

CURATE[®]

BAR DE TAPAS

restaurant week 2022

tapas to share, \$42 per person
dinner only; for parties of two or more
all guests must participate, dine-in only

para empazar...

to start

pan 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, served
over a parsley salsa verde

y acabamos con...

and to finish

migas con verduras

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

pescado del dia (+ \$12)

a daily selection of jospier-grilled fish, served with seasonal
accompaniments

para no olvidar...

not to be forgotten

espuma de chocolate

warm chocolate mousse, candied hazelnuts, pedro ximenez
cherry sorbet

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