

ART i SA

BARCELONA



COFFES * CAKES* ICE CREAM
SMOOTHIES * CREPES * SANDWICHES

*Our menu is based on Catalan gastronomy,
and is elaborated daily with love by us:*



Fruits & vegetables
FROM LOCAL
FARMERS



Products
KMO



Homemade
cakes



Our products are
elaborated with
EXTRA VIRGIN
arbequina olive oil

*** Please, make your order at the counter, we will bring it to your table. Thank you!

You can buy
most of the products
you tasted here
and much more at our

Gourmet Shop



Traditional dishes of Catalan gastronomy.



see pics on Instagram with each hashtag.

* **Allergens:** ask our team for detailed menu.

* **Prices:** are in euros and include VAT.



BREAKFAST BRUNCH SNACKS

served all day

ORANGE JUICE¹ + COFFEE² OR TEA + FÓRMULA

Fórmula 1: Butter, chocolate or raspberry croissant.	4. ⁹⁰
Fórmula 2: Homemade butter brioche with jam ³ + butter	5. ⁸⁰
Fórmula 3: Hot ham and cheese butter croissant or savory pastry of your choose	5. ⁸⁰
Fórmula 4: Homemade cake slice	5. ⁸⁰
Fórmula 5: Homemade bread toasts with jam ³ + butter.	6. ⁸⁰
Fórmula 6: Bio natural yogurt+ muesli + piece of seasonal fruit	6. ⁸⁰
Fórmula 7: Bio eggs omelette + toasts ham and cheese omelette + toasts	7. ⁸⁰ 8. ⁸⁰

#artisabreakfast

¹200ml natural fresh squeezed orange juice.

²espresso coffee, "cortado", macchiato, coffee with milk or black coffee.

³strawberry ham, nutella or caramel



"CHOCOLATE CON CHURROS"

"Chocolate con churros"	4. ⁰⁰
"Churros" portion	2. ⁵⁰
"Melindros" portion	2. ⁵⁰
Hot chocolate	2. ⁵⁰
"Swiss" chocolate	2. ⁸⁰

#artisachoco



Vermout
with olives
3.⁵⁰ (glass)

COMIDAS CENAS



Sangría Gourmet
"La Prodigiosa"
3.⁵⁰ (glass)

DRINK (water or soft drink)



Menú 1: Artisanal smoked ham, cow cheese and arugula sandwich 6.⁸⁰

Menú 2: Artisanal smoked ham and cow cheese crepe. 6.⁸⁰

Menú 3: Cream of the day + homemade quiche with green salad 8.⁵⁰



1 FLAVOUR ICE CREAM



To share...
#artisasapas

Gràcia: Art i Sa chips with our "brava" sauce. 2.⁹⁰

El gòtic: Folgueroles "coca" bread with "escalivada" (grilled aubergine, onions and red pepper) and anchovies. 4.⁸⁰

El born: melted cheese with mushrooms or grilled red pepper + toasts. 5.²⁰

El guinardó: Iberic ham, smoked ham and cheeses selection, and "coca" bread (2-3 pers). 13.⁵⁰



Salads
#artisasalads
6.²⁰

Bogatell: mezclum, smoked salmon, walnuts, croustons, goat cheese and mustard vinaigrette.

Icaria: mezclum, chicken breast, croustons, mature sheep cheese, walnuts and mustard vinaigrette.

Mar Bella: tomato, onion, tuna and black olives with traditional dressing.

EGGS. #artisaeggs

Mistral: 2 organic eggs omelette + toasts

With homemade smoked ham and soft cow cheese.

With mushrooms and soft cow cheese

Tramuntana: 2 bio organic eggs with iberic ham and toasts.

5.²⁰

6.²⁰

6.²⁰

6.²⁰

SANDWICHES. #artisasandwich

(made with Folguerolas "coca" bread)

Plana de vic: homemade smoked ham, mature sheep cheese and fresh tomato.

Deltebre: roast chicken, soft cow cheese, tomato and oregano.

Pirineus: roast chicken, roasted onion and "allioli".

