



1892

bodega de la **ARDOSA**



1725

BOTIN



1888

CAFÉ GIJÓN



1827

CASA ALBERTO



1887

CASA CIRIACO



1860

CASA LABRA



1702

CASA PEDRO



1906

la casa del **ABUELO**



1839

LHARDY



1895

MALACATÍN



1642

POSADA DE LA VILLA



1830

taberna **ANTONIO SANCHEZ**



RCM
RESTAURANTES
Y TABERNAS
CENTENARIOS
DE MADRID

Tradition and modernity



Spain is a country with a long culinary tradition. Its great culinary and nutritional diversity, as a result of the geography of the country, has made Spanish cuisine one of the most recognized in the world. But tradition has a bearing on its current success. Madrid as a City and a Community has managed to unite Gastronomy and all its Artistic and Cultural fields. Proof of this are the Centenarian Restaurants and Taverns that have accumulated the wisdom and the savoir faire of generations of chefs and that, to this day, collect the best recipes from the past, combining them with innovation and current technology, thus integrating the History and Culture of our Community, merging the ancient and the avant-garde.

The Association of Centenarian Restaurants and Taverns of Madrid (RCM) brings together twelve renovated establishments with more than 100 years of history and that throughout this period have demonstrated an objective based on management, sacrifice and work, maintaining the traditional values, quality and craftsmanship of traditional Madrilenian

cooking... Not forgetting to mention that many of the historical chapters of the Villa de Madrid have been written within their walls and that thanks to their unique identity, they form the nucleus of the tourist attractions that every visitor who arrives in our city is compelled to discover. They offer even more as a group.

Nowadays old-fashioned cuisine, brought up to date, continues to be the most sought after for a good meal. We do not rely on the media, we like 'word of mouth' and we work consistently, as our previous generations did, to give our clients what they want to eat, a healthy and well-made meal.

When we want to eat a stew, tripe, a roast, ox-tail, a lamb shank, prawns, a good Spanish omelette, codfish, a chicken fricassee, etc. ... who do we remember?





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bodega de la **ARDOSA**

CAFÉ GUJÓN

CASA LABRA

LHARDY

la casa del **ABUELO**

CASA CIRIACO

CASA ALBERTO

BOTÍN

POSADA DE LA VILLA

taberna
ANTONIO SÁNCHEZ

MALACATÍN

FUENCARRAL

CASA PEDRO

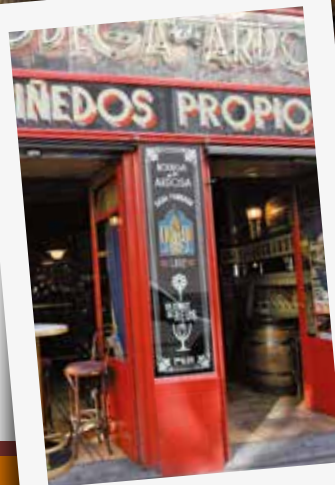
1892 bodega de la **ARDOSA**



www.laardosa.com



The Bodegas de la Ardosia owes their name to the wine-growing region of Toledo. In the late 19th century, Rafael Fernández opened a chain of wine merchants to sell the wine from his vineyards. No more than four of those establishments remain in business, although more than thirty were opened. Until the 1980s, the business centred on selling wine in demijohns and bottles, although the bodega also had the usual bar with a tin-surfaced counter where wine and other drinks were served. In 1979, Gregorio Monje changed the focus of his business to serving beer rather than selling wine, influenced by recent legislation prohibiting the sale of wine in demijohns. At present, this bodega serves customers an excellent array of tapas and an exquisite Czech beer that is known worldwide.



