

# CELSO Y MANOLO

TASCA CASTIZA DESDE 1954

CALLE LIBERTAD 1, 28004 MADRID

TELÉFONO DE RESERVAS 915 318 079

ENGLISH

## FRITOS CRUJIENTES

### CROQUETAS DE CONGRIO “EL BACALAO CÁNTABRO” 15

Conger eel croquettes with spinach, raisins from Málaga and pine nuts from San Esteban

### CHORIZO ECO CASERO 15

crispy fried organic chorizo with cider sauce

### RABAS DE CALAMAR 17

deep fried calamari

### ALITAS DE POLLO ECO 16

organic chicken wings with 3 wild herbs from Tarancón del Jarama

### SAN JACOBOS DE BERENJENA 16

filled with 3 cheeses



- Heredera del Viel -

## ANARCHIC RICE

WITH RICE FROM LA ALBUFERA, FROM A FAMILY OF RICE PRODUCERS: HEREDEROS DE VIEL

### ARROZ CAMPERO ZAMORANO 17

with churrasco, chorizo and mushrooms

### ARROZ TRIFÁSICO 17

with organic morcilla, organic chickpeas and onion confit

### ARROZ CON VERDURAS 16

of small national producers

## 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 and fresh herbs 16

**ENTRECOT DE TOMATE** tomato with organic fresh cheese, anchovies, olives and avocado 16

**CATA DE 4 TOMATES Y 4 ACEITES** four tomatoes and oils tasting with flower of salt from Chiclana, from Bartivás family 15,5

**TARTAR DE TOMATE** with local grown goat cheese, Cantabria eco ultra- sweet blueberries and olive oil from Toledo centenary olive trees 15,5

## VERDURAS IRRESISTIBLES

OF ECOLOGICAL ORCHARDS FROM CANTABRIA AND NAVARRE

### SIETE VERDURITAS DE LA PERA LIMONERA

seven organic seasonal vegetables slowly cooked in an iron casserole 15,5



## CONGER

"CANTABRIAN COD"

### TORTILLA DE CONGRIO

conger omelette with onion confit, leek and green pepper 16

### REVUELTO DE CONGRIO

scrambled organic eggs with conger, onion confit, raisins, pine nuts and allumette potatoes 16,5

## RED TUNA

OF ALMADRABA, FROM ZAHARA DE LOS ATUNES

### ATÚN ROJO A LA PLANCHA 23

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

## PESCADO

DE LA LONJA DE SANTANDER

### TAQUITOS DE RAPE

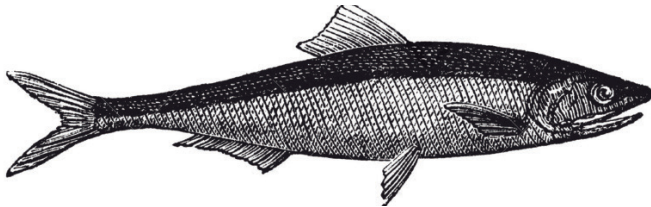
monkfish bites with garlic and peperoncino sauce 20,5

