

# charcuteria y quesos

charcuterie and cheeses

## jamones

cured ham

**jamón ibérico de bellota 5J** \$20 (GF, LF, TNF)  
hand-cut, from the jabugo region, 100% pure ibérico pigs, acorn fattened and free range, giving it a unique and exceptionally nutty flavor

**paleta ibérica de bellota 5J** \$16 (GF, LF, TNF)  
the shoulder cut from the same famous 100% pure ibérico pigs of jabugo

**jamón ibérico montaraz** \$14 (GF, LF, TNF)  
from the ibérico pigs of the salamanca region

**jamón serrano fermin** \$10 (GF, LF, TNF)  
from the white pigs also from salamanca

**tabla de jamones** \$28 (GF, LF, TNF)  
a selection of all four cured hams, a great way to compare their subtleties

## embutidos

other cured ibérico cuts

**lomo ibérico de bellota 5J** \$14 (GF, LF, TNF)  
cured loin

**cabecero ibérico de bellota dehesa cordobesa** \$12 (GF, LF, TNF)  
cured top loin

**chorizo ibérico de bellota fermin** \$8 (GF, LF, TNF)  
cured chorizo

**salchichon ibérico de bellota fermin** \$8 (GF, LF, TNF) cured sausage

**tabla de ibéricos** \$18 (GF, LF, TNF)  
explore the tradition of the finest spanish charcuterie w/ ibérico de bellota: lomo, cabecero, salchichon and chorizo

## quesos (ask server for details, 3/\$12 or 5/\$18)

cheeses

(order any of our charcuterie to go by the pound for your home!)

## postres

desserts

**pan con chocolate** \$8 (TNF)  
torched chocolate ganache with sweet croutons and extra virgin olive oil ice cream

**merengue de "gin & tonic"** \$8 (GF, TNF)  
gin-soaked berries, vanilla-yogurt ice cream, torched merengue, and tonic snow

**flan de huevo** \$8 (GF, TNF)  
orange-saffron flan, smoked caramel, and sherry-poached raisins

**tarta líquida** \$8  
baked to order marcona almond tart with a liquid center, and px cherry sorbet

**tarta de queso** \$9 (TNF)  
burnt Basque cheesecake with a roasted strawberry tinto de toro compote and sheep's milk whipped cream

**copa de helado** \$5 (GF, TNF)  
two scoops of ice cream or sorbet



# la hora del vermut

en Cúrate

(vermouth + snack time at Cúrate)

## en grifo

on tap

### vermut/vermouth

**atxa blanco**, basque \$7  
**el bandarra rojo**, penedès \$5

### sidra/cider

**sidería bereziatura 'bere aran,'** basque \$9  
**trabanco 'cosecha propia,'** asturias \$9  
**cúrate & shacksbury blend**, vermont  
petritegi basque, vermont wild, and sunrise orchard apples with partial aging in whistlepig rye barrels \$5

### jerez/sherry

**aurora manzanilla**, palomino fino, sanlucar \$6

### txakoli/basque wine

**xarmant**, basque \$8/\$32

### una caña/beer

**estrella lager**, barcelona \$4.50  
**new belgium fat tire white**, asheville \$3.50  
**highland ipa**, asheville \$3.50  
**greenman porter**, asheville \$3.50

### sangria rojo

**la sueca red sangria**, penedès  
a fresh and fruity blend of garnacha and tempranillo, macerated for several weeks with citrus, stone, and red fruits with spices. enjoy by the glass or pitcher \$6/\$30

## cocteles

cocktails

**sangria cava** perelada cava, salignac cognac, tanqueray gin, triple sec, and fruit. served by the glass or pitcher tableside \$8/\$40

**sherry cobbler** césar florido fino sherry, orange peel and strawberry syrup, served over crushed ice with strawberries and mint \$10

**fortaleza naval** appleton signature jamaican rum, cointreau, quince and honey syrup, lemon, and angostura bitters \$12

