

TABERNA

LA CARMENCITA

1854

I live on number 16 calle de la Libertad. Through my French windows I've seen revolutions take place, neighbourhoods blossom, and I've read the poems of the Generation of '27. I've closed my large wooden doors to give refuge to freethinkers. In 2013 I recaptured the spirit of the traditional casa de comidas of yore that feeds the body and soul at any time of day. I'm the most traditional tavern in Madrid and the second oldest, and if there's something I've learned in these 150 years it's that there's nothing that Madrilians love more than drinking and dining under the moonlight. La Carmencita is the perfect place to write poetry, perhaps an ode to the onion or to tomatoes (lullabies are nothing new). I was the favourite watering hole of Pablo Neruda, Rafael Alberti, Vicente Aleixandre and Miguel Hernández, and I want to continue to serve poets, artists and writers. Here, you can be free.



  @tabernalacarmencita

tabernalacarmencita.es

calle de La Libertad 16, Madrid (Chueca)

T. 91 531 09 11

CLASSICS FROM 1854

GAZPACHO DE TOMATE “ECO” *cold tomato soup* 13

JAMÓN IBÉRICO 100% “ECO” Y DE JABUGO
100% organic ham from Jabugo, Armando is a 4th generation spanish farmer that only produces 240 hams per year 24

CATA DE 5 QUESOS ARTESANOS *five spanish cheeses* 16

TRADITIONAL SPANISH FRITTERS

CROQUETAS *classic appetizers small bechamel fritters filled with ham* 13

RABAS DE SANTANDER *deep fried calamari squid with organic flour* 15

TAQUITOS DE QUESO EMPANADOS *organic deep fried breaded “pasiego” cheese cubes* 14

ENTREMESES CALIENTES: *a dish with a bit of the 3 previous starters* 21

SEAFOOD STARTERS

ANCHOAS DE LAREDO *anchovies from Laredo* 14

ANCHOAS CON QUESO FRESCO *anchovies with fresh cow cheese from La Jarradilla farm in Selaya* 16

MEJILLONES *mussels made with a classic mussel sauce with onions, peppers, paprika and the mussel juice* 15

NAVAJAS A LA SARTÉN *grilled razor-shells cooked with sherry* 16

SALADS

ENSALADILLA *potato and tuna mayonaise salad* 13

ENSALADA DE SOLOMILLOS DE TOMATE *tomato salad with huge tomatoes from Huesca and olive oil* 15

ENSALADA DE TOMATE RICO CON 3 QUESOS: *tomato salad with three different cheeses: fresh cow from Jarradilla, goat from Gredos and Pasiego from Cantabria* 16

ENTREMESES FRÍOS DE LA CARMENCITA:
a dish with the three previous starters 21

ENSALADA CARMENCITA CON 12 COSAS, *lettuce, tomato, boiled potato, baby radish, boiled organic egg, olives, crunchy artichokes, organic vegetables, Pasiego cheese fritter, fresh cheese, and honey and mustard vinagraitte* 17

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ORGANIC VEGETABLES FROM TUDELA

VERDURA ECOLÓGICA *grilled vegetables of the week* 16

VERDURITAS DE LA SEMANA SALTEADAS *sauteed vegetables of the week with garlic, crispy potatoes and baked organic egg* 17

ORGANIC FREE RANGE CHICKEN

POLLO EN PEPITORIA *a classic recipe from Madrid, chicken stew with a fantastic sauce made with onions, almonds, bread, white wine and saffron* 22

SOLOMILLO DE POLLO *grilled chicken breast with herbs, lettuce salad, grilled vegetables and potatoes* 22

TRADITIONAL SEA FOOD RECIPES

ALBÓNDIGAS DE VERDEL, *blue fish meat balls, with green sauce, a sauce made with garlic, with wine and parsely. With rice as a side dish* 16

CALAMARES EN SU TINTA *stewed squid with a sauce made with the ink together with onions, green and red peppers* 20

ARROZ MARINERO, *a true seafood paella, made with rice from the Calasparra region. Slowly cooked with clams, mussels and monkfish* 22

ARROZ AL HORNO CON VERDURAS “ECO” *baked organic vegetable paella with rice from Calasparra* 20

FRIED EGGS

HUEVOS FRITOS CON: *fried organic eggs with one of the following: organic Jamón Ibérico, grilled organic chorizo and blackpudding from Burgos or with a little bit of the three* 16

CLASSIC RECIPES

MERLUZA REBOZADA *small dices of hake lightly battered with egg and gently fried in olive oil* 21

LOMITOS DE RAPE REBOZADOS *small dices of monkfish lightly battered with egg and gently fried in olive oil* 21

TAQUITOS DE MERLUZA *hake fish fingers with 2 different sauces chilly tomato and typical Spanish mayonnaise with garlic called alioli* 20

TAQUITOS DE RAPE *monkfish fish fingers with 2 different sauces chilly tomato and typical Spanish mayonnaise with garlic called alioli* 21

ESCALOPINES *veal scallopini filled with ham and cheese with fried potatoes* 20

ESCALOPE *veal milanese style, a very thin organic veal fillet in bread crumbs* 21

MOUNTAIN DISHES

RABO DE TERNERA DE CANTABRIA *organic beef oxtail stew* 19

ALBÓNDIGAS DE TERNERA *veal meat balls with spanish rubia sauce made with onions, carrots, white wine, garlic and leeks* 16

MACARRONES CARMENCITA *rigattoni pasta filled with chorizo, mushrooms and “gratin”* 16

FISH FROM THE CANTABRIAN SEA

“We bring directly all our fish three times a week from Santander’s fish port. We cook all our fish with traditional spanish roasted potatoes and vegetables of the day”

RAPE *monkfish* 22

MERLUZA *hake* 20

SAN MARTÍN *john dory* 26

JARGO *similar to sea-bream/sea-bass* 25

MACHOTE 25

BOCARTES 15

PESCADO FUERA DE CARTA 25

RECIPES FROM OUR SHEPPERDS

CHULETILLAS FRITITAS DE LECHAZO “ECO”
DE POLACIONES *roast organic baby lamb with roasted potatoes* 24

CABRITO LECHAL ASADO *roasted baby goat with roasted potatoes* 26

HIGH MOUNTAIN MEAT

BISTEC *thin veal steak with garlic from colmenar de oreja, fried organic egg and fried potatoes* 19

SOLOMILLO DE VACA A LA SARTÉN *beef fillet mignon steak with chips* 25

TIRAS GORDITAS DE ENTRECOTTE *beef entrecotte with cheese sauce on the side and fried potatoes* 23