C/ Colón, 13. 28004 Madrid
+34 915 214 979

Specialty

**Spanish potato omelet,
salmorejo and croquettes**

Open hours

**08:30 am to 02:00 am
Open all year**

Phone

+34 915 214 979

Cuisine

Tapas and Spanish home cooking

Average price

25€

1725 BOTÍN

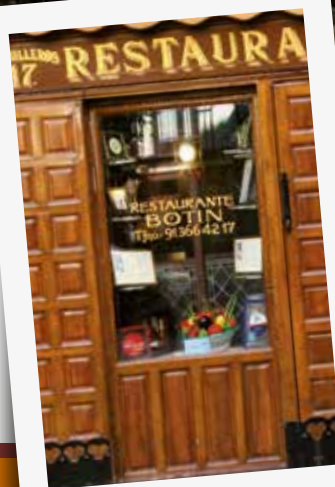


www.botin.es



Botín, founded in 1725, is cited in the Guinness World Records as the oldest continuously operating restaurant in the world. It is a lodestar for diners interested in savoring traditional Spanish cuisine in Madrid. Since the restaurant was founded at the foot of the Arco de Cuchilleros staircase that opens onto the Plaza Mayor, it has been a living part of the history of Madrid. It was originally one of many inns clustered around the city's main plaza and commercial centre, offering food and lodging to visitors to the capital. In the ancient wood-burning stove of Botín, suckling pig and lamb were roasted in the traditional Castilian style. The inn was popular among bohemian and literary figures, such as the writer Valle Inclán and the painter Julio Romero de Torres.

Botín is cited in the novels of many authors, such as Benito Pérez Galdós, Ernest Hemingway, Ramón Gómez de la Serna, Graham Greene, Arturo Barea, Frederick Forsythe, Conde de Sert and Carlos Arniches, to mention just a few.



C/ Cuchilleros, 17. 28005 Madrid
+34 913 664 217 / +34 913 663 026

Specialty	Suckling pig slow-roasted in a traditional wood-burning oven
Open hours	1:00 to 4:00 pm and 8:00 to 12:00 pm Open all year
Phone	+34 913 664 217 / +34 913 663 026
Cuisine	Traditional Spanish and Castilian cuisine
Average price	40€

I888, CAFÉ GIJÓN



www.cafegijon.es



Café Gijón is a watering hole for titled people, artists, sculptors, journalists and actors... The common thread of café life at this establishment since it first opened its doors in 1888 is the tertulia, a lively discussion that generally arises as the patrons cast a critical eye on the current social, cultural and political scene. In May of 1988, Gumersindo Gómez, a son of the northern province of Asturias, came to Madrid and launched the Café Gijón, which has welcomed the intellectuals of Madrid since then. The establishment flourished under its founder, who was followed by Benigno López and his descendents and, from 1997, by Gregorio Escamilla Saceda. The trademark of Café Gijón has always been its intense cultural life, with daily tertulias (discussion groups). The “Café Gijón” prize (inspired by the actor Fernando Fernán Gómez), is awarded annually to a novel and was conceived here. The establishment continues to honour it and the municipal government of Gijón maintains this literary tradition today.



Paseo de Recoletos, 21. 28004 Madrid
+34 915 215 425

Specialty

Roast meats, Asturian white bean stew and Basque-style hake

Open hours

**07:00 am to 01:00 am
Open all year**

Phone

+34 915 215 425

Cuisine

Traditional – Asturian cuisine

Average price

40€

I827 CASA ALBERTO



www.casaalberto.es

casaalberto@casaalberto.es



To know the tavern Casa Alberto is to know one of the Madrilenian temples of gastronomy. It is situated in the Barrio de las Letras. Since first opening its doors in 1827, it has not stopped reaping success. Its cuisine is a good sign that culinary tradition is not incompatible with artistic presentation. Among its most traditional recipes are oxtail, cod 'a la madrileña', tripe, veal meatballs, lamb shank, ham croquettes and the classical stews, that are always present in its menu, as well as homemade desserts, all supervised by its Chef Mario Pilar Quiroga. It is said that Miguel de Cervantes wrote one of his most famous works "Journey to Parnassus" in this old building.

The characteristic elements of a Madrid tavern from this period have been maintained. Features like the long, curved zinc wet bar, its beer taps, its unique, one-off onyx counter, the tables with stools, wrought iron pillars, wooden skirting boards, the shelves of liquor bottles, the flasks and sets of measures to serve the wine are all there.



