

para el aperitivo

snacks

fresh baguette \$4

served with olivar cùrate extra virgin spanish olive oil
from our adopt an olive tree program in oliete, spain

aceitunas cùrate \$9

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

almendras fritas \$8

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

gilda \$8

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

chistorra & chips José's way \$10

cùrate chorizo wrapped in potato chips (TNF)

croquetas de setas \$10

traditional creamy mushroom fritters (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 & cheeses

cùrate sobrasada \$17

pimentón-spiced spreadable cured sausage,
spanish goat cheese, honey and baguette
(TNF, GF crackers upon request)

cùrate chorizo \$15

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

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 chorizo \$48

cùrate chorizo, salchichón paté, sobrasada, spanish goat
cheese, honey, pickles, baguette
(TNF, GF crackers upon request)

CÚRATE®

BAR DE TAPAS

tapas

small plates

berenjenas con miel \$10

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

patatas bravas* \$6/11

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

gaspacho de remolacha* \$11

chilled beet soup, raspberry foam, pistachio oil
(LF, GF, V: no foam)

ensalada \$12

gem lettuce, pistachio vinaigrette, idiazabal cheese,
citrus, olives (GF) add crispy shrimp \$8

esqueixada de montaña \$15

lightly cured trout, tomato fresco, coquillo olives,
pickled onion, grilled scallions, lemon vin (TNF, LF, GF)

escalivada \$11

chilled roasted red bell pepper, onion, eggplant,
reserve sherry vinaigrette, crostini
(LF, TNF, V, GF: no bread) add anchoas \$6

del huerto de evan

from the culinary gardener

ensalada de tomate \$16

tomatoes, cucumbers, pickles, mustard sorbet (GF, TNF, V)

verduras de temporada con romesco \$17

jasper grilled seasonal vegetables, romesco (V, LF)

pimientos de piquillo rellenos \$11

piquillo peppers stuffed with round mountain creamery
goat cheese, parsley salsa verde (GF, TNF)

setas al jerez \$18

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

salteado 'a la catalana' \$17

sauteed seasonal greens, pistachio, sweet onions,
pickled blueberries (GF, LF, V: no sherry)

pulpo a la gallega \$22

warm galician-style octopus, sea salt, olive oil,
pimentón, yukon gold puree (GF, TNF, LF: no puree)

gambas al ajillo \$18

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

tortilla española \$15

spanish omelette, piquillo peppers, alioli (LF, GF, TNF)

bomba de pulpo \$11

spicy octopus and potato croquette (TNF)

macarrones del cardenal \$23

spanish mac and cheese, chorizo sofrito, ibérico pork,
bread crumbs (TNF)

the spanish experience

\$70 per person

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

add wine pairing \$45

where does your tip go?

Every employee is vital in creating the Cùrate experience. We provide base pay above minimum wage, then good and share tips across all hourly employees. This practice ensures that every team member earns a living wage and has access to benefits that support the whole person.



@curatetapasbar

raciones

large plates

trucha al homo \$37

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

rossejat* \$36

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

butifarra con mongetes* \$22

catalan pork sausage, white bean salad, confit tomato,
alioli, fennel (GF, TNF)

cerdo ibérico* \$41

charcoal grilled ibérico pork, jasper roasted seasonal
vegetables, rosemary, thyme (GF, LF, TNF)

pincho moruno* \$24

lamb skewers marinated in spice/walla morish spices,
pickled cucumber and onion (GF, LF, TNF)

mejillones a la marinera \$22

PEI mussels, tomato and seafood broth,
toasted baguette (LF, TNF, GF: no bread)

postres

desserts

vegan dessert option
available by request

tarta de queso \$14

burnt basque cheesecake, round mountain creamery
goat cheese, oat crumble, candied px sherry cherries
(GF, TNF)

add césar florido 'cruz del mar' cream \$14

crema catalana \$13

rosemary custard with bruléed demerara sugar,
dehydrated rosemary (GF, TNF)

add la vinyeta 'sereno' generós sec \$14

jerez y chocolate \$14

sherry chocolate ganache, almond cake, sherry jellies,
chocolate soil, banana vanilla ice cream (GF)

add don px 'gran reserva' \$22

melocoton en almíbar \$13

poached peaches, almond crumble, mascarpone mousse,
anise hyssop, peach sorbet, fried oreilletes shard

add los bermejos dulce \$20

copa de helado \$6

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

food allergies?

please notify your server
GF: gluten free
LF: lactose free
TNF: tree nut free
V: vegan

bread is produced in a facility handling tree nuts, milk, eggs, and soy

*Items are served raw or undercooked, or may contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

cheeks may be split a maximum of 6 ways

Our businesses compost all paper & food materials.