

antes que nada...

first things first...
something to drink? *¿una copita?*

vino

vinos de jerez o vinos por copa... sherry wines or wine by the glass...
... check our wine list (\$5 - \$12)
spanish vermouth by perucchi... gran reserva red, white, or extra dry \$9

un cocktail

sangría by the pitcher, your choice of sparkling cava \$34
or red wine, made table side \$30

porrón a fun traditional way to drink panaché, a blend of estrella damm lager \$14
and fizzy fever tree bitter lemon... we dare you not to spill!

spanish martini stoli vodka martini w/ spanish flavor, licor 43, cointreau, & flamed orange peel \$12

negróni put some bitters in your life, tanqueray gin, perucchi sweet vermouth, campari & splash of soda \$11

cuba libre mount gay rum, coke, and fresh lemon... simple ingredients, don't mess w/a good thing \$10

ultimate gin & tonic you think you know a good gin and tonic?... try this one! \$12
made with hendricks gin & fever tree tonic

rebujito a tradition from the south of spain, manzanilla sherry, bitter lemon & mint \$9

sidracar asturian cider w/ grand marnier & finished w/ a fresh apple air \$12

cúrate manhattan southern tradition meets spanish innovation, knob creek bourbon,
perucchi sweet vermouth, fee brothers 1864 bitters, & a liquid cherry \$12

eclipse de luna troy and sons moonshine, oloroso sherry, fever tree ginger ale,
garnished with an orange wheel and a stick of cinnamon \$12

una caña

local draft beer: **pisgah pale ale, highland gaelic ale, or green man porter** \$3.50

spanish draft beer: **estrella damm lager** \$4.50

non alcoholic beer: **st. pauli girl** \$3.50

directamente de españa

bottled beer and cider, direct from spain

cervesera del montseny, pale ale or negra stout \$9

estrella damm daura (GF) \$5

estrella damm inedit, witbier (750ml) \$20

moritz, pilsner \$5

2010 poma aurea, sparkling hard cider from asturias, glass \$9, bottle (750ml) \$36

refrescos

non-alcoholic beverages, by the bottle or glass

ginger ale or tonic or bitter lemon, by fever tree \$3

coke, diet coke, sprite \$2.50

iced tea from dobra tea house \$2

bocados para empezar

small bites to start

para el aperitivo

for the aperitif

almendras fritas \$5 (GF, LF, V)
fried marcona almonds with sea salt

aceitunas cúrate \$4 (GF, LF, V, NF)
our curated blend of olives with lemon,
rosemary and thyme

pan con tomate \$5 (LF, V, NF)
toasted bread, w/ fresh tomato & olive oil
w/ manchego cheese \$7 (NF)
w/ anchovy & boquerones,
el matrimonio \$9 (LF, NF)

tortilla española \$6 (LF, NF)
spanish potato and onion omelet

brandada de bacalao \$8 (NF, LF)
traditional cod & potato purée served
hot with crisp bread (GF crackers on request)

embutidos y quesos

charcuterie & cheeses
featuring fermin brand cured meats

jamón serrano fermin \$8 (LF, NF)
delicious dry cured spanish ham (GF: No Bread)

jamón ibérico fermin \$11 (LF, NF)
cured ham from the famous black-footed
ibérico pigs of spain (GF: No Bread)

jamón ibérico de bellota 5J \$20 (LF, NF)
100% pure ibérico pigs, acorn fattened and
free range, giving it a unique and
exceptionally nutty flavor (GF: No Bread)

tabla de jamón \$18 (LF, NF)
a selection of all three cured hams, a great
way to compare their subtleties (GF: No Bread)

tabla de embutidos ibéricos \$15 (NF)
explore the tradition of the finest spanish charcuterie
w/ ibérico de bellota lomo, cabecero, salchichon
and chorizo (GF: No Bread)

lardo ibérico ahumado \$8 (NF)
smoked lardo from the acorn fed iberico pigs, sliced
thin and served on toasts w/sea salt and smoked
spanish paprika (GF: no toasts, LF)

tabla de quesos \$15 (NF)
a daily selection of spanish cheeses (GF crackers on request)

CURATE

11 biltmore avenue
asheville, nc 28801

(828) 239-2946
curatetapasbar.com

we compost all paper & food materials
20% gratuity added to parties of 6 or more guests
our bread is produced in a facility handling
tree nuts, milk, eggs and soy
**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

NF: Nut Free

continuamos...

let's continue...

