

## fritura

from the fryer

**chistorra & chips josé's way** \$8 (TNF)  
spicy chorizo wrapped in potato chips, the perfect snack

**croquetas de pollo** \$8 (TNF)  
traditional creamy chicken fritters

**\*patatas bravas** \$8 (LF, TNF)  
crispy fried potatoes topped with a slightly spicy tomato and garlic sauce (V: no all i oli)

**berenjenas con miel** \$6 (TNF)  
fried eggplant drizzled in wild mountain bees honey, garnished w/ rosemary

**buñuelo de bacalao** \$8 (TNF, LF)  
light and airy salt cod fritters topped with rosemary-infused wild mountain bees honey

## tapas frías

cold small plates

**endibia con queso y nueces** \$12 (GF)  
salad of endive, spanish blue cheese, candied walnuts, pomegranate, and baby lettuces with a champagne vinaigrette  
(V, LF: No Cheese)

**\*espárragos blancos** \$8 (GF, LF, TNF)  
white asparagus tossed in a lemon vinaigrette & served w/a "light as air" mayonnaise and tarragon (V: No Mayo)

**\*ensaladilla rusa** \$7 (LF, TNF)  
classic spanish potato salad w/carrot, hardboiled egg, spanish bonito tuna, piquillo peppers, and peas (GF: No Bread)

**escalivada con anchoas** \$10 (LF, TNF)  
josper grilled red bell peppers, onion & eggplant, reserve sherry vinaigrette, and spanish anchovies (V: No Anch \$6) (GF: No bread)

**sardinas curadas** \$12 (LF, GF)  
salt-cured sardines, pickled raspberries, toasted pistachio (inspired by an elBulli flavor combination)

**ensalada verde** \$7 (GF, TNF)  
baby lettuces, cuquillo olives, olive oil marinated orange supremes, manchego cheese, and an olive/sherry vinaigrette (V, LF: No Cheese)

**pulpo a la gallega** \$14 (GF, TNF)  
galician style octopus served warm w/sea salt, olive oil, spanish paprika, and yukon gold potato purée (LF: No Puree)



## bocadillos

sandwiches

**\*atun y piparra** \$10 (LF, TNF)  
bonito tuna, josper grilled onion/red bell pepper, piparras, hardboiled egg, arbequina olive oil mayonnaise

**lomo ibérico con queso** \$10 (TNF)  
fermín ibérico pork loin, manchego cheese, crispy shallot, tomato bread

**\*bocata de puntillitas** \$10 (TNF)  
fried baby squid and piparras with shrimp shell all i oli, a madrid standard

## tapas calientes

hot small plates

**sopa de setas** \$6 (TNF)  
mushroom soup topped with idiazabal cheese mousse and fried bread crumbs (GF: no bread crumbs) (LF: no mousse)

**brandada de bacalao** \$10 (TNF, LF)  
traditional cod & potato puree served hot with crisp bread (GF crackers on request)

**\*tortilla española** \$8 (LF, TNF)  
spanish potato and onion omelet

**pimientos de piquillo rellenos** \$9  
piquillo peppers stuffed with spanish goat cheese (GF, TNF)

**setas al jerez** \$10 (GF, LF, TNF)  
sautéed mushrooms with a splash of sherry (V: no sherry)

**carabinero** \$7 per piece (GF, LF, TNF)  
the famous large head-on mediterranean prawn, prepared simply "a la plancha" with sea salt

**gambas al ajillo** \$13 (GF, LF, TNF)  
sautéed shrimp with sliced garlic, sherry, and a chili

**morcilla casera** \$12 (GF)  
house-made blood sausage, cippollini onions, goat cheese, toasted pine nuts, and sherry vinegar reduction

**canelones de carne** \$ 12 (TNF)  
pasta filled with pork, beef, and chicken liver, topped with a creamy bechamel sauce and manchego cheese

**almejas a la sidra** \$ 16 (TNF, GF)  
our version of a spanish classic, clams from clammer dave in sc cooked in asturian cider with chorizo

# CÚRATE

13 biltmore avenue  
asheville, nc 28801

(828) 239-2946  
curatetapasbar.com

we compost all paper & food materials our bread is produced in a facility handling tree nuts, milk, eggs and soy

\*this menu item contains raw or undercooked meats, poultry, seafood shellfish or eggs. consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness

food allergies?  
please notify your server!

GF: Gluten Free  
LF: Lactose Free  
V: Vegan  
TNF: Tree Nut Free

## arroces/paellas

rices and paellas

**\*rossejat negro** \$18 (LF, TNF)  
thin noodles prepared paella style, squid in its ink, shellfish stock, garnished with all i oli and salsa verde, the essence of the ocean

**paella de verduras** \$16 (GF, LF, TNF)  
traditional rice paella featuring seasonal vegetables  
please plan ahead as this dish has a 40-minute preparation (V: no all i olli)

## josper

charcoal grilled

**migas con verduras** \$9 (TNF)  
fried bread crumbs with roasted brussels sprouts, cauliflower, and raisins finished with a celery root/yogurt mousse (V, LF: no mousse GF: no bread crumbs)

**\*butifarra con mongetes** \$12 (LF, GF, TNF)  
mild pork sausage served with sautéed white beans & all i oli

**\*pincho moruno** \$14 (LF, GF, TNF)  
lamb skewers marinated in moorish spices served with cucumber pickles

**cerdo iberico a las finas hierbas** \$22  
grilled 100% fermín pure ibérico pork, "skirt steak" with fresh rosemary and thyme (LF, GF, TNF)

**trucha al horno** \$32 (GF, LF)  
grilled whole sunburst trout served with a parsley and hazelnut picada

**cochinillo** \$60 (LF, GF, TNF)  
a tradition from segovia, a quarter of a roasted suckling pig raised by Sebastian Bayon

## postres

desserts by Carmen Vaquera

**crujiente de chocolate y kikos** \$8 (GF, TNF)  
dark chocolate custard, sea salt, candied corn nuts, rosemary, orange sorbet

**merengue de "gin & tonic"** \$8 (GF, TNF)  
gin-soaked berries, vanilla-yogurt ice cream, torched meringue, fever tree tonic snow

**flan de huevo** \$8 (GF, TNF)  
orange-saffron flan, smoked caramel, and sherry poached raisins

**tarta líquida** \$8  
baked to order marcona almond tart with a liquid center, px cherry sorbet

**tarta de manzana** \$8  
apple tart with roasted apple butter, goat milk pastry cream, hazelnut praline, and crème fraîche

**copa de helado** \$5 (GF, TNF)  
two scoops of ice cream or sorbets

## cafés

from counter culture coffee

**café solo** espresso \$3

**cortado** espresso "cut" with a splash \$3  
of steamed milk

**café con leche** espresso with \$4  
steamed milk

**drip coffee** \$3

**carajillo/trifásico** espresso with a \$5  
splash of your preferred spirit / espresso with your preferred spirit and a splash of milk

**chocolate caliente** house made stir- \$5  
your-own hot chocolate

## digestivos y brandy

digestifs and brandies

**sol y sombra** \$16  
sun & shadow of spanish brandy & anis liquer

**do ferreiro- orujo or orujo de hierbas** \$15

**acha- pacharan sloe berry anis liquer** \$10

**el maestro sierra**  
20-year solera reserva \$15  
40-year solera gran reserva \$35

**gran duque d'alba solera gran reserva** \$15