C/ Huertas, 18. 28012 Madrid
+34 914 299 356

Specialty

Oxtail stew, Madrid-style salt cod, tapas and homemade desserts

Open hours

Tavern: 12:00 am to 01:30 am.
Rest.: 1:30 to 4:00 pm and 8:30 to 12:00 pm.
Closed Sunday evenings and Monday

Phone

+34 914 299 356

Cuisine

Traditional Madrid cuisine

Average price

25-30€

I887 CASA CIRIACO



www.restaurantescenarios.es



Casa Ciriaco, at number 84 Calle Mayor, is located in the building where, on May 31, 1906, the famous anarchist Mateo Morral threw a bomb, hidden in a bouquet of flowers, from a 5th storey window as the wedding cortege of King Alfonso XIII passed. Documental evidence of the wine cellar dates back to 1887. In 1929, Ciriaco opened the restaurant that still enjoys a well-deserved reputation. The famous journalist and writer, Julio Camba, liked to sit at the tables of Casa Ciriaco. Julio Camba's friends now get together once a month as an ongoing homage to the Galician writer and journalist, who understood and enjoyed Madrilenian cuisine so well. The tertulia is presided over by the illustrator Mingote, who designed the original logo of Casa Ciriaco. This legendary Madrid restaurant, which serves traditional food, offers its clients Madrid-style chickpea stew and pepitoria de gallina (this is a recipe that is more than 100-years-old and consists of a chicken in a tasty wine, saffron and almond sauce).



C/ Mayor, 84. 28013 Madrid
+ 34 915 480 620

Specialty

Chicken in wine, saffron and almond sauce

Open hours

Tavern: 12:00 am to 12:00 pm.
Rest.: 1:30 to 4:00 pm and 8:30 to 12:00 pm.
Closed Sunday evenings and Monday

Phone

+ 34 915 480 620

Cuisine

Traditional Madrid Cuisine

Average price

25-30€

1860 CASA LABRA



www.casalabra.com



Casa Labra, located on Calle Tetuán, was once known as Los Peregrinos but otherwise has remained unchanged since it was founded in 1860. Its success is thanks to the acclaim and popularity that the city of Madrid has bestowed on the fried cod and cod croquettes of the establishment. In 1947, Casa Labra was acquired by the Molina family, who still own the business. This hectic, bustling tavern is a living part of the history of Madrid.

People of all sorts have eaten here and continue to frequent the tavern to enjoy its delicious gastronomic fare. A bronze plaque hangs on the façade of the restaurant in memory of May 2nd, 1879, when the Socialist-Workers Party of Spain (PSOE) was clandestinely founded in this Madrid tavern.



C/ Tetuán, 12. 28013 Madrid
+34 915 310 081 / +34 915 310 616

Specialty

A variety of cod dishe

Open hours

10:00 am to 3:30 pm and 5:30 to 11:00 pm
Open all year except January 1st

Phone

+34 915 310 081 / +34 915 310 616

Cuisine

Traditional Madrilenian Cuisine

Average price

25€

1702 CASA PEDRO

www.casapedro.com



In 1702, Pedro Guiñales founded this establishment, which he named Casa de la Pascuala for his wife. The establishment was then an inn and roadhouse for horsemen, cattle owners and travellers entering or leaving Madrid by road to France. The restaurant acquired fame for the sale of garnacha and moscatel variety wines. It specializes in roast lamb, suckling pig, and local produce. The tables of the restaurant have seen illustrious figures like the young King Alfonso XIII, his majesty King Juan Carlos I, artists, bullfighters, politicians, journalists, businessmen and thousands of citizens of Madrid who have recognized the quality of Casa Pedro's cuisine. The walls of the restaurant are adorned with affectionate dedications from customers. The passion of the Guiñales family for wine, inspired them to restore the restaurant's ancient wine cellar, a lovely building of rustic architecture unlike any other in Madrid and a true temple for wine lovers.