**manzana y manzanilla** house made apple cider with la guita manzanilla, kegged in-house \$10

**melena de león** maker's mark bourbon, orgeat syrup, angostura bitters \$12

**alto refugio** bernheim wheat whiskey, lustau east india sherry, eda rhyne amaro flora \$12

**ultimate gin & tonic** hendrick's gin, fever tree tonic, juniper berries, cucumber, lemon peel \$12

**porrón** a fun traditional way to share your drink, choose from any of our beer, cider, or txakoli on tap

# por botella, copa, o lata para el aperitivo

by bottle, glass, or can

snacks

## vermut/vermouth

- yzaguirre seco 'reserva,'** tarragona \$10
- demuller iris blanco or tinto,** tarragona \$5
- mata tinto 'reserva,'** bierzo \$7
- lacuesta tinto 'reserva,'** rioja \$11

## sídra/cider

- poma aurea,** asturias \$9/\$36 750 ml bottle
- botantist and barrel pét nat,** nc, \$45 750 ml bottle

## jerez/sherry

- césar florido fino,** chipiona \$8/\$30
- equipo navazos fino en rama,** jerez \$9/34
- la guita manzanilla,** sanlucar de barrameda \$5/\$32
- la garrocha amontillado,** jerez \$7/\$26
- el maestro sierra amontillado 12yr,** jerez \$18/\$68
- lustau 'península' palo cortado,** jerez \$8/\$54
- fernando de castilla 'antique' palo cortado,** jerez \$22/\$110
- césar florido 'peña de aguila' palo cortado,** chipiona \$25/\$90
- el maestro sierra oloroso,** jerez \$9/\$34
- tradicion 'vors' oloroso,** jerez \$25/\$175

## una caña/beer

- estrella damm 'inedit' witbier,** barcelona \$6
- estrella damm 'daura' gluten free lager,** barcelona \$5
- moritz pilsner,** barcelona \$5
- st. pauli non-alcohol,** bremen, germany \$3.50
- new belgium sour saison,** asheville \$6

## refrescos/sodas

- seasonal house-made soda** \$5
- fever tree,** tonic or ginger ale or sparkling lemon or soda \$3.50
- mexican coca-cola,** \$3.50
- diet coke,** \$2.50
- dobra tea house,** assam black iced tea \$2.50

- almendras fritas** \$5 (GF,LF,V)  
fried marcona almonds with sea salt

- aceitunas cúrate** \$6 (GF,LF,V,TNF)  
blend of olives w/lemon, rosemary, and thyme

- gilda** \$4 (GF,LF,TNF)  
anchovy, olive, and piparra

- pan de cristal con tomate** \$7 (LF,V,TNF)  
toasted crispy bread w/ fresh tomato, garlic, and olive oil

order alone or to pair with your tomato bread:

- manchego cheese** \$3 (GF,TNF)

- anchovies** \$8 (GF,LF,TNF)

- boquerones** \$6 (GF,LF,TNF)

- el matrimonio** \$7 (GF,LF,TNF)

## montaditos

small bites on toast points

- brandada con jamón** \$5 (LF, TNF)  
sunburst farms trout brandada with jamón ibérico

- tomate y confitado** \$5 (TNF)  
confit heirloom tomatoes with sheep's milk cheese, anchovy, and olives

## latas

premium spanish canned products

- mejillones en escabeche** \$10 (GF, LF, TNF)  
mussels pickled in apple cider vinegar and garlic served with bonilla a la vista potato chips

- berberechos con salsa vermut** \$10 (GF, LF, TNF)  
cockles served with bonilla a la vista potato chips and house made vermut sauce

*Add a glass of vermouth to complete your vermuteria experience!*

we compost all paper & food materials  
our bread is produced in a facility handling tree nuts, milk, eggs  
and soy

\*this menu item contains raw or undercooked meats, poultry, seafood shellfish or eggs. consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness

## food allergies?

please notify your server!

GF: Gluten Free

LF: Lactose Free

V: Vegan

TNF: Tree Nut Free