

CURATE[®]

B A R D E T A P A S

A Taste of Spain Winter Menu

\$50 per person

excludes 7% tax and 20% gratuity / presented as one check

para empezar...to start...

pan con tomate – toasted bread with fresh tomato & olive oil, a catalan staple

tabla de jamón – a selection of three cured hams from spain, a great way to compare their subtleties

buñuelos de bacalao – light and airy salt cod fritters topped with rosemary-infused wild mountain bees honey

continuamos...let's continue...

ensalada de invierno (seasonal) – salad of endive, spanish blue cheese, candied walnuts, orange, and baby lettuces with a champagne vinaigrette

pulpo a la gallega – galician style octopus served warm w/sea salt, olive oil, spanish paprika, and yukon gold potato purée

migas con verduras (seasonal) – fried bread crumbs with roasted brussels sprouts, cauliflower, and raisins finished with a celery root and yogurt mousse

y acabamos con...and to finish...

pincho moruno – lamb skewers marinated in moorish spices and served with homemade pickles

setas al jerez – an array of mushrooms sautéed in olive oil with a splash of sherry

pimientos de piquillo rellenos – piquillo peppers stuffed with spanish goat cheese

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

flan de huevo – orange-saffron flan with smoked caramel and sherry soaked raisins and creme fraiche

*seasonal items subject to change
gluten free options available upon request*