

"Best Contemporary & Fusion in Madrid"

Created by: Cityseeker

 5 Locations Bookmarked



Baco y Beto

"Inventive and Trendy Tapas Bar"

One of the hottest spots for tapas in Madrid, Baco y Beto serves a hip and youthful crowd. After 9p, it's packed with madrileños ordering pinchos with beer. Baco y Beto is consistently rated among the best tapas bars in town, due to its ever-evolving menu. The chef's traditional take on tapas includes local, seasonal offerings with fusion twists, like the inclusion of fois gras and caramelized bananas. While wine is taken very seriously here, with dozens of Spanish specialties available, you can also get beer on tap to wash down those tapas. Rub elbows with the well-heeled crowd here, and you'll feel the true magic and spontaneity of Spanish cuisine at its best. -Veronica Lo



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 baco-beto.com/

 bacoybeto@bacoybeto.com

 Calle de Pelayo, Madrid

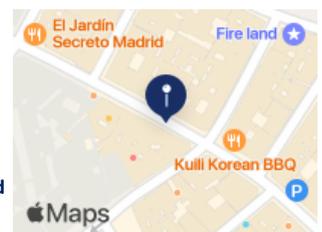


 by TheFork

Con 2 Fogones

"Delicious, Fresh Restaurant Eats"

Con Dos Fogones is a restaurant of superb quality and value in an environment that's trendy but down to earth. Situated on the charming side street of San Bernardino close to Plaza de España (not to be confused with the larger Calle San Bernardo), Con Dos Fogones offers an extensive menu of creative Mediterranean and Middle Eastern-inspired cuisine, from lasagna with a pumpkin sauce to herb chicken with couscous. For outstanding value, visit Con Dos Fogones at lunch, when a prix fixe menu will get you your choice of a drink, appetizer, main, and a great selection of desserts - just make sure you arrive hungry! The restaurant is rather small, so go a little early or late to avoid the lunch rush. -Veronica Lo



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 www.condosfogones.com/  c2f@condosfogones.com

 Calle San Bernardino 9, Madrid



 by thefork.com

Viridiana

"Market-fresh food"

Abraham García has been one of the star chefs in Madrid kitchens since the early 1990s and he's had time to develop his own unique style. It's now available here, where he adds exotic touches to traditional Spanish recipes to produce dishes like Smoked Goose Liver, Calamares al Martini (squid with Martini sauce), Rape en Salsa de Cava y Almendras (monkfish in sparkling wine and almond sauce) and Solomillo a las Trufas (sirloin with truffles). Try the Grapefruit Sorbet for dessert. There's an extensive wine list to choose from, the service is good and the dining room is attractively decorated with photos from Luis Buñuel's movies.



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 Calle Juan de Mena 14, Madrid

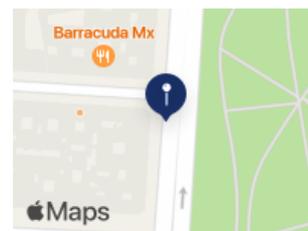


by TheFork

Horcher

"Great for wild game"

Preparing the hearty and wholesome cuisine favored by the German upper-middle classes has served this successful restaurant well. It attracts a loyal clientele of well-to-do madrileños for the specialty game dishes and the excellent wine cellar. Try the Venison Stew, Roast Squab with Truffle Sauce, Roast Pheasant or Partridge, or Venison Carpaccio. Good fish options include Sea Bass in Saffron Sauce and the Cod and Eggplant Gratin. Their Austrian desserts - crepes and Appelstrudel - are famous. The decor is suitably heavy and baroque. You will find it close to Retiro Park. It might be expensive, but the quality of the food makes it worth it.



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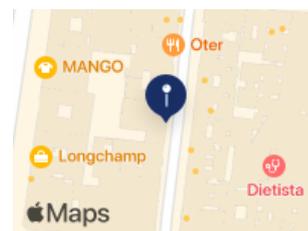


by Louis Hansel on Unsplash

Ramon Freixa Madrid

"Spanish Culinary Magic"

The recipient of two stars from Michelin, Ramon Freixa Madrid is one of the frontrunner's for the title of Madrid's best restaurants. Ramon Freixa Madrid's cuisine is contemporary, infusing regional fare with molecular gastronomy, without uprooting rustic origins. Ramon Freixa's Spanish flagship would certainly be a unique dining experience for those who wish to sample classic Spanish delicacies in ways they've never imagined. Its specialties include the Seared Oyster Pear, Pan Souffle stuffed with Tomato, and the Roast Cannelloni with Duck Confit.



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www.unicohotelmadrid.com/es/restaurant-ramon-freixa-madrid/

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