

*To start*

\*Sautéed mushrooms in season with fried eggs 16,50 €

\*Clam casserole with txacoli 26,80 €

Crispy crab balls with tartar sauce 15,50 €

Home-made roast croquettes 14,50 €

\*Sautéed octopus with potatoes, salt crystals and paprika 20,60 €

Deep fried Brie cheese with blackcurrant jam 15,50 €

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

\*Cantabrian anchovies with Basque "Piparra" peppers 16,80 €

Home-made cod fritters 16,20 €

\*Diced salmon in a dill and citrus fruit marinade 18,50 €

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

\*Home-made mi-cuit foie with caramelised pineapple, diced beef sirloin  
with a Pedro Ximénez reduction and red salt 24,50 €

\*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*

\*Pardina lentil salad, Kalamata olives, cherry, smoked cod, mango and Idiazabal cheese ice cream 16,50 €

\*Grilled seasonal vegetables with Catalan "Romesco" pepper 17,50 €

\*Burrata cheese, tomato, strawberries, walnuts, rocket and basil pesto 16,00 €

\*"Escalivada" (grilled vegetables) timbale with Cantabrian anchovies 14,20 €

Strawberry and tomato soup "gazpacho" with olive oil scoop ice cream 14,20 €

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

\*Organic veal from the Pyrenees carpaccio with rocket and Parmesan cheese 20,50 €

*Rice and pasta*

Can Travi meat cannelloni with a cheese gratin 16,20 €

Pasta and meatball soup 14,50 €

Macaroni bolognese with a cheese gratin 11,60 €

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

\*Our juicy seafood rice with spiny lobster and clams 32,40 €

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

\*Rice cooked with codfish, seasonal vegetables, and with a mushroom and garlic mayonnaise 23,60 €

Rice with chicken, lamb chops, escargots, artichokes and mushrooms 23,60 €

## 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

\*Santurce-style skin-side down baked sea bass (with garlic and Guindilla peppers) 28,50 €

\*"Casseroled" anglerfish, potatoes, clams and king prawns 30,20 €

Sole with almonds and slow-roasted potatoes 31,50 €

\*Charcoal-grilled, baked or salt-crust gilt-head sea bream 27,50 €

\*Braised salmon with candied potatoes 24,50 €

\*Sailor-style spiny lobster sautéed with chickpeas 31,50 €

## Meats

Beef casserole served with truffled potato cream 20,50 €

\*Hand cut steak tartare with old-style mustard ice cream 29,50 €

Beef sirloin steak with red wine, grilled foie gras and with melon and apple chutney 31,50 €

Beef Stroganoff with truffled potato cream 29,50 €

Beef entrecôte served with green pepper sauce 32,50 €

Slow-roasted lamb hind leg with slow-roasted potatoes 22,50 €

Roasted pig's trotters with prawns 19,50 €

## Charcoal grilled dishes

\*T-bone steak (1 k.) 65,00 €

\*Beef entrecôte (400gr.) 32,50 €

\*Beef sirloin steak 30,00 €

\*Lamb ribs and chops 20,50 €

\*Bio burger from the Pyrenees 17,50 €

\*Chicken leg 15,80 €

*You can have jacket potatoes, french fries or Padrón peppers 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**