

# para el aperitivo

snacks

**fresh baguette** \$4  
olivar cùrate extra virgin spanish olive oil

**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)

**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 & cheese

**cùrate salchichón** \$15  
house recipe cured salami-style sausage spiced with  
peppercorn and nutmeg (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

**cùrate sobrasada** \$17  
pimentón-spiced fermentable cured sausage with  
capricho de cabra, honey and baguette  
(TNF, LF, no cheese, GF crackers upon request)

**jamón serrano** \$15  
cured iberian ham, aged for one year

**cinco jotas jamón ibérico**  
world famous cured pork - 100% pure iberian pigs are  
acom-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 cùrate** \$46  
cùrate chorizo, salchichón, sobrasada, capricho de cabra,  
honey, pickles, baguette (TNF) GF crackers upon request

# CÚRATE®

BAR DE TAPAS

## tapas

small plates

**croquetas de setas** \$10  
traditional creamy mushroom fritters (TNF)

**chistorra & chips José's way** \$10  
cùrate spicy chorizo wrapped in potato chips (TNF)

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

**patatas bravas\*** \$6/\$11  
crispy fried potatoes, spicy tomato and pepper sauce,  
aioli (TNF)

**sopa de setas** \$10  
savory mushroom soup with idiazabal cheese mousse,  
mushroom duxelle, migas, thyme  
(TNF, GF: no breadcrumb)

**ensalada** \$10/\$18  
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 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, sweet onion (GF, LF, V: no sherry)

**setas al jerez** \$18  
a selection of mushrooms sauteed with a  
splash of sherry (GF, LF, TNF, V: no sherry)

**pulpo a la gallega** \$19  
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, crostini (LF, TNF, GF: no bread)

**secreto ibérico\*** \$41  
charcoal grilled 'secret' cut of iberico pork shoulder,  
josper roasted cherry tomatoes, shallots,  
charred rosemary and thyme (GF, LF, TNF)

**macarrones** \$22  
spanish mac and cheese, chorizo, sofrito,  
breadcrumbs (TNF)

**endibias con queso azul** \$15  
josper roasted endive, px sherry reduction,  
walnut sage crumble, blue cheese mousse  
(GF, LF: no mousse, TNF: no walnut crumble)

**esqueixada de montaña** \$15  
lightly cured trout, tomato fresco, sweet onion,  
coquillo olives, lemon vinaigrette (NF, DF, GF)

## the spanish experience

\$70 per person

Our handpicked menu 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 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 wages, 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.

  @euratetapasbar

## 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, lima bean salad, confit tomato,  
alioli, fennel (GF, TNF)

**rabo de toro** \$30  
braised oxtail, red wine demi glace  
spanish omelette (LF, TNF, GF)

**pincho moruno\*** \$22  
lamb skewers marinated in spice/walla moorish spices,  
pickled cucumber and onion (GF, LF, TNF)

**pollo al ajillo** \$28  
josper roasted chicken leg and thigh, garlic jus, crostini  
(LF, TNF, GF: no bread)

## postres

desserts

vegan dessert option  
available by request

**tarta de queso** \$14  
burnt basque cheesecake, oat crumble,  
sherry macerated strawberries (GF, TNF)  
**add los bermejos dulce** \$20

**crema catalana** \$13  
rosemary custard with bruleed demerara sugar and  
dehydrated rosemary (GF, TNF)  
**add césar florido cream** \$14

**mousse de chocolate** \$13  
hazelnut cake, chocolate mousse, amontillado sherry ice  
cream, candied hazelnuts (GF)  
**add valdespino 'solera s&g' vos** \$17

**deshielo** \$13  
tonic snow, chemist gin soaked mixed berries, sweet  
yogurt mousse, toasted meringue chips (GF, TNF)  
**add petit aïbet brut rose** \$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 meats,  
seafood, shellfish, or eggs may increase your risk of  
food-borne illness.

checks may be split a maximum of 6 ways

Our businesses are open all night & food markets.