

para el aperitivo

snacks

- aceitunas cùrate** \$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)
- 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

la jamonería

charcuterie & cheese

- salchichón** \$15
fermin cured salami-style sausage spiced with peppercorn and nutmeg (TNF) GF crackers upon request
- chorizo** \$36
fermin dry-cured sausage spiced with pimentón de la vera and garlic (TNF) GF crackers upon request
- jamón serrano** \$15
cured iberian ham, aged for one year
- ibérico de bellota**
world famous cured pork - 100% pure iberian pigs (L,F,TNF, GF crackers by request)
- jamón (back leg cut)** \$29
- paleta (shoulder cut)** \$24

- tabla de quesos** \$21
selection of three spanish cheeses and accompaniments (GF crackers upon request)

bocadillos

sandwiches - served until 3pm

- jamón** \$14
jamón serrano, tomate fresco, manchego (TNF, LF no cheese)
- gambas fritas** \$17
crispy shrimp, alioli, piparra peppers, arugula (TNF)
- catalan** \$17
butifarra catalan sausage, red pepper, onion, alioli (TNF, LF)

CÚRATE[®]

BAR DE TAPAS

tapas

small plates

- croquetas de jamon** \$10
traditional creamy iberico ham friters (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 GF : no breadcrumbs (TNF)
- 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 (L,F,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
sauteed seasonal greens, pickled blueberries, pistachio praline, candied pistachios, sweet onion (GF, LF) V: no sherry
- endibias con queso azul** \$15
jospir 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 with sea salt, olive oil, spanish paprika, and yukon gold potato puree (GF,TNF) LF: no potato puree
- gambas al ajillo** \$18
sauteed shrimp in a sherry broth, sliced garlic, bay leaf, arbol chili, toasted baguette (L,F, TNF) GF: no bread
- secreto ibérico** \$41
"secret" shoulder cut of charcoal grilled iberico pork, jospir roasted cherry tomatoes, shallots, charred rosemary and thyme (GF, LF, TNF)
- macarrones** \$22
spanish mac and cheese, chorizo, sofrito, breadcrumbs (TNF)

additional toasted baguette \$3

the spanish experience

\$70 per person

This menu, handpicked 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 2 or more.

add wine pairing \$45

📍 @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 sausage, crispy white beans, garlic alioli (GF,TNF)
- pincho moruno** \$22
lamb skewers marinated in spicewalla moorish spices, pickled cucumber and onion (GF,LF,TNF)
- pollo al ajillo** \$28
jospir roasted chicken leg and thigh, garlic jus, baguette (L,F,TNF,GF no bread)
- rabo de toro** \$30
braised oxtail, red wine demi glace, spanish omelette (L,F,TNF,GF)

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
- gouxia** \$14
brulee pastry cream, ladyfinger sponge cake, butter brandy sauce (GF, TNF)
- add lustau 'east india solera'** \$16
- mousse de chocolate** \$13
hazelnut cake, chocolate mousse, goat butter ice cream, candied hazelnuts (GF)
- add valdespino 'solera 1842' vos** \$7
- copa de helado** \$6
ask about our current selection of house-made ice creams and sorbets (GF)

food allergies? we compost all paper & food materials, bread is produced in a facility handling tree nuts, milk, eggs, and soy
 please notify your server
 GF: gluten free
 LF: lactose free
 TNF: tree nut free
 V: vegan
 * 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.

checks may be split a maximum of 6 ways