

# CELSO Y MANOLO

TASCA CASTIZA DESDE 1954

CALLE LIBERTAD 1, 28004 MADRID

RESERVAS 915 318 079

ENGLISH

## FRITOS CRUJIENTES

**CROQUETAS DE "BACALAO CÁNTABRO", EL CONGRIO**  
conger eel croquettes with spinach, raisins from Málaga and pine nuts from San Esteban 13

**CHORIZO CASERO ECO**  
crispy fried organic chorizo with cider sauce 13

**RABAS DE CALAMAR**  
deep fried calamari 15

**ALITAS DE POLLO**  
organic chicken wings with 3 wild herbs from Tarancón del Jarama 15

**SAN JACOBOS DE CALABACÍN**  
filled with 3 cheeses 15

## - ENSALADILLA -

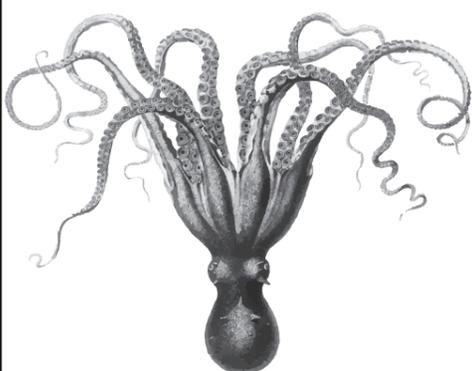
**VERSIÓN CELSO Y MANOLO.** classic Spanish potato salad 13

**VERSIÓN NORTE Y SUR**  
with blind tasting of three products from Barbate, Tapuia de Casariego and Santoña 15

## DISHES FOR SEAFARERS WHO LOVE THEIR FOOD

**ALMEJAS AL JEREZ CENTENARIO**  
clams with Sherry Wine El Maestro Sierra, from 1827, and purple garlic 18

**CAZUELITA MARINERA 'CUDILLERO'**  
octopus, clams and mussels, with crunchy potatoes 19



- Heredera del Viel -

## ANARCHIC RICE

WITH RICE FROM LA ALBUFERA DE VALENCIA, FROM A 6TH GENERATION OF RICE PRODUCERS: HEREDEROS DE VIEL

**ARROZ CAMPERO ZAMORANO**  
with churrasco, chorizo and mushrooms 15

**ARROZ TRIFÁSICO**  
with organic morcilla, organic chickpeas and onion confit 16

## CHEESES BY INVINCIBLE SHEPHERDS

**TASTING BOARD OF THREE CHEESES**  
goats, sheep and cow cheeses 11,5

## EGGS

**FROM GUILLERMO' FREE-RANGE HENS**

**REVUELTO ATOMATADO DE JIJAS** scrambled eggs with jijas (minced chorizo) with melted Fariza cheese and chips 15

**PISTO OTOÑAL**  
Spain's version of ratatouille. With egg 15

**PATATA REVOLCONA**  
with sausage, egg, mushrooms, onion, bacon and spinach 15

## VERDURAS IRRESISTIBLES

FROM TREMENDOUSLY INSPIRING ORGANIC FARMS FROM CANTABRIA AND

**SIETE VERDURITAS DE LA PERA LIMONERA**  
seven organic seasonal vegetables slowly cooked in an iron casserole 14,5

**RABAS DE CALABACÍN Y BERENJENA**  
courgette and aubergine with Antonio Simón honey mayo and Novales lemon 13,5

**ESCALIVADA DE OTOÑO**  
with red peppers, aubergines and leeks, with chopped almonds 15

**CHULETA DE CALABACÍN**  
zucchini with Cabrales cheese sauce 14

## JAMÓN DEL BUENO

**IBERIAN HAM**  
from Los Pedroches Valley (Córdoba) (40g) 16

## HISTORIC SANDWICHES

**PEPITO DE TERNERA EN V.O.**  
organic veal steak with onion confit 8

**PEPITO DE TERNERA EN V.O.S.E.**  
organic veal steak baguette with creamy cheese and onion confit 8,5

**DE CHORIZO ECO SALVAJE**  
organic wild pork chorizo baguette with peppers 8

**DE CALAMARES**  
deep fried calamari baguette with lemon sauce 8,5

## TOMATES DE ESPAÑA

**CHULETÓN DE TOMATE® CON 6 COSAS RICAS**  
tomato with avocado, papaya, seasonal fruit, red onion, cucumber, pine nuts from San Esteban, organic olive oil from Siurana and fresh herbs 15

