

## cócteles — cocktails

- cúrate gin & tonic** \$16  
bcn gin, fever tree tonic, seasonal garnish
- bodega martini** \$14  
chemist gin, white vermouth, piparra pepper brine
- hombro frío** \$16  
tequila, reposado, pumpkin, china-china amer, mezcal, lemon
- manhattan de hierbas** \$16  
four roses, mata tinto vermouth, cynar, spiced cardamom syrup
- bruja blanca** \$16  
asheville vodka, vermut de sidra, pear, fig, lemon
- la sueca sangría roja**  
glass \$9 / pitcher \$45
- cava sangria**  
glass \$11 / pitcher \$65

## vino — wine

- ESPUMOSO — SPARKLING**
- raventós 'blanc de blancs'** \$16/68  
2022 parellada blend, Conca del Riu Andrà

- BLANCO — WHITE**
- martinsáncho** \$14/60  
2021 verdejo, Rueda
- bodegas bhilar** \$16/68  
2022 viura/garnacha blanco, Rioja

- ROSADO & NARANJA — ROSÉ & ORANGE**
- ameztoi 'rubentis rosé'** \$16/68  
2023 hondarabi blend, Getariako Txakolina
- kiki y juan 'naranja'** \$15/64  
2022 macabeu/sauvignon blanc, Utiel Requena

## TINTO — RED

- granito del cadalso** \$16/68  
2022 garnacha, Viños de Madrid
- emilio moro** \$17/72  
2021 tempranillo, Ribera del Duero
- casa gran del siurana 'cruor'** \$18/77  
2019 carñena/garnacha/syrah, Priorat

## sin alcohol — non-alcoholic

- seasonal soda** spiced apple \$5
- st. agrestis 'phony negroni'** n.a. cocktail \$12
- n.a. sangria** house made red or white \$12
- le naturel** n.a. red or white wine \$40/\$510  
Navarra
- estrella galicia 'o.o'** non-alcoholic lager \$6  
Galicia
- sierra nevada 'trail pass'** n.a. ipa \$6  
Asheville

# CÚRATE®

BAR DE TAPAS

## LA BODEGA CÚRATE

## para el aperitivo — appetizers

- pan con tomate** \$12  
toasted bread with fresh tomato, garlic, and olive oil (L,F,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

- salchichón** \$15  
cured salami-style sausage spiced with peppercorn and nutmeg (TNF) GF crackers by request
- chorizo** \$15  
dry-cured sausage spiced with pimentón de la vera and garlic (TNF) GF crackers upon request
- tabla de quesos** \$21  
selection of three spanish cheeses and accompaniments (GF crackers by request)

- berenjenas con miel** \$10  
fried eggplant drizzled in honey from honey + the hive, rosemary (TNF)

- patatas bravas\*** \$11  
crispy fried potatoes topped with a slightly spicy tomato and pepper sauce and all i oi (TNF)

- pimientos de piquillo rellenos** \$11  
piquillo peppers stuffed with spanish goat cheese, parsley salsa verde (GF,TNF)

- salteado 'a la catalana'** \$14  
sautéed greens, pickled blueberries, sweet onions, pistachio praline, candied pistachios. (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

- aceitunas cúrate** \$8  
marinated olive blend (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)

## la jamonería — charcuterie

- ibérico de bellota**  
world famous cured pork - 100% pure iberian pigs (LF, TNF, GF crackers by request)
- jamón (back leg cut)** \$29
- paleta (shoulder cut)** \$24

- jamón serrano** \$15  
cured iberian ham, aged for one year
- additional toasted baguette** \$3

## tapas — small plates

- gambas al ajillo** \$18  
sautéed shrimp in a sherry broth with sliced garlic, bay leaf, and an arbol chili, baguette (LF, TNF) GF: no bread

- butifarra con mongetes\*** \$22  
catalan sausage, crispy white beans, garlic all i oi (GF, TNF, LF)

- secreto ibérico\*** \$36  
"secret" shoulder cut of charcoal grilled iberico pork, served with charred rosemary and thyme (GF, LF, TNF)

- vieiras** \$23  
seared scallops, confit piquillo pepper, capers (GF, LF, TNF)

- nabos con romesco** \$16  
charcoal roasted turnips and radishes, cream sherry, romesco sauce

## ración — large plate

- trucha al horno** \$37  
charcoal grilled whole trout, parsley and hazelnut picada (GF, LF) TNF: sub salsa verde

## more LA BODEGA favorites

## bocadillos — sandwiches

- gambas fritas\*** \$17  
crispy shrimp, all i oi, piparra peppers, arugula (TNF)

- jamón** \$14  
jamón serrano, tomate fresco, manchego (TNF, LF no cheese)

- catalan\*** \$17  
butifarra catalan sausage, red pepper, onion, all i oi (TNF, LF)

## tapas — small plates

- sopa de calabaza** \$10  
roasted squash soup, pimentón, toasted pumpkin seeds (TNF, GF)
- ensalada** \$18  
gem lettuce, pistachio vinaigrette, idiazabal, citrus, olives (GF) • **crispy shrimp** \$8
- macarrones** \$22  
spanish mac and cheese, chorizo, sofrito, breadcrumbs (TNF)
- pollo al ajillo** \$28  
seared chicken leg and thigh, garlic jus, baguette (LF, TNF, GF: no bread)
- rabo de toro** \$30  
braised ox tail, red wine demi glace, spanish omelette (LF, TNF, GF)

## postres — desserts

- tarta de queso** \$14  
burnt basque cheesecake, oat crumble, caramel, candied pumpkin (GF, TNF)
- add lustau\*** 'east india solera' \$16
- mousse de chocolate** \$14  
hazelnut chocolate mousse cake, espresso glaze, ice cream (GF)
- add don px\*** 'gran reserva' \$22

\* Items served raw, 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.

**Food allergies?**  
notify your server  
GF: gluten free  
LF: lactose free  
TNF: tree nut free  
V: vegan

checks may be split a maximum of 6 ways