



Takeaway Menu

Available for pick up only:

Wednesday – Saturday 11am–3pm and 5pm to 8pm

Sunday 11am–3pm

www.curatorshouse.co.nz

Tapas & Light Dishes

Langostinos al ajillo (L/GF) Whole Australian Wild Prawns pan-fried smothered in garlic & olive oil, hint of chilli (4 units) Additional Prawn \$5.25	\$22	Ensalada de Quinoa (LF/Vegan on request) Quinoa salad with feta, green peas, guacamole, corn, black olives, roasted red peppers, garlic & mint sprinkled with nuts <i>plus Adobo Chicken +\$9</i>	\$26
Calamares a la Andaluza (LF) Firm fleshed cold water calamari tentacle morsels dusted in flour & flash fried served with alioli	\$19	Ensalada Mediterranea – Mediterranean Salad (L/GF) (Vegan) Garden greens topped with mustard dressing, red cabbage, carrot, beetroot, cherry tomatoes, olives, artichoke and greens <i>plus Serrano ham +\$5</i>	\$23
Croquetas de Pollo con Jamon Serrano Chicken & Serrano ham croquettes (4 units) Additional Croqueta \$4.25	\$18	Vegetable Soup of the day (G/LF)	\$14
Patatas Bravas (LF) Hand cut agria wedges topped with oven spicy roasted capsicum tomato dressing & alioli	\$14	Lentil & Chorzo Soup (G/LF)	\$14
Croquetas de Setas y Parmesano Mushroom & Parmesan cheese croquettes (4 units) + additional Croqueta \$4.25	\$18		
Berenjena Cordobesa (L/GF) Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey from our own garden (Vegan on req)	\$18		

(GF) Gluten Free (LF) Lactose Free - Please inform your waiter about any dietary requirements



Traditional Spanish Main Dishes

Cordero Asado – Slow Roasted Lamb Shoulder *(L/GF on request)* \$41
 Slow roasted Canterbury lamb shoulder served with a thyme red wine reduction & gourmet potatoes

Pato a la Naranja – Orange Confit Duck \$38
 Confit South Canterbury Duck leg in an orange & moscatel sauce, truffle potato mash with apricot & prune chutney

Zarzuela de Mariscos – Seafood Ragout *(LF)* \$41
 Fresh fish & seafood including a prawn, clams & mussels cooked in a sofrito of onion & tomato, fish stock, & a majada of almonds, garlic & parsley

Arroz – Rice dishes *(allow 25 minutes cooking time)*

Arroz de Verduras – Vegetable Paella *(GF/LF) (Vegan on request)* \$28
 Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, green pepper, carrots, broccoli, courgette & mushrooms

Paella de Pollo y Chorizo *(GF/LF)* \$30
 Chicken & Chorizo with vegetables, saffron & calasparra rice

A la Parrilla – Chargrill Mains

*Select a protein,
 add your choice of sauces & sides*

Pescado \$26
Fish fillet of the day

Chorizo Garcia \$25
*House made award winning whole
 Chorizo Garcia sausage*

Butifarra Garcia \$25
*House made award winning whole
 Catalan Butifarra pork sausage*

Sides \$10	
Curator's Fries hand cut agria	<i>(L/GF)</i>
Gourmet Potatoes duck fat roasted	<i>(L/GF)</i>
Truffle Potato mash	
Fresh Garden Side Salad	<i>(L/GF)</i>
Sauteed Seasonal Vegetables	<i>(L/GF)</i>
Bread slices (4 slices)	\$6

To finish

Tarta de Santiago – Almond Tarte *(G/LF)* \$8
 The famous Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela dusted in icing sugar

Christchurch Botanic Gardens, 7 Rolleston Avenue, Ph 03 379 2252

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