



© *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' 8

pale lager, galicia, spain, 5.5% ABV

ESTRELLA GALICIA, '1906' 8

lager, galicia, spain, 5.5% 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

al NATURAL

natural taste of the sea

CÓCTEL DE GAMBAS TÍA SOFIA..... 16
shrimp cocktail aunt sofia's way, family secret sauce

OSTRAS PEDRÍN!..... 22 | 40
seasonal half dozen or dozen oysters,
house aperitivo sauce, lemon

para COMPARTIR

tapas or appetizers its all the same...

HOW TO PA AMB TOMÀQUET 14
cristal bread, tomato, extra virgin olive oil,
let me show you how it's done

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?

ANCHOAS DE SANTOÑA 27
salt cured anchovies from pujadó solano,
cantabrian sea. you haven't tasted anchovies before!

TXISTORRA 18
skinny navarra chorizo spiraled pork sausage

GILDA CLÁSICA RITA HAYWORTH 1946 7
the classic skewer of white anchovie, piquillo pepper,
olive, salt cured anchovie, piparra pepper

LA ENSALADILLA FAMOSA 8
tuna, potato, mayo salad, the modern cook 1860

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

QUESO DEL DÍA 12
daily choice of cheese, let us surprise you!

en LATA

preserved taste of the sea, pair it with vermouth!

MEJILLONES EN ESCABECHE 30
ramón peña gold, mussels in pickled sauce, chips,
catalan aperitivo sauce

SARDINAS EN ESCABECHE 42
güeyu mar, grilled sardine tails in spicy pickled sauce

BERBERECHOS 26
donosti, cockles in brine, aperitivo sauce

SARDINILLAS EN ACEITE DE OLIVA 28
daporta, baby sardines in olive oil, pan con tomate

SARDINAS EN ACEITE DE OLIVA 45
güeyu mar, grilled sardine tails smoked in virgin olive
oil, gem lettuce

ZAMBURIÑAS DE RIAS GALEGAS 30
ar de arte, small scallops in sauce

**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.*

a lo BESTIA

*our signature large-format dishes, perfect for sharing,
are recommended for a minimum of two 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

CHULETÓN DE BUEY..... 4.25 PER OZ
range from 25-45 oz, 45 days dry aged steer
bone-in-ribeye, roседа farm, maryland, green salad

PESCADO DEL DÍA MP
limited daily catch whole fish, donostiarra style, garlic,
olive oil, guindilla pepper, green salad

PARRILLADA DE VERDURAS..... 16 | 35
celebration of our local farms seasonal vegetables
grilled over the embers, romesco sauce & all i oli

menos BESTIA

smaller size proteins

PESCADO A LA PARRILLA 28
grilled daily catch, roasted potatoes,
garlic-parsley oil, romesco sauce

CARNE A LA BRASA..... 30
grilled steak from roседа farm, maryland,
mojo verde sauce

CORTE DE CERDO IBÉRICO 31
legendary 5J acorn-fed ibérico butcher's pork cut,
garlic oil, pa amb tomàquet

BOTIFARRA CATALANA AMB SEQUES 19
classic house made catalan pork sausage, spanish white
beans, pork belly & all i oli
add pa amb tomàquet 6

la HUERTA

seasonal vegetables from our "colegas" farmers

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, pine nuts & raisins

SALSAS 3 EACH
romesco - hazelnut, tomato, ñora pepper sauce | all i oli - garlic mayo | mojo verde - cilantro & extra virgin olive oil sauce
mojo rojo - red pepper sauce | ajo perejil - garlic, parsley & extra virgin olive oil

PATATAS AL CALIU 11
roasted potatoes, beef fat, parsley & garlic

CEBOLLA ASADA CON SOBRASADA 11
roasted vidalia onion, egg yolk, house made
sobrasada & honey

ALCACHOFA CON ROMESCO..... 14
grilled artichoke, romesco sauce

PATATAS FRITAS..... 11
aunt chavela's style fries

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

.....
for the table

CROQUETA DEL DÍA

chefs choice of béchamel fritters

VASITO DE GAZPACHO ANDALUZ

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

.....
choose one

PESCADO A LA PARRILLA

grilled daily catch, ember roasted potatoes,
romesco & garlic-parsley sauce

CARNE A LA BRASA

grilled steak from roseda farm maryland,
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 & all i oli

ENSALADA MIXTA

green lettuce, scallions, hard boiled eggs, olives
& preserved tuna in olive oil

PARRILLADA DE VERDURAS

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

add butifarra 6 | txistorra 6 | pollo moruno 6

MEDIA DOCENA DE CHURROS

half a dozen churros
add 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

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

PESCADO DEL DÍA

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

SORBETE DE LIMÓN AL CAVA

lemon sorbete with cava

TARTA DE QUESO

goat cheese burnt basque style cheesecake
served with walnut praline

115 PER GUEST

WINE PAIRING 65 PER GUEST

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

SAMPLE DINNER