



© *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

alkkemist gin, mediterranean tonic, lemon twist

MARIANITO EL CORTO 17

vermouth, al fresco, fords gin, orange bitters, angostura bitters, olive brine

CATALAN HIGH BALL..... 20

byrrh, fords sloe gin, pacharán, vichy catalana

KALIMOTXO SOUR 18

dos maderas rum, kola syrup, lemon, red wine

TORRENTE 17

nordés 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 DAMM, '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

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

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

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

PESCADO A LA LLAUNA	24
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	27
grilled steak from roseda farm, maryland, mojo verde sauce	
BOTIFARRA CATALANA AMB SEQUES	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>	
CORTE DE CERDO IBÉRICO	29
legendary acorn-fed ibérico butcher's pork cut, garlic, pà amb tomàquet	
SALSAS	3 EACH
romesco all i oli mojo verde garlic parsley	

la HUERTA

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

SELECCIÓN DE VINO

sommelier selection of wine
add 12 per glass or 48 per bottle

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for the table to share

HOW TO PA AMB TOMÀQUET

crystal bread, tomato, extra virgin olive oil

CROQUETAS DE RABO DE TORO

oxtail & béchamel fritters

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 flat iron steak from roseda farm maryland,
aunt chavela's fries & all i oli

PINCHO MORUNO

legendary acorn-fed Iberico pork tenderloin,
marinated moorish spices, fries & all i oli

ARROZ DE PULPO

octopus in squid ink rice, artichoke, km 39 cheese

PARRILLADA DE VERDURAS

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

add butifarra 6 | txistorra 6 | pollo moruno 6

39 PER GUEST

served for full table only

SAMPLE LUNCH

TERESA'S table

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

LAS CROQUETAS DE LA DOLORS

my mom's world famous chicken & béchamel fritters

VASITO DE GAZPACHO ANDALUZ

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

.....

GAMBA A LA BRASA

grilled spanish red shrimp, olive oil, salt

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HOW TO PA AMB TOMÀQUET

crystal bread, tomato, extra virgin olive oil

ESCALIVADA CATALANA

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

JAMÓN IBÉRICO DE BELLOTA 5J

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

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PESCADO DEL DÍA

our limited daily catch fish, donostiarra style
served with green salad

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SORBETE DE LIMÓN AL CAVA

lemon sorbete with cava

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TARTA DE QUESO

goat cheese burnt basque style cheesecake
served with walnut praline

130 PER GUEST

WINE PAIRING 75 PER GUEST

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

SAMPLE DINNER