

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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T. 91 531 09 11

Calle de La Libertad 16,
Madrid (Chueca)

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Cold starters

ANCHOAS DEL CANTÁBRICO anchovies from Santoña and Laredo 20

ENSALADILLA IMPERIAL La Carmencita, 1856 edition 18

ENTREMESES FRÍOS Three-tomato salad, anchovies, and Russian potato salad 26

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 23

SOLOMILLO DE TOMATE: tomato rosa de Huesca con aceite de oliva virgen y sal de Chiclana 21

Hot starters

ALMEJAS AL JEREZ CENTENARIO Clams with Maestro Sierra Centennial Sherry (1827), and Colmenar de Oreja purple garlic, chemical-free 24

CROQUETAS DE CHISTORRA organic chistorra croquettes 19

RABAS DE CALAMAR PELUDÍN deep fried calamari with organic flour 22

TAQUITOS DE QUESOS EMPANADOS organic deep fried breaded “pasiego” cheese cube 21

ENTREMESES CALIENTES: deep fried calamari, organic chistorra croquettes and organic deep fried breaded “pasiego” cheese cube 26

Organic vegetables

VERDURITAS DE LA SEMANA seasonal vegetables of the week sauteed with purple garlic from Colmenar de Oreja, chips and baked organic egg 24

PISTO DE CALABACÍN ECO A LA BILBAÍNA Spanish version of ratatouille with zucchini organic Pedaque egg and croutons 24

ALCACHOFAS CRUJIENTES with spicy tomato sauce 21

ALCACHOFAS CLÁSICAS with green sauce 22

Classics

We cook little by little, over low heat, in small pots and we start cooking at nine in the morning. It depends on the day, we will have one or the other

MACARRONES CARMENCITA grilled macaroni with artisan pasta from Málaga, with creamy organic chorizo bechamel 23

PIMIENTOS RELLENOS DE TERNERA ECO stuffed peppers of the day: organic lamb shoulder from Polaciones, from Chenchó, with sauce El Maestro Sierra and potatoes 26

ALBÓNDIGAS DE TERNERA ECO organic veal meatballs with Spanish rubia sauce, made with onions, carrots, white wine, garlic and leeks 24

CALLOS A LA MADRILEÑA organic grilled tripes madrilean style with organic egg from Pedaque or white rice from Valencia 26,5

Organic fried eggs

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

CON CHORIZO ECOLÓGICO with fried organic chorizo 24

CON MORCILLA ECOLÓGICA wick organic black pudding from Villarcayo, Burgos 24

CON PALETILLA IBÉRICA of Montechico 28

CON LAS TRES COSAS 26

Hot stew

LENTEJAS ECO ‘PEPE LAMARCA’ the photographer who immortalized Camarón and Paco de Lucía in the 70s and who came here to eat. Lentils stew with organic lentils, from Colmenar de Oreja, and cooked with chorizo, pepper and garlic 18

Rices from La Albufera

ARROZ MARINERO seafood rice, dry or soupy, with rice from Calasparra, calamari bites and monkfish cubes 27

ARROZ CON VERDURITAS to the skillet, as it was eaten in the houses when there was no rush 25

Galo Celta Chicken

Galician free-range chicken Galo Celta, pasture-raised chickens that can weigh up to 3 kilos

ESCALOPINES DE PECHUGA DE POLLO grilled chicken breast with herbs 28

POLLO PEPITORIA, a classic recipe from Madrid, chicken stew with a sauce made with almonds, onions, white wine and saffron 27,5

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”

GUIISO DE CORDERO DE PASTO PASIEGO Stew of pasture-raised lamb in a pot with vegetables and small potatoes 29

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 28

TIRAS DE LOMO DE TERNERA ECO Grilled organic beef tenderloin strips with mild Tresviso cheese sauce from Picos de Europa 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 26,5

RAPE grilled monkfish or battered with egg and fried in olive oil. With vegetables and potato rounds 28,5

PESCADO DEL DÍA DE LA LONJA DE SANTANDER Baked fish of the day with baked potato and vegetables 32

ZARZUELA DE PESCADOS Fresh fish from Santander with potatoes 28,5