

Go Madrid

Summer in the City

There is always something new happening in Madrid. Summer in Europe's most happening city sees plenty of exciting experiences coming to the dining scene. As soon as the warmer weather arrives, up pop al-fresco and rooftop restaurants all around town. Grab a table and settle down to enjoy a gourmet meal as the sun sets. There is no rush to move on so after dinner relax and enjoy drinks, conversation and even live music. **Scott Adams** reports





Loft 39

Set in Barrio de Salamanca - one of Madrid's most chic and sophisticated neighborhoods - there are plenty of reasons to make a reservation at Loft 39 - www.restauranteloft39.com Start-off in the elegant lounge-cum-bar to enjoy a glass of fine Spanish wine or a summery cocktail. It's a glamorous setting where the dark walls contrast with the stark white of the marble chimney and the red contemporary chaise lounge. Then step out onto the summer night of the open air terrace which looks down onto the verdant street scene. Elegance prevails with white table cloths and cane chairs providing an attractive setting for dinner. The cuisine offers delicious surprises including steak tartar or grilled cod with asparagus. Don't miss the wickedly delicious chocolate dessert.

Summer in Madrid means many things, but one of them is getting out into the open air and enjoying some of the best food available in the company of friends.



Terraza del Casino

This is where Madrid's high-flyers go when they really want to see and be seen. Set on the rooftop of one of Madrid's most prestigious clubs in the epicenter of the city, the atmosphere at La Terraza del Casino, www.casinomadrid.es is refined but relaxed. Enjoy the views of the city's most emblematic rooftop sculptures including chariot riders and horses. Two Michelin-starred chef Paco Roncero brings to the table a refined and well thought-out menu which is summery and chic. Watch out for a number of dishes which are prepared at the table using liquid nitrogen. The waiters pour in the ingredients and whisk them to a frozen cream. Chef has decided to only serve the gastronomic tasting menu comprised of smaller tapas-style portions. It includes some of his most emblematic dishes as well as a few surprises. Don't miss the crunchy rhubarb sticks coated with pepper or the new-age caesar salad with apple, celery and gorgonzola.

The Ritz Garden

The luxurious Ritz Hotel, www.ritzmadrid.com has created its very own verdant gastronomic paradise. In the very centre of Madrid you will find a garden, a cool oasis of plants, and splashing water. In this sanctuary the Ritz Garden offers a unique restaurant. There is nowhere else in the city which presents this opportunity to eat al-fresco and so well. The tall leafy trees provide a spectacular canopy where lunch and dinner are served on starched white tablecloths by smartly dressed waiters. At night candlelight creates a magical setting. Sundays see the famous Ritz Brunch which is not to be missed. The menu is a reflection of the traditions of this emblematic hotel, as well as the current trends in gastronomy. You'll be treated to the likes of the finest Spanish cured ham, grilled lobsters, oysters and seafood paellas. For a special treat just order a bottle of chilled champagne and some of the best Beluga caviar, then spend an afternoon enjoying the food and unbeatable atmosphere. For the wine lover, the Ritz has one of the most envied cellars in the city with thousands of bottles from the best wine regions around Spain.



Visit Madrid's top restaurants to discover the variety they offer-from more casual experiences to high-end sophistication.

Mirador del Thyssen

Combine art and fine food with a visit to the Edward Hopper exhibition at the Thyssen-Bornemisza Museum before heading up to the rooftop and the open-air restaurant, El Mirador del Thyssen www.elmiradordelthyssen.com to enjoy fantastic views and a menu inspired by the works of this great American artist. The tables are placed along the edge of the rooftop terrace to make the most of the views which include the leafy greenness of the Paseo de Prado. Start off perhaps with a plate of shaved Iberian ham or the finest tuna with fresh tomato. Mains include an unusual duck hamburger served with caramelized pear and Szechuan pepper or monkfish drizzled with orange oil. Summer comes with amazingly cool desserts such as the Rubik's Cube made of fresh fruit which comes served with a refreshing gin and tonic sorbet. After the meal linger on with a mixed drink as you savour Madrid.

