



WHAT'S NEW IN MADRID

2015-2016



DoubleTree by Hilton Madrid Prado

Opening: December 2016
www.hiltonhotels.com

DoubleTree is one of the Hilton group's most important brands, and it makes its debut in Madrid with this hotel in the heart of the Literary Quarter, just a stone's throw away from Paseo del Prado. In keeping with the brand's standard practice, guests at the establishment receive a chocolate biscuit upon check-in. The hotel has 61 rooms and suites and a broad culinary selection, with a restaurant that stays open all day.



Tótem Madrid

Opened: June 2016
totem-madrid.com

This new boutique hotel in the heart of the Salamanca neighbourhood offers guests 67 rooms, each featuring large windows that face out from the building's main façade, overlooking Calle de Hermsilla. The top floor holds the Deluxe Attic rooms and the building's corner rooms make up the five spacious Junior Suites. During the day, the bar at Tótem Madrid serves light, well-balanced snack meals. When the sun goes down the Cocktail Bar comes to life; it's the most dynamic after-work drinks destination in Salamanca, Madrid's fashion district. The hotel's culinary selection is rounded off by its elegant yet casual Mediterranean restaurant, headed up by Italian chef Gianni Pinto.



Gran Meliá Palacio de los Duques

Opened: June 2016
www.melia.com

Behind its magnificent Isabelline façade this new Gran Meliá hotel in Hapsburg Madrid, just metres from some of the city's most emblematic historical sites, combines the splendour of bygone eras with a subtle contemporary feel. The building was once the residence of the Duke and Duchess of Granada de Ega and Villahermosa, who were art collectors and members of Madrid's intellectual circle in the mid 19th century. Their passion for Velázquez's paintings is evident at every turn. The building boasts 181 rooms, nine meeting rooms, a Thai Room Wellness Centre staffed by expert Thai therapists, a cocktail bar, two restaurants and the Tea Time Corner Experience.

NH Madrid Nacional

Opened: April 2016
www.nh-hoteles.es

The NH Madrid Nacional, a four-star hotel with nearly 100 years of history and 206 rooms, has opened its doors following extensive remodelling works. The hotel's décor is perfect for the space and it meets all of the needs of today's traveller, with a new gym, a lobby bar and additional square metres devoted to hosting events. In fact, the NH Nacional has oriented itself towards the Meetings & Events sector, with five meeting rooms lit by natural light offering views over Paseo del Prado. The hotel has reclaimed what was once one of its most important elements, its café, and its most outstanding attraction is undoubtedly the exquisite cuisine of Tablafina, the NH Hotel Group's new Cold Meat, Preserves & Tapas bar, which offers top-quality food.



Vincci The Mint

Opened: March 2016
www.vinccithemint.com

This hotel is part of the chain's new initiative to reclaim historic buildings, and is located right on Gran Vía. The building was constructed between 1916 and 1919 and its façade is of great artistic value. Its traditional appearance contrasts with the modern design –the work of interior designer Jaime Beriestain– that greets customers when they walk in the door. The hotel embodies the Fresh&Music concept, which combines the freshness of the colour mint with musical and entertainment-oriented events. There's no reception desk. Guests check in at a bar, where they can carry out all tasks relating to their stay while they enjoy a cocktail. The hotel features 88 rooms and suites with a very New-York feel, as well as a terrace with views and an on-site food truck.



Only You Hotel Atocha

Opened: January 2016
www.onlyyouhotels.com

Only You Hotel Atocha is located in a central part of Madrid, in Paseo Infanta Isabel opposite the Madrid Puerta de Atocha rail station, just a few metres from El Retiro Park. The beautiful building is complemented by Lázaro Rosa Violán's meticulous interior design, which gives the hotel a cutting-edge yet intimate and welcoming air, with industrial overtones. It has 206 rooms distributed across seven floors. Of particular note among its many charming features are the common areas and the spectacular terrace on the top floor.





