



RESTAURANT
CAN TRAVI NOU
Masia amb records del passat



2024-2025

CHRISTMAS MENU

THE WELCOME

*White chocolate tartlet and crispy foie gras bonbon
crispy txangurro*

FIRST COURSE

*Monkfish, salmon and prawn crepe, gratin with crustacean cream
or*

Christmas galets and meatballs soup

or

** Sautéed prawn timbale, tender shoots, melon pearls
and strawberry and pistachio vinaigrette*

MAIN DISH

** Sea bass supreme with almond skin on mango sauce
or*

*Country chicken round stuffed with plums and nuts
or*

*Beef tenderloin in red wine
with braised foie on creamy potato and truffle*

DESSERT

Fijona nougat mousse and toasted hazelnut crumble

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*Mineral water, coffees, teas and infusions
neulas and noug*

CELLAR

*White wine: Ermita d'Espiells (D.O. Penedès)
Red wine: Rocaplana, Oriol Rossell (D.O. Penedès)
Cava: Juvé i Camps Reserva Família*

119 € pp. VAT included

**Children's menú: 39€ pp. VAT included
(Under 12 years old)**

** We can prepare these dishes with the minimum possible traces of gluten*



BOXING DAY MENU

THE WELCOME

- Crispy shrimp with sweet and sour sauce*
** Aubergine mousse tartlet with slice of octopus*

FIRST COURSE

- Traditional San Esteban cannelloni au gratin*
or
** Marinated salmon tartare with avocado bottom and candied mango*
or
** Palamós shrimp cream and scallop*

MAIN DISH

- * Baked sea bream supreme on a background of seasonal vegetables*
or
** Tender veal with wine sauce, on creamy potato and truffle*
o
** Roast lamb shoulder with confit potatoes*

DESSERT

Cheesecake with forest strawberry jam

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Mineral water, coffees, teas and infusions
neulas and noug

CELLAR

White wine: Analivia (D.O. Rueda)
Red wine: Arnegui Reserva (D.O. Rioja)
Cava: Oriol Rossell Brut Nature

95 € pp. VAT included

Children's menú: 39€ pp. VAT included
(Under 12 years old)

** We can prepare these dishes with the minimum possible traces of gluten*



NEW YEAR'S EVE MENU

THE WELCOME

*Panko prawn in shot of sweet-chili
Foie bonbon in white chocolate tartlet*

FIRST COURSE

- * Scallops and red prawns from Blanes on mango gastrique
or
* Duck foie-gras with Pedro Ximenez gelée and caramel pineapple*

MAIN DISH

- * Braised turbot with pistachio meunière with creamy sweet potato
or
* Angus sirloin in boletus and truffle sauce with foie poêlé escalope*

DESSERT

- * Baileys treat with chocolate*

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*Mineral water, coffees, teas and infusions
neulas and noug*

Grapes and party favors

CELLAR

*White wine: Analivia (D.O. Rueda)
Red wine: Arnegui Reserva (D.O. Rioja)
Cava: Oriol Rossell Brut Nature*

96 € pp. VAT included

**Children's menú: 39€ pp. VAT included
(Under 12 years old)**

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NEW YEAR MENU (January 1)

THE WELCOME

Iberian ham croquette

** Dice of salmon marinated with citrus and dill*

FIRST COURSE

** Pumpkin cream and a touch of ginger
with braised foie and caramelized sunflower seeds*

or

** Spinach salad, toasted pine nut vinaigrette and bacon
and extra virgin olive oil sorbet with vine tomato*

or

Grandma's roast cannelloni with bechamel

MAIN DISH

** Cod fillet on trinxat de la Cerdanya and sanfaina*

or

** Tender roast beef at low temperature
in its juice with creamy potatoes and truffle*

or

** Shoulder of lamb roasted at low temperature
in its juice with baker potatoes*

DESSERT

Cube of three chocolates with white chocolate cream

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Mineral water, coffees, teas and infusions

CELLAR

White wine: Analivia (D.O. Rueda)

Red wine: Arnegui Reserva (D.O. Rioja)

Cava: Freixenet Vintage Reserva

72 € pp. VAT included

**Children's menú: 39€ pp. VAT included
(Under 12 years old)**

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THREE WISE MEN DAY MENU (January 6)

APPETIZER

Iberian ham croquette

Tuna mousse tartlet

FIRST COURSE

** Burrata with arugula, strawberries, kalamatas and basil and pistachio pesto*
or

Country chicken cannelloni with roast sauce

or

** Prawn and scallop cream with its skewer*

MAIN DISH

** Roasted Nebraska Black Angus Beef Rib with Crispy Crust dried fruit on creamy truffled potato and Jack Daniel's barbecue sauce*

or

** Monkfish tail baked with "all cremat" on a background of candied potatoes*

or

** Shoulder of lamb roasted at low temperature
in its juice with baker potatoes*

DESSERT

"Roscón de reyes" stuffed with marzipan with cream

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Mineral water, coffees, teas and infusions

CELLAR

White wine: Analivia (D.O. Rueda)

Red wine: Raimat Clamor (D.O. Costers del Segre)

65 € pp. VAT included

**Children's menú: 39€ pp. VAT included
(Under 12 years old)**

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CHILDREN MENU

FIRST COURSE

Steak and cheese gratin macaroni
or
Cannelloni with béchamel au gratin
or
Galets soup with meatballs
or
Roast croquettes

MAIN DISH

Breaded chicken escalope
or
** Roman sole fillet*
or
Roman squid
or
** Grilled lamb ribs*

DESSERT

Ice cream assortment
or
Custard

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Soft drinks
Mineral water

39,00€ pp. VAT included

(Under 12 years old)

**** We can prepare these dishes with the minimum possible traces of gluten***



VEGETARIAN MENU

FIRST COURSE

** Pumpkin cream with croutons and asparagus*

or

** Rocket salad with pear, walnuts, parmesan and basil pesto*

MAIN DISH

Seasonal vegetable lasagna gratin with tomato

or

*Wild mushroom cannelloni
with vegetable sanfaina*

DESSERT OF THE DAY

CELLAR OF THE DAY

** We can prepare these dishes with the minimum possible traces of gluten*



GLUTEN FREE MENU

FIRST COURSE

** Pumpkin cream with asparagus*

or

** Rocket salad with pesto burrata and strawberries*

MAIN DISH

** Low temperature roasted shoulder of lamb with candied potatoes*

or

- Sea bass supreme with pearl onions and creamy potato and truffle*

GLUTEN-FREE BREAD

DESSERT

** Chocolate coulant*

CELLAR OF THE DAY

** We can prepare these dishes with the minimum possible traces of gluten*

