









To start

 Artichoke chips 15,50 €

 *Sautéed seasonal mushrooms with fried eggs 16,50 €

  *Open clams casserole with txacoli 26,80 €

    Cod fritters with romesco 16,50 €


   Home-made roast meat croquettes 14,50 €





   Seasonal vegetable croquettes 14,50 €

Diced salmon marinated with citrus and dill with soy sauce 18,50 €

 *Diced charcoal-grilled sausage with Santa Pau beans 15,50 €



Cantabrian anchovies with Basque “Piparra” peppers 16,80 €


 Sautéed octopus with potatoes, Maldon salt and paprika 21,60 €

    Crispy Brie cheese with almonds and blueberry jam 15,50 €

Juan Manuel D.O. Guijuelo Iberian acorn-fed ham 27,90 €


Home-made foie, caramelized pineapple, gelée of Pedro Ximénez and red salt 25,50 €

  *Charcoal-grilled scallops with roasted pine nut, tomato and black olive salt vinaigrette 24,50 €

 Escargots served with Can Travi sauce 18,00 €

Starters with old memories

 Pasta and meatball soup 14,50 €

 *Carpaccio of pig's feet, pine nuts and caramelized onions 18,50 €

The boss “esqueixada” (cod, grated tomato, black olives and virgin olive oil extra) 20,50 €


  *Burrata cheese with arugula, tomato, strawberries, walnuts and basil pesto 16,00 €

 *”Trinxat de la Cerdanya” with black sausage and bacon roasts 17,50 €

 *Grilled seasonal vegetables with Catalan “Romesco” pepper 17,50 €




”Escalivada” (grilled vegetables) timbale with Cantabrian anchovies 16,20 €



Tomato salad, pickled onion, Kalamata olives and tuna belly 16,50 €




 *Organic veal from the Pyrenees carpaccio with arugula and Parmesan cheese shavings 20,50 €

Pumpkin cream and a touch of ginger, with its caramelized seeds and braised foie 16,50 €




Rice and pasta

   *Paella with rice cooked with codfish, seasonal vegetables and a mushroom and garlic mayonnaise 23,60 €



  *Paella from the farmhouse with chicken, lamb chops, escargots, artichokes and mushrooms 23,60 €

   *Black rice with cuttlefish and red prawns 23,60 €

     *Squid and anglerfish noodle paella served with garlic mayonnaise 19,50 €

   *Our juicy seafood rice with spiny lobster and clams 34,50 €




  Can Travi meat cannelloni with a cheese gratin 18,20 €

  Macaroni bolognese with a cheese gratin 11,80 €










WE HAVE BREAD FOR CELIACS

Bread service (per person) €2.20 · Tell your waiter if you want it not to be served.
















Our codfish

-  *Charcoal-grilled codfish served with grilled vegetables 24,80 €
-  Oven-baked codfish with Santa Pau beans 24,80 €
-  Codfish with "ratatouille" 24,80 €

From the sea to Can Travi

-  *Baked Roses monkfish with baked potatoes 33,40 €
- Santurce-style skin-side down baked sea bass (with garlic and Guindilla peppers) 29,50 €
-     *"Casseroled" anglerfish, potatoes, clams and king prawns 31,20 €
-   *Sole with almonds and slow-roasted potatoes 32,50 €
- Charcoal-grilled, baked or salt-crust gilt-head sea bream 28,50 €
-   *Sautéed lobster with chickpeas, sailor style 34,50 €

Meats

-   *Beef casserole served with truffled potato cream 21,50 €
-  *Slow-temperature Nebraska Black Angus beef rib with truffled mashed potato and Jack Daniel's barbecue sauce 22,50 €
-   *Hand cut steak tartare with old-style mustard ice cream 29,50 €
-   *Timbal of oxtail and black sausage with truffled potato puree 21,50 €
-  Premium steak with red wine, grilled foie gras, melon and apple chutney 31,50 €
-  Beef Stroganoff with truffled potato cream 29,50 €
-  Angus beef entrecôte served with green pepper sauce 32,50 €
-  *Our Iberian Secreto, with sautéed potatoes, padrón peppers and cherries 21,50 €
-  *Slow-roasted lamb hind leg with slow-roasted potatoes 22,50 €
-    Roasted pig's trotters with prawns and truffled mashed potatoes 19,50 €

Charcoal grilled dishes

- T-bone matured steak (45 days) to the cut (1 Kg.) 66,00 €
- Matured Black Angus beef entrecôte 32,50 €
- Premium beef sirloin steak 30,00 €
- Lamb ribs and chops 20,50 €
- Bio burger from the Pyrenees 18,50 €
- Chicken leg 15,80 €

You can have jacket potatoes or french fries with the grilled meats. Other garnishes will be charged separately.

-  With gluten
-  With crustaceans
-  With lactose
-  With dried fruits
-  With egg
-  With mollusks

#masiaambrecordsdelpassat #cantravinou

10% VAT INCLUDED

Consult us before placing your order.

*Our facilities are not gluten free, but these dishes can be made with the minimum possible traces.

We have the allergen cards of all the dishes for your reference. All raw or semi-cooked products are served in compliance with RD 1420/2006.