**ENTRECOT DE TOMATE**  
tomato with organic fresh cheese, anchovies, olives and avocado 15

**CATA DE 4 TOMATES Y 4 ACEITES** four tomatoes and oils tasting with flower of salt from Chiclana, from Bartivás family 14,5

**TARTAR DE TOMATE** with local grown goat cheese, Cantabria eco ultra-sweet blueberries and olive oil from Toledo centenary olive trees 14,5

## CONGRIO

"CANTABRIAN COD"

**TORTILLA DE CONGRIO**  
conger omelette with onion confit, leek and green pepper 15

**REVUELTO DE CONGRIO**  
scrambled organic eggs with conger, onion confit, raisins, pine nuts and allumette potatoes 15



**ATÚN ROJO DE ALMADRABA DE ZAHARA DE LOS ATUNES**  
pan fried bluefin tuna with a caribbean mixture of avocado and seasonal fruit 21

**OJITOS EMPANADOS**  
megrim loin with anchovies mayonnaise and french fries 18

**LOMITO DE SAPITO**  
monkfish loin with garlic and peperoncino sauce 19,5

## TERNERA ECOLÓGICA DE SIETE VALLES DE MONTAÑA

### TAQUITOS

grilled organic veal bites with chips 19

**CHURRASQUITO** organic veal churrasco with chimichurri sauce 17

**MINI-CACHOPINES** asturian style eco beef filled with tasteful cheese and nice Iberian ham with crispy chips 16,5

THE FIRST ORGANIC VEAL COOP IN CANTABRIA, FORMED BY SIX HERO FARMERS: ÁNGEL LUIS, AURELIO (FATHER AND SON) OVIDIO, BEATRIZ AND AZUCENA



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ESPAÑOL

## RED WINES

*“Wines from different winegrowers, from projects that revitalize the Spanish countryside, from young people who return after traveling around the world; from not so young, but with the same enthusiasm of their first harvest”*



### JF ARRIEZU 22

*Bodega Arriezu. Rioja. A wine for everyday. Eco, biodynamic and vegan. It came from what used to be said “from the house”. Rich, fresh, light as life itself. Half Tempranillo and half Garnacha and, in addition to having awards, it has a lot of passion behind it. This project is from José Félix, a farmer and winemaker who is called by all the wineries because he has a unique gift: the knowledge to make grafts on vines, and come out well.*

### ALLOXA NATURAL 24

*Bodegas Oxuel. Rioja Montañosa. Wine from the Riojan mountains made by Miguel, a 33-year-old who has recovered that traditional way of making wine. Together with his mother and father, they make wines with grapes with names like Maturana, which only existed before, in vineyards from 1925. They have 39 small plots and press everything by hand. If you can, take a look at their website and you will fall in love ([ojuelwine.com](http://ojuelwine.com)). The wine is fresh, light, the kind you drink and drink and don't stop drinking*

### O DE SÍNODO 28

*Bodega Sínodo Vitivinícola. Rioja. A wine that goes further. Three friends who studied Oenology get together to follow a different path: to make wine and recover old vineyards. Synod in Greek means path. Every time we have drunk this wine we have reaffirmed ourselves on the path of betting on these wines that take you to different places*

### PEÑA LA ROSA 22

*Bodega Fernández Eguíluz. Rioja. Two brothers, Pilar and Julián, with 13 hectares of vineyards who make carbonic maceration wine, which means that they do it with the whole cluster, not just the grapes. Before making their own wines, they sold their grapes to Muga. And if Muga bought them, it will be for something*

### SER VIVO Y NATURAL 25

*Páramo Arroyo. Ribera del Duero sin sulfitos. A wine without sulphites. They have been organic since the year 2000 and were always pioneers in everything. Lina, Fernando and Alejandro manage the vineyard and the winery. Eating some chops, doing the harvest with them, unloading, selecting the grapes and drinking by their side makes you understand why Vega Sicilia used to buy the grapes from them. His father founded the D.O. Ribera del Duero to achieve better conditions*