C/ N. Sra. Valverde, 119. 28034 Madrid
+34 917 340 201 / +34 913 584 089

Specialty

**Roast lamb and suckling pig,
home-style seasonal dishes**

Open hours

**12:00 am to 12:00 pm
Closed Sunday evening**

Phone

+34 917 340 201 / +34 913 584 089

Cuisine

Traditional Madrid and Castillian cuisine

Average price

40€

1906 la casa del ABUELO



www.lacasadelabuelo.es



Since La Casa del Abuelo was founded in 1906 up until the present, four generations of the same family have cherished and conserved the establishment's traditions. The same dishes have been offered in the same dining rooms since the restaurant opened. Consequently, La Casa del Abuelo, one of the emblematic taverns of Madrid, has become an essential part of any visitor's trip to the capital. The tavern welcomes them all with its "El Abuelo" sweet wine and famous grilled and garlic-dressed shrimp. Today, after more than 100 years of uninterrupted operation, we are proud to say that La Casa del Abuelo is where thousands of madrileños of several generations have learned to appreciate their tapas heritage.



C/ Victoria, 12. 28012 Madrid
+ 34 910 000 133

Specialty

Grilled shrimp, garlic-dressed shrimp and deep-fried shrimp

Open hours

12:00 am to 01:00 am and on weekend
until 2:00 pm
Open all year

Phone

+ 34 910 000 133

Cuisine

Tapas

Average price

12€

1839 LHARDY



www.lhardy.com



The name Lhardy stands for the culmination of the splendor of Spanish and international haute cuisine. Lhardy is an emblem of quality backed by 175 years of excellence. Each and every product offered by Lhardy, whether by the store, restaurant or catering service, is prepared in its own kitchens. This restaurant introduced Madrid to European haute cuisine and refined international confectionary. However, three typically Madrilenian dishes have attained star status on the menu of the restaurant: Madrid-style chickpea stew, Madrid-style tripe and kidneys with sherry sauce. Lhardy has three originally decorated dining rooms: Spanish Renaissance, Japanese and White, and three more modern dining rooms: the Sarasate, Gayarre and Tamberlick. Much of the history of Spain has taken place within these elegant walls, under lamps that evoke the formality and solemnity of the Romantic era and among diners seated around cloth-covered tables that enhance the most delicate gastronomic refinement. In the mirrors of Lhardy, as Azorín said, “we vanish into eternity.”



C^o de San Jerónimo, 8. 28014 Madrid
+34 915 222 207 / +34 915 213 385

Specialty

Madrid-style chickpea stew, sea bass with fennel, Austrian-style fallow deer

Open hours

**Store: 10:00 am to 10:00 pm.
Rest: 1:00 to 3:30 pm and 8:30 to 11:00 pm.
Closed Sundays and holidays evenings**

Phone

+34 915 222 207 / +34 915 213 385

Cuisine

Traditional Madrid and internacional cuisine

Average price

65€

1895 MALACATÍN



www.malacatin.com



This tavern, founded at the end of the 19th century, is still run by the fourth generation of the founding family. Its best-known dish is Madrid-style chickpea stew and it makes the popular claim that “no guest has been able to finish it” in all the 120 years that the restaurant has existed. José Alberto, the present owner, has picked up the baton of the gastronomic heritage and still prepares the Madrid-style tripe in its kitchen, as tradition dictates, as well as other tasty dishes like salt cod with tomato and tuna steaks garnished with pisto manchego (stewed tomatoes and vegetables). Malacatín is located just off the Plaza de Cascorro, in the most castizo part of Madrid. Castizo refers to things that are authentically Castilian, as opposed to French-influenced, and came into popular use in the 18th century. This traditional tavern used to serve small glasses of wine in the street in the 1960s, but it is now an eatery that attracts many well known public figures.



