RESTAU-RANT

TO GET STARTED

Catalan flat bread with tomato — 3,00€
GL

Potato chips with algae mayonnaise — 3,50€
GL . H

Gordal olives with a touch of citrus — 4,50€

Roast free-range chicken croquettes (4 uts) — 7,50€
GL . L . H

Brown crab croquette breaded with wakame seaweed — 8,00€
GL . L . SF . H . CTP

TO SHARE

Dips trio with hummus, avocado cream and bean mousse with caramelized onion — 6,50€
M

Artte's fried potatoes with allioli made from roasted garlic — 5,00€
GL . H

Crunchy eggplant with agave nectar, goat cheese and lime — 6,00€
GL . L . SJ

"Brooklyn" potatoes, roasted sweet potato with parmesan cheese and truffle emulsion — 5,00€
GL . L . H

Bao of seitan and dried apricots barbecue sauce with olive spreading sauce emulsion and red cabbage pickle — 9,50€
VG . V . GL . SF . H . SJ

Gyoza duck with hoisin and tamarind sauce — 8,00€
GL . L . SF . H . SJ

Korean-style fried chicken and peanuts — 8,80€
GL . L . SJ . F

Veal shank bao, macerated in huacatay with radish in pumpkin seed sauce — 10,50€
GL . F . SF . SJ

Gyoza of shitake, chinese cabbage and black garlic — 8,50€
V . VG . GL . SJ

VEGGIE GARDEN TAPAS

"Artte" Poke bowl with quinoa, avocado, salmon and wakame with teriyaki vinaigrette — 8,50€
SJ . CTP . M* . SF

Candied artichokes from el Prat with seasonal mushrooms, garlic shoots and Gyokuro tea pesto — 12,50€
V – L

Sautéed vegetables with thai curry-coconut sauce and diced kimchi tofu — 13,50€
SJ . VG . V

Vegetarian wheat hamburger with vegetable chips in beet bread and dill emulsion — 11,00€
GL* . H

Spinach filled wanton with sheep cheese sauce and duck maigret cured with fig compote — 14,50€
GL* . L . H

SEA TAPAS

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

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

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

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

"Artte" sea bass ceviche with osmosis sweet potato   15,00€
CTP

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

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

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

MEAT TAPAS

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

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

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

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

TO FINISH

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

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

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

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

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

Cheesecake with mango sauce and passion fruit   6,00€
GL . L . H

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