

RESTAU- RANT

TO GET STARTED

Catalan flat bread with tomato GL	3,00€
Potato chips with algae mayonnaise GL . H	3,50€
Gordal olives with a touch of citrus	4,50€
Roast free-range chicken croquettes (4 uts) GL . L . H	7,50€
Brown crab croquette breaded with wakame seaweed GL . L . SF . H . CTP	8,00€

TO SHARE

Dips trio with hummus, avocado cream and beet mousse M	6,50€
Artte's fried potatoes with allioli made from roasted garlic GL . H	5,00€
Crunchy eggplant with agave nectar, goat cheese and lime GL . L . SJ	6,00€
"Brooklyn" potatoes, roasted sweet potato with parmesan cheese and truffle emulsion GL . L . H	5,00€
Bao of seitan and dried apricots barbecue sauce with olive spreading sauce emulsion and red cabbage pickle VG . V . GL . SF . H . SJ	9,50€

Gyoza duck with hoisin and tamarind sauce GL . L . SF . H . SJ	8,00€
Korean-style fried chicken and peanuts GL . L . SJ . F	8,80€
Veal shank bao, macerated in huacatay with radish in pumpkin seed sauce GL . F . SF . SJ	10,50€
Gyoza of shitake, chinese cabbage and black garlic V . VG . GL . SJ	8,50€
Eco stared eggs with small cuttlefish and its frites H - CTP - GL	11,00€
Soft-shell crab crisp with shrimp coral sauce GL . H . CTP	12,50€



VEGGIE GARDEN TAPAS

"Artte" Poke bowl with quinoa, avocado, salmon and wakame with teriyaki vinaigrette SJ . CTP . M* . SF	8,50€
Candied artichokes from el Prat with seasonal mushrooms, garlic shoots and Gyokuro tea pesto V - L	12,50€
Sautéed vegetables with thai curry-coconut sauce and diced kimchi tofu SJ . VG . V	13,50€
Vegetarian wheat hamburger with vegetable chips in beet bread and dill emulsion GL* . H	11,00€
Spinach filled wonton with sheep cheese sauce and duck maigret cured with fig compote GL* . L . H	14,50€

SEA TAPAS

Grilled octopus over potato fondant with tomato concasse, kalamata, basil and anticuchera emulsion sauce
CTP . SJ . H 14,50€

Andalusian squid with lime mayonnaise and orange skin marmalade
GL . H . CTP 10,50€

Tuna tartar with tradicional guacamole and seaweed crisp
CTP . SJ . M . SF 16,00€

Marinated salmon tartar with mango and avocado
CTP 14,50€

“Arte” sea bass ceviche with osmosis sweet potato
CTP 15,00€

Cod confit in citronella with red miso foam and Pak Choi
SJ . L . CTP 16,50€

Pals rice with squid ink, baby squid and cuttlefish with chive “all i oli”
CTP . F . H 16,00€

Tuna tataki over pickled mango and tomato and ginger chutney
CTP . SJ . SF . M 17,00€

Beef tenderloin with sweet potato and shallot with cava
L 14,50€

Lamb carré with roasted cherry tomatoes and chestnut purée
L . F 16,00€

TO FINISH

National cheese (cured sheep, goat with pepper, Stilton and Tou dels Til·lers) platter with nuts and kumquat marmalade
F* . SF* 14,00€

Kaffir mirror with pitahaya, cantaloup melon, pineapple, pear and forest fruits 7,00€

Chocolate coulant with vanilla ice cream and red berries sauce
L* 6,00€

Santa Teresa’s Torrija (French toast) with cardamom ice cream and meringued milk cream
GL* . H 6,00€

Matcha tea textures (gelatin, truffle, sponge cake, ice cream and grated matcha)
GL . H 9,00€

Orange pie with Swiss meringue
G . L . H 7,00€

MEAT TAPAS

Beef tenderloin steak tartar with potatoes, toast with fine herbs and quail yolk
GL* . H 16,50€

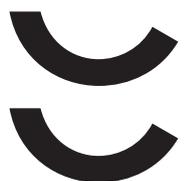
100% Black Angus hamburger with melted cheddar cheese, onion, red pepper, teriyaki cocktail sauce, pear tomatoes and buds in pretzel bread
GL . H . SJ . SF 15,00€

ALLERGENS

Our menu is designed for the general public. In the case of any kind of intolerance, consult the abbreviations. If you have intolerances to gluten or lactose, let us know. We can adapt some of the dishes so that you may eat whatever you please.

