RESTAURANT
CAN TRAVI NOU

Cold starters

*Diced salmon marinated 20,50
with citrus and dill with soy sauce

Dried meat from León 21,00

*Homemade foie gras with red salt 27,50

*L'Escala anchovies 000 (triple zero) 18,80

*Iberian acorn-fed ham 32,00
hand-cut

*Seasonal tomato salad 18,50
pickled onion, Kalamata olives and tuna belly

*Burrata with arugula 18,50
tomato, strawberries, walnuts, Kalamata olives, pistachios and basil pesto

*Escalivada (grilled vegetables) timbale 18,80
with L'Escala anchovies

*Cod "Esqueixada" 21,00
grated tomato, black olives and virgin olive oil extra

*Organic veal carpaccio 22,00
from the Pyrenees with arugula and parmesan

Soups, rice and pasta

Pumpkin soup 16,50

Galet soup with meatballs 14,70

*Paella with codfish 26,00
seasonal vegetables and mushroom aioli

*Paella from the farmhouse 26,00
with chicken, lamb chops, escargots, artichokes and mushrooms

*Black rice 26,00
with cuttlefish and red prawns

*Our juicy seafood rice 36,80
with spiny lobster and clams

*Fideuà (noodle paella) with squid 23,00
monkfish dices and aioli

Can Travi meat cannelloni gratin 18,50

Macaroni 12,80
bolognese sauce au gratin

Hot starters

Seasonal vegetable croquettes 14,90

Home-made roast meat croquettes 16,50
Can Travi style

Spider crab croquettes 18,00

Cod fritters with romesco 18,00

*Diced charcoal-grilled sausage 17,00
with Santa Pau beans

Garlix prawns 24,00

Crispy Brie cheese 16,80
with almonds and cranberry jam

Fredolics (mushrooms) 22,30
with black sausage

*Grilled snails 18,90
with Can Travi sauce

*Sautéed octopus with potatoes 25,00
Maldon salt and La Vera paprika

*Scallops 26,40
with toasted pine nut vinaigrette, tomato and black olive salt

*Scrambled eggs with ham 17,00

Baby squid with black sausage 23,50

Meatballs in their sauce 16,50

*Seasonal vegetables 18,60

Stewed chickpeas 16,50

Artichoke chips 21,00

Cerdanya "trinxat" 18,90

Clam casserole with txacoli (white wine) 29,80

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

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Fish and seafood

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

Meats

Roasted pork feet with prawns and truffled mashed potatoes	20,50
Grilled Iberian Secreto with French fries	22,50
Duck confit with red fruit sauce and confit potatoes	23,00
*Mellow beef with creamy truffled potato	25,00
*Roast lamb shoulder low-temperature with confit potatoes	26,50
Oxtail timbale and blood sausage with truffled mashed potato	26,00
*Hand-cut steak tàrtare with old-fashioned mustard ice cream	32,00
Steak Stroganoff with creamy truffle potato	29,70
Premium sirloin with red wine with grilled foie, apple chutney and Cantaloup melon	33,50
Simmental breed sirloin entrecôte with green pepper or with Roquefort cheese	34,80

Grilled meats

* Friesian breed cow steak maturation time 35 days (1 kg.)	69,50
*Simmental breed top loin entrecote maturing for 35 days	34,80
*Premium sirloin	32,90
*Lamb ribs and chops	22,00
*Organic beef búrguer from the Pyrenees	20,50
*Farmer's chicken thigh	16,80
*Sweetbreads	23,00

You can have jacket potatoes or french fries or Padron peppers with the grilled meats.
Other garnishes will be charged separatel

web

instagram

With gluten
With crustaceans
With lactose
With nuts
With egg
With mollusks
With mushrooms/truffle

Prices in Euros

10% VAT INCLUDED

#masiaambrecordsdelpassat · #cantravinou

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.

Rafa's desserts

ENG

"Torrija" (Roast French Bread)	9,95
Hot packets of vanilla cream and ice cream	9,95
Catalanet (nougat ice cream, burnt Catalan cream, Ratafia and "carquiñolis")	9,20
Apple tarte tatin with ice cream	9,95
Black chocolate coulant with ice cream	9,95
Caramelized pineapple with coconut ice cream	8,50
Chocolate truffles	9,10
Chocolate Brownie and nuts with macadamia ice cream	9,95
*Burnt Catalan cream	6,90
*Fresh cheese with honey, walnuts and pine nuts	7,90
*Glass of ice cream or sorbet	7,90
Chocolate, bread, oil, and salt	9,95
Flan with whipped cream	6,90
Our homemade pastry cart	9,95

*We can serve these desserts with as few traces of gluten as possible. Consult us.

Prices in Euros

10% TAX INCLUDED

We offer you a wide selection of the best whiskeys and liqueurs.