C/ Ruda, 5. 28005 Madrid
+ 34 913 655 241

Specialty

Madrid-style chickpea stew, salt cod with tomato and homemade desserts

Open hours

Mon to Sat: 11:00 am to 5:30 pm.
Wed to Sat: 8:00 pm to 12:30 am
Sunday closed

Phone

+ 34 913 655 241

Cuisine

Traditional Madrid-style cuisine

Average price

40€

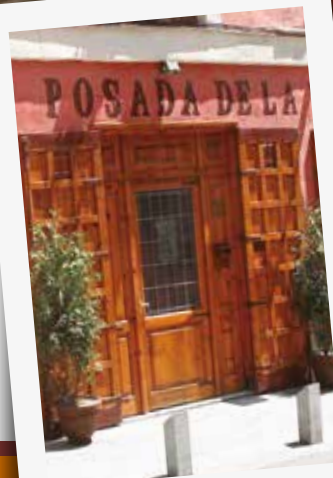
1642 posada de la VILLA



www.posadadelavilla.com



Back in the 17th century, in the Cava Baja, the only flour mill in Madrid could be found and in 1642, this became the first Inn of Court, (Posada de la Corte) within the shelter of the Arab walls, where there was food and sanctuary for all travellers arriving in Madrid. In 1980, after two years of painstaking restoration, it was rescued by D. Félix Colomo, a catering tradesman and great admirer of Madrid who, to safeguard it, transformed it into the current carvery, specializing in traditional cuisine, like Madrilenian stew cooked in a clay pot over coals and ashes of straw and oak logs or roast lamb cooked in a clay pot in the old Arab oven. Many well known characters from the worlds of politics, culture, art and sport have gathered together in the Posada de la Villa. The names of all those who have seen fit to enjoy the excellent food at this Posada are inscribed on its chairs.



Cava Baja, 9. 28005 Madrid
+34 913 661 860 / +34 913 661 880

Specialty

Roast lamb, Madrid-style chickpea stew, Chicken in wine and almond sauce, Madrid-style tripe

Open hours

1:00 to 4:00 pm and 8:00 to 12:00 pm
Closed Sunday evenings

Phone

+34 913 661 860 / +34 913 661 880

Cuisine

Traditional Madrid and Castillian cuisine

Average price

40€

taberna 1830 ANTONIO SÁNCHEZ



www.tabernaantoniosanchez.com



The Taberna Antonio Sánchez was opened in 1830 by the Picador Colita and since then has been continuously open and run by people linked to the world of bull-fighting. Today it is the oldest, unrenovated tavern in Madrid and the decoration has been maintained intact since its inception. In it you can still see the gas lamps that originally lit the premises, the elevator that brought bottles from the cellar, the walls painted with medallions depicting faces of former bullfighters, Frascuelo, Lagartijo and Cara Ancha, who frequently came enjoy more than a glass of wine with a torrija (a sweet spicy toast). La Taberna has also been the meeting place for tertulias literarias (literary discussions) between personalities like Pio Baroja, Sorolla, Marañón Camba and so on... Taberna Antonio Sánchez continue their work, guarding the secrets of their 'home-made', traditional Spanish cuisine and they will not relinquish the traditional preparation processes.



Mesón de Paredes, 13. 28012 Madrid
+ 34 915 397 826

Specialty

Gipsy-style pot, Madrid-style chickpea stew, oxtail stew

Open hours

Mon to Sat: 12:00 am to 12:00 pm
Sun: 12:00 am to 4:30 pm
Closed Sunday evening

Phone

+ 34 915 397 826

Cuisine

Traditional Spanish cuisine

Average price

20€

Madrid-style tripe



www.cafegijon.es

Ingredients

750 g de callos de ternera
250 g de morro de ternera
1 manita de ternera
150 g de jamón serrano
150 g de chorizo
150 g de morcilla
2 cebollas medianas
1 hoja de laurel
1 zanahoria
2 cabezas de ajo
1 guindilla
8 granos de pimienta negra
Sal
Vinagre
Agua
1 cucharada de harina
1 cucharada de pimentón dulce



