



© *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

**CATALAN HIGH BALL** ..... 19  
byrrh, fords sloe gin, pacharán, vichy catalana

**MARIANITO EL CORTO** ..... 16  
vermouth, al fresco, nordés gin, orange bitters, angostura

**KALIMOTXO SOUR** ..... 17  
dos maderas rum, kola syrup, lemon, red wine

**RATAFIA SOUR** ..... 18  
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** ..... 18  
manzanilla, amontillado, oloroso, pedro ximénez, smoked apple cordial

**TARRAGONA MANHATTAN** ..... 18  
rye, ben vermouth, 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** ..... 10

**DE LUCÍA** ..... 10  
grapefruit, simple syrup, egg white

# *para* COMPARTIR

## 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 EACH

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

## GILDA CLÁSICA RITA HAYWORTH 1946 ..... 6

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*

## POLLO AL HORNO DE BRASA ..... 42

oven roasted whole amish chicken, lancaster, pennsylvania, green salad

## CHULETÓN DE BUEY ..... 4 PER OZ

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

\* 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 ibérico pork, meadows of jabugo, garlic, cristal bread, green salad

## PESCADO DEL DÍA ..... MP

limited daily catch whole fish, donostiarra style, garlic, olive oil, guindilla pepper, green salad

## PARRILLADA DE VERDURAS ..... 13/32

seasonal vegetables grilled over the embers, romesco sauce & all i oli

# 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*

## CORTE DE CERDO IBÉRICO ..... 28

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

## FRICANDO DE CARRILLERA ..... 32

classic catalan beef stew, mushrooms, served with white rice

## 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, egg yolk, sobrasada & 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

sautéed spanish white beans, 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 ALMUERZO

*a menu crafted from  
cherished traditions &  
childhood memories*

*choose one*

## GAZPACHO ANDALUZ

classic cold tomato soup, pipirrana, bread

## CROQUETAS DEL DÍA

daily choice of bechamel fritters,  
ask your server

## PULPO A LA GALLEGA

galician octopus, baby yukon  
potatoes, sweet pimentón, evvo

.....

## ENSALADA VERDE PARA LA MESA

green lettuce salad dressed in  
sherry dressing for the table

.....

*choose one*

## PESCADO A LA LLAUNA

grilled daily catch catalan style, romesco sauce

## CARNE A LA BRASA

grilled steak from roseda farm maryland,  
mojo verde sauce

*add fries 9*

## PARRILLADA DE VERDURAS

seasonal vegetables grilled over the embers,  
romesco sauce & allioli  
*add a protein 6 | butifarra, chorizo, txistorra or chicken*

## COSTILLA DE CERDO

grilled pork chop from autm leave farms, fries

**39 PER GUEST**

*served for full table only*

LUNCH

# TERESA'S *table* MENÚ CENA

*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

.....

## PARA COMPARTIR

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

.....

*served with seasonal parrilladda 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

.....

## 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**

**WINE PAIRING 75 PER GUEST**

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

DINNER