restaurant week
PICK ONE FROM EACH COURSE $15
AVAILABLE TUES – SUN, 8:30AM – 7PM
TAKE OUT OR DINE IN

para empezar... to start...
sopa de tomate
tomato soup with fried breadcrumbs and arbequina olive oil
gazpacho
chilled tomato and cucumber soup

continuamos... let’s continue...
bocadillo de jamon
serrano ham on a baguette with fresh grated tomato and manchego

asturian dinner for four
hot and ready to eat!
faba bean stew
house made chorizo, morcilla and salt pork in a flavorful chicken-saffron broth

ensalada verde
mixed greens, radicchio and endive, a roasted shallot-garlic dressing with candied walnut, blue cheese, pomegranate and oranges

y acabamos con... and to finish...
churros
classic Spanish fried dough pastry with chocolate dipping sauce

TUES – SUN 8:30AM – 7PM
CLOSED MONDAY
LABODEGABYCURATE.COM
32 S LEXINGTON AVE
ASHEVILLE, NC 28801
(828) 630-0330

@labodegabycurate
restaurant week
PICK ONE FROM EACH COURSE $15
AVAILABLE TUES – SUN, 8:30AM – 7PM
TAKE OUT OR DINE IN

para empezar...
to start...
sopa de tomate
tomato soup with fried breadcrumbs and arbequina olive oil
gazpacho
chilled tomato and cucumber soup

continuamos...
let’s continue...
bocadillo de jamon
serrano ham on a baguette with fresh grated tomato and manchego
bocadillo de escalivada con queso
roasted eggplant, onion and peppers served on baguette with soft goat’s cheese and spicy greens
hamburguesa ibérica ($2)
apple brandy beef and cinco jotas Ibérico pork burger, Ibérico lardo, mushrooms, piquillo peppers, caramelized onion, potato bun
ensalada verde
mixed greens, radicchio and endive, a roasted shallot-garlic dressing with candied walnut, blue cheese, pomegranate and oranges

y acabamos con...
and to finish...
churros
classic Spanish fried dough pastry with chocolate dipping sauce

restaurant week
COMPLETE MEAL FOR FOUR $55
AVAILABLE TUES – SUN, 4– 7PM
TAKE OUT ONLY

asturian dinner
for four
hot and ready to eat!
faba bean stew
house made chorizo, morcilla and salt pork in a flavorful chicken-saffron broth
ensalada verde
mixed greens, radicchio and endive, a roasted shallot-garlic dressing with candied walnut, blue cheese, pomegranate and oranges

House Made Baguette

Add on Two-for-One:
Arroz con Leche +$5
calasparra rice pudding with cinnamon and Spanish brandy

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