### TAQUITOS DE BONITO

bluefin tuna bites with spicy tomato sauce 19,5

### HUELVA RED PRAWNS

grilled, with fleur de sel from Chiclana. 6 units 19



## 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 / 16

## DISHES FOR SEAFARERS

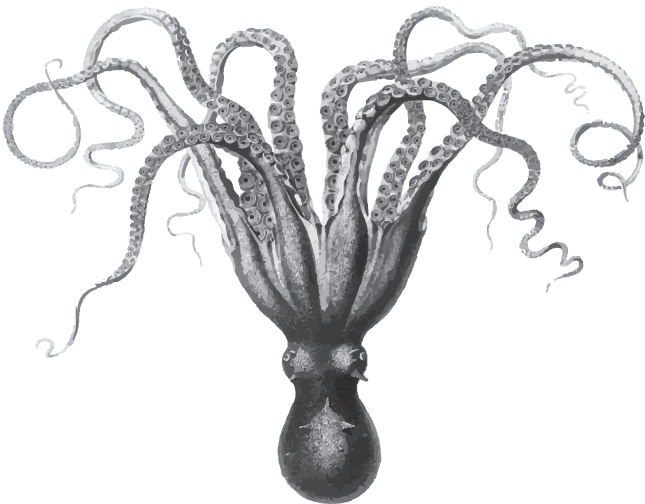
## WHO LOVE THEIR FOOD

### ALMEJAS AL JEREZ CENTENARIO

clams with Sherry Wine El Maestro Sierra, from 1827, and purple garlic 19

### CAZUELITA MARINERA CUDILLERO

octopus, clams and mussels, with crunchy potatoes



## -ENSALADILLA-

### VERSIÓN CELSO Y MANOLO 15

Spanish potato Salad

## JAMÓN DEL BUENO

### IBERIAN HAM

from Los Pedroches Valley (Córdoba) (40g) 16

## EGGS

FROM GUILLERMO'S FREE-RANGE HENS

### REVUELTO ATOMATADO DE JIJAS

scrambled eggs with jijas (minced chorizo) with melted Fariza cheese and chips 16,5

### PATATA REVOLCONA VERSIÓN CELSO Y MANOLO

with sausage, egg, mushrooms, onion, bacon and spinach 16

## SUMMER DISHES SUMMER SALADS OF NATIONAL HIGHWAY RESTAURANTS

### ATASCABURRAS MANCHEGO 14,5

Recipe of the s. XVII. Potato, Santander cod (conger eel) and olive oil. All crushed to the mortar. To spread and not stop

### ESQUEIXADA CATALANA 14,5

Grated tomato, empeltre olive from Alcaínz and fresh shredded cod from Santander (conger eel)

### PIPIRRANA JEREZANA 14,5

The mythical salad of tomato, peppers, chives and tuna

### SALPICÓN DE GARBANZOS EXTREMEÑO 14,5

The key is the organic chickpea from Colmenar de Oreja (Madrid) with tomato, peppers and chives with classic vinaigrette

### SALMOREJO, GAZPACHO, GAZPACHUELO Y AJOBLANCO 13

It depends on the day of Margarita and her team; we will have one or the other, but always rich

## ORGANIC VEAL FROM SIETE VALLES DE MONTAÑA

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

**TAQUITOS** grilled organic veal bites with french fries 21

**MINI CACHOPINES** asturian style eco beef filled with tasteful cheese and nice Iberian ham with crispy french fries 17

**CHURRASQUITO** organic veal churrasco with chimichurri sauce 18



## HISTORIC SANDWICHES

### PEPITO DE TERNERA EN V.O.

organic veal steak with onion confit 11

### PEPITO DE TERNERA EN V.O.S.E.

organic veal steak baguette with creamy cheese and onion confit 12

### DE CHORIZO ECO SALVAJE

organic wild pork chorizo baguette with peppers 10

### DE CALAMARES

deep fried calamari baguette with lemon sauce 12



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## RED WINES



### JF ARRIEZU 23

Bodega Arriezu. Rioja.

Eco, biodynamic and vegan. Wine that used to be said “from the house”. Rich, fresh, light, like life itself. Half Tempranillo, half Garnacha. This project belongs to José Félix, a farmer and winemaker who found his vocation in the harvest with his grandfather.

### ALLOXA NATURAL 25

Bodegas Oxuel. Rioja Montañosa. Vino

Wine from the Rioja mountains made by Miguel, a young man who has recovered the traditional way of making wine. Together with his mother and father, he makes wines with grapes like Maturana, which only existed before, in vineyards from 1925. And he presses everything by hand. The wine is fresh, light, the kind that you drink and drink and don't stop drinking

### O DE SÍNODO 29

Bodega Sínodo Vitivinícola. Rioja. Three

friends who studied Oenology together come together to make wine and recover old vineyards. Synod in Greek means way. Every time we have drunk it we have reaffirmed ourselves in the path of betting on wines that take you to different places

### PEÑA LA ROSA 23

Bodega Fernández Eguíluz. Rioja.

Sometimes life offers you discoveries like this. Two brothers, Pilar and Carmelo, with 13 hectares of vineyards that make an old-fashioned wine, carbonic maceration, which means that they make the wine with the whole bunch. 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 27

They have been organic since the year 2000, always pioneers in everything.

Lina, Fernando and Alejandro manage the vineyard and the winery. Eating some chops, harvesting with them, selecting the grapes makes you understand why Vega Sicilia used to buy the grapes from them

### ANZIL VIÑEDOS VIEJOS 39

Bodegas Entrecanales. Toro.

A surprising bull; Powerful, like the wines of this grape, but the drink is round, easy, juicy. A wine not to lose sight of

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

### MAZAS ROBLE 26

Bodegas Mazas. Toro.

