



01/08

IMPECCABLE TASTE

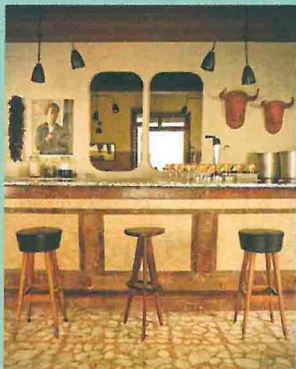
MADRID ICONS: FOOD

BOCADILLO DE CALAMARES

Madrid's renowned culinary melting pot includes some of the world's best restaurants and decorated chefs but Madrileños reserve special affection for local delicacies, not least the *bocadillo de calamares*: fried calamari sandwich.

Residents flock to Plaza Mayor to feast on the beloved treat, soaking up the colour and atmosphere on the corner of Calle Botoneras as they savour the local staples of fried squid, Spanish olive oil and freshly baked bread.

The city's evolving fusion of the Mediterranean diet is bolstered by the presence of the world's second-largest seafood market. The minor detail of being landlocked doesn't stop locals from relishing the fruits of the ocean on tables around the city. The Madrid food experience is a social ceremony that reflects the local character: relaxed, gregarious and fun loving.



1 STANDING ROOM ONLY

The traditional *tasca* is resurgent in the Spanish capital, tapping into a love of authentic food and informality. *Tascas* typically serve uncomplicated cuisine over a prominent bar. Located in the vibrant Chueca district, Celso y Manolo is a modern take on the concept, offering locally procured food from morning until night.



2 SETTING OUT ITS STALL

The city's network of fresh-food markets underlines the local love of high-quality produce. The iconic Mercado de San Miguel is a shrine

to gastronomic excellence while the Mercado de La Paz in the Salamanca district is a colourful example of an authentic Spanish neighbourhood market.



3 OLD ONES ARE THE BEST

Restaurante Botín was founded in 1725, making it the world's oldest restaurant and the ideal setting to sample traditional Castilian Spanish cuisinet. Situated next to Plaza Mayor, the family-run restaurant has been perfecting dishes such as suckling pig and roasted lamb inside its wood-fired oven for centuries.

4 COME ONE, COME ALL

The colour and commotion inside the bars and tabernas of La Latina reaches fever pitch on the weekends, especially along the street of Cava Alta. The festive atmosphere spills out into the plazas, fuelled by tapas and *cañas*. Spanish food in its purest form: social and sumptuous.



5 STUNNING SPREAD

The increasingly cosmopolitan make-up of Madrid has fuelled modern fusion cuisine. El Corte Inglés department store recently enlisted some of the city's strongest players for its Gourmet Experience on Calle Serrano, bringing together three chefs with a total of seven Michelin stars under one roof for a mouthwatering celebration of food talent.