



RESTAURANT
CAN TRAVI NOU

Cold starters

 *Diced salmon marinated with citrus and dill with soy sauce	20,50
*Homemade foie gras with red salt	27,50
*L'Escala anchovies 000 (triple zero)	18,80
*Iberian acorn-fed ham Juan Manuel (D.O. Guijuelo) hand-cut	32,00
*Seasonal tomato salad pickled onion, Kalamata olives and tuna belly	18,50
 *Burrata with arugula tomato, strawberries, walnuts, Kalamata olives, pistachios and basil pesto	18,50
*Escalivada (grilled vegetables) timbale with L'Escala anchovies	18,80
*Cod "Esqueixada" grated tomato, black olives and virgin olive oil extra	21,00
 *Organic veal carpaccio from the Pyrenees with arugula and parmesan	22,00
*Navarrese asparagus D.O. Blancos	20,00
 *Pig's feet carpaccio	19,80
 *Russian salad	17,50
*Strawberry and tomato gazpacho	18,00

 Coca bread with tomato (per person) 2,90














Tell your waiter if you want it not to be served

We have bread for celiacs 2,90

Sauces on request:

Aioli	1,50
Romesco	1,50
Mayonnaise	1,50

Hot starters

 Seasonal vegetable croquettes	14,90
 Home-made roast meat croquettes Can Travi style	16,50
 Spider crab croquettes	18,00
 Cod fritters with romesco	18,00
 *Diced charcoal-grilled sausage with Santa Pau beans	17,00
 Garlix prawns	24,00
 Crispy Brie cheese with almonds and cranberry jam	16,80
 *Grilled snails with Can Travi sauce	18,90
 *Sautéed octopus with potatoes Maldon salt and La Vera paprika	25,00
 *Scallops with toasted pine nut vinaigrette, tomato and black olive salt	26,40
 *Scrambled eggs with ham	17,00
 *Cuttlefish Andalusian style	16,50
 *Steamed mussels	16,90

Soups, rice and pasta

 Galet soup with meatballs	14,70
 *Paella with codfish seasonal vegetables and mushroom aioli	26,00
 *Paella from the farmhouse with chicken, lamb chops, escargots, artichokes and mushrooms	26,00
 *Black rice with cuttlefish and red prawns	26,00
 *Our juicy seafood rice with spiny lobster and clams	36,80
 *Fideuà (noodle paella) with squid monkfish dices and aioli	23,00
 Can Travi meat cannelloni with a cheese gratin	18,50
 Macaroni bolognese with a cheese gratin	12,80

Fish and seafood

-  *Grilled codfish with vegetables 30,50
-  Codfish "a la llauna" 30,50
with beans from Santa Pau
-  Codfish with "samfaina" 30,50
- *Sea bass on the back 34,00
Santurce style (garlic and chilli)
-   *Monkfish "Suquet" 37,50
with prawn, clams and potatoes
-   *Sole with almonds 37,50
candied potatoe
- *Sea bream in salt, grilled or baked 29,50
-   *Sautéed lobster 36,80
with marinera-style chickpeas
- *Grilled salmon with coarse salt 26,50

Grilled meats

- * Friesian breed cow steak 69,50
maturation time 35 days (1 kg.)
- *Simmental breed top loin entrecote 34,80
maturing for 35 days
- *Premium sirloin 32,90
- *Lamb ribs and chops 22,00
- *Organic beef búrguer 20,50
from the Pyrenees
- *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 separatel

Meats

-    Roasted pork feet 20,50
with prawns and truffled mashed potatoes
- Grilled Iberian Secreto 22,50
with French fries
- Duck confit 23,00
with red fruit sauce and confit potatoes
-   *Mellow beef 25,00
with creamy truffled potato
-  *Roast lamb shoulder 26,50
low-temperature with confit potatoes
-   Oxtail timbale 26,00
and blood sausage with truffled mashed potato
-  *Hand-cut steak t artare 32,00
with old-fashioned mustard ice cream
-   *Nebraska Black Angus beef rib 38,00
low temperatura with a nut crust, on truffled mashed potatoes and Jack Daniel's barbecue sau
-    Steak Stroganoff 29,70
with creamy truffle potato
-  Premium sirloin with red wine 33,50
with grilled foie, apple chutney and Cantaloup melon
-  Simmental breed sirloin entrec te 34,80
with green pepper or with Roquefort cheese



web



instagram



Prices in Euros

#masiaambrecordsdelpassat · #cantravinou

10% VAT INCLUDED

Consult us before placing your order.

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

*Our facilities are not gluten free, but these dishes can be made with the minimum possible traces.