

TABERNA

LA CARMENCITA

1854

Isn't it brilliant? We're so thrilled!

Taberna La Carmencita, Madrid's second-oldest tavern, is open for business! We've pushed open the doors of what was a thriving neighbourhood café/bistro back in 1854. We want you to feel at home here today, knowing that you'll always find something delicious on the menu. Join us in recovering this foodie heirloom of Madrid, and the heritage of its well-known regulars, and the vermouths; come try our contemporary lunches, our slow-cooked stews and fried eggs like they used to be, free-range and full of yolk and flavour.

La Carmencita welcomes locals and visitors to the city, with over 75 traditional dishes including grilled organic lamb chops raised by Chenco, a shepherd in Polaciones. Or monkfish with spicy tomato and aioli sauces, perfect after catching a show.

On Libertad Street. It couldn't be called anything else but Liberty, could it?

I live at number 16 Libertad Street. Through my windows I have seen revolutions pass, I have seen neighbourhoods grow, I have read the verses of the generation of '27. I have closed the gates to give refuge to free thinkers. Since 2013,

I have recovered the spirit of yesteryear, the place that, whatever the time of day, nourishes the body and soul. I am the most traditional tavern in Madrid, the second oldest and, if I have learned anything over the last 150 years, it is that the people from Madrid are far more into drinking and dining by moonlight.

Here, on Libertad Street, a multitude of verses can be written; odes to the tomato and the onion (the lullabies had already set down on paper). I was the favorite of Neruda, Alberti, Aleixandre and Miguel Hernandez, and I want to continue welcoming poets, artists and writers. Everything stands for liberty here

  @tabernalacarmencita

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T. 91 531 09 11

Calle de La Libertad 16,
Madrid (Chueca)

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Hot appetisers

Organic croquetas made with chistorra-sausage from Navarre and milk from grass-fed Cantabrian cows 15

Anchovies from the Cantabrian coastal towns of Santoña and Laredo 16

Crispy calamari from Santander 19,5

Ratatouille pisto with seasonal organic vegetables and a fried egg 17

Breaded cheese wedges from our invincible shepherds 18

Cold appetisers

Salad of 3 tomatoes with soft organic Pasiego sheeps cheese 19

La Carmencita 1856 imperial russian salad 15

Salad of peppers with anchovies 16

Chilled hors d'oeuvres Salad of 3 types of tomato, russian salad, and, peppers with anchovies 23

Iberian cured meats

Free-range Iberian pigs from Montechico that roam the land freely, feeding on acorns from centenary holm oaks

'Cabecero de lomo', cured loin of pork 16

Dos Montañas 'paletilla', double pasture-fed pork shoulder 24

House Stew

Valderredible bean stew with pasiego wild-pork chorizo sausage. Inspired by Uncle Lucas' 19th century recipe 14

Cantabrian 'caricos de comillas', a red bean stew with pasiego wild-pork chorizo sausage 14

The House Classics

We slow-cook these dishes in small batches, from first thing every morning. Because we only prepare a few portions at a time, check which are currently available.

Carmencita macaroni gratin with a creamy chorizo and bechamel sauce with handmade pasta from Humilladero, Malaga, prepared with long-forgotten varieties of Andalusian wheat 17

Chicken from sanchonar in Segovia with pilaf rice and a 'pepitoria' almond and saffron sauce 24

'Filetes rusos' rissoles in a classic 'salsa rubia' sauce with french fries 22

Peppers stuffed with organic beef shank served with crispy potatoes and piquillo pepper sauce 22

1854 recipe for organic beef meatballs with french fries and 'salsa rubia' sauce with 12-year-old amontillado sherry from El Maestro Sierra 18,5

Rice dishes from the Albufera

Seafood rice with Cantabrian squid and chunks of monkfish. Using Calasparra rice, this dish can be served in a seafood stock or broth-free 23

Albufera rice, from Herederos de Viel, with vegetables of the day 22

La Carmencita fried eggs

From Guillermo's happy hens, in Pedaque. Lacey edges to the egg, with french fries

With fried organic chorizo made from Pasiego wild-pork 19

With fried organic blood sausage (black pudding) from Villarcayo in Burgos 19

With Iberian 'paletilla' shoulder from Montechico 24

With all three 21

Invincible shepherd dishes

"Our shepherds Chenko, from Polaciones, and Rafa, from Bejes (in Picos de Europa), have both National Shepherding Awards and are an example of life for everyone."

Fried organic lamp chops with french fries 27

Roast shoulder of kid from Bejes, as the shepherds' serve it at home, with oven-baked 'panadera' potatoes 28

Organic Vegetables

We work with small farmers from Cantabria and Navarra so we can cook freshly-harvested seasonal vegetables that are full of vitamins.

Sautéed vegetables of the week with purple garlic from Colmenar de Oreja, crispy potato and baked organic egg 22

Panaché of sautéed organic vegetables of the week 21

Madrileña 12-ingredient salad of: lettuce, tomato, breaded pasiego cheese, potato, radishes, organic hard-boiled egg, olives, organic vegetables, soft cheese and organic honey mustard vinaigrette. 19

Meat from the peaks

From Siete Valles de Montaña, the first organic beef cooperative in Cantabria comprising six hero farmers: Ángel Luis, Aurelio (father and son) and Ovidio, from Polaciones; Beatriz, from Susilla; and Azucena Barquín, from Bostronizo.

Beef escalope, Milanese style, with french fries and lettuce and tomato salad 24

Pan-fried beef steak with fried egg, salad and French fries 23,5

Entrecôte with french fries and a blue cheese sauce on the side, prepared with Asiegu organic Cabrales 27

El Cantábrico catch, Santander style

"We get up early, to inspect, bid and buy the best catch from Santander's fish market.

We bring them directly here, no middlemen, in our refrigerated van."

Hake fillets in batter, prepared in the Arenas style, with red pepper 26

Hake in cider as you'll find it in the Asturian port of Tapia de Casariego 26

Mini-fillets of breaded hake with french fries, like you'll order at El Machi in Santander 26

Grilled loin of hake with vegetables and 'panadera' oven-baked potatoes 26

Fried monkfish in breadcrumbs Cudillero-style 25

Thinly-sliced monkfish fillets on the grill with vegetables and oven-baked 'panadera' potatoes 27,5

Monkfish mini-fillets in breadcrumbs with french fries 27,5

Grilled fish of the day, selection varies daily

Red gurnard 26

Seabream 30

John dory 30

Sea bass 30

Grouper 34