

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 sobrasada \$17
pimentón-spiced spreadable cured sausage,
round mountain goat cheese, honey and baguette
(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)

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, round mountain
creamery goat cheese, 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 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 \$12
gem lettuce, pistachio vinaigrette, idiazabal cheese,
citrus, olives (GF)
add crispy shrimp \$8

esqueixada de montaña \$15
lightly cured trout, tomato fresco, coquillo olives,
pickled red onion, grilled scallions, lemon vinaigrette
(TNF, DF, GF)

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 round mountain creamery
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)

verduras de temporada con romesco \$17
jospir grilled seasonal vegetables, romesco (V, LF)

pulpo a la gallega \$22
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)

tortilla española \$15
spanish omelette, piquillo peppers, alioli (LF, GF, TNF)

bomba de pulpo \$11
spicy octopus and potato croquette (TNF)

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

the spanish experience

\$70 per guest

Our handpicked menu by Chef Katie Button and Felix Méana highlighting our favorite traditional Catalan dishes.
Let our co-founders guide you through your meal as if they were sitting down to enjoy a meal with you.
Full guest participation for parties of two or more.

add wine pairing \$45

where does your tip go?

Every experience is vital in creating the Cùrate experience. We provide every guest with a menu, wine, food, and service. Our employees.
This tradition ensures that every guest's experience is a truly unique and accessible to all who visit the space.

  @curatetapasbar

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 poella-style, squid in its ink,
shellfish stock, alioli + the essence of the ocean (TNF)

butifarra con mongetes \$22
catalan pork sausage, white bean salad, confit tomato,
alioli, fennel (GF, TNF)

cerdo ibérico \$41
charcoal grilled ibérico pork, jospir roasted seasonal
vegetables, rosemary, thyme (GF, LF, TNF)

pincho moruno \$24
lamb skewers marinated in spice/walla morish spices,
pickled cucumber and onion (GF, LF, TNF)

mejillones con sobrasada \$26
PEI mussels, cùrate sobrasada broth, toasted baguette
(TNF, GF: no bread)

postres

desserts

vegan dessert option
available by request

tarta de queso \$14
burnt basque cheesecake, round mountain creamery
goat cheese, 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 valdespino 'solera 1842' vos \$17

deshielo \$13
tonic snow, chemist gin soaked mixed berries, sweet
yogurt mousse, toasted meringue chips (GF, TNF)
add petit albet 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
NF: free 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 ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

checks may tip a maximum of 6 ways

Our food waste is composted at a local farm.