

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

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



- 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 beef, longaniza sausage,
pancetta, chorizo, and mushrooms

ARROZ CON VERDURAS SALTEADAS 17
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 21,5

TOMATES DE ESPAÑA

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 16,5

CATA DE 4 TOMATES Y 4 ACEITES salad of differents tomatoes with four differents olive oils
and sea flakes from Chiclana 18

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 17

VERDURAS Y ENSALADAS IRRESISTIBLES

**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 16,5

**SIETE VERDURITAS DE LA PERA
LIMONERA:** seven organic vegetables slow 17

RECETAS DE VERANO

EXQUEIXADA CATALANA 16
grated tomato, olives, and cod from Santander

GAZPACHO TRADICIONAL 13
Spanish tomato soap

ENSALADA CAMPERA 16
Potato salad with white tuna and egg

SOLDADITO DE PAVIA 17
Battered cod with alioli sauce

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 17

TORTILLA DE MARGARITA

TORTILLA DE PATATA
Spanish omelette with brave sauce 17

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

BOCADILLOS HISTÓRICOS

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

PEPITO DE TERNERA EN V.O.S.E.
grilled thin veal steak with melted organic Pasiego
cheese and peppers 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 aioli in a baguette 12

-ENSALADILLA-

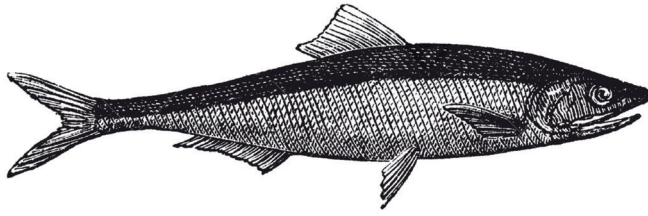
VERSIÓN CELSO Y MANOLO 15
Spanish best loved cold potato,
white tuna and mayonaise salad

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



BONITO DEL NORTE
White tuna with classic caramelized onions 24

**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 22

TRONQUITOS DE RAPE EMPANADOS
Breaded monkfish fillets Grandmother’s Style with
aioli 21

EL HORNO DE BABETTE

Portion of bread per person 2,2

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 18,5

CHURRASQUITO organic veal churrasco
with chimichurri sauce and potatoes 18,5



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.

SENDA 26
Bodegas Las Moradas de San Martín. Vinos de Madrid. A very elegant and subtle crianza wine, fresh and aromatic. It faithfully represents the spirit of the Garnacha from the Las Moradas terroir. Cherry red color. Very varietal Garnacha with floral aromas, plum, scrubland, and a very mineral background, characteristic of the granite soil, with the variety prevailing over a subtle wood influence. Its finish is long, with great persistence on the palate

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

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 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

“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”

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 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

ANZIL VIÑEDOS VIEJOS 39
Bodegas Entrecanales. Toro.
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

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 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

BERARTE SEMIDULCE 24
Bodega Berarte. Rioja. This semi-sweet white wine comes from the Rioja Alavesa region, known for its winemaking tradition. It offers a perfect balance between freshness and smoothness, with delicate fruit and floral aromas that make it irresistible

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 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

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

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

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
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

JARRAS

Jarra de tinto de verano 21
Jarra de sangría 21

