

To start

Croissant toast, braised foie, onion and red berries 22,50 €

*Clam casserole with txacoli 26,80 €

Crispy crab balls with tartar sauce 15,50 €

Home-made roast croquettes 14,50 €

*Sautéed octopus with potatoes, Maldon salt and paprika 22,60 €

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

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

*Cantabrian anchovies with Basque "Piparra" peppers 17,80 €

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 foie, caramelised 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 €

*The boss "esqueixada" (cod, grated tomato, black olives and virgin olive oil extra) 19,50 €

*Live lettuce with seasonal tomato and citrus dressing 12,50 €

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

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

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

*"Escalivada" (grilled vegetables) timbale with Cantabrian anchovies 15,20 €

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

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

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

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 €

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

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

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

Macaroni bolognese with a cheese gratin 11,60 €

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

*Roses monkfish baked 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, seafood style 34,50 €

Meats

*Beef casserole served with truffled potato cream 20,50 €

*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 €

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

*Beef Stroganoff with truffled potato cream 29,50 €

*Angus beef entrecôte served with green pepper sauce 32,50 €

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

*Our Iberian Secreto, with sautéed potatoes, padrón peppers and cherries 21,50 €

*Roasted pig's trotters with prawns 19,50 €

Charcoal grilled dishes

*T-bone matured steak (1 Kg.) 65,00 €

*Matured 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

WE SERVE GLUTEN-FREE BREAD

#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.