

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 Madridians 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
tlf. 91 531 09 11

Calle de La Libertad 16,
Madrid (Chueca)

Cold Starters

IMPERIAL RUSSIAN SALAD

La Carmencita, 1856 edition 19

MADRID SALAD OF 12 THINGS:

lettuce, tomato, boiled potato, baby radish, boiled organic egg, olives, organic vegetables, Pasiego cheese fritter,fresh cheese, and honey&mustard vinaigrette 24

TOMATO TENDERLOIN FROM ARANJUEZ:

pink tomato with olive virgin oil 23

TOMATO SOUP

Spanish cold tomato soup with bio cucumber 14

COLD PLATTER

pink tomato, russian salad and anchovies 28

Hot starters

HOMEMADE CROQUETTES

homemade croquettes with creamy bechamel 19

DEEP FRIED CALAMARI

deep fried calamari with organic flour 23

ORGANIC DEEP FRIED BREADED CHEESE CUBES 22

HOT PLATTER:

dishwith the three previous starters 28

Organic vegetables

From the Santiago Gardens of Aranjuez

SEASONAL VEGETABLES

of the week sauteed with baked organic egg 26

SEASONAL VEGETABLE MEDLEY

‘El Comidista’ recommended seasonal vegetable medley 26

ORGANIC ZUCCHINI PISTO BILBAO-STYLE

Organic zucchini pisto Bilbao-style with fried organic egg and bread 25

Organic fried eggs

From Guillermo’s happy hens, from Pedaque. Crispy-edged and served with chips

LA CARMENCITA ORGANIC FRIED EGGS

with wild Pasiego pork chorizo, organic black pudding and Iberian shoulder 28

Rices from Calasparra

SEAFOOD RICE

seafood rice, dry or soupy, with rice from Calasparra,calamari bites and monkfish cubes 28

VEGETABLE RICE

to the skillet, as it was eaten in the houses when there was no rush 26

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Classics

Slow-cooked since 9am over a low flame — recipes that time nearly forgot. Here we preserve the heritage of memory, since 1856

ORGANIC VEAL MEATBALLS FROM LOS ANCARES

with Spanish rubia sauce, made with onions, carrots, white wine, garlic and leeks with fried potatoes 26

CLASSIC MADRID-STYLE CHICKEN STEW

classic recipe from Madrid, with a sauce made with almonds, onions, white wine and saffron 26

GRILLED MACARONI

with artisan pasta with creamy organic chorizo bechamel 25

Pasture-raised meats

FRIED LAMB CHOPS

with french fries 29

BREADED VEAL CUTLET

with chips and salad 29

GRILLED CHICKEN BREAST ESCALOPES

with four herbs 28

ORGANIC BEEF ENTRECÔTE

with french fries 32

Cantabrian Fish Santander Style

“We rise early, hand-pick, bid and buy the finest pieces at Santander fish market. Brought here directly, no middlemen”

WHITE TUNA

longfinned tuna in a homemade tomato sauce or in a classic onion roasted recipe from Santander 29

WHITE TUNA ‘CALABRESE STYLE’

served with Spanish ratatouille (pisto) 28

GRILLED MONKFISH LOIN

Santander style 30