

기타의

ENG

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€
Iberian ham (1/2 portion)	13,50€
Iberian ham (1 portion)	19,00€

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€
Roast free-range chicken croquettes (4 uts) GL . L . H	7,50€
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€
Marinated pork ribs baos with cashew sauce and "de la Vera" paprika mayonnaise GL . F	10,00€

**Homemade pork and ginger gyozas
with gomae sauce and daikon salad** 8,50€
GL . H . SJ . M . SF

**Organic fried eggs with Iberian
ham and fries** 11,30€
GL . H

**Soft-shell crab crisp with shrimp
coral sauce** 12,50€
GL . H . CTP

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 . L

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



SEA TAPAS

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

**Hake with parmentier and prawn
coral sauce** 15,00€
L . SF . CTP

Tuna tartar with tradicional guacamole and seaweed crisp CTP . SJ . M . SF	16,00€
Marinated salmon tartar with mango and avocado CTP	14,50€
"Artte" 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€

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€
Beef tenderloin with sweet potato and shallot with cava L	14,50€
Low-temperature suckling pig ingot over roasted peach puré with lemon thyme and confited apple L . SF	16,00€

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

Orange pie with Swiss meringue 7,00€

G . 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 derivatives
CTP	Contains traces of seafood
SJ	Contains soy and derivatives



RED WINE

	GLASS	BOTTLE
Fulanito Cabernet Sauvignon, Merlot and Tempranillo. D.O. Ribera del Duero	4,50€	18,50€
Montecastrillo 100% Tempranillo. D.O. Ribera del Duero		19,00€
Envínate Albahara 100% Garnacha Tintorera. D.O. La Mancha		22,00€
Lacazan Mouratón, Mencía, Garnacha Tintorera, Grao negro. Ribeira Sacra		24,00€
Joan d'Anguera Altaroses 100% Garnacha. D.O. Montsant		27,00€
Vega Sicilia Único 2004 100% Tempranillo. D.O. Ribera del Duero		360,00€

WHITE WINE

	GLASS	BOTTLE
Menganito Verdejo 100%. D.O. Ruedo	4,50€	19,00€
Umami Macabeo, Xarel·lo, Moscat, Chardonnay and Sauvignon Blanc. D.O. Penedès		19,00€
Ocho patas 100% Albarinho. D.O. Rias Baixas		22,00€
Puigròs exedra 100% Garnacha Blanca. D.O. Catalunya		24,00€
O Luar Do sil 100% Garnacha. D.O. Valdeorras		29,00€

ROSÉ WINE

	GLASS	BOTTLE
Zutanita Garnatxa. Côtes De Provence	4,50€	19,50€

CAVAS AND CHAMPAGNES

	GLASS	BOTTLE
Mas Candi Brut Macabeu, Xarel.lo, Parellada, Sumoll	5,00€	18,00€
	37,50 cl	75 cl
Billecart Brut Reserve Pinot Noir, Pinot Meunier, Chardonnay	35,00€	60,00€
Billecart Brut Rosé Pinot Noir, Pinot Meunier, Chardonnay	45,00€	85,00€
Billecart Blanc de Blancs Chardonnay		225,00€



DRAFT BEER

	GLASS 25cl	GLASS 40cl
San Miguel Magna	3,00€	4,00€
San Miguel Selecta	3,00€	4,00€
San Miguel Radler	3,00€	4,00€
Founders All day IPA	4,50€	6,00€

BOTTLED BEER

San Miguel Magna	3,00€
Alhambra Reserva 1925	4,00€
Alhambra Reserva Roja	4,00€
Nómada Marabunta	6,00€
Alcohol-free beer	3,00€
Gluten free beer	3,00€

WATERS AND SOFT DRINKS

Solan de Cabras water 50 cl	3,00€
Vichy Catalán (sparkling water) 50 cl	3,00€
San Pellegrino (sparkling water)	3,00€
Coca-Cola	3,00€
Coca-Cola Zero	3,00€
Schweppes Orange	3,00€
Schweppes Lemon	3,00€
Sprite	3,00€
Tonic Schweppes	3,00€
Tonic Fever Tree	3,50€

