

LEAVE A SPACE FOR DESSERT

ALL OUR DESSERTS ARE
HANDMADE

Charlota cake

(distant cousin of tiramisu, our specialty)

Cheesecake

(accompanied by raspberry sauce)

Chocolate mousse

(no frills)

Fried milk

(warm, with a touch of cinnamon and sugar)

Egg Flan

(of all the life made slowly to the water bath)

Custard

(homemade, with your cookie and everything)

Lemon cream

(fresh and creamy, delicious!)

Rice pudding

(burned at the time of going to the table)

Ice creams

(depends on the day, ask the waiter)

Lemon Sorbet with Cava

(digestive, for those who are full)

Fruit salad

(made here, with the fruit of the day)

c/ Padilla, 54 (local dcha.)
Barrio de Salamanca
Telf. Reservas. 91 401 94 08

www.casacarola.com
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INSTRUCTION MANUAL



We wanted to make this manual so that your experience at Casa Carola is as satisfactory as possible. Then we advise you and we anticipate to solve some of the most frequent doubts that our clients usually ask us.



1- Why is Casa Carola a tavern?

In CASA CAROLA we have plenty of good cooking and willingness to serve but space is a bit scarce. That's why we apologize and try to make up for this lack with a menu and personal and professional treatment, which makes them feel as comfortable as possible.

2- Can it be repeated?

The amounts that we serve at the table are a sample. All the dishes that make up our menu are served in a free bar so that they can repeat all of them, or any of them, as many times as they want, whether they want or can.

3- How to eat the Cocido Madrileño?

It's easy, however you want. There are people who like it separately, others who like everything together, at Casa Carola we serve it in three overturns (two in practice) but if you want everything together or broth with the seconds do not stop asking us. Do not let anything cool you, ask for the Cocido as you like it.

4- What does the menu include?

The menu includes a glass of cava as a welcome, a croquetita appetizer, the complete stew with its three overturns in open bar format, homemade dessert, coffee and liquor shot. On the table you will find the tomato prepared, the piparras and chives, as well as the freshly baked bread and the water jug of Canal de Isabel II (the ice is from the same source).

5- How much does it cost?

The price of the full menu per person is € 32,90 (VAT included). When serving in free bar format we charge per person, not rations, since you can repeat everything you want. Children under the age of 10, even with the same ration as an adult, we charge a cooked children, whose cost is € 17 (VAT included), half that of a cooked adult.

6- What are the tomato and the piparras / chives?

The crushed tomato is prepared with cumin, garlic and oregano and is usually eaten with chickpeas. However you can and should dip with hot bread to taste it. The chives and piparras, well chopped, give a fantastic touch to the soup.

7- Is the curse of the bib true?

Soup is probably the most dangerous element for ties, shirts, dresses and other particularly delicate garments. The curse says that if you do not put on your bib, the stain is assured.

8- When are two shifts at Casa Carola?

We do two shifts on Saturdays, Sundays and holidays between October and March as well as the most marked holidays (May bridge, Easter, etc). The first shift enters the restaurant between 1:00 p.m. and 1:15 p.m. to leave the table at 3:10 p.m. At that time we cleaned and assembled the entire dining room and, at 3:30 pm, the second shift entered.

9- When do we close?

In winter we do not close, we open every day at noon, but in summer we close the months of June, July and August. This is the reason why we make two shifts in the strongest season.

At night we remain closed except for private celebrations.

10- For groups (> 12 people).

For groups at noon, it is advisable to book early as we are small and we usually fill with ease, to facilitate the subject of the accounts and not having to remove the calculator, we offer a free bar of drinks in which, adding € 6 per person, you can drink red wine from the house, rosé wine, white wine, beers and soft drinks. In this way they know that both the Cocido menu and the drink, all in free bar format, you get € 38,90 per person (VAT included).

If you prefer to improve this option, we will replace the house wine with Magnums (Reserve) from Rioja or Ribera adding € 3 / person.

11- Do you serve it to take?

Of course. We offer you two options: If you come to pick it up locally, without prior reservation, you only have to ask for it at the bar and at the moment we prepare it in tupperware to carry. The price of the cooked portion to take away is € 23. You can also request it from home to be taken through websites such as www.glovo.es or www.just-eat.es, the prices in these cases have them in each of the websites to which we refer.

12- Are you on the Internet?

Of course! You can expand all the information about Casa Carola on our website www.casacarola.com and, of course, share your photos, comments and opinions on Twitter (@CasaCarola), Facebook (facebook.com/restaurantecasacarola) or Instagram ([restaurantecasacarola](https://instagram.com/restaurantecasacarola)).