

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 Madrildians 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.

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Cold starters

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:

pink tomato with olive virgin oil 21

Hot starters

CROQUETAS DE CHISTORRA

organic chistorra croquettes 19

RABAS DE CALAMAR PELUDÍN

deep fried calamari with organic flour 22

TAQUITOS DE QUESO 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 22

Organic vegetables

Trabajamos con pequeños agricultores nacionales. Solo tenemos verduras del momento, llenas de vitaminas y recién recolectadas

MENESTRA DE VERDURITAS

with green sauce 24

ALCAHOFAS CRUJIENTES

with spicy tomato sauce 21

ALCACHOFAS CLÁSICAS

with green sauce 22

Rices from La Albufera

ARROZ MARINERO

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

Classics

We cook little by little, over low heat, in small pots and we start cooking at nine in the morning.

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 Chencho, with sauce El Maestro Sierra and potatoes 26

ALBÓNDIGAS DE TERNERA

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

wich organic black pudding from Villarcayo, Burgos 24

CON PALÉTA IBÉRICA

of Montechico 28

CON LAS TRES COSAS 26

Hot stew

LENTEJAS '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

Galo Celta Chicken

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

POLLO PEPITORIA

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

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

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"

RAPE

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

PESCADO DEL DÍA

Baked fish of the day with baked potato and vegetables 32

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