Preparation Method

Scrape the tripe with a knife and cut into pieces. Place in water with the veal knuckle. Soak, rub together, and change the water. Repeat 2 or 3 times. Place the tripe and the veal knuckle in water with a little vinegar. Bring to a boil, remove tripe from water and wash well. Place tripe, snout and veal knuckle, all cut into pieces, in a pressure cooker with a head of garlic, one onion, a carrot, bay leaf, peppercorns and salt. Cover with water. Close the pressure cooker. Once the pressure cooker reaches pressure, cook for 45 minutes. Allow the pressure cooker to cool without opening. Add 4 or 5 generous spoonfuls of olive oil to a kettle and fry 2 garlic gloves and diced onion until transparent. Add cayenne pepper, dried ham, and chorizo and morcilla sausage, all cut into pieces. Toss the sausages with the onion until hot and coated with oil. Then add 1 tablespoon of flour and one tablespoon of mild paprika. Stir while slowly adding some broth from cooking the tripe. Place the cooked tripe, veal knuckle and veal snout in a clay cooking dish. Pour the onion and sausage mixture over the tripe and add broth from cooking the tripe until covered. Place the clay cooking pot in the oven at medium temperature. Cook 1 hour. Check seasoning and serve hot.

Chickpea stew



www.malacatin.es

Ingredients (6 servings)

- 3 pieces of fresh soup bone
- 3 pieces of bone from an air-cured ham
- 1 ½ lb. dried chickpeas
- 7 oz. salt pork
- 2 chorizo sausages
- 3 medium potatoes
- 7 oz. angel hair noodles
- ½ cabbage
- 2 morcilla sausages
- 1 salted ham hock
- 3 lbs. veal shank
- 2 pig knuckles
- 1 whole chicken or stewing hen
- Salt
- Whole-grain cumin and tomato sauce



Preparation Method

The most important ingredient in a good cocido madrileño is patience and a love of food. Chickpeas should be soaked in water overnight. Bring water to boil in a large kettle. Add salt, salt pork, bones, chorizo sausage and salted ham hock or dried air-cured ham chunks and cook for about two hours. Remove the chorizo sausage and salt pork and add the veal shank, pig knuckles, and whole chicken or stewing hen. Cook. When these ingredients are cooked, put part of the broth in another kettle and add the chickpeas to this broth. Cook the chickpeas. Use another part of the broth to cook the cabbage and morcilla sausage. When ready, remove the morcilla sausage and cabbage from the broth. Add oil and minced garlic to a frying pan and dress the cabbage by tossing it in oil while heating. When all the ingredients are ready, separate the broths to prepare a broth with angel hair noodles. The Malacatin cocido is served as follows. First, the broth cooked with angel hair noodles is served as the soup course. The next course includes the chickpeas, potatoes, salt pork and cabbage dressed with tomato sauce. The final course is the veal shank, chorizo and morcilla sausages, pig knuckles, ham hock and chicken.

Oxtail stew



www.casaalberto.es

Ingredients (4 servings)

- 4 lb oxtail
- 2 onions, each of them stuck with 5 cloves.
- 2 leeks
- 3 carrots
- 1 head of garlic
- 2 bay leaves
- 2 liters Red wine
- 1 teaspoon nutmeg
- Salt to taste
- Ground pepper to taste
- Thyme



Preparation Method

Put the oxtail, leeks, onions, carrots, garlic head, bay leaves, nutmeg, pepper and thyme in a cooking dish. Cover with the wine; if it doesn't cover all the ingredients, fill the rest with water. Boil for 2 hours, then, separate the vegetables from the oxtail. Strain the vegetables with a conical strainer and mix the oxtail with the sauce. Cook for 10 minutes more.

Flip onto a plate and serve hot accompanied by French fries and sprinkled with chopped parsley.

