

# La Bola

First opened in 1870, this restaurant has passed down through 4 generations of the same family and maintains the tradition of making Madrid stew (*cocido*) just as it was in days gone by, cooking it in individual earthenware pots over holm oak wood chips. This centenary technique involves a series of technical difficulties, since with the technological advances made it is uncommon to continue cooking in this way. But this tradition and the love and care with which it is prepared give an outstanding result. With each pot taking four hours to cook, La Bola is one of the best places to sample this traditional Castilian dish.





## Services



Celíacos



Abierto hasta tarde



Establecimiento centenario



Reserva on line



Carta en otros idiomas



Menú infantil

## Complementary services



Aparcamiento gratuito



Catering



Comidas de grupo



Salones privados



Carta de vinos selectos



Comida por encargo / para llevar



Reserva de mesa

## Interest data

### Address

Calle Bola, 5 28013

### Telephone

(+34) 91 547 69 30

### Email

[labola@labola.es](mailto:labola@labola.es)

### Metro

Santo Domingo (L2)

### Cercanías (Local train)

Madrid-Sol

### Cuisine

Madridleña, Tradicional

### Tourist area

Austrias

### Fax

(+34) 91 541 71 64

### Web

<http://www.labola.es>

### Bus

25, 39

### Price range

de 31 a 45 euros

### Opening times

Mon – Sun 1:00 - 4:00 pm; 8:30 – 11:00 pm.  
Closed: Sun evening; 24 Dec. in the evening

Official tourism website

