

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 CALAMAR 18,5

deep fried calamari Santander Style

PIMIENTITOS ECO DEL PADRÓN 16,5

Padron organic peppers with organic ‘chistorra’
sausage from Navarra

QUESOS DE PASTORES INVENCIBLES

TABLITA DEGUSTACIÓN DE TRES QUESOS 16

sheep’s cheese, cow’s cheese, and got 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

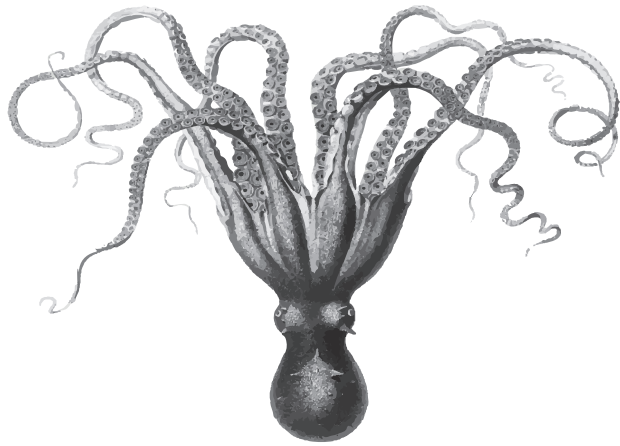
grilled red prawns with sea fleur salt flakes from
Chiclana.6 units 19,5

CHAMPIÑONES AL AJILLO CON GAMBAS

Mushrooms with prawns
Madrid-Style or Creamy Navarra-Style 18

MEJILLONES RABIOSOS

Spicy Mussels with a ‘Punta Rabiosa’ sauce.
A traditional recipe from Santander by our cousins at
El Machi restaurant 16,5



- Heredera del Viel -

ARROCES ANÁRQUICOS

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

PLATO DE JAMÓN IBÉRICO

Iberian ham from pigs from Los Pedroches
Valley (Córdoba), one of the most beautiful
acorn forest areas (40g) 16

CERDO

DE CASERÍO VASCO
DE BASATXERRI

FREE RANGE PORK
‘BASATXERRI’

TAQUITOS DE SOLOMILLO

pan seared pork fillet steak dices wih a classic whisky
sauce like in the Casablanca Bar in Sevilla 21



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:

AURELIO (FATHER AND SON) OVIDIO, BEATRIZ
AND AZUCENA

TAQUITOS DE ENTRECOT grilled organic veal steak
with fried potatoes 22,5

MINI CACHOPINES asturian style eco beef filled with
tasteful cheese and nice Iberian ham with crispy french fries 18

CHURRASQUITO organic veal churrasco
with chimichurri sauce and potatoes 18

TOMATES DE ESPAÑA

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 differents tomatoes with four differents olive oils
and sea flakes from Chiclana 16,5

TARTAR DE TOMATE CON SALAZONES DEL NORTE Y SUR Tomato tartare
with red tuna from Zahara, Santoña anchovies, capers, avocado, pine nuts and toasted almonds,
and chamomile oil 16,5

VERDURAS IRRESISTIBLES Y ENSALADAS VACILONAS

ENSALADA DE LECHUGAS CON 9 VALIENTES: lettuce salad with avocado, tomato, mango,
cucumber, shavings of organic sheep cheese, roasted leek, pine nuts, almonds, and honey vinaigrette 16

SIETE VERDURITAS DE LA PERA LIMONERA seven organic vegetables slow cooked in an
iron casserole 16,5

ARTICHOKE FROM TUDELA

FRIED ARTICHOKEs

in organic flour with rosemary sauce 17’5

SAUTÉED

with pine nuts 17’5

HUEVOS

ORGANIC EGGS FROM
GUILLERMO’S HAPPY HENS

REVUELTO ATOMATADO DE JIJAS

scrambled organic eggs with chorizo, tomato,
Manchego cheese and crunchy potato 18

PATATA REVOLCONA

VERSIÓN CELSO Y MANOLO

Mushy sauteed potato with Basque free range
sausage, mushrooms, bacon and spinach 18,5

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 MARGARITA

TORTILLA DE PATATA

Spanish omelette with brave sauce 16,5

TORTILLA DE SANTANDER

Spanish omelette with octopus and aioli 19,5

BOCADILLOS HISTÓRICOS

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

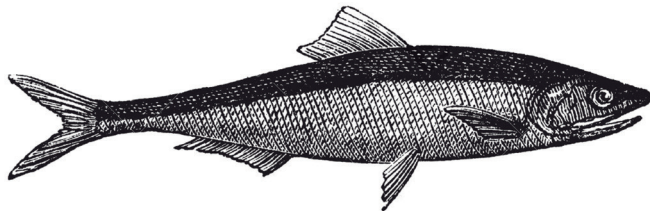
ATÚN ROJO

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 24

grilled red tuna with tomato, mango
and avocado salad

PESCADO FISH FROM SANTANDER



CAZUELITA MARINERA DE CUDILLERO

a recipe from an old fishermen's tavern in Cudillero,
Asturias. Sauted octopus, clams and mussels in a
garlic and sherry sauce with chunky potatoes 21

TRONQUITO DE RAPE ‘TARRAGONA - BERMEO’

Monkfish fillet with fried tomato, almonds,
and garlic sauté with vinegar 21

LOMITOS DE RAPE EMPANADOS

Breaded monkfish fillets Grandmother’s Style with
honey aioli 20

EL HORNO DE BABETTE

Portion of bread per person 2,2

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ENGLISH

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

JF ARRIEZU SAUVIGNON BLANC 23
Bodega Arriezu. Rueda. This wine is acidic and elegant. It is dry with a very intense, refreshing aroma. It stands out for its strong herbal and fruity aromas, ranging from citrus notes like lime and grapefruit to more tropical ones like passion fruit and mango

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

PAZO BAIÓN 38

Bodega Pazo Baión. Rias Baixas. This Albariño tells the story of the last 500 years of Galicia through its manor house. In the 90s, it went through a tough period, but the first Galician winegrowers' cooperative restored it to its former glory. It dedicates 5% of its profits to projects aimed at the rehabilitation of people struggling with drug addiction

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

GURDOS 26

Bodegas Gordonzello. León. A naturally sparkling rosé, like all wines from León. A wine with red/pinkish hues from the strong tannins of the Prieto Picudo grape. A perfect summer wine, the kind you drink two glasses at a time, nicely chilled, ideal for sipping by the sea or by the river

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 21
Jarra de sangría 21
Jarra de sangría with white wine 21