### MAZAS ROBLE 25

*Bodegas Mazas. Toro. Red from Toro and Grenache. The one that has spent four months in the barrel, the Torol that does not look like a Toro, smooth and very elegant. It has just received the Best in Show award at the Decanter World Wine Awards*

### CUZCURRITA RESERVA 28

*Bodega Castillo de Cuzcurrita. Rioja. A 15th century castle in the middle of La Rioja with a championship winemaker Ana Martín, an ecological vineyard to take off your hat but most importantly, a wine that you can drink at any time*

### PAAL 100% SYRAH 26

*Bodegas Caudalía. Navarra. You will want to take this bottle home as a souvenir because how beautiful it is and that name with two A's. It is 100% Syrah grape, the grape that everyone who tastes it for the first time falls in love with. This project by Iván and Raquel in the low mountains of Navarra hooks like life itself. For that knowledge of having worked all over the world, learning, and having returned to its origins to make this wine fermented and stored in concrete tanks for 18 months in the cool of the cellar*

## WHITE WINES

### VERDEJO ARRIEZU 22

*Bodega Arriezu. Rueda. There cannot be a bar without Verdejo, say those from Castilla. This wine from José Félix has a trick, they are from vineyards before phylloxera and that is why they are strong. When you smell this organic wine, the smell of apple jumps out at you and grabs you like there's no tomorrow. When we drink this Verdejo, we understand what those from Castilla say*

### CASONA MICAELA 25

*Bodega Casona Micaela. Costa de Cantabria. The white wine that is later harvested in Spain because the vineyard faces north and because it is 700 m high. This explosive mix of Riesling and Albariño has been hooking us for 12 years. And let the streak continue*

### ENXEBRE 24

*Bodega Condes de Albarei. Rías Baixas. It talks about the history of Galicia and Cambados, and about the dreams of some tiny farmers who came together 30 years ago. They only make 60,000 bottles with ripe grapes from old vines by the sea. The salt feels like the breeze on the shore. The strength of the small Galician viticulturist together with the technique of the master winemaker, Pepe Hidalgo, is felt in every sip*

### YENDA GODELLO 25

*Bodega Sel D'Aiz. Costa de Cantabria. 5 hectares at 500 m of altitude in the Valles Pasiegos on slopes facing south could only result in an aroma of ripe fruit and that bright golden yellow color. Asier and Miriam combine traditional know-how with technological innovation*

### SACABEIRA 29

*Bodega Iria Otero. Rías Baixas. Iria Otero produces wines of small productions from old vineyards and local castes, from her native Galicia. Its premise is to make wines with soul and without haste; They are a reflection of the environment. Sacabeira is that summer salamander that comes out to sunbathe by the sea*

### TAPAFUGAS 25

*Bodegas Marañones. Madrid. A tribute to Tapafugas, an unrepeatable friend of the winemaker. A claret that comes alone with grapes from San Martín de Valdeiglesias*

## PINK WINE



### UMEA ROSADO 22

*Bodegas Caudalía. Vino de Navarra. A Grenache from the bleeding ones, the ones that give the good rosé. a storage bottle*

### NAVARDIA 22

*Bodegas Bagordi. Vino de Navarra. An ecological rosé that creates true fans. Whoever tries it, leaves the white and the red for a while. The year 1723 sounds far away, right? Well, there are documents that the Carcar family had vineyards at that time. The wine flows for 14 generations of this resistant clan*

## CAVA

### BISILA BRUT NATURE 25

*Bodega Bisila. Fernando Martínez Relanzón, European Golden Nose, who shows that there is more cava than Catalan*

## WINES BY THE GLASS

EVERY DAY WE OPEN ONE OR TWO WINES BY THE GLASS, THEY ARE ALWAYS DELICIOUS WINES, THEY ARE ALWAYS FROM THE HOUSE. WE DO IT SO THEY ARE RECENT AND IN PERFECT CONDITION. SO THAT ALL THE AROMAS AND THE EFFORT OF THE VITICULTURER ARE PERCEIVED

## SIDRA

### SOMARROZA 14

*The Somarroza winery began making cider for its own consumption in 2010. The production process, from picking the apple to final bottling, is done according to the technique passed down from generation to generation*

## JARRAS

*Pitcher of tinto de verano 14*

*Pitcher of sangría 14*

*Pitcher of white sangría 14*