



© *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 14

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

ESCALIVADA CATALANA 14

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

ANCHOAS DE SANTOÑA 27

salt cured anchovies from pujadó solano, cantabrian sea. you haven't tasted anchovies before!

LAS CROQUETAS DE LA DOLORS 16

my mom's world famous chicken & béchamel fritters

CROQUETAS DE JAMÓN 5 EACH

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

JAMÓN IBÉRICO DE BELLOTA 5J 23/42 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 8

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 18

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..... 60/110

11 or 22 oz from the legendary acorn-fed ibérico pork, meadows of jabugo, garlic, pan con tomate, green salad

PESCADO DEL DÍA MP

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

CHULETÓN DE BUEY..... 4.25 PER OZ

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

add fries 11 | piquillo peppers 14 | both 24

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

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| PESCADO A LA LLAUNA | 28 |
| grilled daily catch catalan style, garlic, pimentón, roasted potatoes, extra virgin olive oil, romesco sauce | |
| CARNE A LA BRASA | 30 |
| 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 pa amb tomàquet 6</i> | |
| CORTE DE CERDO IBÉRICO | 31 |
| legendary 5J acorn-fed ibérico butcher's pork cut, extra virgin olive oil, garlic, pa amb tomàquet | |
| SALSAS | 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

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| ENSALADA VERDE | 15 |
| simple green lettuce salad, sherry dressing | |
| ENSALADA MIXTA DE TODA LA VIDA | 17/32 |
| green lettuce, scallions, hard boiled eggs, olives & preserved tuna in olive oil | |
| ENSALADA DE LA CASA | 16 |
| roasted vegetables salad, mojo verde sauce, goat cheese cured in olive oil | |
| SETAS A LA CATALANA | 16 |
| roasted mushrooms catalan style | |
| CEBOLLA ASADA CON SOBRASADA | 11 |
| roasted vidalia onion, egg yolk, house made sobrasada & honey | |
| PIMIENTOS DEL PIQUILLO | 14 |
| the famous piquillo peppers done casa julian style | |
| PATATAS AL CALIU | 11 |
| potatoes cooked slowly over the fire finished with beef fat, parsley & garlic | |
| ALCACHOFA CON ROMESCO | 14 |
| grilled artichoke, romesco sauce | |
| TOMATE A LA PARRILLA | 11 |
| grilled beefsteak tomato, beef fat, pepper | |
| BERENJENA AL-ANDALUS | 11 |
| roasted neon eggplant, ajonjoli sauce, raisins, fried chickpeas, fennel pollen & mustard greens | |
| PATATAS FRITAS | 11 |
| 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

cristal 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

cristal 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 65 PER GUEST

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

SAMPLE DINNER