

CATALOGUE 2022/23



EXCLUSIVE HIGH QUALITY CANNED SEAFOOD



INFO@ARDEARTE.ES



We canned sea to dress it with art

Exclusive high quality canned seafood

AR DE ARTE IS...

QUALITY.

Selection is our secret. Not all shell food, fish or liqueur is good enough when one aims to offer excellency. Ar de Arte chooses and offers the best can.

TRADITION.

Hand canned preserved food, one by one, guarantee for a unique gastronomic experience.

ART.

Only a sensitive glance can translate emotion, quality and authenticity. Exclusive designs for Ar de Arte from Galician artists.



Fernando Rei edition



Fernando's paintings have a pure beauty, without ornaments, unique... sustained by strokes that look like they have been done by the sea.

A tribute to the fishing tradition in Galicia, that only an artist like Fernando, linked to the fishing village of Muros, is capable to create.

His works wrap a collection of unique cans.

SARDINES

FERNANDO REI EDITION



Small sardines in olive oil

They are cleaned in seawater and separated from each other for a uniform toasting that also avoids damaging the meat.

Finally, they are packed by hand one by one to find a spectacular presentation.

Pieces per can: 12/15

Can format: RO 120

Net weight: 110g

Drained weight: 77g

Design: Sardiñas do fume (2018)

Technique: latex and pigment on canvas

Size: 145 x 145 cm

Artist: Fernando Rei



SMALL SCALLOPS

FERNANDO REI EDITION



Small scallops in scallop sauce

Once the best small scallop from Galician estuaries is selected, it is packed by hand piece by piece before incorporating our best kept secret, the scallop sauce.

We reinvent this traditional sauce made only with natural products that, cooked on a slow fire, make it the perfect companion for our small scallop.

Pieces per can: 12/16

Can format: RO 120

Net weight: 110g

Drained weight: 60g

Design: Zamburiña (2020)

Technique: latex and pigment on cardboard

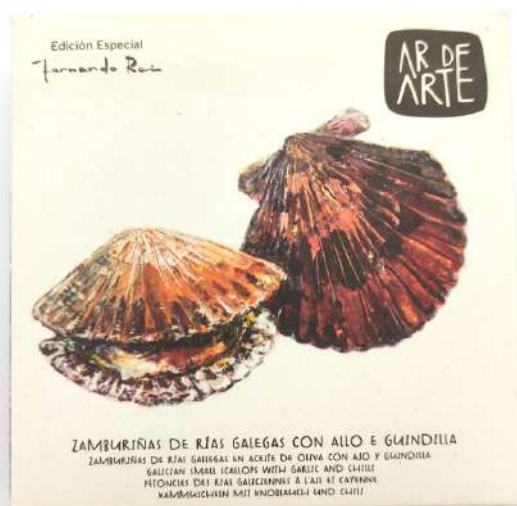
Size: 33 x 22 cm

Artist: Fernando Rei



SMALL SCALLOPS

FERNANDO REI EDITION



Small scallops with garlic and chilli

We choose the best scallop from the Cambados fish market and it is hand-packed piece by piece.

In each can, we add chilli pepper and slices of garlic to finish with olive oil to create a fun and surprising preserve.

Pieces per can: 12/16

Can format: RO 120

Net weight: 110g

Drained weight: 60g

Design: Zamburiña (2020)

Technique: latex and pigment on cardboard

Size: 33 x 22 cm

Artist: Fernando Rei



RAZOR-SHELL

FERNANDO REI EDITION



Razor-shell in brine

Freshness and flavor of the sea, the essence of our razor-shell.

Expert divers capture the best specimens in the "Ria de Arousa".

Knowing the value of this seafood, we simply bathe them in water and salt so that you can value its original quality.

They don't let you down!

Pieces per can: 6/8

Can format: RO 120

Net weight: 110g

Drained weight: 65g

Design: Navalla (2019)

Technique: latex and pigment on cardboard

Size: 33 x 22 cm

Artist: Fernando Rei



MUSSELS

FERNANDO REI EDITION



Mussels in pickled sauce

Its provenance says it all, the Arousa Estuary. From there you get the best mussel in the world, grown in "bateas", structures that respect the natural growth of mussels.

To prepare them, they are fried just enough to give consistency and firmness before being packed one by one and accompanied by a soft pickle.

