

Salva Zurano  
@salvazurano

## To share

Artichoke chips 14,50 €

Home-made cod fritters 16,20 €

Home-made roast croquettes 14,50 €

Crispy crab balls with tartar sauce 15,50 €

\*Escargots served with Can Travi sauce 18,00 €

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

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

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

\*Clam casserole with Txacoli 26,80 €

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

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

Deep fried Brie cheese with almonds and blueberry jam 15,50 €

\*Hand cut acorn-fed ham 27,90 €

\*Home-made mi-cuit foie, caramelised pineapple, gelée of Pedro Ximénez and red salt 24,50 €

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

## Starters

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

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

\*Cerdanya "trinxa" with black sausage and bacon 17,50 €

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

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

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

\*Organic veal carpaccio with arugula and Parmesan cheese 20,50 €

\*Pumpkin cream with caramelized pips, braised foie and a touch of ginger 16,50 €

## 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 €

Fideua with squid, monkfish cubes and its alioli 19,50 €

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

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

\*Rice with codfish, cooked with seasonal vegetables and mushrooms alioli 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 €

\*Monkfish stew with shrimp, clams and potatoes 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 €

\*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 matured with green pepper 32,50 €

\*Our Iberican pork with potatoes and Padron peppers 21,50 €

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

Roasted pig's trotters with prawns 19,50 €

## Charcoal grilled dishes

\*Beef steak matured (1 Kg.) to the cut 65,00 €

\*Aged beef entrecôte 32,50 €

\*Beef sirloin steak 30,00 €

\*Lamb ribs and chops 20,50 €

\*Bio burger with chips and Padron peppers 17,50 €

\*Free-range chicken leg 15,80 €

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

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#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.  
We have the allergen sheets for all the dishes

Dou you want to paint and draw? Ask your waiter