Montserrat (vegetarian): Goat cheese and "escalivada" (roasted onions, peppers and aubergine)

Montseny: iberic ham, "Tros de Sort" creamy cow cheese.

Costa brava: smoked salmon, "Tros de Sort" creamy cow cheese, tomato, arugula and lemon olive oil.

El tradicional: iberic ham and "pa amb tomàquet"

4.⁹⁰

4.⁹⁰

4.⁹⁰

4.⁹⁰

5.⁴⁰

5.⁴⁰

5.⁴⁰



Smoothies and milkshakes

#artisasmoothies

4.²⁰

100% FRUIT

Liceu: banana, strawberry and orange.

Arc de triomf: blueberries, raspberries, blackberries and orange.

Pedrera: strawberry, mango and apple.

Sagrada Família: organic fresh milk with your selection of homemade ice cream.

FRESH ORANGE JUICE

200 ml. 2.⁹⁰

360 ml. 3.⁸⁰



SAVORY CREPES. #artisacrepes

Priorat (vegetarian): "escalivada" (grilled aubergine, onion and red pepper) and "arbequina" olive tapenade. 🍷

Gironès: iberic ham, caramelized apple and mature sheep cheese.

Barcelonès: homemade smoked ham, soft cow cheese, tomato, arugula and olive tapenade.

Cerdanya: roast chicken, "Tros de Sort" creamy cow cheese, and grilled red pepper. 🍷

Osona (vegetarian): soft cow cheese, grilled onion and red pepper, and one organic egg.

SWEET CREPES. #artisacrepes

+ 1 ice cream scoop 1.⁸⁰

Gaudi: sugar and lemon with red fruits ice cream scoop.

Puig i Cadafalch: banana and chocolate (dark or white), or nutella or caramel.

Jujol: red fruits with white chocolate.

Sagnier Vilavecchia: caramelized apple, almonds and cinnamon.

Rubió i Bellver: basic crepe (chocolate, nutella, butter, sugar, caramel, ...)

Kids

Main Dish 4.⁵⁰

#artisakids

Tibidabo: homemade smoked ham and soft cow cheese sandwich.

Montjuic: homemade smoked ham and soft cow cheese crepe.

Organic juices

(100% fruit)

2.⁷⁰

Nutella crep

4.⁰⁰

1 scoop ice cream

2.⁸⁰

2 scoop ice cream

3.⁸⁰





DAMMANN
FRÈRES
Paris 1692



* We also have
soy milk



Cafés. #artisacoffee

Espresso / Espresso lungo	1. ⁵⁰
Cortado / Macchiato	1. ⁶⁰
Americano / black coffee	1. ⁷⁰
Coffee with milk / Latte	1. ⁸⁰
Capuccino	2. ⁵⁰
Cafe au lait extra / Long latte	2. ⁵⁰
Bombón	2. ⁵⁰
Marrochino: macchiato + nutella	2. ⁵⁰
Moka: capuccino + chocolate + cream	2. ⁹⁰

Té. #artiseate

Black tea: breakfast, earl grey, darjeeling, vainilla, frutos rojos	2. ⁵⁰
Green tea: gundpowder, jazmín, a la menta, jaune lemon	2. ⁵⁰
Roiboos: normal, limón, vainilla	2. ⁵⁰
Infusions: lime blossom, camomile, verbena, peppermint	2. ⁵⁰
Té helado (en temporada).	2. ⁸⁰

Postres caseros

+ Helado 1 bola 1.⁸⁰

#artisacakes

Carrot cake	2. ⁸⁰
Homemade "Crema catalana" 	3. ²⁰
Lemon pie	3. ⁸⁰
Cheesecake	3. ⁸⁰
Warm coulant with vanilla ice cream	4. ⁶⁰
Apple pie	3. ⁸⁰

More homemade cakes
at the counter.



Special Ice Creams

#artisaicecream

Agullers: espresso coffee with vanilla ice cream.	3. ⁵⁰
Sombrerers: Whisky cream ice cream, crunchy, caramel and whipped cream.	5. ⁸⁰
Mercaders: Vanilla ice cream, brownie, caramel and chocolate	5. ⁸⁰