Barceló Emperatriz

Opened: January 2016
www.barceloemperatriz.com

Housed in a 19th century building, this five-star hotel blends aesthetic and emotion-based elements to reflect the cosmopolitan nature of its muse: Empress Consort Eugénie de Montijo. The Barceló Emperatriz was designed via an innovative process of collaboration in which future guests used social media to decide everything from the hotel's services to its decoration. Its 146 rooms feature avant-garde furniture with classic touches. Moreover, the restaurant, boasts some surprising and spectacular floral panels that designate the space as the palace garden. It offers guests and visitors Healthy Gourmet set menus in a casual and inviting atmosphere.



NH Collection Madrid Paseo del Prado

Opened: November 2015
www.nh-collection.com

After extensive remodelling the NH Collection Madrid Paseo del Prado has earned a fifth star. The building in which the hotel is located, which offers views of the Neptune Fountain, is Neo-Baroque in style and was designed by architect Antonio Palacios, who also left his stamp on Cibeles Palace. It boasts an elegant lobby as well as a well-equipped gym on the top floor with panoramic views of the city. In terms of food, Estado Puro on the ground floor offers a fun menu designed by Paco Roncero, a chef who earned two Michelin stars at La Terraza del Casino.



Novotel Madrid Center

Opened: November 2015
www.novotel.com

The former Hotel Convención, located in Calle de O'Donnell very close to El Retiro Park, has been fully renovated and is now the largest Novotel in the world. It boasts a grand total of 790 guest rooms and twenty meeting rooms, making it an excellent base of operations for business travellers. It's also a great choice for families, with a large games area and multiple facilities for those travelling with children. The Eat Bar, with its casual atmosphere, has the same cosmopolitan air as the city itself: it's the perfect place to meet for a snack or even a light mid-morning meal. The hotel's decoration is inspired by nature.

Madrid Marriott Auditorium Hotel & Conference Center

Opened: November 2015
www.marriott.com

Hotel Auditorium, located very close to the airport and the Ifema trade fair centre, has become part of the American chain, whose goal is to make it a benchmark in Europe. Its 869 rooms have been renovated, as have its other facilities, and they now embody the Marriott philosophy which blends style with innovation. It boasts 59 meeting rooms and a convention centre that can hold up to 2,200 people, in addition to a gym, an indoor and outdoor pool, the restaurant Kalma, which serves Mediterranean cuisine, and two bars (Champions and Atrium) where customers can enjoy a break in a relaxing atmosphere.



Dear Hotel

Opened: July 2015
www.dearhotelmadrid.com

Located at number 80 in Gran Vía, this new boutique hotel has incredible views over the street itself and over Plaza de España. The best way to make the most of them is to sit down at a table in the Nice to Meet You Restaurant & Lounge, which has a panoramic terrace, a swimming pool and music played by a DJ, giving the space a very cosmopolitan ambience. All of the rooms (Deluxe, Premium and Suites) are outward-facing and have plenty of natural light. The interior design is the work of Sandra Tarruella (winner of the 2015 Architectural Digest Interior Design Award).





Florida Retiro

Opened: September 2016

Gastronomy and entertainment come together at one of the year's most eagerly awaited grand openings. Florida Retiro, a restaurant in El Retiro Park, reopens its doors completely transformed after a period of inactivity. The cuisine is managed by chef Joaquín Felipe and the shows by the Yllana Company.



BiBo Madrid

Opened: July 2016

www.grupodanigarcia.com/bibo-madrid

In his first restaurant in Madrid, located in Paseo de la Castellana, Malaga-born chef Dani García offers his most democratic, cosmopolitan and global fare. It's a cuisine rooted in Andalusia but open to the world, which transports the diner to a universe of extraordinary, unique and inimitable experiences. The restaurant, which boasts two Michelin stars, has an area of 800 m² and is divided into distinct zones designed by Lázaro Rosa-Violán, with one clear objective in mind: to enable customers to dream, escape reality and surrender themselves to fun and flavour. The menu features cherry *gazpacho*, spider crab *salmorejo* (tomato, garlic and bread purée) and crocheted jumbo shrimp omelette.



Puertalsol

Opened: July 2016

Puertalsol.com

This new gastronomic space by charismatic chef Alberto Chicote is located on the rooftop of the El Corte Inglés building right in Puerta del Sol. The terrace has unbeatable views, as it's just opposite the famous clock tower where Madrid's residents gather on 31 December to ring in the New Year. Chicote and chef Pablo Olmedo have put together a menu that remains true to the cuisine of the early 20th century, with dishes like charcoal-roasted chicken, Russian salad, pisto (sautéed vegetables) and egg, tortilla de patata and traditional callos (tripe).

