

para el aperitivo

snacks

aceitunas cúrate \$9

marinated olive blend, olive oil, potato chips (GF, LF, TNF, V)

almondras fritas \$8

fried marcona almonds with sea salt (GF, LF, V)

gilda \$8

skewer of anchovy, olive and piparra (GF, LF, TNF)

pan con tomate \$12

toasted bread with fresh tomato, garlic, and olive oil (LF, V, TNF)

add - manchego cheese \$6

add/a la carte -

anchoas salt-cured anchovies \$12

boquerones vinegar-cured anchovies \$8

matrimonio combination of both \$10

la jamonería

charcuterie & cheese

cúrate salchichón \$15

house recipe cured salami-style sausage spiced with pepperoni and nutmeg (TNF) GF crackers upon request

cúrate chorizo \$15

house recipe cured sausage spread with pimentón de la vera and garlic (TNF) GF crackers upon request

cúrate sobrasada \$12

pimentón-spiced spreadable cured sausage with capricho de cabra, honey and baguette (TNF, LF, no cheese, GF crackers upon request)

jamón serrano \$15

cured Iberian ham, aged for one year

cinco jotas jamón ibérico

world famous cured pork - 100% pure Iberian pigs are acorn-fattened and free range, resulting in a unique and exceptionally nutty flavor (LF, TNF, GF crackers upon request)

jamón de bellota (back leg cut) \$29

paleta de bellota (shoulder cut) \$24

lomo de bellota (loin cut) \$25

tabla de quesos \$21

selection of three Spanish cheeses and accompaniments (GF crackers upon request)

tabla de cúrate \$46

cúrate chorizo, salchichón, sobrasada, capricho de cabra, honey, pickles, baguette (TNF) GF crackers upon request

CÚRATE®

BAR DE TAPAS

tapas

small plates

croquetas de jamón \$10

traditional creamy Iberico ham fritters (TNF)

berenjenas con miel \$10

fried eggplant, honey from honey + the hive, rosemary (TNF)

patatas bravas* \$6/11

crispy fried potatoes, spicy tomato and pepper sauce, alioli (TNF)

sopa de setas \$10

savory mushroom soup with idiazabal cheese mousse, mushroom duxelle, migas, thyme (TNF, GF: no bread crumbs)

ensalada \$10/18

gem lettuce, pistachio vinaigrette, idiazabal, citrus, olives (GF)

add crispy shrimp \$8

escalivada \$11

chilled roasted red bell pepper, onion, eggplant, reserve sherry vinaigrette, toasted baguette (LF, TNF, V, GF: no bread)

add anchoas \$6

pimientos de piquillo rellenos \$11

piquillo peppers stuffed with Spanish goat cheese, parsley salsa verde (GF, TNF)

salteado 'a la catalana' \$14

sautéed seasonal greens, pickled blueberries, pistachio praline, sweet onion (GF, LF, V: no sherry)

endibias con queso azul \$15

jasper roasted endive, px reduction, walnut sage crumble, blue cheese mousse (GF, LF: no mousse, TNF: no walnut crumble)

setas al jerez \$18

a selection of mushrooms sautéed with a splash of sherry (GF, LF, TNF, V: no sherry)

pulpo a la gallega \$19

warm Galician-style octopus, sea salt, olive oil, Spanish paprika, yukon gold potato puree (GF, TNF, LF: no potato puree)

gambas al ajillo \$18

sautéed shrimp in a sherry broth, garlic, bay leaf, arbol chili, toasted baguette (LF, TNF, GF: no bread)

secreto ibérico* \$41

charcoal grilled 'secret' Iberico pork shoulder cut, jasper roasted cherry tomatoes, shallots, charred rosemary and thyme (GF, LF, TNF)

macarrones \$22

Spanish mac and cheese, chorizo, sofrito, breadcrumbs (TNF)

the spanish experience

\$70 per person

Our handpicked menu by Katie Button and Felix Méana, featuring traditional Catalan dishes, will guide you through the highlights as if they were sitting down to dine. Full guest participation for parties of two or more.

add wine pairing \$45

where does your tip go?

Every employee is vital in creating the Cúrate experience. We provide each pay a base minimum wage. Then good and share tips across a hourly employees. This practice ensures that every team member sees a living wage and has access to benefits that support the whole person.



@curatetapasbar

raciones

large plates

trucha al horno \$37

whole sunbust farms charcoal grilled trout, parsley and hazelnut picada (GF, LF, TNF: sub salsa verde)

rosesjat* \$36

thin noodles prepared paella-style, squid in its ink, shellfish stock, alioli - the essence of the ocean (TNF)

butifarra con mongetes* \$22

Catalan sausage, crispy white beans, garlic alioli (GF, TNF)

rabo de toro \$30

braised oxtail, red wine demi glace, Spanish omelette (LF, TNF, GF)

pincho moruno* \$22

lamb skewers marinated in spiced Moroccan spices, pickled cucumber and onion (GF, LF, TNF)

pollo al ajillo \$28

jasper roasted chicken leg and thigh, garlic jus, baguette (LF, TNF, GF: no bread)

postres

desserts

vegan dessert option available by request

tarta de queso \$14

burnt basque cheesecake, oat crumble, poached pears, spiced red wine syrup reduction (GF, TNF) add olivares dulce \$16

goxua \$14

braided pastry cream, ladyfinger sponge cake, butter brandy sauce (GF, TNF)

add lustau 'east india solera' \$16

mousse de chocolate \$13

hazelnut cake, chocolate mousse, amonillado sherry ice cream, candied hazelnuts (GF)

add valdespino 'solera 1842' vos \$17

deshielo \$13

tonic snow, chemist gin soaked mixed berries, sweet yogurt mousse, toasted meringue chips (GF, TNF)

copa de helado \$6

ask about our current selection of house-made ice creams and sorbets (GF)

food allergies?

please notify your server of all food allergies. Gluten free, lactose free, T.N.F. Free of these 14 allergens.

to avoid a potential allergic reaction, we use milk, eggs, and soy products in our food. We also use wheat, corn, and soy products in our food. We also use wheat, corn, and soy products in our food. We also use wheat, corn, and soy products in our food.

checks may be split a maximum of 6 ways

Our bartenders accept all major credit cards.