

# a taste of Spain, at home

## Teresa's Experience

serves 4 | 300

### CÓCTEL DE GAMBAS TÍA SOFIA

shrimp cocktail Aunt Sofia's way, family secret sauce

### ENSALADILLA

classic tuna and potato salad, mayo

☆☆☆

### PAN AMB TOMÀQUET

crystal bread, tomato, extra virgin olive oil

### SPANISH CHEESE BOARD

chef's selection of artisanal cheeses

☆☆☆

*select one:*

### CANELONES DE LA IAIA

creamy béchamel pasta rolls, filled with braised pork and chicken, topped with cheese and baked to golden perfection

*or*

### POLLO DE NAVIDAD

grandma's famous chicken stew with plums & pine nuts, rice

*or*

### COSTILLAS DE VACA AL VINO TINTO +22

braised short ribs in red wine sauce

☆☆☆

### BRAÇ DE GITANO

rolled sponge cake filled with cream and topped with caramelized pastry cream



*Order online and  
pickup the next day  
at Casa Teresa,  
now through  
December 23rd*

## Holiday Centerpieces

serves 4

### CANELONES DE LA IAIA, 90

creamy béchamel pasta rolls, filled with braised pork and chicken, topped with cheese and baked to golden perfection

### SUQUET DE PESCADO, 120

fisherman's stew, saffron, potato, almond

### CHULETÓN DE BUEY, 150

30 oz grass fed, 45 days dry-aged, bone-in-ribeye from roseda farm, maryland

### POLLO DE NAVIDAD, 85

grandma's famous chicken stew with plums & pine nuts, rice

### COSTILLAS DE VACA AL VINO TINTO, 110

braised short ribs in red wine sauce

### PARRILLADA DE VERDURAS, 20/40

fresh seasonal vegetables from our local farms, grilled over the embers, romesco sauce & all i oli  
(serves 2/4)

## Meat & Cheese

### SPANISH CURED MEAT BOARD, 58

chef's selection of cured ibérico pork

### SPANISH CHEESE BOARD, 55

chef's selection of artisanal cheeses

### JAMÓN IBÉRICO BELLOTA BEHER, 38 / 1.5 OZ

the legendary acorn-fed ham from southwestern spain

# Tapas

## ACEITUNAS, 10

mixed marinated olives (1 cup)

## GILDA CLÁSICA, 7 EACH

the classic skewer of pickled white anchovy, piquillo pepper, olive, salt-cured anchovy, piparra pepper

## CÓCTEL DE GAMBAS TÍA SOFIA, 20

shrimp cocktail Aunt Sofia's way, family secret sauce (6 pieces)

## ENSALADILLA, 12

classic tuna and potato salad, mayo (1 cup)

## TORRES IBÉRICO HAM POTATO CHIPS, 4

(50g/bag)

## PAN AMB TOMÀQUET, 35

crystal bread, tomato, extra virgin olive oil (serves 4)

## CROQUETAS DE POLLO, 32

chicken & bechamel fritters (10 pieces, already fried)

## CROQUETAS DE JAMÓN, 42

ham & bechamel fritters (10 pieces, already fried)

## CROQUETAS DE HONGOS, 32

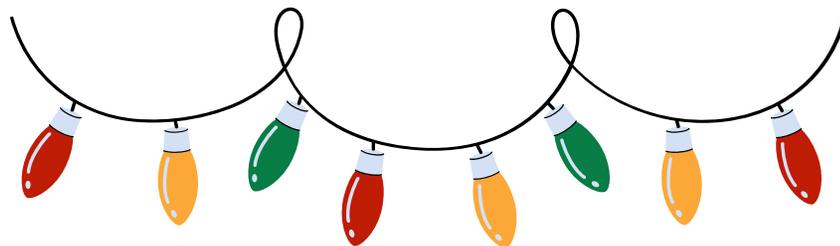
mushroom & bechamel fritters (10 pieces, already fried)

## GAZPACHO DE REMOLACHA, 16

cold beet & tomato soup (16 oz)

## ENSALADA MIXTA DE TODA LA VIDA, 18 /34

green lettuce, scallions, hard-boiled eggs, olives, preserved tuna in olive oil (serves 2/4)



# Postres

## TARTA DE QUESO, 18

goat cheese basque-style cheesecake, walnut praline (serves 2)

## EL FLAN DE LA CAPITANA, 15

classic house flan with oloroso whipped cream (serves 2)

## BRAÇ DE GITANO, 30 / 50

rolled sponge cake filled with cream and topped with caramelized pastry cream (serves 4-5 / serves 8-10)

# Latas: Premium Tinned Seafood

## GÜEYU MAR NAVAJAS A LA BRASA, 45

grilled razor clams in Arbequina extra virgin olive oil

## GÜEYU MAR SARDINA EN ACEITE DE OLIVA, 26

grilled sardine tails smoked in virgin olive oil

## ALALUNGA COCOCHAS EN ACEITE DE OLIVA, 54

slow-cooked hake checks in olive oil

## AR DE ARTE ZAMBURIÑAS DE LAS RIAS BAIXAS, 18

bay scallops in tomato sauce

## DAPORTA SARDINILLAS EN ACEITE DE OLIVA, 12

baby sardines in olive oil

## DONOSTIA MEJILLONES EN ESCABECHE, 12

mussels in vinegar sauce

## DONOSTIA BERBERECHOS AL NATURAL, 18

cockles in brine

## SALSA APERITIVO, 5

house-made sauce with vinegar, paprika

# Sides

## OLIVE OIL MASHED POTATOES, 12

(1 quart)

## ALLIOLI, 10

garlic mayonaise (1 cup)

## ROMESCO, 10

hazelnut and red pepper sauce (1 cup)

## MOJO VERDE, 10

cilantro herb sauce (1 cup)

## PAN DE CRISTAL, 15

traditional bread for pan con tomate (1 loaf, part-baked)

# Vino y más

Sommelier Selected Wines and Craft Cocktails

## Premium Red Wine Bottles

Lopez de Heredia 'Viña Bosconia' Rioja Reserva 2014 \$42

Finca Torremilanos 'Torre Albeniz' Ribero del Duero Reserva 2020 \$35

'El Bufon de Arrayán' Garnacha 2018 \$50

## Sherry Selection

Valdepero 'Inocente' Fino \$18

Emilio Lustau 'Los Arcos' Amontillado 8 yr \$22

Williams & Humbert 'Don Zoilo' Amontillado 15 YR en rama \$32

## Dessert Wines

Jorge Ordoñez | Selección Especial no 1, Muscat de Alexandria (375 ml) \$20

Costers del Priorat | Memòries, Dolç Ranci (750 ml) \$58

Valdespino 'El Candado' 8 yr Pedro Ximenez (750 ml), \$16

### Estrella Damm 'Inedit'

\$13 | 4-pack

"Inedit" means "Never been done before"

*This beer was created to pair with food, a partnership between legendary Spanish Chef Ferran Adrià and iconic Barcelona brewery, Estrella Damm: a hybrid, bridging lager and wheat beer, brewed with coriander, orange peel, and licorice*



## Craft Cocktail Kits

Sangria or Spanish GinTonic Kit \$20

add wine \$15

add Spanish Gin \$30

## Spanish Wine Packages

2 bottles of Sparkling Wine \$40

2 bottles of White Wine \$40

2 bottles of Red Wine \$50

1 bottle each, Sparkling, White, Red \$60

Hand-blown Glass Porrón \$45