

# para el aperitivo

## aceitunas cúrate \$8

snacks

blend of olives with piparra, lemon, rosemary, and thyme (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)

## pan con tomate \$12

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

### add - manchego cheese \$6

### add/a la carte -

#### anchos salt-cured anchovies \$12

#### boquerones vinegar-cured anchovies \$8

#### matrimonio combination of both \$10

# la jamonería

charcuterie & cheese

## cúrate salchichón \$15

from ferrià, cured salami-style sausage spiced with peppercorn and nutmeg (TNF) GF crackers upon request

## cúrate sobrasada \$17

house recipe spreadable sausage, goat cheese, honey (LF, TNF) GF crackers upon request

## chorizo \$15

from ferrià, dry-cured sausage spiced with pimentón de la vera and garlic (TNF) GF crackers upon request

## cabecero \$18

from dehesa cordobesa, dry-cured iberian pork collar (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)

## the spanish experience per person \$70

This menu, handpicked by Katie Bultton and Felix Meana, featuring traditional catalan dishes, will guide you through the highlights as if they were sitting down to dine. Full guest participation for parties of 2 or more

### add wine pairing \$45

checks may be split a maximum of 6 ways

# CÚRATE tapas

small plates

## cúrate chistorra & chips José's way \$10

basque-style chorizo wrapped in potato chips, the perfect snack (TNF)

## berenjenas con miel \$10

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

## croquetas de pollo \$10

traditional creamy chicken fritters (TNF)

## patatas bravas \$11

crispy fried potatoes topped with a slightly spicy tomato and pepper sauce and all i oil (TNF)

## gazpacho \$10

chilled tomato and cucumber soup, fried migas/breadcrumbs (LF, TNF)

## ensalada verde \$11

local lettuces, pickled lemon, sweet onion, champagne vinaigrette (GF, GF, TNF, V)

## ensalada de remolacha \$15

roasted beets, goat/olive cheese spread, orange supremes, radish, almonds, herb oil (GF) V, no cheese

## escalivada \$11

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

### add anchos \$6

## atun y tomate \$20

confit tuna, heirloom tomatoes, black olive all i oil, sweet onion, fried bread (LF, TNF) GF: no bread

### additional toasted baguette \$3

### where does your tip go?

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

## 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, candied pistachios, sweet onion (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

## berenjenas con romesco \$12

charcoal grilled local eggplant, lemon, romesco, px sherry reduction (GF & TNF, no romesco)

## pulpo a la gallega \$19

warm galician-style octopus with sea salt, olive oil, spanish paprika, and yukon gold potato puree (GF, TNF) LF: no potato puree

## gambas al ajillo \$18

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

## almejas \$24

clammer dave's sc clams, piquillo peppers, charred leeks, jamon, sauté ink tubes, toasted baguette (TNF) GF: no bread LF: no butter

## vieiras \$23

seared scallops, confit potatoes, charred leek, salsa picante (GF, LF, TNF)

### add s/j jamón de bellota \$15

## secreto ibérico \$38

'secret' shoulder cut of charcoal grilled ibérico pork, served with charred rosemary and thyme (GF, LF, TNF)

### food allergies?

please notify your server

GF: gluten free

LF: lactose free

TNF: tree nut free

V: vegan

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# raciones

large plates

## rossejat\* \$36

thin noodles prepared paella-style, squid in its ink, shellfish stock, all i oil and salsa verde - the essence of the ocean (TNF)

## trucha al horno \$37

charcoal grilled trout, butterflied and served whole over a parsley and hazelnut picada (GF, LF, TNF) sub salsa verde

## pincho moruno\* \$22

lamb skewers marinated in moorish spices from spicewalla, served with pickled cucumber and onion (GF, LF, TNF)

## butifarra a la plancha\* \$24

house-made catalan style pork sausage served with marinated lima beans from rancho gordo, confit tomato, and garlic all i oil (GF, TNF)

## cochinillo\* \$96

a tradition from segovia, 3/2 oz, bone-in quarter of coal-roasted suckling pig (GF, LF, TNF)

# postres

desserts

vegan dessert  
option available  
by request

## goxua \$13

brandy soaked ladyfinger sponge cake, whipped cream, bruleed pastry cream, butter brandy sauce (GF, TNF)

## tarta de queso \$14

flour basque cheesecake, almond crumble, caramel, stewed apples (GF)

## add lustau 'east india solera' \$16

## meringue de g8t \$13

torched meringue, sweet yogurt, mousse, tonic snow, gin soaked berries (GF, TNF)

### add mas foraster 'josep foraster' brut nature \$16

## crujiente de chocolate y kikos \$13

chocolate custard made with french broad chocolate, rosemary, kikos, orange sorbet (GF, TNF)

### add valdespino 'solera 1842' oloroso blend \$17

## copa de helado \$6

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

we compost all paper & food materials, our bread is produced in a facility handling tree nuts, milk, eggs, and soy  
\*these 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 foodborne illness.