Pieces per can: 7/10

Can format: RO 120

Net weight: 110g

Drained weight: 70g

Design: Mexillón (2012)

Technique: latex and pigment on canvas

Size: 35 x 35 cm

Artist: Fernando Rei



CODFISH

FERNANDO REI EDITION



CODFISH IN "EVOO" WITH GARLIC AND BLACK PEPPER

We hand-pack high-quality cod fillets from Iceland.

We accompany it with slices of garlic and black peppercorns before adding the extra virgin olive oil.

Can format: RO 120

Net weight: 110g

Drained weight: 70g

Design: Bacallao

Technique: latex and pigment on canvas

Artist: Fernando Rei



GARFISH

FERNANDO REI EDITION



GARFISH IN OLIVE OIL

Garfish fished in waters from Galicia.

They are cleaned and gutted. The tail is cut before the roasting process. Finally, they are packed by hand and olive oil is added.

Can format: RO 120

Net weight: 110g

Drained weight: 84g

Design: Curricán

Technique: latex and pigment.

Artist: Fernando Rei



COCKLES

EDICIÓN FERNANDO REI



Galician cockles in brine.

The "Cockle of Noia" seal certifies that we make the best cockle in the world.

In addition, we pack the 1st category by hand, to offer a limited and numbered series. A luxury that must be lived.

Pieces per can: 30/40 (medium)

Can format: RO 120

Net weight: 110g

Drained weight: 63g

Design: Berberechos

Technique: latex and pigment.

Artist: Fernando Rei





LIMITED EDITION



Every year, we treat ourselves to the production of a product to enjoy on a few occasions, since the type of fishing or the characteristics of the product prevent extensive manufacturing.

Details to enjoy without haste, *limited edition moments*.

SARDINES FROM O XEITO IN OLIVE OIL

LIMITED EDITION - 2022



Sardines do xeito in olive oil

Caught in Rianxo with the century-old fishing art of "Xeito", which stands out for its sustainability and freshness, since each fish is extracted from the nets still alive, piece by piece.

We make them fresh, after being caught at dawn.

Pieces per can: 3/5

Can format: RR 125

Net weight: 115g

Drained weight: 81g

Technique: latex and pigment.

Artist: Fernando Rei



SMOKED SMALL SARDINES IN OLIVE OIL

LIMITED EDITION - 2022



Sardines do xeito in olive oil

Perfectly cleaned, toasted and hand packed small sardines each fish. We add smoked olive oil to recall the traditional Galician smoked sardine.

The design has been created by Paula Grangel, in the first edition of the collaboration of Ar de Arte with the EASD Pablo Picasso of Coruña.

Pieces per can: 10/12

Can format: RR 125

Net weight: 115g

Drained weight: 81g

Artist: Paula Grangel





Gourmet patés



We make a range of gourmet patés, with 100% natural ingredients, without additives. The result, patés with a Galician flavor.

The designs are original works by Lucía Romaní, professor of Fine Arts at the University of Pontevedra (Galicia).

OCTOPUS

"Á FEIRA" OCTOPUS PATE



"Á Feira" octopus pate

The authentic gourmet pate is made 100% with natural products, without additives.

We have prepared an octopus pate based on the traditional Galician recipe called "á feira", based on octopus, olive oil and paprika.

Can format: RR 90
Net weight: 90g
Drained weight: 90g

Design: Á feira
Technique: Collage
Artist: Lucía Romani



MUSSEL

MUSSELS PATE



Mussels pate

The authentic gourmet pate is made 100% with natural products, without additives.

The best mussel in the world is in Galicia, so we have made a very special sauce to improve its flavor.

Can format: RR 90
Net weight: 90g
Drained weight:90g

Design: Mexillóns
Technique: Collage
Artist: Lucía Romaní



OCTOPUS

AR DE ARTE OCTOPUS PATE



Ar de Arte octopus pate

The authentic gourmet pate is made 100% with natural products, without additives.

We simmer a sauce based on tomato, onion and spices to give the octopus an unbeatable texture and flavor.

Can format: RR 90
Net weight: 90g
Drained weight:90g

Design: Polbo
Technique: Collage
Artist: Lucía Romaní



GIFT BOXES



Fernando Rei Edition

Gift box available for 3 products of the Fernando Rei Edition.

Design based on the original painting titled "Mariscadora da Misela".

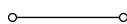
Ar de Arte gift box

Gift box available for 4 pates.





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to dress it with art.**



AR DE ARTE



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