CÚRATE
BAR DE TAPAS

para el aperitivo
snacks

pan con tomate $12
toasted bread with fresh tomato, garlic, and olive oil (LF, V, TNF)
add - manchego cheese $6
a la carte -
anchoas salt-cured anchovies $12
boquerones vinegar-cured anchovies $8
matrimonio combination of both $10

fresh baguette $4
served with olivar cúrate extra virgin spanish olive oil from our adopt an olive tree program in oliete, spain (LF, V, TNF)

aceitunas cúrate $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 josé's way $10
cúrate chorizo wrapped in potato chips (TNF)

croquetas de jamon $10
traditional creamy ham fritters (TNF)

la jamonería
charcuterie & cheeses

cúrate sobrasada $17
pimentón-spiced spreadable cured sausage, honey, goat cheese, crostini
(LF, TNF, GF crackers upon request)

cinco jotas jamón ibérico
world famous cured pork from 100% pure acorn-fattened and free range ibérian pigs.
(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 cúrate $46
cúrate iberico terrine, sobrasada, salchichón, spanish goat cheese, honey, pickles, crostini
(TNF, GF crackers upon request)

tapas
small plates

berenjenas con miel $10
fried eggplant, local mountain honey, rosemary (TNF)

patatas bravas* $6/11
crispy fried potatoes, all i oli,
spicy tomato and pepper sauce (TNF)

porrusalda de calabaza $14
creamy butternut squash soup, smoked trout, pimentón oil, croutons, fried pumpkin seeds (TNF)

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 anchoas $6**

xatonada $16
frisée,confit cod, cuquillo olives, anchovies, romesco (LF)

tartar de remolacha $12
diced beets, creme fraiche, pistachio, raspberries, endives (GF)

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

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

salteado 'a la catalana' $17
sautéed seasonal greens, pistachio, sweet onions, pickled blueberries (GF, LF, V: no sherry)

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

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
sautéed 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 cardenal $23
spanish mac and cheese, chorizo sofrito, ibérico pork, breadcrumbs (TNF)

butifarra con potaje* $24
catalan pork sausage, lima bean stew, potato, turnip, greens (GF,TNF)

the spanish experience
$70 per person
Our handpicked menu by founders Katie Button and Felix Meana of traditional Spanish dishes will guide you through the highlights as if they were sitting down to dine.
Parties of two or more only, full guest participation required
add wine pairing $45

where does your tip go?
Every employee is vital in creating the Cúrate experience. We provide base pay above minimum wage, then pool 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.

checks may be split a maximum of 6 ways
Our businesses compost all paper & food materials

@curatetapasbar

raciones
large plates

trucha al horno mkt
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)

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

pincho moruno* $24
lamb skewers marinated in spicewalla moorish spices, pickled cucumber and onion (GF,LF,TNF)

cerdo ibérico* $48
charcoal grilled ibérico pork, josper roasted seasonal vegetables, rosemary, thyme (GF, LF, TNF)

chuletón de vaca $120
dry aged galician bone in ribeye, fried potatoes, peppers (TNF)

postres
desserts

vegan dessert option available by request

leche y polvorones $13
almond cookies, px sherry mousse, milk meringue, eggnog ice cream
add el maestro sierra px $15

tarta de queso $14
burnt basque cheesecake, round mountain creamery goat cheese, oat crumble, candied squash (TNF, GF)
add valdespino 'solera 1842' vos $17

crema catalana $13
rosemary custard with brûléed demerara sugar, dehydrated rosemary (GF, TNF)
add lustau 'east india' cream $16

jerez y chocolate $14
sherry chocolate ganache, almond cake, sherry jellies, chocolate soil, banana vanilla ice cream (GF)
add don px 'gran reserva' $22

copa de helado $6
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.