

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
(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 & 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,
spanish 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, spanish 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)

gaspacho de remolacha \$11
chilled beet soup, raspberry foam, pistachio oil
(LF, GF, V no foam)

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, DN, 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' \$17
sauteed seasonal greens, pistachio, sweet onions,
pickled blueberries (GF, LF, V: no sherry)

verduras de temporada con romesco \$17
joster grilled seasonal vegetables from the
culinary gardener, 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 Meana 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 employee is vital in creating the Cùrate experience. We provide base pay above minimum wage, 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.

  @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 paella-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, joster 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 a la marinera \$22
PEI mussels, tomato & seafood broth, toasted baguette
(LF, 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, candied px sherry cherries
(GF, TNF)

add césar florido 'cruz del mar' cream \$14

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 valdepinoso 'solera 1842' vos \$17

melocotón en almibar \$13
poached peaches, almond crumble, mascarpone mousse,
anise hyssop, peach sorbet, fried orelletes shard
add los bermejós dulce \$20

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 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

Our businesses support all paid & food materials