

## 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

## tapas frías

cold small plates

**ajo blanco con cangrejo** \$10 (LF)  
a chilled almond garlic soup with crab meat, sliced green grapes and a px sherry reduction (V: no crab \$6)

**ensalada de rabano** \$12 (GF, TNF)  
josper roasted radish and baby carrot, candied sunflower seeds, house made fresh cheese, baby lettuces and, pickled lemon rind with a brown butter vinaigrette

**\*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)



## 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 calientes

hot small plates

**brandada de bacalao** \$10 (TNF, LF)  
traditional cod & potato puree 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

# 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

food allergies?  
please notify your server!

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

## 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 guisantes** \$14 (LF, GF)  
clams from Clammer Dave in SC, roasted in josper oven with peas, pea puree, pine nuts and jamón bellota (TNF: no pine nuts)

**\*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

## 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

## 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

