

# CÚRATE®

BAR DE TAPAS

## restaurant week 2024

tapas to share, \$45 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 del dia

our seasonal soup of the day

#### gambas al ajillo

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

#### ensalada de endibias

salad of braised endive, chicories, citrus, pomegranate, blue cheese, cava vinaigrette

### y acabamos con...

*and to finish*

#### pimientos de piquillo rellenos

piquillo peppers stuffed with spanish goat cheese, served over a parsley salsa verde

#### pincho moruno

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

OR

#### trucha al horno (+\$10 per fish)

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

### para no olvidar...

*not to be forgotten*

#### espuma de chocolate

warm chocolate mousse, candied hazelnuts, pedro ximenez cherry sorbet

13 Biltmore Avenue / Asheville, NC  
28801  
(828) 239-2946 / curatetapasbar.com  
@curatetapasbar

# CÚRATE®

BAR DE TAPAS

## restaurant week 2024

tapas to share, \$45 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 del dia

our seasonal soup of the day

#### gambas al ajillo

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

#### ensalada de endibias

salad of braised endive, chicories, citrus, pomegranate, blue cheese, cava vinaigrette

### y acabamos con...

*and to finish*

#### pimientos de piquillo rellenos

piquillo peppers stuffed with spanish goat cheese, served over a parsley salsa verde

#### pincho moruno

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

OR

#### trucha al horno (+\$10 per fish)

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

### para no olvidar...

*not to be forgotten*

#### espuma de chocolate

warm chocolate mousse, candied hazelnuts, pedro ximenez cherry sorbet

13 Biltmore Avenue / Asheville, NC  
28801  
(828) 239-2946 / curatetapasbar.com  
@curatetapasbar

# CÚRATE<sup>®</sup>

B A R D E T A P A S

## restaurant week 2024

tapas to share, \$45 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, fresh tomato, garlic and olive oil

#### croquetas de pollo

traditional creamy chicken fritters

### continuamos... *let's continue*

#### sopa del dia

our seasonal soup of the day

#### gambas al ajillo

sautéed shrimp in sherry broth, sliced garlic, arbol chili, toasted baguette

#### ensalada de endibias

salad of braised endive, chicories, citrus, pomegranate, blue cheese, cava vinaigrette



### y acabamos con... *and to finish*

#### pimientos de piquillo rellenos

piquillo peppers stuffed with spanish goat cheese, parsley salsa verde

#### pincho moruno

lamb skewers marinated in moorish spices from spicewalla, cucumber pickles

OR

#### trucha al horno (+ \$10 per fish)

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

### para no olvidar... *not to be forgotten*



#### espuma de chocolate

warm chocolate mousse, candied hazelnuts, pedro ximenez cherry sorbet