

















## T O S T A R T

	Crispy crab ... ..	17,50 €
	Cod fritters with romesco ... ..	16,50 €
	Home-made roast meat croquettes ... ..	15,60 €
	Seasonal vegetable croquettes ... ..	14,50 €
	*Diced salmon marinated with citrus and dill with soy sauce ... ..	19,50 €
	*Diced charcoal-grilled sausage with Santa Pau beans ... ..	15,50 €
	*Cantabrian anchovies ... ..	17,50 €
	*Juan Manuel D.O. Guijuelo Iberian acorn-fed ham ... ..	28,80 €









## C O L D S T A R T E R S

	*Smoked dried meat with toasted almonds and parmesan ... ..	20,00 €
	*Home-made foie, caramelized pineapple, gelée of Pedro Ximénez and red salt ... ..	26,80 €
	*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 tomato, strawberries, walnuts, Kalamata olives, basil pesto and pistachios ... ..	17,50 €
	*"Escalivada" (grilled vegetables) timbale with Cantabrian anchovies ... ..	16,80 €
	*Tomato salad, candied onion, Kalamata olives and tuna belly ... ..	17,50 €
	*Organic veal from the Pyrenees carpaccio with arugula and Parmesan cheese shavings ... ..	20,50 €

## H O T S T A R T E R S

	*Sautéed seasonal mushrooms with fried eggs ... ..	17,50 €
	*Casserole of open Galician clams with Txacolí ... ..	29,80 €
	*Sautéed octopus with potatoes, Maldon salt and La Vera paprika ... ..	24,60 €
	Crispy Brie cheese with almonds and cranberry jam ... ..	16,50 €
	*Scallops with toasted pine nut vinaigrette, tomato and black olive salt ... ..	25,50 €
	*Grilled snails with Can Travi sauce ... ..	18,90 €
	*Grilled seasonal vegetables with Catalan "Romesco" sauce ... ..	17,50 €









## S O U P S , R I C E A N D P A S T A

	*Strawberry gazpacho with virgin olive oil sorbet and vine tomato ... ..	16,50 €
	Galets soup with meatballs ... ..	14,50 €
	*Paella with codfish, seasonal vegetables and mushroom aioli ... ..	24,60 €
	*Paella from the farmhouse with chicken, lamb chops, escargots, artichokes and mushrooms ... ..	24,60 €
	*Black rice with cuttlefish and red prawns ... ..	24,60 €
	*Squid and anglerfish noodle paella served with garlic mayonnaise ... ..	20,50 €
	*Our juicy seafood rice with spiny lobster and clams ... ..	36,50 €
	Can Travi meat cannelloni with a cheese gratin ... ..	18,50 €
	Macaroni bolognese with a cheese gratin ... ..	11,80 €
























## C O D F I S H

 *Grilled codfish with vegetables ... .. 25,80 €
 Codfish "a la llauna" with beans from Santa Pau ... .. 25,80 €
 Codfish with "samfaina" ... .. 25,80 €

## F I S H & S E A F O D

*Sea bass on the back Santurce style (garlic and chilli) ... .. 30,50 €
    *Monkfish "suquet" with prawn, clams and potatoes ... .. 35,60 €
  *Sole with almonds and candied potatoes ... .. 35,50 €
*Sea bream in salt, grilled or baked ... .. 28,50 €
  *Sauteed lobster with marinara-style chickpeas ... .. 36,50 €

## M E A T S

   *Mellow beef with creamy truffled potato ... .. 22,50 €
   *Low temperature Nebraska Black Angus beef rib with a nut crust, on truffled mashed potatoes and Jack Daniel's barbecue sauce ... .. 23,50 €
 *Hand-cut steak tartare, with old-fashioned mustard ice cream ... .. 29,50 €
    Oxtail timbale and blood sausage with truffled mashed potato ... .. 22,50 €
 Premium sirloin with red wine with grilled foie, apple chutney and Cantaloup melon ... .. 32,50 €
  Steak Stroganoff with creamy truffle potato ... .. 29,50 €
   Black Angus sirloin entrecôte with green pepper ... .. 33,50 €
 *Our Iberian "Secreto" sautéed with fried potatoes, Padrón peppers and cherry ... .. 22,50 €
 *Low-temperature roast lamb shoulder with confit potatoes ... .. 23,50 €
    Roasted pork feet with prawns and truffled mashed potatoes ... .. 19,50 €








## G R I L L E D M E A T S

Matured beef steak (30 days) cut (1 kg.) ... .. 68,00 €
Black Angus sirloin entrecôte ... .. 33,50 €
Premium Sirloin ... .. 32,00 €
Lamb ribs and chops ... .. 21,50 €
Organic beef burger from the Pyrenees ... .. 19,50 €
Farmer's chicken thigh ... .. 15,80 €

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

Bread service (per person) 2,60€  
Tell your waiter if you want it not to be served.

WE HAVE BREAD FOR CELIACS

 With gluten	 With crustaceans	 With egg
 With lactose	 With dried fruits	 With mollusks
 With mushrooms/truffle		

#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.