

para el aperitivo

snacks

fresh baguette \$4

served with 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
(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 & cheeses

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 spreadable cured sausage with capricho de cabra, honey and baguette
(TNF, LF, no cheese, 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)

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, alioli, spicy tomato and pepper sauce (TNF)

sopa de espárragos blancos \$11

chilled white asparagus soup, egg mousse, almonds, herb oil (GF)

ensalada \$10/18

gem lettuce, pistachio vinaigrette, idiazabal cheese, citrus, olives (GF)

add crispy shrimp \$8

esquejada de montaña \$15

lightly cured trout, tomato fresco, sweet onion, coquillo olives, lemon vinaigrette (NF, DF, GF)

escalivada \$11

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)

setas al jerez \$18

a selection of mushrooms sautéed with a splash of sherry (GF, LF, TNF, V: no sherry)

salteado 'a la catalana' \$15

sauteed seasonal greens, roasted beets, marcona almonds, sweet onions (GF, LF, V: no sherry)

calçots con romesco \$17

josper grilled wild foraged ramps, romesco
(V, LF)

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, toasted baguette (LF, TNF, GF: no bread)

torilla española \$15

spanish omelette, piquillo peppers, alioli (LF, GF, TNF)

bomba de pulpo \$11

spicy octopus and potato croquette (LF, TNF)

macarrones \$22

spanish mac and cheese, chorizo, sofrito, breadcrumbs (TNF)

the spanish experience

\$70 per person

Our handpicked menu by Katie Button and Felix Méara - 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 in place creating the Cùrate experience. We provide zero pay + zero tip + zero tip, then pool and share tip across a hourly employee. This practice ensures that every team member earns a living wage and has access to benefits that support the whole person.



@curatetapasbar

raciones

large plates

trucha al horno \$37

whole sunbust 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

atalan pork sausage, white bean salad, confit tomato, alioli, fennel (GF, TNF)

secreto ibérico* \$41

charcoal grilled ibérico pork shoulder 'secret' cut, roasted cherry tomatoes, shallots, rosemary, thyme (GF, LF, TNF)

pincho moruno* \$22

lamb skewers marinated in spice/walla mooish spices, pickled cucumber and onion (GF, LF, TNF)

majillones con sobrasada \$26

PEI mussels, cùrate sobrasada broth, toast points
(LF, TNF, GF: no bread)

postres

desserts

vegan dessert option available by request

tarta de queso \$14

best basque cheesecake, oat crumble, sherry macerated strawberries (GF, TNF)

add los bermejos dulce \$20

crema catalana \$13

rosemary custard with brûléed demerara sugar and dehydrated rosemary (GF, TNF)

add la vinyeta 'sereno' generós sec \$14

mousse de chocolate \$13

hazelnut cake, chocolate mousse, amontillado sherry ice cream, candied hazelnuts (GF)

add vaidespino 'solera \$22 vos \$17

deshielo \$13

tonic snow, chemist gin soaked mixed berries, sweet yogurt mousse, toasted meringue chips (GF, TNF)

add petit aïbel brut rose \$13

copa de helado \$6

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

food allergies?

please notify you, server
GF: gluten free
LF: lactose free
NF: raw nut free
V: vegan

bread or 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 fish 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

Our bar/restaurant cannot accept cash payments