



RESTAURANT  
CAN TRAVI NOU  
*Masia amb records del passat*



2025-2026

# 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*

*\*\* \*\* \**

*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*

**120 € 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*  
*or*  
*\* Roast lamb shoulder with confit potatoes*

## DESSERT

*Cheesecake with forest strawberry jam*

*\*\* \*\* \**

*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*

- \* Baked sea bream supreme on a background of seasonal vegetables  
or  
\* Angus sirloin in boletus and truffle sauce with foie poêlé escalope*

## *DESSERT*

- \* Baileys treat with chocolate*

*\*\* \*\* \**

*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)**

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



# 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

*Pistachio ingot*

*\*\* \*\* \**

*Mineral water, coffees, teas and infusions*

## CELLAR

*White wine: Analivia (D.O. Rueda)*

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

*Cava: Freixenet Vintage Reserva*

**73 € 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*



# 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

*\* Tender veal with wine sauce, on creamy potato and truffle*

*or*

*\* Baked sea bream supreme on a background of seasonal vegetables*

*or*

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

## DESSERT

*“Roscón de reyes” stuffed with marzipan with cream*

*\*\* \*\* \**

*Mineral water, coffees, teas and infusions*

## CELLAR

*White wine: Analivia (D.O. Rueda)*

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

**66 € 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*



# 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*

**\*\* \*\* \***

*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*

