



© *CASA TERESA*

# a BEBER

*que el mundo se acaba*

## CÓCTELES

*our cocktails are a celebration in every sip*

GINTONIC ..... 19  
museo del whiskey inspired house gin and tonic

SANGRÍA ROJA ..... 15  
red wine, vermouth, citrus, sugar

SHERRY COBBLER ..... 17  
amontillado, manzanilla, oloroso, px, pineapple, lemon

EL FARI ..... 18  
gin, licor 43, olive oil syrup, lemon, egg white

TÍA MARGARITA ..... 19  
mezcal, casa mariol blanc, pear, lime

VASCO SOUR ..... 20  
basque moonshiners vatted malt whiskey,  
sherry honey, lemon

13 RUE DEL PERCEBE ..... 19  
j. rieger whisky, cardenal mendoza, demerara,  
lustau amontillado

MIGRONI ..... 24  
think negroni but not quite: monti gin, blend of six  
premium vermouths, rhubarb bitters

## SIN ALCOHOL

*non-alcoholic drinks can be delicious too!*

TEA-N-T ..... 13  
chamomile tea, lemon, fever tree mediterranean tonic

LA VIRGEN SANGRÍA ..... 13  
de-alcoholized red wine, citrus, sugar

OLIVE OIL LEMONADE ..... 13  
lemon, olive oil syrup, vichy sparkling mineral water

KAS LIMÓN OR NARANJA ..... 7

MEXICAN COKE ..... 7

## SIDRA

*traditional dry cider*

TRABANCO | PROPIA ..... 15 | 55  
gijón, spain

ANXO CIDRE BLANC ..... 9  
washington dc

## CERVEZA

*beer from esteemed spanish breweries*

ESTRELLA DAMM, 'INEDIT' BOTTLE ..... 13  
witbier and lager blend, spain, 4.8% ABV

ESTRELLA DAMM ..... 9  
lager, barcelona, spain, 5.4% ABV

ESTRELLA GALICIA, 'ESPECIAL' ..... 9  
pale lager, galicia, spain, 5.5% ABV

ESTRELLA GALICIA, '1906' ..... 9  
lager, galicia, spain, 5.5% ABV

# para EMPEZAR

*tapas or appetizers its all the same...*

**CÓCTEL DE GAMBAS TÍA SOFIA**..... 19  
shrimp cocktail aunt sofia's way, family secret sauce

**HOW TO PA AMB TOMÀQUET** ..... 15  
crystal bread, tomato, extra virgin olive oil,  
let me show you how it's done

**JAMÓN IBÉRICO DE BELLOTA** ..... 62  
1.5 oz acorn-fed 100% ibérico ham from the dehesas  
(meadows) of guijuelo, southwest spain  
*add ibérico mezcal del maguey -- why not?* 27

**ANCHOAS DE SANTOÑA** ..... 29  
salt cured anchovies from Pujadó Solano,  
cantabrian sea. you haven't tasted anchovies before!

**TXISTORRA CASERA** ..... 19  
house-made skinny navarra chorizo spiraled pork  
sausage

**OSTRAS PEDRÍN!** ..... 23 | 44  
seasonal half dozen or dozen oysters,  
house aperitivo sauce, lemon

**GILDA CLÁSICA RITA HAYWORTH 1946** ..... 8  
the classic skewer of pickled white anchovy, piquillo  
pepper, olive, salt cured anchovy, piparra pepper

**LAS CROQUETAS DE LA DOLORS** ..... 17  
my mom's world famous chicken and bechamel fritters

**TABLA DE EMBUTIDOS** ..... 32  
chefs selection of ibérico charcuterie, picos bread

**QUESO DEL DÍA** ..... 13  
daily choice of cheese, let us surprise you!

## *a lo* BESTIA

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

**PRESA IBÉRICA DE BELLOTA** ..... 64 | 118  
11 or 22 oz from the legendary acorn-fed ibérico pork,  
meadows of jabugo, garlic, pan con tomate, green salad

**CHULETÓN DE BUEY** ..... 4.50 PER OZ  
range from 25-45 oz. 45 days dry aged steer  
bone-in-ribeye, roседа farm, maryland, green salad

