

TABERNA

LA CARMENCITA

1854

STEP RIGHT UP!

Taberna La Carmencita, the second oldest tavern in Madrid, welcomes you once again. We've opened our doors to bring back the spirit of the traditional neighborhood eatery it was back in 1854. We want you to feel at home and make sure you always have something tasty to eat. Help us bring back delights from Madrid's heritage such as vermouth, stuffed and deep fried mussels, negronis, contemporary lunches, high mountain-style casseroles, organic beef hamburger steaks served with an onion-and-herb sauce, and free-range eggs with perfectly round yolks that taste just like they did in the old days.

La Carmencita welcomes locals and outsiders alike with more than 75 traditional Spanish recipes such as slow-cooked organic beef shank chunks from the Cantabrian cooperative Siete Valles de Montaña. Join us for a late-night bite of monkfish fingers with spicy tomato sauce and aioli after your soirée or visit us mid-afternoon for croissants and coffee with organic milk from Madrid's Guadarrama Mountains.

LIBERTAD: THE STREET WHERE FREEDOM REIGNS

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

T. 91 531 09 11

calle de La Libertad 16, Madrid (Chueca)

CLASSICS FROM 1854

CALLOS *organic grilled tripes madrilean style* 20

JAMÓN IBÉRICO *Sánchez Romero Carvajal, 100% from Jabugo* 26

CATA DE CINCO QUESOS ARTESANOS
five Spanish cheese tasting 8

GAZPACHO *traditional Spanish tomato soup* 14

TRADITIONAL FRIED STARTERS

CROQUETAS *ham croquettes* 15

RABAS DE SANTANDER *deep fried calamari with organic flour* 18

TAQUITOS DE QUESO EMPANADOS *organic breaded deep fried Pasiago cheese dices* 17

ENTREMESES CALIENTES: *a dish with a bit of each of the above* 23

SEAFOOD STARTERS

ANCHOAS DE LAREDO *anchovies from Laredo with olive oil* 15

MEJILLONES *mussels in a classic sauce with onions, peppers, paprika and the mussel juice* 16,5

ORGANIC VEGETABLES FROM TUDELA

from La Trailla organic farm, since 1919.

VERDURITAS DE LA SEMANA SALTEADAS
sauteed vegetables of the week with garlic, crispy potatoes and baked organic egg 18

PANACHÉ DE VERDURITAS ECOLÓGICAS
sauteed vegetables of the week 17

FRIED EGGS

Organic, from free range hens raised by Guillermo in Pedaque

HUEVOS FRITOS *fried organic eggs with one of the following ingredients: organic Jamón Ibérico, grilled organic chorizo or blackpudding from Burgos. Or with a little bit of the three* 19

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SALADS

ENSALADILLA IMPERIAL *potato and tuna salad with roasted red pepper* 14,5

CATA DE 3 TOMATES: *three tomatoes tasting* 16

ENTREMESES FRÍOS DE LA CARMENCITA:
Ensaladilla, anchovies from Laredo and tomato salad with three different cheeses 23

ENSALADA CARMENCITA CON 12 COSAS:
lettuce, tomato, boiled potato, baby radish, boiled organic egg, olives, crunchy artichokes, organic vegetables, fried Pasiago cheese and fresh cheese. With honey and mustard vinagraitte 18

TRADITIONAL SEAFOOD DISHES

ALBÓNDIGAS DE BONITO, *tuna fishballs with green sauce served with rice pilaf* 18

CALAMARES EN SU TINTA *stewed calamari in its own ink sauce with onions, green and red peppers, served with rice pilaf* 23

ARROZ MARINERO, *a real seafood paella, made with rice from the Calasparra region. Slowly cooked with clams, mussels and monkfish* 23

ARROZ AL HORNO CON VERDURAS ECO
baked organic seasonal vegetable paella 22

ORGANIC FREE RANGE CHICKEN

Santiago's three kilos organic chicken, from Sanchonar (Segovia), 'The visionary vet'.

SOLOMILLO DE POLLO *grilled chicken fillet with five wild herbs* 23

POLLO EN SALSA PEPITORIA, *chicken in pepitoria sauce, made with almonds, saffron, garlic, onion, white wine, eggs and croutons* 24

CLASSIC RECIPES

MERLUZA REBOZADA
hake lightly battered with egg and gently fried in olive oil. Served with squid in its ink and rice 23

LOMITOS DE RAPE REBOZADOS *small dices of monkfish lightly battered with egg and gently fried in olive oil with sliced potatoes and vegetables* 25

TAQUITOS DE MERLUZA *hake fingers with two different sauces: chilly tomato and typical Spanish mayonnaise with garlic called alioli* 23

TAQUITOS DE RAPE *monkfish fish fingers with two different sauces: chilly tomato and typical Spanish mayonnaise with garlic called alioli* 25

ESCALOPEa *very thin organic veal breaded fillet, milanese style. Served with fried potatoes and lettuce and tomato salad* 24

FISH FROM THE CANTABRIAN SEA

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

Monkfish 25

Hake 23

John Dory 27

NOT ALWAYS IN STOCK, *ask us!*

Mero 32, *Rodaballo* 32, *Lubina* 30, *Machote* 27, *Lenguado* 30, *Cuco* 24, *Besugo* 35 y *Dorada* 32

MOUNTAIN DISHES

RABO DE TERNERA DE CANTABRIA
slow-cooked organic beef oxtail stew 24

ALBÓNDIGAS DE TERNERA *organic veal meatballs with Spanish rubia sauce, made with onions, carrots, white wine, garlic and leeks* 18,5

MACARRONES CARMENCITA *grilled rigattoni pasta filled with chorizo bechamel* 16,5

PIMIENTOS RELLENOS *peppers stuffed with organic veal stew. Served with fried potatoes and spanish Rubia sauce, made with onions, carrots, white wine, garlic and leeks.* 20

RECIPES FROM OUR SHEPPERDS

CHULETILLAS FRITITAS DE LEHAZO ECO
DE POLACIONES *organic baby lamb chops served with roasted potatoes* 27

CABRITO DE BEJES *baby goat stew served with sliced roasted potatoes* 28

HIGH MOUNTAIN MEAT

BISTEC *thin organic veal steak with garlic from Colmenar de Oreja, served with fried organic egg, salad and fried potatoes* 23

TIRAS GORDITAS DE ENTRECOTTE *organic beef entrecotte with cheese sauce on the side* 27