Sasha Boom

Opened: July 2016

restaurantesashaboom.com

This restaurant is a complete culinary surprise and a very trendy spot, located in Calle Ponzano in the neighbourhood of Chamberí. Chef Jaime Renedo's fusion cuisine blends exotic flavours, textures and ingredients together while drawing on foods from Middle Eastern and Mediterranean countries like Lebanon and Greece. His motto says it all: "Same same, but different". The food is perfect for eating at the bar –enjoying light nibbles and a variety of tapas– or for ordering off the regular menu or trying a tasting menu. Make sure to check out the cocktails.



La Guarida de Narváez

Opened: July 2016

www.facebook.com/lagaridadenarvaez

In the heart of the El Retiro neighbourhood, this establishment has a bar offering cold pintxos made with seasonable ingredients from all over Spain, such as piparra peppers and tomatoes from Lodosa, Santoña anchovies and jig-caught squid. It also boasts a restaurant area offering greater privacy where you can enjoy a seasonal menu.



Amazónico

Opened: June 2016

restauranteamazonico.com

This restaurant is a veritable jungle which transports diners straight to the tropics. It is located in Calle de Jorge Juan and was decorated by the Lázaro Rosa Violán firm. It features a cocktail bar and various dining rooms where guests can enjoy international fusion cuisine. The menu is not very extensive but it contains some real surprises, such as the exotic spring rolls with mint sauce and some other no less tempting options like charcoal-grilled gilthead bream and wagyu beef.



Restaurants



Fismuler

Opened: May 2016
fismuler.es

This new restaurant helmed by Nino Redruello, who rose to fame as one of Madrid's top chefs at restaurants like La Gabinoteca and Tatl, is a modern casa de comidas ("eating house") in the neighbourhood of Chamberí. Its menu features local ingredients prepared with a Nordic touch. The restaurant's management says it took its inspiration from current culinary trends in northern Europe. Dishes include sardine salad with cucumber, figs and red spring onion, grilled squid with braised chicory and sautéed chick peas.



Arzábal Museo

Opened: mayo de 2016
arzabal.com

You couldn't ask for a better location: the Reina Sofía Museum, in the Sabatini building. The terrace recreates a botanical garden and features different settings. Here you can enjoy a quiet coffee, a cocktail or any one of the tasty tapas (Iberian ham croquettes, garlic prawns and much more).



Habanera

Opened: April 2016
habaneramadrid.com

Located next to Plaza de Colón, this establishment is the Larumba Group's latest creation. A spectacular space whose centrepiece is a patio inspired by Cuban colonial architecture, which reinterprets the old building façades of Havana on a perforated metallic screen and features warm lighting and vegetation that recreates the tropical setting and optimism of Cuba's capital city. It's a place where you can enjoy fresh cuisine that blends Caribbean and Mediterranean elements. Just a couple of spoonfuls transport you directly to Cuba, with dishes like ropa vieja (stewed beef and vegetables) with arroz congri (rice and black beans) and plantain chips or saquitos de arroz (rice stuffed pastry bundles).

Canseco & Mesteño

Opened: April 2016
www.jesusalmagro.com

Jesús Almagro launches his first solo project, an establishment located in the NH Palacio de Tepa Hotel. Canseco is the name of the bar area, where customers can enjoy classic tapas (croquettes, mayonnaise-based salads) as well as other more innovative offerings (corn cob with foie gras and fried corn). Mesteño is the name of the restaurant, where the chef lets his creativity run wild.



Carlos Oyarbide Restaurante Bar

Opened: March 2016
www.carlosoyarbide.com

An intimate restaurant where diners can enjoy cuisine based on high-quality, seasonal ingredients. There is also a more informal bar area where the chef cooks up everything from surprising hot-dogs to grilled octopus.



