



 **CASA TERESA**

una COPITA

our cocktails are more than just drinks; they're a celebration in every sip, a harmonious blend designed to infuse joy into your moments.

CÓCTELES

GIN & TONIC DE LA CASA	19
astobiza gin, mediterranean tonic, lemon twist	
POROMPOMPERO	12
bandarra vermouth, sour orange soda	
CATALAN HIGH BALL	15
byrrh, fords sloe gin, pacharán, vichy catalana	
LA CONCHI	14
sua brandy 8yr, alvear solera px, almond orgeat, lemon	
MARIANITO EL CORTO	14
vermouth, al fresco, nordés gin, orange bitters, angostura	
KALIMOTXO SOUR	15
dos maderas rum, kola syrup, lemon, red wine	
RATAFIA SOUR	16
don ciccio nocino, hamilton 86 rum, anise de mono, lemon, demerara syrup, egg white	
TORRENTE	16
nordes gin, lustau oloroso, cocchi, grapefruit syrup & juice	
PALOMINO	16
manzanilla, amontillado, oloroso, pedro ximénez, smoked apple cordial	
TARRAGONA MANHATTAN	16
rye, bcn vermut, yellow chartreuse, angostura	
AGUA GILDA	20
our martini version, mahon gin, maruja manzanilla sherry, dry vermouth, gilda clásica as garnish	
MIGRONI	22
think negroni but not quite, monti gin, blend of six premium vermouths, rhubarb bitters	



CERVEZA

ESTRELLA DAMN, 'INEDIT' BOTTLE	11
lager, spain, 4.8% ABV	
ESTRELLA GALICIA, 'ESPECIAL'	7
pale lager, galicia, spain, 5.5% ABV	
ESTRELLA GALICIA, '1906'	7
lager, galicia, spain, 5.5% ABV	
ATLAS BREW WORKS, 'DANCE OF DAYS'	8
pale ale, washington, dc, 5.7% ABV	
ASLIN BEER COMPANY, 'NO BACKSIES'	8
hefeweizen, alexandria, va, 5.5% ABV	
SIN ALCOHOL	
KAS LIMÓN OR NARANJA	6
MEXICAN COKE	5
BARTENDER MOCKTAIL OF THE DAY	8
DE LUCÍA	10
grapefruit, simple syrup, egg white	

para COMENZAR

HOW TO PÀ AMB TOMÀQUET 12

crystal bread, tomato, extra virgin olive oil & let me show you how it's done

ESCALIVADA CATALANA 12

open fire roasted eggplants, onions & red peppers
sherry vinegar dressing

ANCHOAS DE SANTOÑA 22

salt cured anchovies from pujadó solano, cantabrian sea. you haven't tasted anchovies before!

LAS CROQUETAS DE LA DOLORS 15

my mom's world famous chicken & béchamel fritters

CROQUETAS DE JAMÓN 4 EA

spanish nigiri! pork iberico & bechamel fritters, slice of jamón 5j

GILDA CLÁSICA RITA HAYWORTH 1946 5

skewer of white anchovie, piquillo pepper, olive, salt cured anchovie, piparra pepper

ENSALADILLA 6

tuna, potato, mayo salad, the modern cook 1860

ACEITUNAS MIXTAS 5

mixed olives & piparra pepper

JAMÓN IBÉRICO DE BELLOTA 5J 20/38 OZ

half oz or one oz of acorn-fed 100% ibérico ham from the dehesas (meadows) of jabugo, southwest spain

TABLA DE EMBUTIDOS 28

chefs selection of ibérico charcuterie, picos bread

TXISTORRA 16

skinny navarra chorizo spiraled pork sausage

a lo BESTIA

*large format dishes that serve a minimum of 2 guests,
all options are accompanied with a green salad*

POLLO AL HORNO DE BRASA 42

oven roasted whole amish chicken, lancaster, pennsylvania

CHULETÓN DE BUEY 4 OZ

range from 25-45 oz, 45 days dry aged steer bone-in-ribeye, roседа farm, maryland

** add fries 9 | add piquillo peppers 11 | add both 20*

PRESA IBÉRICA DE BELLOTA 48/95

11 or 22 oz from the legendary acorn-fed iberico pork from the meadows of jabugo, garlic, pà amb tomàquet

PARRILLADA DE VERDURAS 13/32

seasonal vegetables grilled over the embers, romesco sauce & allioli

SEGUIMOS

la HUERTA

CANELONES DE LA IAIA 24

grandmas secret recipe of roasted pork & amish chicken wrapped in pasta, béchamel, cheese

