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...
- **pan de cristal con tomate**
  - toasted crispy bread with fresh tomato, garlic and olive oil
croquetas de pollo
- traditional creamy chicken fritters
continuamos...
- **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...
- **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...
- **espuma de chocolate**
  - light and airy chocolate mousse, served warm with px-cherry sorbet and hazelnut praline

restaurant week takeout & delivery
- tapas to share, $90 for two people
  - available for lunch and dinner
  - takeout & delivery only
para empezar...
- **tabla de quesos**
  - selection of three spanish cheeses and accompaniments
croquetas de pollo
- traditional creamy chicken fritters
continuamos...
- **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...
- **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...
- **tarta de queso**
  - burnt basque cheesecake with a roasted strawberry tempranillo compote

13 Biltmore Avenue / Asheville, NC 28801
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@curatetapasbar
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...

pan de cristal con tomate
toasted crispy bread with fresh tomato, garlic and olive oil
croquetas de pollo
traditional creamy chicken fritters

continuamos...

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...

migas con verduras (seasonal)
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pincho moruno
lamb skewers marinated in moorish spices from spicewalla, served with cucumber pickles
OR
trucha al horno (+ $12)
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para no olvidar...

espuma de chocolate
light and air chocolate mousse, served warm with px-cherry sorbet and hazelnut praline

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