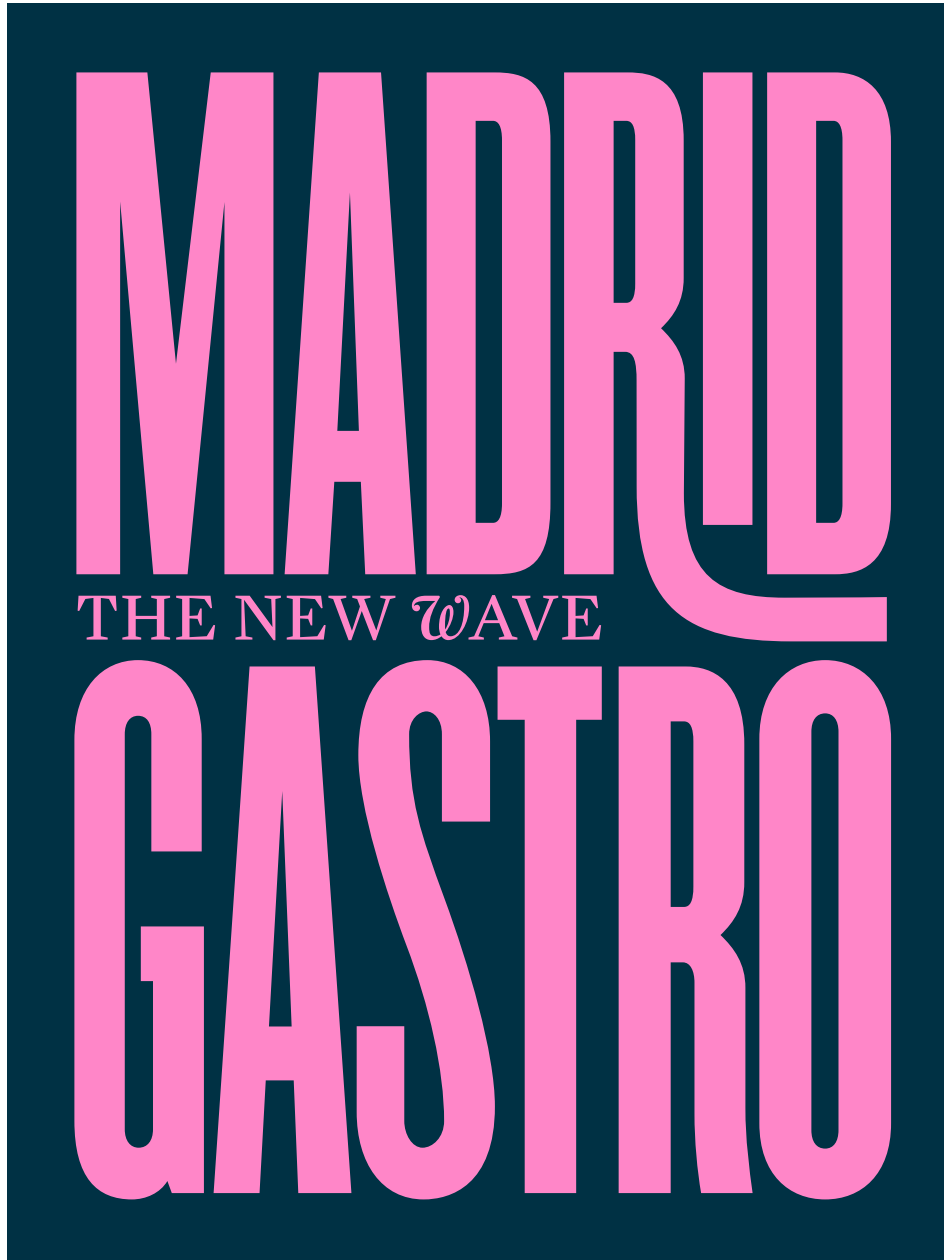


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**Madrid Gastro**  
The new wave

ABALON  
BOOKS

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**MADRID**  
*THE NEW WAVE*  
**GASTRO**



*Text by: Alberto Fernández*  
*Photographs by: Luis de las Alas*

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Launch 2 April 2025

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*The first book dedicated to the new wave in Madrid's restaurant scene, which we explore through the eyes of sixteen of its leading lights*

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## Description

- The latest developments in the Madrid gastronomic scene, where long-established restaurants are completely reinventing themselves in one of the most dynamic capitals in the world.
- The latest and finest “Madrid Gastro”, ranging from Michelin-starred restaurants to chefs creating new cuisine based on offal, and humble neighbourhood eateries transforming themselves into boutique wine bars.
- A vibrant account by Alberto Fernández of the history of 21st-century Madrid gastronomy through the eyes of its main protagonists, bringing their personal experiences and key innovations.
- Includes step-by-step recipes for some of the most iconic dishes served at each of the sixteen restaurants.
- Photographs by Luis de las Alas, founder of Matador and one of the best portrait photographers of his generation.
- Includes the introductory chapter “Madrid, from tasca to excellence” by Víctor de la Serna, journalist and food critic, three-time winner of the Spanish National Gastronomy Award.

**A tribute from the Madrid Academy of Gastronomy to one of the best generations of chefs and restaurateurs: “The new wave”**

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## Synopsis

While the *Movida Madrileña*, Madrid's new wave of the 1980s brought the city's cultural scene to the fore, the 21st century has seen it become one of the world's leading food destinations. Madrid is now experiencing a gastronomic new wave. From century-old restaurants that have been reinvented and crowned with Michelin stars to chefs who have created their own offal-based cuisine, by way of humble neighbourhood taverns converted into cult establishments where the quality food products are showcased in all their splendour. We narrate the history of Madrid's food scene so far this century through its leading lights.

