

para el aperitivo

snacks

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

fresh baguette \$4
served with olivar curate extra virgin spanish olive oil from our adopt an olive tree program in oliete, spain

aceitunas curate \$9
marinated olive blend, olive oil potato chips (GF, LF, TNF, V)

almendras fritas \$8
fried marcona almonds with sea salt (GF, LF, V)

skida \$8
skewer of anchovy, olive and piparra (GF, LF, TNF)

chistorra & chips jose's way \$10
curate chorizo wrapped in potato chips (TNF)

croquetas de jamon \$10
traditional creamy ham fritters (TNF)

la jamonería

charcuterie & cheeses

curate sobrasada \$17
pimentón-spiced spreadable cured sausage, spanish goat cheese, honey, crostini (TNF, GF crackers upon request)

curate chorizo \$15
house recipe cured sausage spiced with pimentón de la vera and garlic (TNF, GF crackers upon request)

cinco jotas jamon ibérico
world famous cured pork from 100% pure acorn-fattened and free range ibérico pigs, noted for its exceptional 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 curato \$46
curate chorizo, salchichón paté, sobrasada, spanish goat cheese, honey, pickles, crostini (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, all oil, spicy tomato and pepper sauce (TNF)

bomba de pulpo \$11
spicy octopus and potato croquette (TNF)

ajo blanco \$14
chilled almond and garlic soup, Jonah crab, muscadine grapes, p/r reduction (LF, GF)

ensalada \$12
gem lettuce, pistachio vinaigrette, idiazabal cheese, citrus, olives (GF) **add crispy shrimp** \$8

escalivada \$11
chilled roasted red bell pepper, onion, eggplant, reserve sherry vinaigrette, crostini (LF, TNF, V, GF: no bread) **add anchoas** \$6

pimientos fritos \$12
fried local pepper mix, olive oil, Maldon salt (TNF)

verduras de temporada con romesco \$17
jospir grilled seasonal vegetables, romesco (V, LF)

ensalada de tomate \$14
tomatoes, cucumbers, pickled mustard seeds (V, GF, TNF, LF)

esqueixada de muntanya \$15
chilled salt-cured trout, tomato fresco, coquillo olives, pickled onion, grilled scallions, lemon vin (TNF, LF, GF)

pimientos de piquillo rellenos \$11
piquillo peppers stuffed with round mountain creamery goat cheese, parsley salsa verde (GF, TNF)

salteado 'a la catalana' \$17
sauteed seasonal greens, pistachio, sweet onions, pickled blueberries (GF, LF, V: no sherry)

setas al jerez \$18
a selection of mushrooms sautéed with a splash of sherry (GF, LF, TNF, 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)

macarrones del cardenal \$23
spanish mac and cheese, chorizo sofrito, ibérico pork, breadcrumbs (TNF)

the spanish experience

\$70 per person

Our handpicked menu by founders Katie Button and Felix Meana of traditional Spanish 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 Curate 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.

cheeks may be split a maximum of 6 ways

Our businesses consist of all major & food related items

  @curatetapasbar

raciones

large plates

trucha al horno \$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, jospir roasted seasonal vegetables, rosemary, thyme (GF, LF, TNF)

mejillones a la marinera \$22
PEI mussels, tomato and seafood broth, toasted baguette (LF, TNF, GF: no bread)

pincho moruno \$24
lamb skewers marinated in spicewalla moorish spices, pickled cucumber and onion (GF, LF, TNF)

postres

desserts

vegan dessert option available by request

tarta de queso \$14
burnt basque cheesecake, round mountain creamery goat cheese, almond crumble, candied squash (GF) **add cesar florido cream** \$14

crema catalana \$13
rosemary custard with brûléed 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 p/r 'gran reserva'** \$22

mel i mato \$12
farmers cheese, local fruit, mountain honey, candied walnut, crumble (GF) **add cesar florido 'dorado' moscatel** \$13

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.

*While we make every effort to prevent cross-contact, our kitchen uses shared equipment and ingredients; therefore, we cannot guarantee the absence of any allergen or cross-contamination in all menu items.