

T O S T A R T

	Crispy crab	18,00 €
	Cod fritters with romesco	17,00 €
	Home-made roast meat croquettes	15,60 €
	Seasonal vegetable croquettes	14,90 €
	*Diced salmon marinated with citrus and dill with soy sauce	19,50 €
	*Diced charcoal-grilled sausage with Santa Pau beans	16,00 €
	*Cantabrian anchovies with Kalamata olives... ..	17,80 €
	*Juan Manuel D.O. Guijuelo Iberian acorn-fed ham	29,00 €
	Artichoke chips	16,00 €
	*"Tou de Til·lers" melted cheese, with truffled honey and pink pepper	14,50 €

Coca bread with tomato (per person) 2,70€
Tell your waiter if you want it not to be served

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

	*Smoked cured meat from León with Parmesan flakes and flaked almonds	20,00 €
	*Home-made foie, caramelized pineapple, gelée of Pedro Ximénez and red salt	27,20 €
	*Carpaccio of pig's feet, pine nuts and caramelized onions ...	18,90 €
	*The boss "esqueixada" (cod, grated tomato, black olives and virgin olive oil extra)	21,00 €
	*Burrata with arugula, tomato, strawberries, walnuts, Kalamata olives, pistachios and basil pesto	18,00 €
	*"Escalivada" (grilled vegetables) timbale with Cantabrian anchovies	17,40 €
	*Tomato salad, candied onion, Kalamata olives and tuna belly ...	17,70 €
	*Organic veal from the Pyrenees carpaccio with arugula and Parmesan cheese shavings	21,00 €

H O T S T A R T E R S

	*Sautéed seasonal mushrooms with fried eggs	18,20 €
	"Trinxat" from Cerdanya with "salted meat roasts" and black sausage	17,90 €
	*Casserole of open Galician clams with Txacolí	29,80 €
	*Sautéed octopus with potatoes, Maldon salt and La Vera paprika	25,00 €
	Crispy Brie cheese with almonds and cranberry jam	16,80 €
	*Scallops with toasted pine nut vinaigrette, tomato and black olive salt	26,40 €
	*Grilled snails with Can Travi sauce	18,90 €
	*Grilled seasonal vegetables with Catalan "Romesco" sauce	17,60 €








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

	Galet soup with meatballs	14,70 €
	*Pumpkin cream and a touch of ginger, with its caramelized seeds and braised foie	16,50 €
	*Paella with codfish, seasonal vegetables and mushroom aioli	25,00 €
	*Paella from the farmhouse with chicken, lamb chops, escargots, artichokes and mushrooms	25,00 €
	*Black rice with cuttlefish and red prawns	25,00 €
	*Squid and anglerfish noodle paella served with garlic mayonnaise	21,50 €
	*Our juicy seafood rice with spiny lobster and clams	36,80 €
	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) 31,00 €
   *Monkfish "suquet" with prawn, clams and potatoes 37,50 €
  *Sole with almonds and candied potatoes 36,50 €
*Sea bream in salt, grilled or baked 29,00 €
  *Sauteed lobster with marinara-style chickpeas 36,80 €

M E A T S








  *Mellow beef with creamy truffled potato 23,00 €
  *Low temperature Nebraska Black Angus beef rib with a nut crust, on truffled mashed potatoes and Jack Daniel's barbecue sauce 24,20 €
 *Hand-cut steak tartare, with old-fashioned mustard ice cream 29,80 €
  Oxtail timbale and blood sausage with truffled mashed potato 23,00 €
 Premium sirloin with red wine with grilled foie, apple chutney and Cantaloup melon 32,90 €
  Steak Stroganoff with creamy truffle potato 29,70 €
 Black Angus sirloin entrecôte with green pepper 34,80 €
 *Our Iberian "Secreto" sautéed with fried potatoes, Padrón peppers and cherry 22,50 €
 *Low-temperature roast lamb shoulder with confit potatoes 24,00 €
   Roasted pork feet with prawns and truffled mashed potatoes 19,80 €

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

*Matured beef steak (30 days) cut (1 kg.) 69,00 €
*Black Angus sirloin entrecôte 34,00 €
*Premium Sirloin 32,90 €
*Lamb ribs and chops 22,00 €
*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.

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.