

para el aperitivo

snacks

fresh baguette \$4
served with olivar cùrate extra virgin spanish olive oil
from our adopt an olive tree program in oliete, spain

pan con tomate \$12
toasted bread with fresh tomato, garlic, and olive oil
(LF, V, TNF)

add - manchego cheese \$6
add a la carte -
anchovies salt-cured anchovies \$12
boquerones vinegar-cured anchovies \$8
matrimonio combination of both \$10

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)

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

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

la jamonería

charcuterie & cheeses

cùrate sobrasada \$17
pimentón-spiced spreadable cured sausage,
spanish goat cheese, honey, crostini
(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 ibérico pigs are
acorn-fattened and two months resting in a unique and
exceptionally nutty flavor
(LF, TNF, GF crackers upon request)

jamón de bellota (back leg cut) \$24
paleta de bellota (shoulder cut) \$24
lomo de bellota (loin cut) \$24

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

tabla de cùrate \$46
cùrate chorizo, salchichón paté, sobrasada, spanish goat
cheese, honey, pickles, baguette
(TNF, GF crackers upon request)

CÚRATE®

BAR DE TAPAS

tapas

small plates

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

patatas bravas \$6-11
crispy fried potatoes, alioli,
spicy tomato and pepper sauce (TNF)

gazpacho de remolacha \$12
chilled beet soup, salpicon, berries, pistachio oil
(LF, GF, V)

ensalada \$12
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 anchos** \$6

pimientos fritos \$12
fried local pepper mix, olive oil, maldon salt (TNF)

del huerto de evan
from the culinary gardener

ensalada de tomate \$16
tomatoes, cucumbers, pickles, confit tuna (GF, TNF, LF)

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

esqueixada de muntanya \$15
chilled salt-cured trout, tomato fresco, coquillo olives,
pickled onion, grilled scallions, lemon vin (TNF, LF, GF)

pimientos de piquillo rellenos \$11
piquillo peppers stuffed with round mountain creamery
goat cheese, parsley salsa verde (GF, TNF)

salteado 'a la catalana' \$17
sauteed seasonal greens, pistachio, sweet onions,
pickled blueberries (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 \$22
warm galician-style octopus, sea salt, olive oil,
pimenton, 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)

macarrones del cardinal \$23
spanish mac and cheese, chorizo sofrito, ibérico pork,
breadcrumbs (TNF)

the spanish experience

\$70 per person

Our handpicked menu by founders Katie Button and Felix Meana of traditional Catalan dishes will guide you
through the highlights as if they were sitting down to dine.
Full guest participation required 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.

cheeks may be split a maximum of 6 ways

Our businesses compost all paper & food materials.

  @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 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 skewer, marinated in spice walla moorish spices,
pickled cucumber and onion (GF, LF, TNF)

mejillones a la marinera \$22
PEI mussels, tomato and seafood broth,
toasted baguette (LF, TNF, GF: no bread)

vegan dessert option
available by request

postres

desserts

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 brûlée demerara sugar,
dehydrated rosemary (GF, TNF)

add la vinyeta 'sereno' generoso sec \$14

jerez y chocolate \$14
sherry chocolate ganache, almond cake, sherry jellies,
chocolate soil, banana vanilla ice cream (GF)

add don px 'gran reserva' sec \$22

melocoton en almibar \$15
poached peaches, almond crumble, mascarpone
mousse, anise hyssop, peach sorbet, fried briolette shad
add los bermejos 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.

*While we make every effort to prevent cross-
contact, our kitchen uses shared equipment and
ingredients; therefore, we cannot guarantee the
absence of any allergen or cross-contamination in
all menu items.