

CELSO Y MANOLO

TASCA CASTIZA DESDE 1954

CALLE LIBERTAD 1, 28004 MADRID

RESERVAS 915 318 079

ENGLISH

FRITOS CRUJIENTES

CROQUETAS DE CONGRIO "BACALAO CÁNTABRO"

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

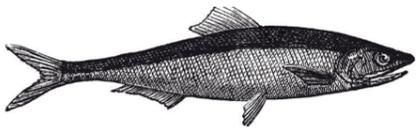
deep fried calamari 15

ALITAS DE POLLO

organic chicken wings with 3 wild herbs
from Tarancón del Jarama 15

AUBERGINE SAN JACOBOS

filled with 3 cheeses 15



ANCHOVIES

THREE SEAS, THREE STYLES

CÁNTABRA with butter and toast

MURCIANA with Spanish salad and
rosquillas bread

GADITANA with salmorejo y toast

SOLAS for the more purist

6 units / 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, FROM A FAMILY
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

WITH VEGETABLES 16

- ENSALADILLA -

CELSO Y MANOLO
VERSION Spanish potato salad

EGGS

FROM GUILLERMO'
FREE-RANGE HENS

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

PATATA REVOLCONA
CELSO Y MANOLO STYLE
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 ALCACHOFAS

artichokes with Antonio Simón honey
mayo and Novales lemon 13,5

CHEESES BY INVINCIBLE SHEPHERDS

TASTING BOARD OF THREE
CHEESES

goats, sheep and cow cheeses 11,5

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

PESCADO

DE LA LONJA DE
SANTANDER

ATÚN ROJO DE ALMADRABA DE ZAHARA DE LOS ATUNES

pan fried bluefin tuna with a caribbean
mixture of avocado and seasonal fruit
21

TAQUITOS DE RAPE

monkfish bites with garlic and
peperoncino sauce 19,5

TERNERA ECOLÓGICA DE SIETE VALLES DE MONTAÑA

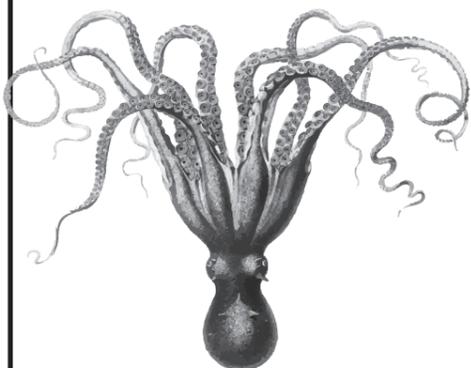
TAQUITOS

grilled organic veal bites with chips 19

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

CHURRASQUITO organic veal
churrasco with chimichurri sauce 17

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). 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