Bistronomika

Opened: February 2016
[htwww.facebook.com/Bistronomika](https://www.facebook.com/Bistronomika)

At this restaurant featuring an ever-changing seasonal menu, located in the Literary Quarter, Madrid-born chef Carlos del Portillo showcases his own brand of cooking, using classic techniques and lingering flavours that he explores with careful attention to his ingredients. Although it's not a seafood restaurant, the fish dishes are outstanding.





La Malaje

Opened: February 2016
lamalaje.es

After just a few months in business, this establishment has already become one of Madrid's trendy spots. The flavours of the south permeate the menu, whether you decide to eat in the dining room or have a few tapas at the bar. Pickled razor clams from Huelva, tomatoes in dressing, the Mamá Fina ensaladilla, cuttlefish croquettes, aubergines with honey... Very traditional cuisine.



Taberna & Media

Opened: February 2016
tabernaymedia.com

The main goal of this new tavern near El Retiro Park is to reclaim the tradition of enjoying several different tapas, with a nice glass of wine in hand. Two different areas –the bar and the dining room– share the same philosophy: top-quality ingredients served in raciones, or portions. It's a family business that offers simple and traditional cuisine, made with all the love of times gone by but presented in a contemporary fashion. First-rate ingredients form the basis of a short but comprehensive menu designed by two generations of chefs: José Luis and Sergio Martínez. Options include glazed purple artichokes from Alicante and burrata with sundried tomato mojo (spicy sauce).



Bocacalle

Opened: January 2016
www.bocacallest.com

This casual yet sophisticated restaurant, whose menu is devoted to street food, has just opened up shop in the Las Salesas neighbourhood. Tokyo Roll blood sausage, wasabi tuna, game meat gyozas, marinated dogfish and chips, oceanic risotto with sea plankton are just some of its dishes, which are designed to be shared.

Casa Macareno

Opened: January 2016

www.facebook.com/casamacareno

Casa Macareno first opened its doors in 1920 as the Felipe Marín wine bar, which is why now, even as it embarks on a new stage in its life, it still retains such a traditional and timeless ambience, with original tiles that evoke bygone eras. Its goal is to respect but revitalise Spanish tradition and its menu reflects this, with *raciones*, or portions designed to be shared, (Iberian lunch meats, preserves, anchovies, etc.) as well as some old classics that are essential for any self-respecting Madrid tavern, such as ham croquettes and patatas bravas (fried potatoes with spicy paprika sauce). To drink, there's expertly poured beer, vermouth and even *chatos* (small, wide glasses) of wine. The location doesn't hurt either: it's right in the heart of Malasaña.



La vaquería montañesa

Opened: December 2015

lavaqueriamontanesa.wordpress.com

A former cowshed is now home to this tavern, which is truly a blast from the past. Top-notch ingredients are the focus of the menu: crispy cubes of fried organic suckling lamb, "roast beef" made with veal and béchamel sauce... The establishment has a food shop where you can buy everything from a tin of anchovies to hake loin with bell peppers.



Garbel

Opened: December 2015

garbelmadrid.com

The granddaughter of the founder of this traditional tavern, which opened its doors in 1940, has tasked herself with making it a reference point for ultra-modern Madrid-style cuisine. Soups and stews, octopus croquettes and calamari sandwiches on black bread are some of the house specialities.





Pink Monkey

Opened: November 2015
restaurantepinkmonkey.com

Pink Monkey is the new project of the people behind Asiana and Asiana Next Door: businessman Francois Poplawsky and chef Jaime Renedo. A new restaurant in the Chamberí neighbourhood with a more laid-back atmosphere than its predecessors, it serves fusion cuisine that includes south-east Asian food reinterpreted with techniques and ingredients from Peruvian dishes, plus a dash of Mexican and Mediterranean-style fare.



Kulto

Opened: October 2015
kulto.es

Located near El Retiro Park, this establishment offers a varied menu of tapas and international dishes. It has two floors: on the ground level you can enjoy various ceviches, Atlantic bluefin tuna and seaweed, while the upper floor holds the restaurant area. José Fuentes and Laura Pérez show their innovative sides here with dishes such as octopus glazed with tripe essence, charcoal-grilled *tixiprones* (baby squid) with raspberry *mojo* (spicy sauce) and charcoal-grilled ray with fried yuca. It also serves cocktails such as La Violetera, a tribute to Madrid inspired by its famous violet-sellers.



