

Chef Salva Zurano

Dishes to share

- Artichoke chips €12,80
- *Clam casserole with Santa Pau beans, baby artichokes and black sausage €18,50
- Small potatoes stuffed with Perol sausage meat €11.85
- Home-made roast croquettes €11.80
- *Sautéed octopus with potatoes, Maldon salt crystals and paprika €16.90
- Deep fried Brie cheese with blackcurrant jam €13.80
- *Juan Manual D.O. Guijuelo Iberian acorn-fed ham €23.70
- *Cantabrian anchovies €14.90
- Home-made cod fritters €12.90
- *Diced salmon in a dill and citrus fruit marinade and served with soy sauce €15.65
- *Cod brandade casserole with sweet onions and toast €15,20
- *Fried eggs with Chistorra sausage and French fries €12.20
- *Diced charcoal-grilled sausage with Santa Pau beans €13.50
- *Home-made foie with caramelised pineapple, Pedro Ximénez gelée and red salt €18.40
- *Charcoal-grilled scallops with roasted pine nut, tomato and black olive salt vinaigrette €22.50
- *Tripe and “capipota” stewed with “chorizo” (spicy pork sausage) and chickpeas €16,50
- *Escargots served with Can Travi sauce €16.50

Starters

- *Cerdanya “trinxat” with black sausage and crispy bacon €11,60
- *Grilled seasonal vegetables with Catalan “Romesco” pepper €15.25
- *Rocket salad with pear, parmesan, walnuts and basil pesto €12,70
- *”Escalibada” (grilled vegetables) timbale with Cantabrian anchovies €13.80
- *Baby spinach with a bacon and pine nut vinaigrette, foie gras shavings, and blue cheese and walnut ice cream €12.90
- *Veal carpaccio with rocket and Parmesan cheese €19.80
- *Pumkin cream with “perol” sausage and iberian ham salt €10,50

Rice & Pasta

- Traditional meat cannelloni with a cheese gratin €12.90
- Pasta and meatball soup €11.50
- Squid and anglerfish noodle paella served with garlic mayonnaise €14.20
- Macaroni bolognese with a cheese gratin €10.20
- *Juicy seafood rice with spiny lobster and clams €29.80
- *Rice cooked with rabbit, sausage, pig’s trotters, escargots and artichokes €19.40
- *Black rice with cuttlefish and Palamós prawns €19.85
- *Rice cooked with seasonal vegetables and codfish and served with a mushroom and garlic mayonnaise €19.55

We serve gluten-free bread

If you have any allergies or food intolerances, please talk to our staff.

Our codfish

*Charcoal-grilled codfish served with vegetables €22.80

Oven-baked codfish with Santa Pau beans €22.80

*Codfish with “ratatouille” €22.80

*Codfish on a bed of “trinxat” and served with a mild black olive cream €22.80

From the sea to Can Travi

*Little anglerfish with garlic and potato bakers €25,50

*Santurce-style skin-side down baked sea bass (with garlic and Guindilla peppers) €24.85

*Turbot with a pistachio and pumpkin seed meunière €25.50

*“Casseroled” anglerfish, potatoes, clams and king prawn €26.50

*Sole with almonds and slow-roasted potatoes €25.60

*Charcoal-grilled, baked or salt-crust gilt-head sea bream €24.50

*Sailor-style spiny lobster sautéed with chickpeas €24.85

Rare-done tuna steak with asparagus, wasabi, soy and mirin €21.60

Meats

Beef casserole served with truffled potato cream €17.85

Veal fricandeau with mushrooms and pine nuts €16,90

Duck magret with mango sauce and orange brioche €21,60

*Steak tartare with old-style mustard and egg yolk ice cream €24.80

Beef sirloin steak with red wine, grilled foie gras, and Cantaloupe melon and apple chutney €24.90

Beef stroganoff with truffled potato cream €23.50

Beef entrecôte served with green pepper sauce €22.60

Slow-roasted lamb hind leg with slow-roasted potatoes €19.75

Slow-roasted suckling pig with apple in different textures €20.50

Roasted pig's trotters with prawns €16.90

Charcoal-grilled dishes

*Beef sirloin steak served with French fries and Padron peppers €24.50

*Beef entrecôte (300gr.) served with French fries and Padron peppers €22.60

*T-bone steak (750gr.) served with jacket potatoes and Padron peppers €30,60

**Lamb ribs and chops served with French fries and Padron peppers €18.90

*Free-range chicken leg (400gr.) served with jacket potatoes €15.50

VAT INCLUDED 10%

*We serve GLUTEN-FREE versions of these dishes. Please talk to our staff.

All raw or semi-cooked products are served in compliance with RD 1420/2006.