

CELSO Y MANOLO

TASCA CASTIZA DESDE 1954

CALLE LIBERTAD 1, 28004 MADRID

TELÉFONO DE RESERVAS 915 318 079

ESPAÑOL

FRITOS CRUJIENTES

CROQUETAS DE CONGRIO
“EL BACALAO CÁNTABRO” 16,5
Conger eel croquettes with spinach, raisins from Málaga and pine nuts

CHORIZO DE CASERÍO 16
crispy fried organic chorizo with cider sauce

RABAS DE PELUDÍN 18,5
deep fried calamari Santander Style

QUESOS DE PASTORES INVENCIBLES

CHEESES FROM INVINCIBLE SHEPHERDS. TASTING OF THREE CHEESES 15
sheep’s cheese, cow’s cheese, and goat cheese

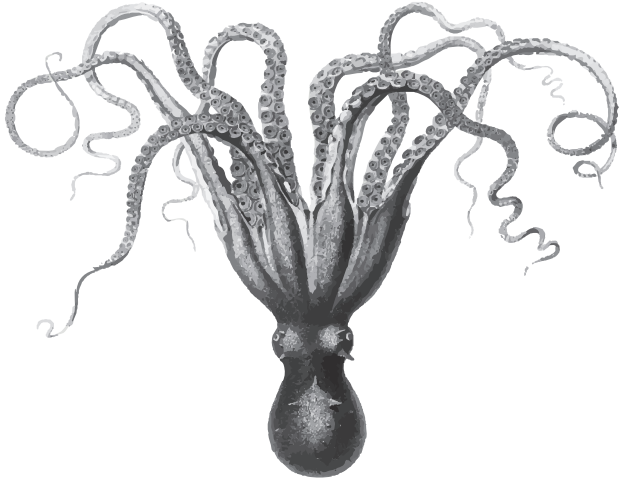
MARISQUETE DEL BUENO

TRUE AND TASTY SPANISH SHELLFISH FROM GALICIAN WOMEN COOPERATIVES AND HUELVA FISHERMEN

ALMEJAS AL JEREZ CENTENARIO
clams with Sherry Wine El Maestro Sierra and organic purple garlic 19,5

GAMBITAS ROJAS DE HUELVA
grilled red prawns with sea fleur salt flakes from Chiclana.6 units 19,5

GARBANZOS MADRILEÑOS SABROSONES
organic chickpeas from Colmenar de oreja with red prawns and deep fried calamari 18



- Heredera del Viel -

ARROCES ANÁRQUICOS

ANARCHIC RICE

WITH RICE FROM LA ALBUFERA (VALENCIA), FROM A FAMILY OF RICE PRODUCERS (6° GENERATION):

ARROZ CAMPERO ZAMORANO 18,5
Zamora style fried rice with chorizo, mushrooms and veal ribs with tomato

ARROZ TRIFÁSICO 17,5
Valencia Style fried rice with black pudding, chickpeas and caramelised onions

ARROZ CON VERDURAS SALTEADAS 16,5
seasonal organic vegetables sauteed with fried rice

ARROZ MONTAÑÉS SABROSÓN 19
Tasty mountain rice with cheeks and oxtail

ARROZ MARINERO 19,5
rice with clams and shrimp in green sauce

JAMÓN DEL BUENO

IBERIAN HAM

PLATO DE JAMÓN IBÉRICO
from pigs from Los Pedroches Valley (Córdoba), one of the most beautiful acorn forest areas (40g) 16

HUEVOS

ORGANIC EGGS FROM GUILLERMO’S HAPPY HENS

REVUELTO ATOMATADO DE JIJAS
scrambled organic eggs with chorizo, tomato, Manchego cheese and crunchy potato 17

PATATA REVOLCONA
VERSIÓN CELSO Y MANOLO
Mushy sauteed potato with Basque free range sausage, mushrooms, bacon and spinach 18,5

REVUELTO DE CONGRIO
scrambled organic eggs with conger eel, caramelised onions, raisins, pine nuts and potato fries 17

TOMATES DE ESPAÑA - SPANISH TOMATOES

CHULETÓN DE TOMATE® CON 6 COSAS RICAS: tomato steak with avocado, mango, red onion, cucumber, nuts and olive oil from Siurana 17

ENTRECOT DE TOMATE: tomato steak organic Pasiego fresh cheese, anchovies from Cantabria, avocado from Málaga and olives from Campo Real 17

CATA DE 4 TOMATES DULCES DE LOLA Y 4 ACEITES salad of different tomatoes with four different olive oils and sea flakes from Chiclana 16,5

- ENSALADILLA -

VERSIÓN CELSO Y MANOLO 15

Spanish best loved cold potato, white tuna and mayonnaise salad

ALCACHOFAS ECOLÓGICAS DE TUDELA

ARTICHOKE

ORGANIC FROM TUDELA, NAVARRA REGION

FRITITAS crunchy and deep fried with organic flour and with romesco sauce from Tarragona made with roasted almonds, peppers, tomatoes and olive oil 17,5

