



 **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 bitters

KALIMOTXO SOUR 17

dos maderas rum, kola syrup, lemon, red wine

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 PA 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 add a 22% service charge to pay a higher hourly wage to our hourly team members. The 22% allows us to create equality and stability in our industry. We aim to ensure fair, equitable wages for hourly team members. The entire 22% goes towards hourly payroll expenses. A service charge is not a tip therefore, we have included an optional tip line if guests wish to acknowledge the team for an exceptional experience. Any additional tips left are distributed among all hourly dining room members who contribute to crafting your dining experience.



MENÚ MASÍA

*a menu crafted from
cherished traditions &
childhood memories*

for the table to share

HOW TO PA AMB TOMÀQUET

cristal bread, tomato, extra virgin olive oil

ESCALIVADA CATALANA

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

VASITO DE GAZPACHO ANDALUZ

grandma pepa's classic cold tomato soup,
pipirrana, bread

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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,
ember roasted potatoes, romesco sauce

PUNTA PALETA A LA BRASA

grilled steak from roседа farm maryland,
aunt chavela's fries & all i oli

PARRILLADA DE VERDURAS

seasonal vegetables grilled over the embers,
romesco sauce & all i oli
add a protein 6 \ butifarra, txistorra or pollo moruno

POLLO A LA CATALANA

grandma's famous stewed chicken with
plums & pine nuts

COSTILLAS DE CERDO

grilled pork chops from autumn olives farm,
piquillo peppers & fries

39 PER GUEST

served for full table only

made to share and served family style for the 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

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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

WINE PAIRING 75 PER GUEST

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

DINNER