Benares

Opened: September 2015
www.benaresmadrid.com

London's best Indian restaurant, which has been awarded a Michelin star, sets up shop in the neighbourhood of Chamberí, offering a unique Indian fine-dining experience. Chef Atul Kochhar presents a very carefully designed menu that reveals his predilection for ingredients from his country, which are found in the restaurant's dishes as well as its cocktails. Tradition paired with bold modernity.

La Raquetista

Opened: September 2015
www.laraquetista.com

This restaurant/tavern is located a stone's throw away from El Retiro Park. Its cuisine is based on quality national and international ingredients, with some creative touches. Vegetables, mushrooms, fish, game meat... the best ingredients are prepared with a discerning eye and exquisite technique. Its chef, Javier Aparicio, has developed a menu that comes from the heart, featuring very personal offerings such as five-spice half-cooked Norwegian salmon, chick peas with black *botifarra* sausage and beef cheek lasagne.





Salmón Gurú

Opened: July 2016

www.facebook.com/SalmonGuru

Barman Diego Cabrera has just opened this new cocktail bar featuring distinct ambiances and innovative creations. Its menu includes 25 classics, some new connections and a section with sophisticated champagne cocktails. To snack on there's hummus, slices of salmon, ceviche, flatbread rolls and homemade desserts.



Pum Pum Café

Opened: May 2016

Located in the Lavapiés neighbourhood, very close to the major cultural institutions Tabacalera and La Casa Encendida and featuring exposed brick walls, message boards and antique furniture, this coffee house serves just that: first-rate coffee. The coffee's also organic, which is in line with the rest of the establishment's menu which offers wonderful vegetarian and vegan dishes. Interestingly, the place used to be a butcher shop. The homemade desserts are temptation itself.



Bodegas Rivas

Opened: May 2016

Founded in 1923, Bodegas Rivas has always been a classic in the Malasaña district, the perfect place for a midday snack or the first beer of the evening. It was closed for a year but has now reopened its doors with a completely new look after a change in ownership. Nevertheless, the spirit remains unchanged: a traditional tavern serving vermouth and classic tapas (including potatoes in spicy tomato sauce, tortilla de patatas and white anchovies in vinegar).

Cereal Hunters Café

Opened: May 2016

www.cerealhunterscafe.com

Located on the edge of the Malasaña district, this new Madrid café offers customers over 120 different types of cereal from various places in an array of colours and flavours. The menu also features over ten types of milk, so that each customer can create the perfect bowl of cereal. And then of course there are the toppings... It's a well-located, vibrant and laid-back establishment where people can enjoy the experience along with friends or use the time to get some work done on their computers.



La Violeta Vermut

Opened: April 2016

lavioletavermut.com

Luis and Manuel are fourth-generation owners of this traditional tavern in the Chamberí neighbourhood, which has reopened its doors and is now a vermouth bar. It serves as many as 20 different types of vermouth, which can be enjoyed alongside classic tapas including anchovies marinated in vinegar and smoked anchovies.



Angelita Madrid

Opened: March 2016

madrid-angelita.es

The first floor of this bar in the neighbourhood of Chueca, just behind Gran Vía, is devoted to wine. In an inviting ambience featuring a lot of wood and large windows you can enjoy wines by small winemakers which reflect the environments where they are produced, as well as a wide selection of burgundies. On this floor customers will find a small gharry bearing a selection of jams, nuts and cheeses that are sliced in front of diners. Hidden behind a steel door is El Sótano, a semi-clandestine cocktail bar that's the perfect place to rediscover classic cocktails and over 500 distilled drinks that are served in a vintage handcart.





Café Berlín

Opened: March 2016
berlincafe.es

Inspired by the New York clubs that feature two or even three different performances per night, Café Berlín opened and proceeded to position itself at the heart of Madrid's nightlife with incredible ease, enjoying a run that lasted years. Its magnificent location –in calle Jacometrezo, bordering Gran Vía and Callao– as well as the quality of its service, its enviable acoustics and, above all, its music programme which rediscovered the concept of blending flamenco with jazz, made the club one of Madrid's classic venues. In March 2016 it moved to another location. It has reopened its doors fairly nearby, in La Costanilla de los Ángeles, but its core philosophy remains unchanged: respect for musicians and for live music.



