



Dine in Madrid 2023

Michelin Star:

- **[Saddle](#)** *In essence, and despite the more modern look, Saddle replicates the philosophy and excellence of luxury restaurants from days gone by, hence the impeccable service and levels of comfort which enhance superb contemporary cuisine that is built around classic recipes.*
- **[Corral de la Morería](#)** *Home to the world's best flamenco tablao, this historic venue has managed to move with the times and now boasts two distinct dining spaces: the Tablao restaurant, where you can dine while watching the live flamenco show; and a separate gastronomic restaurant which is much quieter and only has four tables! The restaurant provides an impressive backdrop for two contemporary focused tasting menus with a strong nod to the chef's Basque origins.*
- **[La Tasquería](#)** *To a relaxed and informal backdrop, the chef here creates cuisine from offal, without closing the door to other ingredients. The restaurant boasts a casual ambience that will please those on the lookout for a new dining experience.*
- **[DiverXo](#)** *A groundbreaking establishment that bowls diners over both with its culinary concept and its interior design. The decor features flying pigs, skulls with mohawks, hundreds of butterflies and huge chrome ants. The dishes are so intense and full of contrasts that you are kept on your toes, proposing a single tasting menu that blends various elements that are worldly, fun, irreverent and, above all, that embody a sense of freedom.*

Fine Dining:

- **[Dos Cielos Madrid by Hermanos Torres](#)** *The luxurious yet informal Madrid outpost of the award-winning Torres twins, occupying the former stables of an historic palace that is now home to the centrally located Hotel Gran Meliá Palacio de los Duques. The two tasting menus here change in line with seasonal availability and can be savoured on one of the most pleasant terraces in the Spanish capital!*

Casual Dining:

- **[Sala de Despiece](#)** *This small establishment of barely 50 square meters is an amazing new-ish tapas bar. Expect table-side pyrotechnics, deconstructed classics, and DIY dishes.*
- **[Roostiq](#)** *isn't just another tapas spot with a viral dish or two; it's a new breed of restaurant, an asador (Spanish barbecue house) redefined for the 21st century that's all about the fuego, which you can smell the moment you walk through the door.*
- **[Casa Benigna](#)** *A family-style paella joint tucked away in a low-key Madrid neighborhood, with interiors that look more like someone's house than a dining room. There's plenty of authentic options, with the perfect grain annotated on the menu itself.*
- **[Casa Hortensia Restaurante & Sidrería](#)** *The menu reads like a highlight reel of Asturian cuisine. There's cachopo, fried beef cutlets with a molten ham-and-cheese center; chorizo*

links braised in cider; fresh seafood platters; and—the restaurant's specialty—fabada, Spain's answer to cassoulet enriched with pork belly and smoky blood sausage.

HAPPY TRAVELS!