

# 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" 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

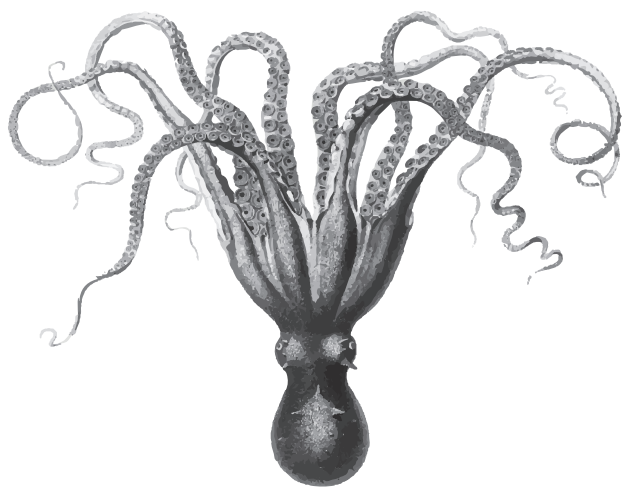
sheep's cheese, cow's cheese, and goat cheese

## 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



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

## 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

## 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



## 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 16,5

**ENTRECOT DE TOMATE:** tomato steak organic Pasiego fresh cheese, anchovies from Cantabria,  
avocado from Málaga and olives from Campo Real 16,5

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

## 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

**ESCALIVADA DE VERDURITAS**  
red peppers roasted, aubergine, onion and oil 15

**RABAS DE LA HUERTA**  
Battered zucchini and pumpkin garden tails 15,5

**CHAMPIÑONES AL AJILLO**  
garlic mushrooms with purple garlic from Colmenar  
de Oreja 16

## CLASSICTYPICAL SUMMER SALADS FROM SPANISH ROAD BARS RESTAURANTS

**ESQUEIXADA CATALANA** 15  
Grated tomato, empetre olive from Alcañiz and  
fresh shredded cod from Santander (Conger eel)

## 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 16,5

**TORTILLA DE PATATA**  
Spanish Omelette with brave sauce 17,5

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

## 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 mayonaise in a baguette 12

## - ENSALADILLA -

### VERSIÓN CELSO Y MANOLO 15

Spanish best loved cold potato, white tuna and  
mayonaise salad

## ATÚN ROJO RED TUNA

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

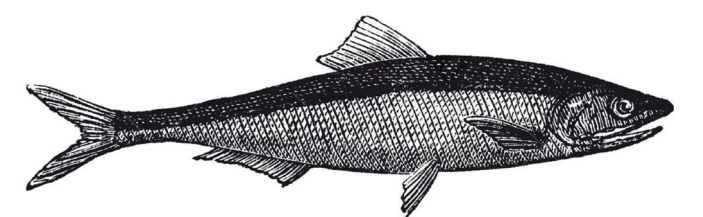
**ATÚN ROJO A LA PLANCHA** 23  
grilled red tuna with tomato, mango  
and avocado salad

## BONITO DEL NORTE

### WHITE TUNA

**SOLOMILLO DE BONITO  
DEL NORTE**  
with caramelized onions 22

**TAQUITOS DE BONITO**  
with garlic and Maestro Sierra sauce 21



## 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

## EL HORNO DE BABETTE

Ración por persona 1,8



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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.

**ALOXA 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% 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 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. 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 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