Symbols Classification

V Vegetarian
VG Vegan
OLV Ovo-Lacto vegetarian
S Contains superfood
GL Contains gluten
F Contains dried fruits . nuts
L Contains lactose
M Contains mustard or seeds
SF Contains sulphates
H Contains eggs or derivates
CTP Contains traces of seafood
SJ Contains soy and derivates



COCKTAILS

SOUR FRESH MAN

A cocktail inspired by the classical Collins, with a Bombay Dry base, red berries flavour, St Germain's citrical and floral notes, crowned by a surprising and fresh *Grasshopper* foam. It feels like having two cocktails in one.

 Long Drink  Low  9€

ENJOY BEFORE

It is a cocktail that dances between the bitter notes of the Martini Bitter Reserva, the freshness of the tangerine and the basil and the sour touches of the red berries' soda and vermouth. Look for the magic in the hand-crafted cut ice.

 Medium drink  Average  9€

WHEATGRASS MOJITO

A cocktail with a Santa Teresa Rum base with the fresh and herbal flavour of wheatgrass, fresh mint, passion fruit's sour notes and the fruity notes of coconut. It is a garden in a drink.

 Medium drink  Low  11€

JAZZ MANHATTAN

Trago fuerte e intenso con notas vínicas del Martini Rubino y dulces del Bulleit Bourbon infusionado en plátano, con retrogusto final a chocolate. Tómate un Jazz Manhattan y sumérgete en un club de jazz neoyorkino sin salir de Arte.

 Short drink  High  11€

MESSAGE IN A BOTTLE

A fresh and citric cocktail with notes of pear, ginger and a base of Vodka Ketel One. It has a spicy pepper aftertaste. A drink that is hiding a message for you.

 Long Drink  Average  11€

DESAYUNO CON YOKO

Floral cocktail of oriental inspiration, with a Jinzu Gin base, acid and fruity lychee notes and cinnamon spices. An homage to John Lennon and Yoko Ono's creative energy.

 Medium drink  Average  11€

AVE MARÍA

A fresh cocktail with a base of Tanqueray Ten and citrus: grapefruit, lime, yuzu and lemon. With a soft, subtle and delicious camomile foam. Lucifer would not dare to taste it.

 Long Drink  Low  11€

ARLEQUÍN

With a base of Oxley gin, tonic, bergamot citric notes and spherifications of lime, lemon and strawberry. A gin tonic version of a new generation, would you like to discover it?

 Long Drink  Low  10€

BLOODY CHAMÁNICO

Con base de Tequila Don Julio Blanco, zumo de tomate y calabaza, aderezado con notas especiadas de pimienta, clavo, canela y limón. Un cóctel ritual que ahuyentará los malos espíritus desde el inicio de la noche.

 Long Drink  Low  10€

STUDIO 54

A sweet cocktail with melon notes, hints of citric lemon tree honey, lemongrass and a base of Vodka Ketel One. The 80s cocktail for those of you who are nostalgic.

 Short drink  Average  11€

cocktails with tea

FUKUSA

Cocktail with matcha tea and bergamot air, a creation inspired by oriental culture with a base of Sake, Martiny Extradry wine and St Germain's floral notes. A delicate, light and elegant cocktail.

 Medium drink  Average  11€

FUKUOKA TEA

With a base of Jinzu gin and the Japanese citric yuzu. A floral and marine recipe with notes of algae, green teas and white vermouth foam. An umami surprising creation.

 Medium drink  Average  11€

HOMBRE LOBO

It has a base of Lapsang tea and Johnny Walker Gold whisky, red berries flavour, beet and smoked chocolate notes. An experience that will transform your night...

 Medium drink  Average  12€

ENERGY

It has a base of Bacardi Carta Blanca Rum and Santa Teresa Rum, it is a fresh cocktail with Tiki inspiration, with pineapple flavour, tamarind, almonds and sour notes of green tea's kombucha and the energy of guarana. A cocktail that will charge you up.

 Medium drink  Average  10€

cocktails without alcohol

GARDEN & TONIC

It contains floral and fresh notes from the garden. Finally! A real gin tonic without alcohol.

 Long Drink  0%  7€

ORIENT EXPRESS

It contains floral and fresh notes from the garden. Finally! A real gin tonic without alcohol.

 Long Drink  0%  7€

MUBY

A fresh, citric and refreshing cocktail. It has a base of vinegar and sweet notes of red berries' kombucha. The perfect drink to enjoy at any hour of the evening.

 Long Drink  0%  7€