

## To start

- Artichoke chips 13,80 €
- Home-made cod fritters 14,40 €
- Home-made roast croquettes 13,40 €
- Crispy crab balls with tartar sauce 14,50 €
- \*Escargots served with Can Travi sauce 16,90 €
- \*Clam casserole with txacoli 23,80 €
- \*Diced salmon in a dill and citrus fruit marinade 16,20 €
- \*Sautéed mushrooms in season with wild asparagus and fried eggs 15,50 €
- \*Diced charcoal-grilled sausage with Santa Pau beans 13,70 €
- \*Cantabrian anchovies with Basque “Piparra” peppers 15,40 €
- \*Sautéed octopus with potatoes, salt crystals and paprika 19,60 €
- Deep fried Brie cheese with blackcurrant jam 14,00 €
- \*Juan Manuel D.O. Guijuelo Iberian acorn-fed ham 24,90 €
- \*Home-made mi-cuit foie with caramelised pineapple, diced beef sirloin with a Pedro Ximénez reduction and red salt 19,40 €
- \*Charcoal-grilled scallops with roasted pine nut, tomato and black olive salt vinaigrette 23,50 €

## Starters with old memories

- \*Grilled seasonal vegetables with Catalan “Romesco” pepper 15,40 €
- \*“Escalivada” (grilled vegetables) timbale with Cantabrian anchovies 13,80 €
- \*Cerdanya “trinxat” with black sausage and crispy bacon 15,40 €
- \*Organic veal carpaccio with rocket and Parmesan cheese 19,80 €
- \*Burrata cheese, beef tomato, walnuts, rocket and pesto 15,20 €
- \*Tomato salad, tuna belly and onion from Figueres 12,90 €
- \*Cream of pumpkin soup and ginger 13,80 €

## Rice and pasta

- Can Travi meat cannelloni with a cheese gratin 12,90 €
- Pasta and meatball soup 11,60 €
- Squid and anglerfish noodle paella served with garlic mayonnaise 16,20 €
- Macaroni bolognese with a cheese gratin 10,40 €
- \*Our juicy seafood rice with spiny lobster and clams 29,80 €
- \*Black rice with cuttlefish and Palamós prawns 21,80 €
- \*Rice cooked with seasonal vegetables and codfish and served with a mushroom and garlic mayonnaise 20,50 €
- Rice with chicken, lamb chops, escargots, artichokes and mushrooms 21,50 €

## Our codfish

\*Charcoal-grilled codfish served with grilled vegetables 23,80 €

Oven-baked codfish with Santa Pau beans 23,80 €

\*Codfish with "ratatouille" 23,80 €

## From the sea to Can Travi

\*Santurce-style skin-side down baked sea bass (with garlic and Guindilla peppers) 25,90 €

\*"Casseroled" anglerfish, potatoes, clams and king prawns 27,50 €

Sole with almonds and slow-roasted potatoes 27,50 €

\*Charcoal-grilled, baked or salt-crust gilt-head sea bream 25,70 €

\*Sailor-style spiny lobster sautéed with chickpeas 25,50 €

## Meats

Beef casserole served with truffled potato cream 19,90 €

Beef sirloin steak with red wine, grilled foie gras 27,90 €

Beef Stroganoff with truffled potato cream 26,90 €

\*Steak tartare with old-style mustard ice cream 26,90 €

Slow-roasted lamb hind leg with slow-roasted potatoes 20,90 €

Roasted pig's trotters with prawns 18,90 €

Iberian pork, special hidden cut, with mushrooms 20,50 €

Beef entrecôte served with green pepper sauce 31,90 €

## Charcoal grilled dishes

\*T-bone steak (800gr.) 44,90 €

\*Beef entrecôte (400gr.) 31,90 €

\*Beef sirloin steak 26,90 €

\*Bio burger with French fries 15,90 €

\*Lamb ribs and chops 19,90 €

\*Free-range chicken leg 15,60 €

*You can have jacket potatoes or french fries with all our barbecued food*

#masiaambrecordsdelpassat  
#cantravinou

10% VAT INCLUDED

\*Our facilities are not gluten free, but these dishes can be made with the minimum possible traces. Consult us when placing your order. 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.

Dou you want to paint and draw? Ask your waiter