

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, contemporary lunches, high mountain-style casseroles, organic veal, fish from Santander's fish market 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. You are always welcome to join us for a late-night bite of monkfish fingers or organic lamb chops after your soirée.

### 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

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Calle de La Libertad 16,  
Madrid (Chueca)

## Cold starters

**ENSALADA DE 3 TOMATES** three tomatoes tasting with organic fresh cheese 19

**ANCHOAS DEL CANTÁBRICO** anchovies from Santoña and Laredo 18

**ENSALADILLA IMPERIAL** La Carmencita, 1856 edition 16

**ENTREMESES FRÍOS** A dish with the three previous starters 24

**ENSALADA MADRILEÑA DE 12 COSAS:** lettuce, tomato, boiled potato, baby radish, boiled organic egg, olives, crunchy artichokes, organic vegetables, Pasiego cheese fritter, fresh cheese, and honey&mustard vinagraitte 20

**3 CHEESE TASTING:** sheep, goat and cow milk, from Zamora, Córdoba and Galicia 16 | half 9

## Hot starters

**CROQUETAS DE CHISTORRA** organic chistorra croquettes 16

**RABAS DE SANTANDER** deep fried calamari with organic flour 20

**TAQUITOS DE QUESO** organic deep fried breaded “pasiego” cheese cube 19

**ENTREMESES CALIENTES** A dish with the three previous starters 24

## Hot stews

*We make a stew of the day, ask us what we have prepared today*

**ALUBIAS A LO TÍO LUCAS** classic bean casserole recipe from the 19th Century with wild pork chorizo from Cantabria 16

**CARICOS DE COMILLAS** the red Cantabrian bean with wild pork chorizo from Cantabria 17

## Organic offal

*We don't have everything every day because we buy whole organic cow, not pieces. Ask us!*

**GIZZARDS, KIDNEYS OR LIVER** 22

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## Organic vegetables

*We work with small farmers from Cantabria and Navarra. We only have seasonal vegetables, freshly harvested and full of vitamins*

**VERDURITAS DE LA SEMANA** seasonal vegetables of the week sauteed with purple garlic from Colmenar de Oreja, chips and baked organic egg 23

**PANACHÉ DE VERDURAS** vegetables cream of the da 22

**ALCACHOFAS FRITAS** fried crispy artichokes 19,5

**CREMA DE 7 VERDURITAS** seven vegetables cream of the day 14

**MENESTRA DE VERDURAS** mixed vegetables Riojana style 22

**ESPINACAS A LA CATALANA** spinach Catalan style with raisins and crunchy almond 18

## Organic fried eggs

*From free-range hens raised by Guillermo in Pedaque. Served with chips*

**CON CHORIZO ECOLÓGICO** with fried organic chorizo 21

**CON MORCILLA ECOLÓGICA** wich organic black pudding from Villarcayo, Burgos 21

**CON PALETILLA IBÉRICA** of Montechico 28

**WITH ALL THREE** 22

## Four classics

**MACARRONES CARMENCITA**, grilled macaroni with artisan pasta from Humilladero, Málaga, with creamy organic chorizo bechamel 19

**FILETES RUSOS** Russian steaks with Spanish rubia sauce and French fries 23

**PIMIENTOS RELLENOS DE ZANCARRÓN** stuffed peppers with organic beef, Piquillo pepper sauce and French fries 24

**ALBÓNDIGAS DE TERNERA ECO** organic veal meatballs with Spanish rubia sauce, made with onions, carrots, white wine, garlic and leeks 19,5

**CALLOS A LA MADRILEÑA** organic grilled tripes madrilean style 22

## Rices from La Albufera

**ARROZ MARINERO** seafood rice, dry or soupy, with rice from Calasparra, calamari bites and monkfish cubes 24

**ARROZ DE LA HUERTA** rice from Valencia with vegetables 23

## Organic chicken

**TIRAS DE PECHUGA DE POLLO** grilled chicken breast with herbs 25

**POLLO EN PEPITORIA**, a classic recipe from Madrid, chicken stew with a sauce made with almonds, onions, white wine and saffron 25

## Our shepherds' recipes

*“Our shepherds Chenchó, from Polaciones, and Rafa, from Bejes (in Picos de Europa), both have National Shepherding Awards and are a great role model for everyone”*

**CHULETILLAS FRITITAS DE LECHAZO** fried organic lamb chops with chips 28

**CALDERETA DE LECHAZO ECO** organic lamb stew with potatoes 26

**CABRITO A LA CAZUELA** roasted kid shoulder with baked potato rounds 32

## High mountain veal

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

**ESCALOPE DE TERNERA** breaded veal cutlet with chips and salad 25

**BISTEC DE TERNERA** thin organic veal steak served with fried organic egg, salad and chips 25

**TIRAS DE LOMO DE TERNERA** organic beef entrecote with Cabrales cheese sauce, from Asieugu cheese farmer, on the side 28

## Fresh frish from Santander

*“We get up early (very early), and choose, bid and buy the best pieces in Santander's fish market every morning”*

**LOMITOS DE MERLUZA** small dices of hake lightly battered with egg and gently fried in olive oil 26

**LOMO DE MERLUZA** grilled small dices of hake with vegetables and potato rounds 26

**FRITOS DE PIXIN** small dices of monkfish lightly battered with egg and gently fried in olive oil 26

**RAPE** grilled small dices of monkfish with vegetables and potato rounds 27,5

**ZARZUELA DE CUATRO PESCADOS** zarzuela of four fishes 25

**PESCADO DEL DÍA** fish of the day 29