



CASA TERESA

TATIANA MORA

THE EVOLUTION OF LATIN AMERICAN CUISINE

17 de abril 2025

COPALERA & CAMEL

an aromatic ritual to awaken the senses, blending smoky and sweet notes that set the tone for the experience, evoking abundance, prosperity, and joy



CAUSA NIKKEI

a modern take on traditional Peruvian causa:
heart of palm, seaweed, tomato, sake



ENOKI TEMPURA CEVICHE

a perfect balance of texture & acidity:
crispy enoki mushroom tempura,
yellow chili tiger's milk, fresh chayote



LEEK & PLANTAIN VELOUTÉ

silky and tropical with a hint of spice:
coconut, leek, plantain, curry



PICO BOLIVAR

black bean tamale in plantain leaf, black trumpet
mushroom, vegan feta cheese espuma, vegetable
crunch, with Venezuelan mojito



CEREZO

a light yet elegant dessert:
cherry, raspberry, yuzu, mochi



ALFAJORES ARGENTINOS

soft cookies, vegan dulce de leche

CLASSIC TAPAS

a trio of Spanish staples:
patatas bravas, mushroom croqueta, gazpacho



BEETROOT TARTAR

vibrant vegetable tartar:
earthy beets, pan con tomate



AJOBLANCO MALAGUEÑO

an ode to Andalusian tradition:
great-grandmother Teresa's cold almond soup,
grapes, tomatoes



JUDIONES DE LA GRANJA

a celebration of Castilian heritage:
creamy giant beans, grilled and pickled mushrooms



PIÑA BORRACHA

inspired by the lively spirit of Havana:
caramelized pineapple infused with Catalan rum



TORTAS DE ACEITE INÉS ROSALES

a Sevillian delicacy:
crispy anise olive oil cakes