






















T O S T A R T











-   *Smoked cured meat from León with Parmesan flakes and flaked almonds 21,00 €
- *Homemade foie gras, caramel pineapple, Pedro Ximénez jelly and red salt 27,20 €
-     Spider crab croquettes 18,00 €
-    Cod fritters with romesco 17,00 €
-    Home-made roast meat croquettes Can Travi style 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 €
- *L'Escala anchovies 000 (triple zero) 17,80 €
- *Juan Manuel Iberian acorn-fed ham (D.O. Guijuelo) hand-cut 29,00 €

Coca bread with tomato (per person) 2,90 €
Tell your waiter if you want it not to be served























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

- *"Esqueixada" (cod, grated tomato, black olives and virgin olive oil extra) 21,00 €
-  Spinach salad, foie gras, parmesan ice cream 17,50 €
-   *Burrata with arugula, tomato, strawberries, walnuts, Kalamata olives, pistachios and basil pesto 18,00 €
- *"Escalivada" (grilled vegetables) timbale with L'Escala anchovies 17,40 €
- *Seasonal tomato salad, pickled onion, Kalamata olives and tuna belly 18,50 €
-  Rusian salad 17,50 €
-  *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

- Garlic prawns 24,00 €
-  *Sautéed octopus with potatoes, Maldon salt and La Vera paprika 25,00 €
-     Crispy Brie cheese with almonds and cranberry jam 16,80 €
- Steamed mussels 16,80 €
- "Cap i pota" (stewed calf's head and tripe) 15,60 €
-   *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



-  Strawberry and tomato gazpacho (cold soup) 16,50 €
-  Galet soup with meatballs 14,70 €
-     *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 €
-     *Fideuà (noodle paella) with squid, monkfish dices and aioli 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) 33,00 €

    *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 marinera-style chickpeas 36,80 €



Grilled salmon with coarse salt 26,50 €

M E A T S




  *Mellow beef with creamy truffled potato 24,00 €


  *Low temperature Nebraska Black Angus beef rib
with a nut crust, on truffled mashed potatoes and Jack Daniel's barbecue sauce 29,90 €


 *Hand-cut steak tartare, with old-fashioned mustard ice cream 29,80 €




  Oxtail timbale and blood sausage with truffled mashed potato 24,00 €


 Premium sirloin with red wine with grilled foie, apple chutney and Cantaloup melon 32,90 €

   Steak Stroganoff with creamy truffle potato 29,70 €

 Simmental breed sirloin entrecôte with green pepper 34,80 €

 *Low-temperature roast lamb shoulder with confit potatoes 25,00 €

   Roasted pork feet with prawns and truffled mashed potatoes 19,80 €

 Grilled Iberian Secreto with French fries 22,50 €

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

*Friesian breed cow steak, maturation time 35 days (1 kg.) 69,00 €

*Simmental breed top loin entrecote, maturing for 35 days 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 lactose
-  With nuts
-  With egg
-  With mollusks
-  With mushrooms/truffle



web



instagram

#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.