

la hora del vermut per person \$16

the classic vermuteria experience, a barcelona standby. your choice of red or white vermouth, served alongside gildas, bonilla a la vista potato chips and salsa de aperitivo

para el aperitivo

snacks

aceitunas cúrate \$7 (GF, LF, V, TNF)

blend of olives with piparra, lemon, rosemary and thyme

almendras fritas \$7 (GF, LF, V)

fried marcona almonds with sea salt

gilda \$6 (GF, LF, TNF)

skewer of anchovy, olive and piparra

pan de cristal con tomate \$8 (LF, V, TNF)

toasted crispy bread with fresh tomato, garlic and olive oil

matrimonio \$12 (GF, LF, TNF)

boquerones (vinegar-cured anchovies) and anchoas (salt-cured anchovies) together on a plate
boquerones \$13 / anchoas \$11

berberechos con salsa de aperitivo \$28 (GF, LF, TNF)

a tin of premium, hand-packed galician cockles in brine, served with bonilla a la vista potato chips and house made salsa de aperitivo - a treasure of the seas

la jamoneria

charcuterie and cheese

tabla cinco jotas \$42 (GF, LF, TNF)

a selection of cured jamón y lomo ibérico de bellota from renowned producer, cinco jotas. 100% pure Iberian pigs are acorn-fattened and free range, resulting in a unique and exceptionally nutty flavor.

jamón (ham, 1 oz) \$26 / lomo (loin, 1 oz) \$16

tabla de quesos \$22

selection of three spanish cheeses and accompaniments

food allergies?

please notify your server!

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

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

@chefkatiebutton

@curatetapasbar

@chefsclubny

CÚRATE

ASHEVILLE, NORTH CAROLINA

Chef Katie Button is a Southern chef with a scientific mind who honed her craft in the kitchens of some of the world's best chefs, most notably Ferran Adrià and José Andrés. She is the executive chef and co-owner of Cúrate Bar de Tapas and Appalachian-inspired bagel shop, Button & Co. Bagels, in Asheville, North Carolina



Cinco Jotas



the spanish experience

per person \$95

Eat like a Spaniard! Chef Katie Button's perfect menu will guide you through the highlights - exactly as she would order if she sat down to dine. with cochinillo, \$120 per person

tapas

small plates

ensalada de remolacha \$16 (GF)

salad of baby beets, marcona almonds, pickled orange, roncal cheese, blood orange vinaigrette
(LF: no cheese, TNF: no almonds)

escalivada \$16 (LF, TNF, GF)

roasted red bell peppers, onion, and eggplant, reserve sherry vinaigrette

berenjenas con miel \$12 (TNF)

fried eggplant drizzled in honey, rosemary

buñuelos de bacalao \$13 (TNF, LF)

light and airy salt cod fritters, apple-honey all i oli*

croquetas de pollo \$12 (TNF)

traditional creamy chicken fritters

pulpo a la gallega \$20 (GF, TNF)

galician style octopus served warm with sea salt, olive oil, spanish paprika, and yukon gold potato purée
(LF: no puree)

almejas con verduras al horno \$22 (LF, TNF)

clams from clammer dave in sc, charred onion, heirloom cherry tomatoes and migas in a jamón, sherry vinegar and oregano broth (GF: no bread)

carabinero* \$11 (GF, LF, TNF)

the famous large head-on mediterranean prawn, served "peel-and-eat style"

mongetes \$14 (GF, LF, TNF)

sautéed white beans, garlic, parsley and all i oli* (V: no all i oli)

migas con verduras \$13 (TNF)

fried bread crumbs, roasted brussels sprouts, cauliflower, raisins, celery root and yogurt mousse (GF: no bread crumbs, LF: no mousse)

achicoria roja con romesco \$16 (LF, V)

grilled radicchio with romesco, pedro ximenez and sherry vinegar reduction (GF, TNF: no romesco)

setas al jerez \$14 (GF, LF, TNF)

sautéed mushrooms with a splash of sherry
(V: no sherry)

morcilla casera \$18 (GF)

house made blood sausage, cipollini onions, goat cheese, toasted pine nuts, sherry vinegar reduction

raciones

larger plates

pluma ibérica a las finas hierbas* \$mkt (LF, GF, TNF)

grilled 100% pure ibérico pork from cinco jotas, fresh rosemary and thyme

pincho moruno* \$24 (LF, GF, TNF)

lamb skewers marinated in moorish spices from spicewalla, served with cucumber pickles

rossejat \$38 (TNF)

thin noodles prepared paella-style, squid in its ink, shellfish stock, all i oli* and salsa verde - the essence of the ocean

trucha al horno \$mkt (GF, LF)

Charcoal grilled trout, butterflied and served whole over a parsley and hazelnut picada (TNF: salsa verde)

cochinillo con ensalada verde \$95 (TNF, GF, LF)

a tradition from segovia, a quarter of a roasted suckling pig served with a green salad

postres

desserts

flan de huevo \$12 (GF, TNF)

orange-saffron flan, smoked caramel, sherry-poached raisins

espuma de chocolate \$12 (GF)

chocolate mousse, cherry sorbet, hazelnut praline (V: no mousse)

merengue de "gin & tonic" \$14 (GF, TNF)

chemist gin-soaked berries, vanilla-yogurt ice cream, torched merengue, tonic snow

tarta de queso \$14 (TNF)

burnt basque cheesecake with a roasted strawberry tempranillo compote and sheep's cheese whipped cream

café

coffee

café solo espresso \$4 / double \$5

cortado \$5.5

espresso "cut" with a splash of steamed milk

café con leche \$4.5

espresso with steamed milk

drip coffee \$4

carajillo/trifásico \$10

espresso with your preferred spirit / espresso with your preferred spirit and a splash of milk