A LA SARTÉN sauteed with olive oil and pine nuts from Valladolid 17

EN SALSA VERDE with green sauce and clams 19

VERDURAS IRRESISTIBLES

IRRESISTIBLE VEGETABLES FROM ORGANIC FIELDS FROM NAVARRA AND MADRID

SIETE VERDURITAS DE LA PERA LIMONERA

seven organic vegetables slow cooked in an iron casserole 16,5

CLASSIC TYPICAL WINTER SALADS FROM SPANISH ROAD BARS RESTAURANTS

ATASCABURRAS MANCHEGO 15
“Donkey gets stuck” 17th century from La Mancha salad; potato and conger eel mashed with olive oil in a mortar

SALPICÓN DE GARBANZOS 15
The key is the organic chickpea from Colmenar de Oreja (Madrid) with tomato, peppers and chives with classic vinaigrette

CERDO

FREE RANGE PORK ‘BASATXERRI’ FROM BASQUE FARMS

TAQUITOS DE SOLOMILLO
pan seared pork fillet steak dices with a classic whisky sauce like in the Casablanca Bar in Sevilla 20

TIRAS DE SECRETO DE CASERÍO
thin grilled pork stripes ‘secreto’ because it is a secret where this part of the pork 19

BOCADILLOS HISTÓRICOS

HISTORICAL AND TRUE CLASSIC SPANISH ‘BOCADILLOS’

PEPITO DE TERNERA EN V.O.
grilled thin veal steak with caramelised onions in a baguette 11,5

PEPITO DE TERNERA EN V.O.S.E.
grilled thin veal steak with melted organic Pasiego cheese and caramelised onions in a baguette 12,5

DE CHORIZO ECO SALVAJE
wild pork chorizo baguette with peppers 10,5

DE CALAMARES
Madrid’s most famous one, deep fried calamari in flour with lemon mayonnaise in a baguette 12

TORTILLA DE MARGARITA

TORTILLA DE CONGRIO
conger eel omelette with caramelised onions, leeks and green peppers cooked like they do in the Basque Country houses 17

TORTILLA DE PATATA
Spanish Omelette with brave sauce 17,5

TORTILLA DE SANTANDER
Spanish omelette with octopus and aioli 19,5

ATÚN ROJO RED TUNA

FISHED IN THE ZAHARA DE LOS ATUNES, ALMADRABA, ONE OF THE SUSTAINABLE TUNA FISHING METHOD CARRIED OUT THE SAME WAY SINCE ROMAN TIMES

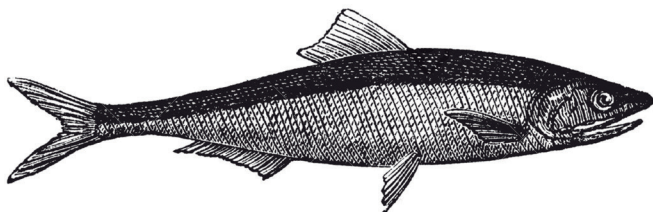
ATÚN ROJO A LA PLANCHA 23
grilled red tuna with tomato, mango and avocado salsa salad

PESCADO FISH FROM SANTANDER

CAZUELITA MARINERA CUDILLERO
a recipe from an old fishermen’s tavern in Cudillero, Asturias. Sautéed octopus, clams and mussels in a garlic and sherry sauce with chunky potatoes 21

TAQUITOS DE RAPE NEGRO DE ‘EL MAESTRO SIERRA’
grilled monkfish dices with a real tasty sauce made with pimenton (paprika), garlic and fino (a 5 years old sherry) 21

TAQUITOS DE RAPE EMPANADOS’
breaded monkfish cubes with potatoes and lemon mayonnaise 22



ANCHOAS

SPAIN HAS THREE SEAS: ATLANTIC, CANTABRIAN AND MEDITERRANEAN SEA, THEREFORE THREE STYLES OF EATING ANCHOVIES

CÁNTABRA with butter and toast
MURCIANA with salad and rosquillas bread
GADITANA with salmorejo y toast
SOLAS on their own, with nothing else
6 unidades / 16

EL HORNO DE BABETTE

Ración por persona 1,9

TERNERA ECOLÓGICA DE SIETE VALLES DE MONTAÑA

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 DE ENTRECOT grilled organic veal steak with fried potatoes 22

MINI CACHOPINES asturian style eco beef filled with tasteful cheese and nice Iberian ham with crispy french fries 17,5

CHURRASQUITO organic veal churrasco with chimichurri sauce and potatoes 18



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RED WINES



JF ARRIEZU 24

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 27

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 31

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 24

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 28

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 27

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 32

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% shyras, 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 29

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 24

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 27

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 27

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. Rías 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 21

They started making cider for his friends in 2010

JARRAS

Jarra de tinto de verano 15
Jarra de sangría 21
Jarra de sangría with white wine 21

