

fritura

from the fryer

chistorra & chips José's way \$8 (TNF)
spicy chorizo wrapped in potato chips, the perfect snack

croquetas de pollo \$8 (TNF)
traditional creamy chicken fritters

***patatas bravas** \$8 (LF, TNF)
crispy fried potatoes topped with a slightly spicy tomato and garlic sauce (V: no all i oli)

berenjenas con miel \$6 (TNF)
fried eggplant drizzled in wild mountain bees honey, garnished w/ rosemary

buñuelos de bacalao \$8 (TNF,LF)
light and airy salt cod fritters topped with rosemary-infused wild mountain bees honey

 /curatetapasbar
 @curatetapasbar
 /curatetapasbar

CÚRATE

13 biltmore avenue
asheville, nc 28801

(828) 239-2946
curatetapasbar.com

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

bocadillos

sandwiches

***atun y piparra** \$10 (LF, TNF)
bonito tuna, josper grilled onion/red bell pepper, piparras, hardboiled egg, arbequina olive oil mayonnaise

***pepito de ternera** \$10 (TNF)
our take on a spanish classic- braised apple brandy beef, josper roasted green peppers with spanish blue cheese and all i oli (LF: no cheese)

***bocata de calamares** \$10 (TNF)
fried squid with piparras and shrimp shell all i oli, a madrid standard

tapas frías

cold small plates

gazpacho \$6 (LF, TNF, V)
traditional chilled soup made with cucumber, tomato, red pepper, garlic, and sherry

ensalada de sandía y tomate \$13 (GF, TNF)
compressed watermelon, heirloom cherry tomatoes, sheep cheese, corn nuts and local greens with a honey sherry vinaigrette (LF: no cheese)

***espárragos blancos** \$8 (GF, LF, TNF)
preserved white asparagus tossed in a lemon vinaigrette & served with a "light as air" mayonnaise and tarragon (V: no mayo)

***ensaladilla rusa** \$8 (LF, TNF)
classic spanish potato salad with carrot, hardboiled egg, spanish bonito tuna, piquillo peppers, and peas (GF: no bread)

escalivada con anchoas \$12 (LF, TNF)
josper grilled red bell peppers, onion & eggplant, reserve sherry vinaigrette, and spanish anchovies (V: no anch \$8) (GF: no bread)

ensalada verde \$7 (GF, TNF)
baby lettuces, cuquillo olives, olive oil marinated orange supremes, manchego cheese, and an olive/sherry vinaigrette (V, LF: no cheese)

pulpo a la gallega \$14 (GF, TNF)
galician style octopus served warm with sea salt, olive oil, spanish paprika, and yukon gold potato purée (LF: no puree)

tapas calientes

hot small plates

brandada de bacalao \$10 (TNF, LF)
traditional cod & potato purée served hot with crisp bread (GF crackers on request)

***tortilla española** \$8 (LF, TNF, GF)
spanish potato and onion omelet

pimientos de piquillo rellenos \$9
piquillo peppers stuffed with spanish goat cheese (GF, TNF)

setas al jerez \$10 (GF, LF, TNF)
sautéed mushrooms with a splash of sherry (V: no sherry)

carabinero \$7 per piece (GF, LF, TNF)
the famous large head-on mediterranean prawn, served "peel and eat style"

gambas al ajillo \$13 (GF, LF, TNF)
sautéed shrimp with sliced garlic, sherry, and a chili

morcilla casera \$12 (GF)
house-made blood sausage, cippolini onions, goat cheese, toasted pine nuts, and sherry vinegar reduction

albondigas \$13 (TNF, LF)
meatballs with beef, pork, lamb and cured ibérico ham in a tomato sauce that makes Felix's mom proud

food allergies?
please notify your server!

GF: Gluten Free
LF: Lactose Free
V: Vegan
TNF: Tree Nut Free

postres

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 meringue, fever tree 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, 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 sorbets

arroces/paellas

rices and paellas

***rossejat negro** \$18 (TNF)
thin noodles prepared paella style, squid in its ink, shellfish stock, garnished with all i oli and salsa verde, the essence of the ocean

paella de verduras \$16 (GF, LF, TNF)
traditional rice paella featuring seasonal vegetables please plan ahead as this dish has a minimum preparation of 40 minutes (V: no all i olli)

josper

charcoal grilled

espárragos verdes \$9 (LF, V)
asparagus grilled and served with romesco

***almejas con verduras al horno** \$14
clams from Clammer Dave in SC, roasted in josper oven with charred onion and heirloom tomatoes with a jamón and sherry vinegar broth (LF, GF, TNF)

***butifarra con mongetes** \$12 (LF, GF, TNF)
mild pork sausage served with sautéed white beans & all i oli

***pincho moruno** \$14 (LF, GF, TNF)
lamb skewers marinated in moorish spices served with cucumber pickles

cerdo iberico a las finas hierbas \$22
grilled 100% fermin pure ibérico pork with fresh rosemary and thyme (LF, GF, TNF)

trucha al horno \$32 (GF, LF)
grilled whole sunburst trout served with a parsley and hazelnut picada

cochinillo \$60 (LF, GF, TNF)
a tradition from segovia, a quarter of a roasted suckling pig raised by Sebastian Bayon

café

from counter culture coffee

café solo espresso \$3

cortado \$3
espresso "cut" with a splash of steamed milk

café con leche \$4
espresso with steamed milk

drip coffee \$3

carajillo/trifásico \$5
espresso with a splash of your preferred spirit / espresso with your preferred spirit and a splash of milk

chocolate caliente \$5
house made stir-your-own hot chocolate

digestivos y brandy

digestifs and brandies

sol y sombra \$16
sun & shadow of spanish brandy & anis liquer

do ferreiro- orujo or orujo de hierbas \$15

acha- pacharan sloe berry anis liquer \$10

el maestro sierra
20-year solera reserva \$15
40-year solera gran reserva \$35

gran duque d'alba solera gran reserva \$15