Café Pavón

Opened: July 2015
www.facebook.com/cafepavonmadrid

This was unquestionably one of the most successful reopenings of 2015, a venue that's a must if you want to keep your finger on the pulse of what's going on in the neighbourhood of Lavapiés. It has a spectacular coffered ceiling that dates to 1924 and a beautiful zinc bar. Good beer, good coffee and simple but tasty fare (Russian salad, hamburgers, *tortilla de patatas*...).

Zubi

Opened: June 2016
zubidesign.com

Located on Calle Zurbano, this is the first shop in Madrid launched by one of today's most international Spanish fashion brands. Mercedes and Elena Zubizarreta began to design handbags based on photos they had taken on their global travels. The brand quickly found its footing: the first Zubi bag was hand-sewn in 2012 and by late 2013 stores had already been opened around the world.



Batavia

Opened: June 2016
batavia.es

The well-known Madrid-based furniture and contemporary design store celebrates its 20th anniversary with the grand opening of this new space inside Santa Bárbara Palace, a 19th-century building located next to Plaza de Alonso Martínez. It's an exhibition space that showcases the unique features resulting from the 110 years that the establishment was used as a hardware store. At Batavia customers can find a wide range of furniture including everything from unique European and Asian pieces to original Nordic furniture from the 1950s, contemporary furniture by international firms and pieces from the brand's own collection.



La Galería de San Joaquín y Santa Bárbara

Opened: May 2016
www.facebook.com/lagaleriasanildefonso

Interior designer and architect Ignacio García Vinuesa designed this new shopping complex in Madrid in the heart of the Malasaña district next to Plaza de San Ildefonso. The 400 m2 market offers everything from home decor to a wide selection of clothes and accessories, all in an utterly modern and contemporary setting. A market on the cutting edge.





Wanderer Madrid

Opened: April 2016
www.wanderermadrid.com

This shop-cum-studio invites the public to play an active role in the creative process behind the garments and accessories of Daniel Chong. At Wanderer you can also find a wide range of recently-created firms specialising in fashion, home decoration and jewellery, representing the new generation of Made in Spain goods.



Adidas Store Madrid

Opened: April 2016
www.adidas.es

The German sportswear brand's flagship store boasts an area of 1,800 m² and is located right on Gran Vía, making it the largest Adidas shop in Spain and one of the most important in Western Europe. It is spread across three floors and features sections like Running, Women and Originals. Football has its own floor: The Football World.



El Paracaidista

Opened: March 2016
www.elparacaidista.es

This space is more than a shop. El Paracaidista occupies an entire building in which you can do practically everything, from having a coffee to buying clothes, furniture, cosmetics, books, home accessories and even skateboards. And the best thing is that you can choose whatever catches your eye in store, order it using the tablets available in each of the spaces and receive it hassle-free at home later on. It's a great incentive to keep on shopping in the complex, although it's hard not to take a break: on the roof there's a terrace where you can get a bite to eat (pizza, salads, etc.) in a casual setting, and in the basement there's the Movie Club, a small cinema that shows everything from the classics to family films.

La Palette

Opened: March 2016
www.tenideashop.com

Parisian culture and Spanish trends come together at this shop on Gabriel Lobo, a street in the El Viso neighbourhood that's shaping up to be one of Madrid's trendiest. At the door the welcome sign bids customers to "Entra y déjate llevar" (Enter and Let Yourself Go), letting them know that this is no ordinary shop but rather a pleasant venue where they can voice opinions, share, select and buy very special gifts, guided by the advice of shop owners Capucine Pointillart and Susana Solans. They offer everything from fine French jewellery to fashion accessories, customised items for the home and ice buckets bearing amusing personal phrases.