Spanish potato omelet



www.laardosa.com

Ingredients (4 servings)

5 medium size monalisa potatoes
(a yellow-skinned variety)

5 eggs

½ large onion

Extra virgin olive oil

Salt



Preparation Method

Peel and wash potatoes. Slice with a knife into slices of about 1 1/2 inches (3 cm) and 1/16–1/8 inch thick (2–3 mm). Collect the potato slices in a bowl with the onion cut into thin strips. Salt the vegetables. Heat abundant oil in a frying pan until it is hot, but not smoking. Add potatoes and onion and fry for about 15 minutes, stirring the potatoes every 3 minutes or so. Remove potatoes and onion from oil and drain. Beat the eggs in a bowl and add the hot fried potatoes and onion. Prepare the potato omelet from this mixture immediately. Heat a small heavy frying pan with high sides. Put a small amount of olive oil in the pan and extend well over the entire surface. When the pan is hot, but not smoking, add the omelet mixture. Cook for about half a minute, stirring the omelet mixture constantly. Flip the omelet over with the help of a plate and fry the other side for about half a minute. Flip onto a plate and serve.

Practical Guide of Useful Phrases in the restaurant



**Guía Práctica
de Frases Útiles**
En el Restaurante

We haven't made a reservation	▶▶▶ <i>No hemos hecho una reserva</i>
Can we wait for a table?	▶▶▶ <i>¿Podemos esperar?</i>
Can we sit by the window?	▶▶▶ <i>¿Podemos sentarnos cerca de la ventana?</i>
Can we sit outside?	▶▶▶ <i>¿Podemos sentarnos en la terraza?</i>
I'd like to reserve a table for six at 9:30 p	▶▶▶ <i>Quiero reservar una mesa para seis a las nueve y media de la noche</i>
We have a table booked for tonight	▶▶▶ <i>Tenemos una reserva para esta noche</i>
Is there a table free for two?	▶▶▶ <i>¿Tiene mesa para dos?</i>
How long will we have to wait?	▶▶▶ <i>¿Cuánto tiempo tendremos que esperar?</i>
Waiter, please!	▶▶▶ <i>¡Camarero, por favor!</i>
Can we see the menu, please?	▶▶▶ <i>¿Nos deja la carta, por favor?</i>
Do you have any vegetarian dishes	▶▶▶ <i>¿Tienen platos vegetarianos?</i>
Do you have a children's menu?	▶▶▶ <i>¿Tienen menú para niños?</i>
Excuse me, we're ready to order	▶▶▶ <i>Perdone, nos gustaría pedir</i>
What do you recommend?	▶▶▶ <i>¿Qué nos recomienda?</i>
Where are the toilets?	▶▶▶ <i>¿Dónde están los servicios?</i>
Can we have the bill, please?	▶▶▶ <i>¿Nos trae la cuenta, por favor?</i>
We're in a hurry	▶▶▶ <i>Tenemos prisa</i>
Can I pay by credit card?	▶▶▶ <i>¿Puedo pagar con tarjeta de crédito?</i>
We're paying separately	▶▶▶ <i>Pagamos por separado</i>
Is service included?	▶▶▶ <i>¿Está incluido el servicio?</i>
It's to take away	▶▶▶ <i>Es para llevar</i>
I think there's a mistake on our bill	▶▶▶ <i>Parece que hay un error en la cuenta</i>
Keep the change	▶▶▶ <i>Quédese con la vuelta</i>
Please, bring the complaints form	▶▶▶ <i>Por favor, tráigame la hoja de reclamaciones</i>





1892
bodega de la **ARDOSA**



1887
CASA CIRIACO



1839
LHARDY



1725
BOTÍN



1860
CASA LABRA



1895
MALACATÍN



1888
CAFÉ GIJÓN



1702
CASA PEDRO



1642
POSADA DE LA VILLA



1827
CASA ALBERTO



1906
la casa del **ABUELO**



1830 taberna
ANTONIO SANCHEZ



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CASA CIRIACO **CASA PEDRO**
LHARDY **POSADA DE LA VILLA**
BOTÍN **CASA ALBERTO**
CASA LABRA la casa del **ABUELO**
MALACATÍN la taberna de **ANTONIO SANCHEZ**



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MADRID!