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Foreword to the second edition by Rogelio Enríquez.  
Foreword by Luis Suárez de Lezo.  
Introduction by Víctor de la Serna: *Madrid, from the tasca to excellence.*

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| 2. AskuaBarra              | 10. Sacha           |
| 3. Corral de la Morería    | 11. Taberna Pedraza |
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About the Authors.

### Excerpt from the foreword to the second edition by Rogelio Enríquez:

The updating and reissue in English of the text that you now have in your hands was one of the projects that I was most excited to undertake after I took over the presidency of the Madrid Academy of Gastronomy.

When this book first appeared in 2019, it already caused something of a stir among gastronomic publications, because it didn't focus on the typical restaurants that appear in all the guides. What it contained in its pages were a series of establishments that show the variety and idiosyncrasies of Madrid's hospitality industry. These are restaurants with stories to tell, where you can not only eat well, but also experience unique concepts and, above all, exceptional personalities. These are the heirs to some of the iconic establishments that have already disappeared, such as Lúculo, Viridiana, Arce, or La Gastroteca de Stéphane y Arturo – legendary restaurants whose reputations have made them integral parts of Madrid's gastronomic memory. The restaurants collected here are all projections

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**Excerpt from the introduction by Víctor de la Serna  
Madrid from the tasca to excellence:**

In the sixteen profiles that summarise in this book what good cuisine is in Madrid in 2024, we veterans find the reflection of a not just good, but unbeatable evolution of the panorama of Madrid's restaurants that we began to explore and embellish almost half a century ago. These are not luxury restaurants, but casas dedicated to genuine cuisine, with roots but also with offshoots: cuisine is not a respectful repetition of the same old thing, but must know how to grow without betraying its origins.

In Madrid, we have done well: from the cuisine of flavours that Abraham García and Pitila, Sacha Hormaechea's mother, began to develop four decades ago, we have grown far beyond what the most optimistic of us expected. And when you see the names of Sacha or Fismuler—that is, the glorious saga of La Ancha—, or that of Tasquita de Enfrente which took it the next level with Juanjo López Bedmar, it confirms that there is an umbilical cord, a Madrid style—not very influenced by the ultra-technological and “molecular” cuisine of fifteen years ago—that has survived over time and in which those who have arrived much more recently are integrated.

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## About the authors

The **Madrid Academy of Gastronomy** is a non-profit cultural association, the main aim of which is to research, promote, and disseminate the gastronomy of Madrid, its community, and its geographical surroundings in each and every one of its various aspects. Founded in 2005 as an entity associated with the Royal Academy of Gastronomy, the Academy was initially chaired by José María Sanz-Magallón, and its founders included Teresa de la Cierva, Alfonso Carcasona, Carlos Maribona, Juan Manuel Bellver, Manuel Muñoz, Ramón Hermsilla, and Miguel Garrido until December 2015. He was later succeeded by Luis Suárez de Lezo and since 2023 Rogelio Enríquez has chaired the institution.

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**Alberto Fernández** (Madrid, 1971) took his first steps in Los Asturianos, his parents' restaurant. He studied Business Management, but quickly realised that working in a bank was not for him. In New York, he came into contact with the first wine bars, and in the mid-1990s he took over the family business with his brother. A regular contributor on Spanish radio and television shows, he combines his work at Los Asturianos with wine distribution and running the Canopy winery in Gredos. He is co-author of the *Tapas Magazine* wine and restaurant guides, and a columnist for *Ronda* magazine.

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**Luis de las Alas** (Madrid, 1965) is a photojournalist and for over thirty years his work has appeared in numerous prestigious publications. Fascinated by photography from a very young age, he combines personal assignments with more vocational projects such as *El Canto de la Tripulación* or *Matador*, of which he is the founder. A regular contributor to *El País*, *El Mundo*, *Forbes*, and *Esquire*, his steady gaze can be seen in the portraits published in such books as *China's Silent Army* (2013), *Elkano, Paisaje Culinario* (2016) and *Joselito, Historia de una Leyenda* (2018), and his photographs were the subject of a special issue in the *PhotoBolsillo Collection* (2014). Winner of the “Photopress Award” in 1990.

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## Content preview



## Specifications



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## About Abalon Books

**Abalon Books** is the reference imprint in gastronomy editions. A new collection of works and authors from around the world with the best of cuisine, wine and the latest trends. Its catalog includes both illustrated works and a collection of essays, for all audiences, professionals and amateurs. Without leaving aside any subject matter, it has published the works of chefs and restaurants on the Michelin circuit and The World's 50 Best Restaurants such as **L'Escaleta** or **Disfrutar**—for which it received the **National Gastronomy Award 2021**—and renowned authors such as **Benjamín Lana** or **François Monti**. In addition to the NGA, the Euskadi Gastronomy Award and the Top 10 in the Spirited Awards 2023, its commitment to design has been awarded with two ADG Laus Awards and one Award from the Art Directors Club of Europe.

Previously, the same imprint has published ten other titles: *Madrid Gastro*, *The new wave*, *Jerez Manzanilla* y *Montilla. Vinos tradicionales de Andalucía*; *L'Escaleta, El sabor de la montaña mágica*; *La despensa japonesa*, *Ingredientes y combinaciones Oriente-Occidente*; *Luis Irizar, Maestro de maestros*; *Disfrutar, Volume 1*; *Animal cocinero*; *Mueble bar, Coctelería clásica y básica en casa*; *Disfrutar, Volume 2*; *Viñadores, Hijos de la tierra y del vino*; and *Fundador, The first Spanish brandy*.

## Contact & PR

Jon Sarabia | ABALON CONTENT  
 +34 626 992 761 | [jsarabia@abaloncontent.com](mailto:jsarabia@abaloncontent.com)