sopas y ensaladas

soups and salads

gazpacho \$6 (LF, V, NF)
classic chilled spanish soup

mejillones en escabeche \$10 (GF, NF, LF)
wild coastal mussels from maine served chilled
w/reserve sherry vinaigrette, confit tomato
and garlic

pulpo a la gallega \$12 (GF, NF)
galician style octopus served warm w/sea salt,
olive oil, spanish paprika and yukon gold potato
purée (LF: No Purée)

esqueixada de montaña \$11 (GF, NF, LF)
a local version of this classic catalan dish,
sunburst farms trout served raw w/ fresh tomato,
black olive, sweet onion, lemon vinaigrette**

ensalada de verano \$11
summer watermelon salad with heirloom
cherry tomatoes, la serena sheeps milk cheese
corn nuts, and a honey sherry vinaigrette
(V, LF: No Cheese, GF, NF)

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

ensalada de tomate y atún \$11 (GF, LF, NF)
kumato tomato salad w/preserved spanish
bonito tuna, black olives, drizzled in extra virgin
olive oil & reserve sherry vinegar (V: No Tuna \$6)

escalivada con anchoas \$8 (LF, NF)
roasted red bell pepper, onion & eggplant,
30 yr sherry vinaigrette, and spanish anchovies
(V: No Anch/No Sherry \$6) (GF: No Bread)

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

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fritura

from the fryer

croquetas de pollo \$7 (NF)
traditional creamy chicken fritters

patatas bravas \$6 (LF, NF)
crispy fried potatoes topped with
a slightly spicy "brava" sauce**
(V: no all i oil)

berenjenas la taberna \$6 (NF)
fried eggplant drizzled in wild mountain
bees honey, garnished w/ rosemary

chistorra & chips josé's way \$7
spicy chorizo wrapped in potato chips...
the perfect snack (LF, NF)

bocadillos

sandwiches on fresh baked baguette

bocadillo gallego \$9 (LF, NF)
roasted onion and red bell pepper, black
olive spread, hard boiled egg, spanish
bonito tuna**

bocadillo catalán \$9 (LF, NF)
catalan sausage, confit piquillo peppers,
caramelized onions, all i oli**

bocadillo serrano \$8 (NF)
tomato bread w/ olive oil, jamón serrano,
manchego cheese** (LF: No Manchego)

bocata de calamares \$9 (NF)
fried squid and housemade arbequina olive
oil mayonnaise, a typical madrid standard**

y acabamos con...

and to finish with...

salteados

sauté

espinacas a la catalana \$8 (GF, LF)
sautéed spinach, apples, raisins, and toasted
pine nuts (NF: No Pine Nuts, V: No Sherry)

setas al jerez \$9 (GF, LF, NF)
select mushrooms sautéed in olive oil with
a splash of sherry (V: No Sherry)

rossejat negro \$16 (NF)
similar to paella but made with thin noodles,
squid in its ink, garnished with all i oli and
salsa verde, the essence of the ocean**

gambas al ajillo \$11 (GF, LF, NF)
the number one tapa in asheville, sautéed
shrimp and sliced garlic

albondigas con jamón \$9 (LF, NF)
meatballs with cured ibérico de bellota ham
in a tomato sauce that makes Felix's mother
proud

a la plancha y al grill

from the grill

pimientos de piquillo con queso de cabra \$8
piquillo peppers stuffed with spanish goat cheese
(GF, NF)

espárragos verdes con romesco \$7 (LF, V)
grilled green asparagus with romesco sauce,
drizzled in extra virgin olive oil

pincho moruno \$12 (LF, GF, NF)
lamb skewers marinated in moorish spices
served with homemade pickles**

butifarra con mongetes \$9 (LF, GF, NF)
mild pork sausage served with white beans & all i oli**

chistorra con pure de patatas \$8 (GF, NF)
grilled chorizo with olive oil potato purée

cerdo ibérico a las finas hierbas \$20
grilled 100% pure ibérico pork, "skirt steak"
with fresh rosemary and thyme** (LF, GF, NF)

para no olvidar...

not to be forgotten...

postres

desserts

espuma de chocolate \$6 (GF)
chocolate mousse, raspberry sorbet
and hazelnut praline (NF, No Hazelnut)

tarta de pistacho \$8
pistachio sponge cake, lemon thyme ice cream,
blackberry coulis

crema catalana con frutas del bosque \$4
a twist on the classic, catalan cream mousse
with berries and caramel sauce (GF, NF)

miel y mató \$6 (GF, NF)
our version of this traditional catalan dessert,
watermelon roasted strawberry and rosé cava sorbet,
mint goat cheese snow and local honey

copa de helado \$4 (GF, NF)
two scoops of our homemade ice cream or sorbets

nuestros cafes

our coffees

café solo \$3
single espresso

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

café con leche \$4
espresso with steamed milk

café americano \$3
american style coffee made w/espresso beans

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

hot teas from dobra tea house \$2.50
assam black, cúrate herbal blend or
japanese green

chocolate caliente \$5
pick your flavor and stir your own
hot chocolate