

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

tabernalacarmencita.es
T. 91 531 09 11

Calle de La Libertad 16,
Madrid (Chueca)

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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

GAZPACHO LA CARMENCITA Spanish tomato soup 14

SOLOMILLO DE TOMATE pink tomato with olive virgin oil 15

ENSALADA MADRILEÑA DE 12 COSAS: lettuce, tomato, boiled potato, baby radish, boiled organic egg, olives, organic vegetables, Pasiego cheese fritter, fresh cheese, and honey&mustard vinaigrette 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 stew

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

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

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 are Chenko and Rafa, from Polaciones and Bejes (in Picos de Europa)

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

CHULETILLAS FRITITAS organic baby lamb chops 28

High mountain veal

From Siete Valles de Montaña, the first organic veal cooperative in Cantabria

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 fish from Santander

“We get up early and choose, bid and buy the best pieces in Santander’s fish market every morning”

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

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

Bonito del Norte

BONITO CON TOMATE bluefin tuna with tomato sauce 27

BONITO ENCEBOLLADO bluefin tuna with roasted onion 27

ALBÓNDIGAS DE BONITO bluefin tuna meatballs with sauce 22