



© *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

### SANGRÍA PENEDÈS ..... 16

nordés gin, magdala orange liquor, peach, balma brut cava

### BUCHA VINO ..... 12

no waste wine & citrus kombucha 3% ABV  
by brindle boxer kombucha

### EL BURRO ..... 18

do ferreiro orujo, lime juice, ginger, saline, balma brut cava

### TORRENTE ..... 17

nordés gin, lustau oloroso, cocchi, grapefruit two ways

### KALIMOTXO SOUR ..... 18

dos maderas rum, kola syrup, lemon, red wine

### 13 RUE DEL PERCEBE ..... 18

j. rieger whisky, cardenal mendoza, peach, valdespino amontillado

### 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



## CERVEZA

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

lager, spain, 4.8% ABV

### ESTRELLA GALICIA, 'ESPECIAL' ..... 7

pale lager, galicia, spain, 5.5% ABV

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

lager, galicia, spain, 5.5% ABV

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

dopplebock, granada, spain, 7.2% ABV

## SIDRAS

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

gijón, spain

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

gijón, spain

## SIN ALCOHOL

### KAS LIMÓN OR NARANJA ..... 6

### MEXICAN COKE ..... 6

### LA VIRGEN VERMOUTH..... 12

orange soda, olive, cola syrup, grapefruit & lemon served table side in a siphon

*add bourbon 4*

# *para* COMPARTIR

*small plates meant to be shared*

## 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  
*add ibérico mezcal del maguey 27 why not?*

## 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, crushed bread sticks

## TXISTORRA ..... 17

skinny navarra chorizo spiraled pork sausage

# *a lo* BESTIA

*what we are know for our 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, pan con tomate, 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 | piquillo peppers 12 | both 21*

## PESCADO DEL DÍA ..... MP

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

## PARRILLADA DE VERDURAS ..... 14/34

celebration of our local farms seasonal vegetables grilled over the embers, romesco sauce & all i oli

# SEGUIMOS

*smaller size proteins*

<b>PESCADO A LA LLAUNA</b> .....	24
grilled daily catch catalan style, garlic, pimentón, extra virgin olive oil, romesco sauce	
<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 pa amb tomàquet 6</i>	
<b>CORTE DE CERDO IBÉRICO</b> .....	29
legendary 5J acorn-fed ibérico butcher's pork cut, extra virgin olive oil, garlic, pa amb tomàquet	
<b>SALSAS</b> .....	3 EACH
romesco   hazenut, tomato, ñora pepper sauce all i oli   garlic mayo mojo verde   cilantro sauce mojo rojo   red pepper sauce ajo perejil   garlic, parsley & extra virgin olive oil	

# la HUERTA

*from our partner farms*

<b>ENSALADA VERDE</b> .....	14
simple green lettuce salad, sherry dressing	
<b>ENSALADA MIXTA DE TODA LA VIDA</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 sauce, 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 vidalia onion, egg yolk, house made 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>TOMATE A LA PARRILLA</b> .....	9
grilled beefsteak tomato, beef fat, pepper	
<b>BERENJENA AL-ANDALUS</b> .....	10
roasted neon eggplant, ajonjoli sauce, raisins, fried chickpeas, fennel pollen & mustard greens	
<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*

## 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

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

## ARROZ DE PULPO

octopus in squid ink rice, artichoke, km 39 cheese

## FILETE DE POBRE

autumn olive farm pork boston butt, fries

## 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

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## 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**