



RESTAURANT
CAN TRAVI NOU
Masia amb records del passat



2026-2027

CHRISTMAS MENU

THE WELCOME

*Spoon of escalivada (roast vegetables) with anchovies
Crispy shrimp with sweet and sour sauce
Roquefort mousse tart with walnuts
Spider crab croquettes*

FIRST COURSE

*Christmas galets and meatballs soup
or
Monkfish, salmon and prawn crepe, gratin with crustacean cream*

MAIN DISH

** Sea bass supreme with pistachio skin on mango sauce
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*

125 € 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

*Spoon of escalivada (roast vegetables) with anchovies
Crispy shrimp with sweet and sour sauce
Roquefort mousse tart with walnuts
Spider crab croquettes*

FIRST COURSE

*Traditional San Esteban cannelloni au gratin
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

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

Spoon of escalivada (roast vegetables) with anchovies
Crispy shrimp with sweet and sour sauce
Roquefort mousse tart with walnuts
Spider crab croquettes

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
** Beef tenderloin in boletus and truffle sauce*

DESSERT

** Chocolate coolant with nougat ice cream*

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Mineral water, coffees, teas and infusions

Grapes and party favors

CELLAR

White wine: Analivia (D.O. Rueda)
Red wine: Arnegui Reserva (D.O. Rioja)
Cava: Juvé & Camps Reserva Familia

110 € 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

*Spoon of escalivada (roast vegetables) with anchovies
Crispy shrimp with sweet and sour sauce
Roquefort mousse tart with walnuts
Spider crab croquettes*

FIRST COURSE

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

Chocolate coulant

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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: Oriol Rossell*

75 € 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

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

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

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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)

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

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Soft drinks
Mineral water

39,00€ pp. VAT included

(Under 12 years old)

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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*

