

*It is a pleasure to see each other once again We are here thanks to you
We are going to enjoy those new times.*

To start

- Home-made roast croquettes 13,50 €
- *Sautéed octopus with potatoes, salt crystals and paprika 16,90 €
- Deep fried Brie cheese with blackcurrant jam 13,80 €
- *Juan Manuel D.O. Guijuelo Iberian acorn-fed ham 24,50 €
- *Cantabrian anchovies with Basque "Piparra" peppers and Kalamata olives 14,90 €
- Home-made cod fritters 12,90 €
- *Clam casserole with txacoli 18,50 €
- *Fried eggs with French fries and Chistorra sausage 12,20 €
- *Diced charcoal-grilled sausage with Santa Pau beans 13,50 €
- *Grilled seasonal vegetables with Catalan "Romesco" sauce, pepper and nut dressing 15,25 €
- *Escargots served with Can Travi sauce 16,90 €

Starters with old memories

- *Diced salmon in a dill and citrus fruit marinade 15,65 €
- *Burrata cheese, beef tomato, walnuts, pear, rocket and basil pesto 14,70 €
- *Organic veal carpaccio with rocket and Parmesan cheese 19,80 €
- *Tomato salad, tuna belly and onion from Figueres 11,90 €
- *"Escalivada" (grilled vegetables) timbale with Cantabrian anchovies 13,80 €
- *Home-made mi-cuit foie with caramelised pineapple, diced beef sirloin with a Pedro Ximénez reduction and red salt 18,40 €

Rice and pasta

- Can Travi 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 €
- *Our juicy seafood rice with spiny lobster and clams 29,80 €
- *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

Bread service (per person) 2,20€

Let your waiter know if you do not want it to be served

Our codfish

*Charcoal-grilled codfish served with grilled vegetables 22,80 €

Oven-baked codfish with Santa Pau beans 22,80 €

*Codfish with “ratatouille” 22,80 €

From the sea to Can Travi

*Santurce-style skin-side down baked sea bass (with garlic and Guindilla peppers) 25,90 €

**“Casseroled” anglerfish, potatoes, clams and king prawns 27,20 €

Sole with almonds and slow-roasted potatoes 25,70 €

*Charcoal-grilled, baked or salt-crust gilt-head sea bream 24,60 €

*Sailor-style spiny lobster sautéed with chickpeas 24,85 €

Meats

Beef casserole served with truffled potato cream 17,85 €

Beef sirloin steak with red wine, grilled foie gras and with melon and apple chutney 24,90 €

Beef stroganoff with truffled potato cream 23,50 €

*Steak tartare with old-style mustard ice cream 24,80 €

Slow-roasted lamb hind leg with slow-roasted potatoes 19,75 €

Roasted pig’s trotters with prawns 16,90 €

Beef entrecôte served with green pepper sauce 22,60 €

Charcoal grilled dishes

*T-bone steak (750gr.) 30,60 €

*Beef entrecôte (300gr.) 22,60 €

*Beef sirloin steak 24,50 €

*Bio burger 14,90 €

*Lamb ribs and chops 18,90 €

*Free-range chicken leg (400gr.) 15,50 €

You can have jacket potatoes or french fries with all our barbecued food

#masiaambrecordsdelpassat
#cantravinou

10% VAT INCLUDED

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

Dou you want to paint and draw? Ask your waiter

Rafa's desserts

ENG

- *Truffles with cream 7,95 €
- Warm apple tart with bourbon vanilla ice cream 7,95 €
- Madness of chocolates in various textures 7,95 €
- Cream parcels served with Baileys ice cream 7,95 €
- Chocolate lava cake and vanilla cookie ice cream 7,95 €
- *Crème brûlée 6,25€
- *Curd cheese served with honey and walnuts 6,80 €
- Chocolate and walnut brownie with macadamia nut ice cream 6,50 €
- *Fresh orange juice 6,25 €
- *Assortment of ice creams and sorbets 6,25 €
- Our cake trolley 7,95 €

**Gluten-free desserts, please enquire.*

Coffees and herbal teas

- Natural-roast coffee 2,25 €
- Decaffeinated coffee 2,35 €
- White coffee 2,75 €
- Small coffee with a splash of milk 2,45 €
- Coffee with brandy, whisky, or rum 2,85 €
- Irish coffee 9,70 €
- Chamomile, Peppermint, Spearmint, Linden and regular tea 2,30 €
- Lemon grass, Orange blossom, Jasmine and Cinnamon tea 2,65 €

Sweet wines

- Moscatel Oro 4,60 €
- Pedro Ximénez Gran Reserva 4,95 €
- Noval 10 year old Port 5,95 €
- Chivite Gran Feudo sweet white moscatel wine 4,85 €
- Ratafía de Olot 3,45 €

Recommended liqueurs

IRISH WHISKY

Jameson- Black Bush- Powers- Paddy Old- Bushmills 10 year old Malt

MALT WHISKY

Glen Rothes – Oban - Lagavulin 16 year old- Aberlour 10 year old- Talisker 10 year old-
Dalwhinnie 15 year old- Gragganmore 12 year old- Corriemhor

COGNAC

Delamain - VSOP Napoleon 12 year old

Can Travi Nou Restaurant has a wide selection of the finest whiskies and liqueurs.

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