They have been organic since the year 2000, always pioneers in everything. Lina, Fernando and Alejandro manage the vineyard and the winery. Eating some chops, harvesting with them, 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 get better conditions

### CUZCURRITA RESERVA 29

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 tip your hat to but most importantly, a wine that can be drunk at any time

### PAAL 100% SYRAH 27

Bodegas Caudalía. Navarra.

You will want to take this bottle home as a souvenir because of how beautiful it is. It is 100% shyrach, the grape that everyone who tries it for the first time falls in love with. It is the project of Iván and Raquel in which they unite the knowledge they acquired in their travels around the world, learning, and then return to their origins to make this wine that they keep in concrete tanks for 18 months.

### COSME PALACIO 1894 70

Bodegas Entrecanales. Rioja.

In 1894 Cosme Palacio was founded. A benchmark for this winery, with very limited production. Like its white brother, the label keeps the annotations in the style of the winemakers of the s. XIX

### COSME PALACIO VINO DE

LAGUARDIA 28

Bodegas Entrecanales. Rioja.

Made with grapes that are “next to your house”, with the vineyards that you have been seeing since you were a child. And that is why it is made with special care. With that point of joy to enjoy the town

### SECRETO 31

Bodegas Entrecanales. Ribera del Duero.

Almudena Alberca, the first female Master of Wine in Spain, has been in charge of visiting the different secret places of the Ribera del Duero in search of the best vineyards. Tempranillo grape wine from vines over 60 years old, ranging from Soria to Valladolid and passing through Burgos

## WHITE WINES

### VERDEJO ARRIEZU 23

Bodega Arriezu. Rueda. There cannot be a bar without Verdejo, say those from Castilla. This José Felix wine is from vineyards from before the phylloxera and that is why they are strong.

When you smell it, the apple smell of the Verdejo grape jumps out at you and catches you like there is no tomorrow. When we drink this Verdejo we understand what those from Castilla say

### CASONA MICAELA 26

Bodega Casona Micaela. Costa de Cantabria.

The white wine that is harvested later in Spain (because the vineyard is oriented to the north and it is colder and has less sun, and because it is at an altitude of 700 m). This explosive mix of Riesling and Albariño has been hooking us for 12 years. And let the streak continue

### ENXEBRE 27

Bodega Condes de Albarei. Rías Baixas.

It talks about the history of Galicia and Cambados, and the dreams of some very small farmers who got together 30 years ago. They only make 60,000 bottles with ripe grapes from old vines on the edge of 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 oenologist, Pepe Hidalgo, in each drink

### YENDA GODELLO 26

Bodega Sel D'Aiz. Costa de Cantabria.

Five hectares at 500 m altitude in the Valles Pasiegos on south-facing slopes could only result in an aroma of ripe fruits and that bright, golden yellow color. Asier and Miriam combine traditional know-how with technological innovations

### SACABEIRA 33

Bodega Iria Otero. Rias Baixas.

Iria Otero makes small production wines 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 goes out to sunbathe by the sea

### COSME PALACIO 29

Bodegas Entrecanales. Rioja Reserva.

Who says that white is only for fish and red for meat? This white has body and structure to accompany it with whatever you want thanks to the viura. to break molds

### CASERÍO DE DUEÑAS 33

Bodegas Entrecanales. Rueda.

Singular estate where the Zapardiel river passes with a compendium of Verdejo, Chardonnay and Sauvignon Blanc varieties

### EL AERONAUTA 29

Bodegas Entrecanales. Godello Valdeorras.

A godello that hooks you just because of its name: a tribute to one of its creators, who was also an airplane pilot. A godello of heights

## EL ROSADO



### UMEA ROSADO 23

Bodegas Caudalía. Vino de Navarra.

A garnacha of the ‘sangradas’, the ones that give the good rosé

### NAVARDIA 23

Bodegas Bagordi. Vino de Navarra.

An organic rosé that creates fans. The one who tries it, leaves the white and the red

## CAVA

### BISILA BRUT NATURE 26

Bodega Bisila. An organic rosé that creates

fans. The one who tries it, leaves the white and the red

## CHAMPAGNE

### BARONS DE ROTHSCHILD 65

Bodega Entrecanales. From Grands Blancs, iconic Chardonnay region

## SIDRA

### SOMARROZA 15

They started making cider for his friends in 2010

## JARRAS

Jarra de tinto de verano 15

Jarra de sangría 15

Jarra de sangría with white wine 15

