

Curado

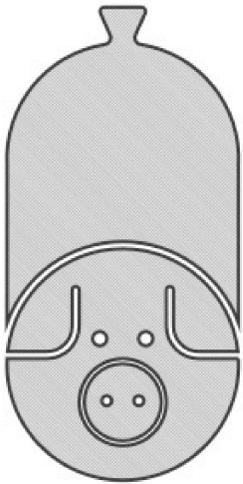


Curing at Victoria Yards,
Building 8E, 16 Viljoen Street,
Lorentzville, Johannesburg

Tel: 011 618 3048 pork in progress since 1987

Mon-Fri 08:00 to 16:00 | Sat 08:00 to 15:00 | 1st Sundays 09:30 to 15:00

All prices shown in South African Rands (ZAR)



DELI CUTS → CHARCUTERIA

prepared to share: a meal for 2 or a snack for 4

ANTIPASTI BOARD 180

a selection of FAMA embutidos (traditionally cured meats) with cheese, olives & bread/crackers.

CHEESE BOARD 150

a selection of locally produced cheeses, with fresh fruit, preserve & bread/crackers.

CHORIZO BOARD 150

grilled chorizo with olives & bread/crackers.

CURED CARPACCIO 100

shaved lomo (pork loin) or beef loin with parmesan cheese, rocket & olive oil vinaigrette.

ON A PLATE → PLATOS

CURADO BREAKFAST 80

pancetta / salsiccia, 2 fried free-range eggs & toast with gouda cheese

HUEVOS ROTOS 90

'broken eggs' - fried free-range egg on hand cut chips with serrano ham or coppa ham

PATATAS BRAVAS 70

pan-fried potato with sobrasada & alioli

TORTILLA

potato with onion slow-cooked in eggs

classico plain and simple vegetarian slice / whole 35 / 140

chorizo with chorizo sausage 45 / 180

jamón with serrano ham 45 / 180

SMALL PLATES → TAPAS

RISSOIS 60

spiced pork mince, crumbed and crispy fried, served with a side of alioli. x 3 per portion

CROQUETAS 60

crispy crumbed bechamel bites served with a side of alioli. x 4 per portion
chorizo or jamón or salame

EMPANADAS 70

Spanish style pies. x 2 per portion

jamón with serrano ham & cheese

pork with pork mince

chorizo with chorizo, potato & peppers

caprese with cheese, tomato & basil vegetarian

ALBONDIGAS 70

braised pork meatballs in rich tomato salsa, served with bread. x 4 per portion

PAN DE TAMATE & JAMÓN 70

pan-toasted bread in olive oil with tomato salsa and serrano ham

PINTXOS 30

Spanish-style skewered snacks on toast

tortilla

with roast pepper & chistorra

sobrasada

with gouda & honey drizzle

jamón

with tomato salsa, camembert & honey drizzle

camembert vegetarian

with chilli jam & chopped salsa

coppa ham

with house alioli, roast pepper & egg yolk

tomato salsa vegetarian

with roast pepper, camembert & olive

SIDES → LADOS

extra bread roll 15

extra fried egg 20

extra young gouda 30

extra olives 60

side of chips 30

pipirrana 60

tomato, cucumber, bell pepper, red onion

SALAD → ENSALADA

caprese 70

tomato, basil & mozzarella with balsamic
add extra Jamon/Coppa 30

panzanella de Spania 80

roasted tomato, caramelised onion, apple,
young gouda & spinach with croutons

add extra Chorizo 30

ensalada rusa

potato, carrot & peas 80

with house alioli

DESSERTS → POSTRES

churros 60

with chocolate dunking sauce

Check out our pastry cabinet

for daily treats:

freshly baked biscuits, tarts and cakes

Traditional methods Superior ingredients Made by hand Proper flavour Real stuff Minimum interference

BEVERAGES → BEBIDAS

CAFE full bodied blend of medium and dark roast; 100% arabica coffee beans

40ml cup espresso single 20 double 30

cortado double 45

macchiato 30

flat white double 40

marochino double 45

150ml cup CAFE CURADO 50

Nutella + espresso (in equal parts)

topped with steamed milk

250ml cup cappuccino 40

americano 30

cafe con leche double 45

cafe on ice double 45

hot chocolate 45

decaf option extra 5

espresso shot extra 10

milk to add extra 5

milk alternative 10

tea (rooibos / 5 roses) 25

CHILLED cool drinks and juices

water still 25 sparkling 35

colas & sodas 25

juices (from Portugal) 40

local craft iced tea 45

CERVEZA locally made 'extra fresh beer' by MAD GIANT

Mad Giant Lager 500ml 44

Wicked Cherry 500ml 58

ask for our wine list to see our full selection

SANDWICHES → BOCADILLOS

deli sandwiches on baguette roll

PLT 70

pancetta, lettuce & tomato

bifana 80

braised shaved pork
with a spicy dunking sauce

serranito 60

with serrano ham & cheese

chorizito 60

with chorizo lomo & cheese

coppito 60

with coppa ham & cheese

salamito 60

with salame & cheese

caprese vegetarian 50

with tomato, basil & mozzarella

add an extra fried free range egg 20

SPANISH PIZZA → COCAS

aka coques/fogassa: baked Spanish flat bread with toppings.
a basic staple of Catalan cuisine.

chorizo 100

with peppers & mozzarella

coppa

with gouda & red onion

jamón

serrano ham, rocket, balsamic & mozzarella

salami

with artichokes & mozzarella

sobrasada

with honey drizzle & gouda

cholomo

salami picante/cholomo chilli with

peppadews, chilli flakes & mozzarella