



© *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

### MARIANITO EL CORTO ..... 17

vermouth, al fresco, nordés gin, orange bitters, angostura bitters

### CATALAN HIGH BALL..... 20

byrrh, fords sloe gin, pacharán, vichy catalana

### KALIMOTXO SOUR ..... 18

dos maderas rum, kola syrup, lemon, red wine

### TORRENTE ..... 17

nordes gin, lustau oloroso, cocchi, grapefruit syrup & juice

### TARRAGONA MANHATTAN ..... 19

rye, ben vermouth, yellow chartreuse, angostura

### AGUA GILDA ..... 21

our martini version, mahon gin, maruja manzanilla sherry, dry vermouth, gilda clásica as garnish

### MIGRONI..... 23

think negroni but not quite, monti gin, blend of six premium vermouths, rhubarb bitters

## SIDRAS

### TRABANCO | PROPIA ..... 14 | 50

gijón, spain

### TRABANCO | POMA ÁUREA BRUT NATURE.14 | 50

gijón, spain



## CERVEZA

### ESTRELLA DAMN, 'INEDIT' BOTTLE ..... 12

lager, spain, 4.8% ABV

### ESTRELLA GALICIA, 'ESPECIAL' ..... 8

pale lager, galicia, spain, 5.5% ABV

### ESTRELLA GALICIA, '1906' ..... 8

lager, galicia, spain, 5.5% ABV

### ALHAMBRA, 'RESERVA ROJA' ..... 10

doppleback, granada, spain, 7.2% 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 ..... 6

### BARTENDER MOCKTAIL OF THE DAY ..... 12

### DE LUCÍA ..... 12

grapefruit, simple syrup, egg white

# *para* COMPARTIR

## HOW TO PA AMB TOMÀQUET ..... 13

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

## ESCALIVADA CATALANA ..... 13

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

## ANCHOAS DE SANTOÑA ..... 24

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

## JAMÓN IBÉRICO DE BELLOTA 5J ..... 21/39 OZ

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

## TABLA DE EMBUTIDOS ..... 30

chefs selection of ibérico charcuterie, picos bread

## ENSALADILLA ..... 7

tuna, potato, mayo salad, the modern cook 1860

## GILDA CLÁSICA RITA HAYWORTH 1946 ..... 7

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

## GAZPACHO ANDALUZ ..... 15

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

## TXISTORRA ..... 17

skinny navarra chorizo spiraled pork sausage

## *a lo* BESTIA

*large format dishes that serve a minimum of 2 guests*

## POLLO A LA CATALANA ..... 35/70

half or whole chicken, grandma's famous stew with plums & dry fruits, fried potatoes

## 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 10 | add piquillo peppers 12 | add both 22

## PRESA IBÉRICA DE BELLOTA ..... 50/99

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 ..... 14/34

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

# SEGUIMOS

<b>PESCADO A LA LLAUNA</b> .....	24
grilled daily catch catalan style, romesco sauce	
<b>PULPO A LA PARRILLA A LOS MOJOS</b> .....	26
grilled galician octopus, potato, mojo verde, mojo rojo	
<b>CARNE A LA BRASA</b> .....	27
grilled steak from roseda farm, maryland, mojo verde sauce	
<b>BOTIFARRA CATALANA AMB SEQUES</b> .....	19
classic house made catalan pork sausage, spanish white beans, pork belly & all i oli	
<i>*add pà amb tomàquet to this dish for an additional \$6</i>	
<b>CORTE DE CERDO IBÉRICO</b> .....	29
legendary acorn-fed ibérico butcher's pork cut, garlic, pà amb tomàquet	
<b>SALSAS</b> .....	3 EACH
romesco   all i oli   mojo verde   garlic parsley	

# la HUERTA

<b>ENSALADA VERDE</b> .....	14
green lettuce salad, sherry dressing	
<b>ENSALADA MIXTA</b> .....	15/28
green lettuce, scallions, hard boiled eggs, olives & preserved tuna in olive oil	
<b>ENSALADA DE LA CASA</b> .....	15
roasted vegetables salad, mojo verde, goat cheese cured in olive oil	
<b>SETAS A LA CATALANA</b> .....	12
roasted mushrooms catalan style	
<b>CEBOLLA ASADA CON SOBRASADA</b> .....	10
roasted onion, egg yolk, sobrasada & honey	
<b>PIMIENTOS DEL PIQUILLO</b> .....	12
the famous piquillo peppers done casa julian style	
<b>PATATAS AL CALIU</b> .....	10
potatoes cooked slowly over the fire finished with beef fat, parsley & garlic	
<b>ALCACHOFA CON ROMESCO</b> .....	13
grilled artichoke, romesco sauce	
<b>COGOLLOS A LA BRASA</b> .....	10
gem lettuce hearts grilled, romesco sauce	
<b>MONGETES AMB BOLETS</b> .....	11
sautéed spanish white beans, mushrooms	
<b>PATATAS FRITAS</b> .....	10
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.*



# MENÚ MASÍA

*a menu crafted from  
cherished traditions &  
childhood memories*

*for the table to share*

## HOW TO PA AMB TOMÀQUET

crystal bread, tomato, extra virgin olive oil

## TORTILLA DE PATATAS CLÁSICA

traditional potato, egg & onion omelet just  
like abuela did it

## 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

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*choose one*

## PESCADO A LA LLAUNA

grilled daily catch catalan style,  
ember roasted potatoes, romesco sauce

## PUNTA PALETA A LA BRASA

grilled steak from roseda 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*

**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

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*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

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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