

# CÚRATE

B A R D E T A P A S

## restaurant week dine-in

tapas to share, \$36 per person  
dinner only; for parties of two or more  
all guests must participate, dine-in only

### para empezar...

*to start...*

#### **pan de cristal con tomate**

toasted crispy bread with fresh tomato, garlic and olive oil

#### **croquetas de pollo**

traditional creamy chicken fritters

### continuamos...

*let's continue...*

#### **sopa de setas**

creamy mushroom soup topped with idiazabal cheese  
mousse and fried bread crumbs

#### **gambas al ajillo**

sautéed shrimp in a sherry broth, with sliced garlic and an  
arbol chili, served with toasted baguette

#### **pimientos de piquillo rellenos**

piquillo peppers stuffed with spanish goat cheese

### y acabamos con...

*and to finish...*

#### **migas con verduras (seasonal)**

fried bread crumbs with roasted brussels sprouts,  
cauliflower, and raisins finished with a celery root and  
yogurt mousse

#### **pincho moruno**

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

**OR**

#### **trucha al horno (+ \$12)**

charcoal grilled trout, butterflied and served whole over a  
parsley and hazelnut picada

### para no olvidar...

*not to be forgotten...*

#### **espuma de chocolate**

light and airy chocolate mousse, served warm with  
px-cherry sorbet and hazelnut praline

13 Biltmore Avenue / Asheville, NC 28801  
(828) 239-2946 / [curatetapasbar.com](http://curatetapasbar.com)  
[@curatetapasbar](https://www.instagram.com/curatetapasbar)

# CÚRATE

B A R D E T A P A S

## restaurant week takeout & delivery

tapas to share, \$90 for two people  
available for lunch and dinner  
takeout & delivery only

### para empezar...

*to start...*

#### **tabla de quesos**

selection of three spanish cheeses and accompaniments

#### **croquetas de pollo**

traditional creamy chicken fritters

### continuamos...

*let's continue...*

#### **ensalada remolacha (seasonal)**

salad of roasted beets, fresh and pickled orange, shaved spanish sheep's cheese, crushed almonds and an almond sherry vinaigrette

#### **gambas al ajillo**

sautéed shrimp in a sherry broth, with sliced garlic and an arbol chili, served with toasted baguette

#### **pimientos de piquillo rellenos**

piquillo peppers stuffed with spanish goat cheese

### y acabamos con...

*and to finish...*

#### **migas con verduras (seasonal)**

fried bread crumbs with roasted brussels sprouts, cauliflower, and raisins finished with a celery root and yogurt mousse

#### **pincho moruno**

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

**OR**

#### **trucha al horno (+ \$15)**

charcoal grilled trout, butterflied and served whole over a parsley and hazelnut picada

### para no olvidar...

*not to be forgotten...*

#### **tarta de queso**

burnt basque cheesecake with a roasted strawberry tempranillo compote

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