PESCADO A LA LLAUNA 23

grilled daily catch catalan style, romesco sauce

PULPO A LA PARRILLA A LOS MOJOS 26

grilled galician octopus, potato, mojo verde, mojo rojo

CARNE A LA BRASA 25

grilled steak from roseda farm maryland, mojo verde sauce

BOTIFARRA CATALANA AMB SEQUES 18

classic house made catalan pork sausage, spanish white beans, pork belly & all i oli

**add pà amb tomàquet to this dish for an additional \$5*

FRICANDO DE CARRILLERA 32

classic catalan beef stew, mushrooms, served with white rice

CORTE DE CERDO IBÉRICO 28

legendary acorn-fed iberico butcher's pork cut, garlic, pà amb tomàquet

SALSAS 3 EACH

romesco, all i oli, mojo verde, garlic parsley

ENSALADA VERDE 13

green lettuce salad, sherry dressing

ENSALADA MIXTA 14/26

green lettuce, scallions, hard boiled eggs, olives & preserved tuna in olive oil

ENSALADA DE LA CASA 14

roasted vegetables salad, mojo verde, goat cheese cured in olive oil

SETAS A LA CATALANA 9

roasted mushrooms catalan style

CEBOLLA ASADA CON SOBRASADA 9

roasted onion, sobrasada spreadable chorizo & honey

PIMIENTOS DEL PIQUILLO 11

the famous piquillo peppers done casa julian style

PATATAS AL CALIU 9

potatoes cooked slowly over the fire finished with beef fat, parsley & garlic

ALCACHOFA CON ROMESCO 12

grilled artichoke, romesco sauce

COGOLLOS A LA BRASA 9

gem lettuce hearts grilled, romesco sauce

MONGETES AMB BOLETS 10

spanish white beans sauted in pork fat, pork belly, mushrooms

PATATAS FRITAS 9

aunt chavela's style fries

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions or allergies, and we will do our best to accommodate your needs.*

We apply a 22% service charge to all checks, irrespective of party size, in support of our hourly team members, our front-of-the-house staff receives a base rate of seventeen dollars per hour which is seven dollars more than the minimum wage. Additionally, six to ten percent of the total sales from the service charge is distributed among the staff, with sixteen percent reserved to cover higher hourly wages. This service charge reflects our commitment to fostering fairness and stability in our industry. Additionally, we provide an option to leave extra gratuity for guests who would like to recognize the team for an outstanding experience. Any gratuities left are distributed directly to our team members who contribute to crafting your dining experience.



MENÚ

*a menu crafted from
cherished traditions &
childhood memories*

HOW TO PÀ AMB TOMÀQUET

cristal bread, tomato, extra virgin olive oil

ESCALIVADA CATALANA

open fire roasted eggplants, onions and
red peppers with escalivada vinagrette

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ENSALADA VERDE PARA LA MESA

green lettuce salad dressed in
sherry dressing for the table

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choose one

HUEVOS ROTOS

eggs fried in olive oil over fries

add paleta ibéica 12 | add txistorra 6 | add truffle 18

SOPA DE LA ABUELA

daily choice of grandmas favorite soup

MACARRONES DEL CARDENAL

botifarra, penne pasta & béchamel

PESCADO A LA LLAUNA

grilled daily catch catalan style, romesco sauce

PUNTA PALETA A LA BRASA

grilled steak from roседа farm maryland,
mojo verde sauce

add fries 9

PARRILLADA DE VEGETALES

seasonal vegetables grilled over the embers,
romesco sauce & allioli

add pà amb tomàquet to any course 5

38 PER GUEST

served for full table only

LUNCH

TERESA'S *table*

*a trip of remembrances
honoring great-grandmother
Teresa's hometown traditions
and childhood memories*

UNAS TAPAS

in spain, we savor the art of eating before
we truly feast

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PARA COMPARTIR

nothing better than the typical assortments
of spread that you would find in a typical
spanish home

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served with seasonal parrillada de verduras

CORTE DEL CARNICERO

butchers choice of meat, pork or poultry
served with green salad

OR

PESCADO DEL DÍA

our daily catch fish cooked over the embers
served with green salad

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POSTRE

everyone's got a sweet tooth, and even if you
insist you don't, we might just have a few
tricks up our sleeves to tempt you

110 PER GUEST

*made to share and
served family style
for the full table only*

WINE PAIRING 75 PER GUEST

DINNER