Alimentación Quiroga

Opened: January 2016
alimentacionquiroga.com

Alimentación Quiroga opened due to the need for a food shop in the Literary Quarter where the products sold could be enjoyed and consumed on site. Its philosophy is to ensure that the customer has a unique and enjoyable experience inside the establishment, surrounded by special, top-quality products. From nine o'clock in the morning to midnight, customers can buy food, have a coffee or a glass of wine in a grocery shop that has evolved along with the trends of the 21st century. The menu features various cheeses, anchovies, salmorejo (tomato, bread and garlic soup) and other delicacies.



La Sombra

Opened: November 2015
libreriasombra.com

This new bookshop in the Literary Quarter, located very close to CaixaForum, has turned into a true oasis of calm. It's a literary space with a section devoted to the world of comics and graphic novels. Visitors can browse and make purchases on the ground floor as well as on the two underground floors, the first of which is devoted to children's and youth literature and the second to works by essayists.





La Duquesita

Opened: December 2015
www.laduquesita.es

This traditional Madrid pastry and sweet shop famous for the quality of its creations first opened in 1914. It closed its doors in 2015 but the closure was only temporary; six months later it reopened, this time helmed by renowned pastry chef and confectioner Oriol Balaguer. The central part of the shopfront thus still displays the engraved letters advertising *bombones y caramelos finos* (chocolates and fine sweets), while inside the counters, wooden display cases, mirror and central lamp, all dating from the early 20th century, have been restored. The establishment is still presided over by La Duquesita (The Little Duchess), an alabaster statue that lent its name to a concept, a shop and a brand with over one hundred years of history.



Primark

Opened: October 2015
www.primark.com

The grand opening of the Irish discount clothing retailer's store on Gran Vía, the largest in Spain, turned into quite the event in Madrid. It's a veritable shopping wonderland that is set inside one of the city centre's most iconic buildings, built in 1924 to house the Madrid-París department store, which was the first in the city. It boasts five floors (Men's Fashion, Women's Fashion, Kids' Fashion and Home).



Pangea, The Travel Store

Opened: October 2015
www.pangea.es

This is the world's largest travel store, covering an area of 1,550 m² devoted to leisure and travel. It features a café, a bookshop and a children's area as well as expert advisors who help customers design the perfect getaway. A grand total of over one thousand travel itineraries in 194 countries can be found by clicking on one of the 40 gigantic touch screens dotted around the open-plan interactive technological space.

El Pavón Teatro Kamikaze

Opened: August 2016
teatrokamikaze.com

While Teatro de la Comedia was undergoing restoration works, the CNTC (National Classical Theatre Company) performed its productions at Teatro Pavón in the Lavapiés neighbourhood. After the company moved back, and following the latter theatre's closure for various months, it reopened its doors under the management of the Kamikaze Company, led by creator and stage director Miguel del Arco. His idea is to put together quality theatre for all audiences, in a space for entertainment, reflection, dialogue and transformation; a new artistic venue born of the vocation to offer a contemporary view in which anyone can see themselves reflected.



La Estación. Gran Teatro Príncipe Pío

Opened: December 2015
laestacion.com

The terminus of the former Estación del Norte rail station was built in 1926 as an extension of the station itself. At the time of its construction it served as a departure concourse, with access to the street Cuesta de San Vicente. For years it has been undergoing comprehensive renovation works which will eventually turn it into a large culture and leisure centre offering performances and exhibitions. At present all of the programme's events (theatre, circus, cabaret and musicals) are held in a large marquee full of mirrors inspired by the pre-WWII German marquees. Luis Álvarez, Santiago Segura and José Mota are responsible for the project.



Teatro de la Comedia

Opened: October 2015
teatroclasico.mcu.es

In a neighbourhood with a deep-rooted theatre tradition which, in the 16th and 17th centuries, was already home to the corrales de comedias (outdoor theatres) Teatro de la Cruz and Teatro del Príncipe (now Teatro Español), Teatro de la Comedia was built in 1874 in a lot on Calle del Príncipe owned by Silverio López de Larraínza, a businessman who ran gambling halls and wanted to leave his mark on the theatre's decoration. For this reason the entrance hall's bronze sculptures depict a juggler and a snake charmer and the ironwork of the balustrades inside the theatre hall depicts the suits of Spanish playing cards. After extensive restoration works by architects Araujo & Nadal, the theatre has reopened its doors to host the productions of the National Classical Theatre Company.



iMADRID!