**FRICANDÓ DE TERNERA AMB BOLETS** ..... 89  
classic catalan flat iron beef stew with mushrooms,  
served with white rice

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

**PARRILLADA DE VERDURAS** ..... 18 | 38  
celebration of our local farms seasonal vegetables  
grilled over the embers, romesco sauce & alli oli

*\*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.*

# menos BESTIA

*smaller size proteins*

**PESCADO A LA PARRILLA** ..... 30  
grilled daily catch, roasted potatoes,  
garlic-parsley oil, romesco sauce

**CARNE A LA BRASA** ..... 32  
grilled steak from rosedá farm, maryland,  
mojo verde sauce

**FRICANDÓ DE TERNENA AMB BOLETS** ..... 44  
classic catalan flat iron beef stew with mushrooms,  
served with white rice

**PRESA IBÉRICA DE BELLOTA** ..... 33  
legendary 5J acorn-fed ibérico butcher's pork cut,  
garlic oil, pa amb tomàquet

**BOTIFARRA CATALANA AMB SEQUES** ..... 25  
classic house made catalan pork sausage, spanish white  
beans, pork belly, all i oli  
*add pa amb tomàquet 6*

**CANELONES DE LA IAIA** ..... 30  
our cozy winter classic of creamy béchamel pasta rolls,  
filled with braised pork and chicken, topped with cheese  
and baked to golden perfection

# la HUERTA

*seasonal vegetables from our local farmers*

**ENSALADA VERDE** ..... 16  
simple green lettuce salad, sherry dressing

**ENSALADA MIXTA DE TODA LA VIDA** ..... 18 | 34  
green lettuce, scallions, hard boiled eggs, olives, and  
preserved tuna in olive oil

**ENSALADA DE LA CASA** ..... 18  
roasted vegetables salad, mojo verde sauce,  
earth n eats farm goat cheese

**SETAS A LA CATALANA** ..... 18  
roasted mushrooms catalan style, with pine nuts and  
brandy-infused 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** ..... 12  
roasted potatoes, beef fat, parsley, garlic

**CEBOLLA ASADA CON SOBRASADA** ..... 13  
roasted vidalia onion, egg yolk, house-made  
sobrasada, honey

**ALCACHOFA CON ROMESCO** ..... 15  
grilled artichoke, romesco sauce, balsamic px vinegar

**PATATAS FRITAS** ..... 12  
the original! aunt chavela's style fries

# MENÚ MASÍA

*a menu crafted from cherished traditions & childhood memories*

## SELECCIÓN DE VINO

sommelier selection of wine  
*add 13 per glass or 50 per bottle*

.....  
*for the table*

## HOW TO PA AMB TOMÀQUET

crystal bread, tomato, extra virgin olive oil

## QUESO DEL DÍA

daily chef's choice of cheese

.....  
*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, fries, all i oli

## FILETE DE POBRE

autumn olive farm pork boston cut, fries, all i oli

## SOPA DE POLLO

classic chicken soup with potato, carrot, hard boiled egg, pasta

## 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 7 txistorra 7 pollo moruno 7*

## MEDIA DOCENA DE CHURROS

half a dozen churros

*add 7*

**42 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*

## CONSOMÉ DE JAMÓN IBÉRICO

clarified broth, sea urchin

## OSTRAS EN ESCABECHE DE AZAFRAN

oysters in saffron escabeche sauce

## ZAMBURIÑAS A LA MALAGUEÑA

bay scallops with ajo blanco sauce

## HOW TO PA AMB TOMÀQUET

crystal bread, tomato, extra virgin olive oil

## ESCALIVADA CATALANA

open-fire roasted eggplants, onions, red peppers, escalivada vinaigrette

## LAS CROQUETAS DE LA DOLORS

my mom's world-famous chicken and bechamel fritters

## PESCADO DEL DÍA

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

## SORBETE DE LIMÓN AL CAVA

lemon sorbet with cava

## TARTA DE QUESO

goat cheese burnt basque-style cheesecake served with walnut praline

**140 PER GUEST**

**WINE PAIRING 70 PER GUEST**

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

**SAMPLE DINNER**