CASA TERESA

Nochevieja 2025

$150 per person
8pm to close

Bienvenida

PORRÓN DE CAVA PARA LA MESA

the night begins witha playful sparkling toast, shared the way families celebrate in spain

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CONSOMÉ DE JAMÓN IBÉRICO AL JEREZ CON ERIZOS DE MAR

a warm, elegant broth of jamón ibérico and sherry, crowned with luxurious sea urchin

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Gran Mariscada de Casa Teresa

OSTRA EN ESCABECHE DE AZAFRÁN

oysters gently cured in saffron vinaigrette

PATAS DE CANGREJO, SALSA DE PIPARRAS

sweet crab claws with a bright basque piparra pepper sauce

ZAMBURIÑAS EN AJO BLANCO

scallops dressed in a silky garlic-almond emulsion

ATÚN Y PIQUILLOS CONFITADOS

slow-poached tuna with roasted sweet piquillo peppers

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CAVIAR A LA ESPAÑOLA

spanish caviar service: crispy patatas bravas topped with Merolín caviar and tangy goat yogurt cream

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JAMÓN IBÉRICO DE BELLOTA & PAN CON TOMATE

a ritual of spanish elegance: hand-sliced jamón and toasted bread with crushed tomato and olive oil

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PESCADO A LA PARRILLA CON SALSA VERDE Y ALMEJAS

grilled fluke in bright green herb sauce, finished with briny clams

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PRESA IBÉRICA 5J CON PURÉ DE PATATAS AL VINO TINTO Y TRUFAS

cinco jotas ibérico pork shoulder with red-wine infused mashed potatoes and winter truffles

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SORBETE DE LIMÓN AL CAVA

a sparkling, refreshing interlude to welcome the new year

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TARTA DE QUESO, QUESO RALLADO, TRUFA, Y MIEL

our signature basque cheesecake topped with shaved cheese, winter truffle, and warm honey

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SURTIDO NAVIDEÑO

a festive selection of spanish holiday sweets

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UVAS DE LA SUERTE

the traditional twelve grapes: one wish for every chime at midnight