



Smart Mouth

Subscribe





The Best Tomato in Madrid

Located on Calle de Ponzano, a Madrid street so known for its gastronomy that it has its own hashtag (#ponzaning), Javier Bonet's Sala de Despiece began as a one-location eatery with no reservations and a constant queue down the block. Bonet's menu is rooted in the concept of *cocina del mercado* (cooking that uses only the freshest market ingredients) and is chock-full of dishes you're unlikely to find anywhere else. One of them is his famed "Solomillo de Tomata" — the first item on the menu and an absolute must. Peeled by hand and infused with a homemade brine of fresh tomato, sugar, and basil, it's served drizzled with extra-virgin olive oil and topped with sea salt and flash-fried basil. Juicy, piquant, and velvety, this tomato alone is worth the queue — but this year, fear not. If 2020 were to be acknowledged for anything, it'd be for the end of the lineup: Sala de Despiece now takes reservations. So go over to its website, reserve a table like your next mind-blowing dining experience depended on it, and make sure to start with the tomato. —Margarita Gokun Silver

Ponzano 10, 11, and 13, 28010, Madrid, Spain. [saladedespiece](#).