back. (p116)

A Culinary Experience



DiverXo (📞91 570 07 66; www.diverxo.com; Calle de Padre Damián 23; set menus €195-250; 🕒2-3.30pm & 9-10.30pm Tue-Sat, closed three weeks in Aug; 📍Cuzco) in northern Madrid is the city's only three-Michelin-starred restaurant. Chef David Muñoz favours what he calls a 'brutal' approach to cooking – his team of chefs appear mid-bite to add surprising new ingredients.

Tapas

The art of *ir de tapear* (going out for tapas) is one of Madrid's most enduring and best-loved gastronomic and social traditions rolled into one. Many of the city's best tapas bars clamour for space in La Latina, but such is the local love of tapas that every Madrid barrio (district) has some fabulous options.



MATT MUNRO/LONELY PLANET ©

Best for Tapas

Estado Puro Madrid's most innovative tapas from the kitchen lab of masterchef Paco Roncero. (p104)

Taberna Matritum Slightly removed from the main La Latina tapas zone, but worth the slight detour. (p58)

Juana La Loca Wins our vote for Madrid's best *tortilla de patatas* (Spanish omelette). (p58)

Txirimiri Fantastic *tortilla de patatas* and so much more, with a Basque theme for much of what's on offer. (p57)

Casa Alberto Tapas like *jamón* and *croquetas* as they used to be in a traditional setting. (p74)

Pez Tortilla *Tortilla de patatas*, *croquetas* and craft beer. (p128)

Casa Revuelta A Madrid institution for the city's best cod bites, as well as tripe and bacon bits. (p44)

Bocaito Classic Andalusian tapas, and bar staff who keep things loud and ticking over. (p130)

Mercado de San Miguel Fresh produce market meets delicatessen with some of Madrid's most desirable tapas. (Pictured above; p44)