CAN LLUIS

SINCE 1929



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TRADITIONAL CATALAN CUISINE

THE EASING OF GRIEF

The easing of grief.
Giving life to what seemed asleep.
Remembering.
A time — in this infinite, iconic past —
Home.
Warmth.
Hearth.
Today it is savoured once more.
The walls hold stories that make us travel:
to other worlds, to other times, to a place.
Where cooking becomes a city's memory,
its mark of identity.
Culture is not erased while we can still sail its flavour.
The slow simmer, the tradition: we craft feelings.
At Can Lluís, in a single instant,
one bite carries you
to the place where you were —
and where you will be happy again.*

*Autor: Frank Ferrero



Barcelona 1929

CAN LLUÍS

In the heart of Barcelona's **Raval** district, on the corner of Carrer de la Cera and Carrer de la Reina Amàlia, a modest inn opened its doors in **1929**. Few could have imagined then that it was destined to become the legendary **Can Lluís**.

Heir to the old tavern **Can Mosques** — so called because its barrels of salt cod drew swarms of flies — the restaurant took shape among green tiles and plain wooden tables. From the very first days, its kitchen simmered with the essence of timeless Catalan cooking: hearty **cap i pota**, **stewed snails**, **cannelloni with the scent of Christmas** and **rustic botifarra sausages**, dishes without artifice but made with devotion.

As the years went by, the walls of **Can Lluís** soaked up the stories of the city. In **1946**, tragedy struck: **a bomb exploded** in the dining room, leaving scars on the floor that remain silent witnesses to Barcelona's turbulent past. And yet life went on. In the sixties and seventies the restaurant became a refuge for bohemian Barcelona: writers such as **Manuel Vázquez Montalbán**, theatre companies, musicians and long conversations filled the room. Guitars rang out, and within these walls the **Catalan rumba** was born, the rhythm that **Peret and his companions** would carry far beyond the neighbourhood.

The tables of **Can Lluís** have witnessed countless moments: the early years of **a young Leo Messi** in the city, endless debates over a few glasses of wine, laughter and spontaneous songs, all to the gentle simmer of the pots in the kitchen. It has been a home for neighbours, a refuge for artists, a place where traditions were handed down quietly and simple food became shared memory.

The city changed. Time moved on. But **Can Lluís** stayed true to itself, keeping the same recipes that have been cooked **since 1929** and the same warmth that invites you to come back again and again.

Today, as almost a century ago, the air still smells of **bread with tomato, L'Escala anchovies and homemade croquettes**. The walls go on whispering stories, and every bite holds a piece of **eternal Barcelona**.



NIBBLES TO START

Mixed olives
3,50 €

House-made anchovy gilda
(A bohemian classic of the Raval)
3,20 €

L'Escala anchovies
(A memory of the old barrels)
3,30 € each (2 fillets)

Artisan llonganissa sausage by Pannon
(Farmhouse heritage)
3,50 €

Country-style paté with toasts
4,50 €

BREAD

Bread roll
1,90 €

Gluten-free bread
2,50 €

Coca bread with tomato
(The eternal companion of long conversations)
4,20 €

TO SHARE

Escalivada coca with anchovies and olive paste
(Roasted vegetable flatbread · Market dish from the fifties)
14,00 €

Tomato salad with tuna belly, gordal olives and piparra peppers
14,50 €

Esqueixada of Gardell salt cod with Figueres onion and hanging tomato
(Shredded salt cod salad)
16,00 €

Traditional steak tartare with toasts
(A bohemian favourite of the sixties)
21,50 €

Homemade ham croquettes
3,20 € each

Homemade red prawn croquettes
3,80 € each

Gratinated sea urchins
(The chef's speciality and favourite · Minimum 2)
4,70 € each

Salt cod fritters
(Heritage of the Can Mosques barrels · 6 pieces)
10,50 €

Steamed mussels with citrus and white wine
(Mediterranean freshness)
12,50 €

Andalusian-style fried squid with citrus mayonnaise
16,50 €

Can Lluís stewed snails
(A favourite of Peret and the Catalan rumba)
18,90 €

MAINS

FROM THE LAND

Artisan Iberian botifarra sausage with Santa Pau beans and allioli
(Leo Messi's first taste of Barcelona)
13,50 €

Meatballs with cuttlefish and peas
(A seafaring dish from the old Raval)
16,50 €

Slow-cooked tender pork with mushrooms and potato parmentier
(Slow cooking and the flavour of a traditional inn)
22,00 €

Breaded kid goat from Rasquera
(Local produce from the Terres de l'Ebre)
23,00 €

30-day aged beef rib steak
(On the bone · approx. 370–400 g)
28,90 €

Catalan-style roast chicken cannelloni with prunes, dried apricots and pine nuts
(A Christmas classic made from the roast)
15,00 €

Cap i pota with chistorra sausage and Sant Antoni chickpeas
(Iconic since 1929 · Slow-cooked veal head and trotter stew)
18,50 €

Stewed pig's trotters with snails
(A traditional inn stew, rich and intense)
22,50 €

Empordà lamb terrine with dried figs and quince sauce
(Pasture-grazed daily, Cusins selection)
27,50 €

Beef fillet with Café de París sauce
(A French touch from bohemian Barcelona)
31,50 €

Truffled aubergine with smoked cheese, sun-dried tomato and pine nuts
(Aromas of the forest and the Mediterranean)
16,00 €

FISH AND SEAFOOD

Gardell salt cod loin with samfaina and allioli
(A tribute to the old barrels of salt cod)
25,00 €

Monkfish suquet with mussels and red prawns
(A slow-simmered Catalan fisherman's stew)
29,00 €

Butterflied sea bass with garlic and chilli
(Barceloneta style)
26,80 €

Can Lluís Thursday rice
(Seasonal market produce · Thursdays only · Minimum 2 people)
Price per person according to the weekly special

Vegetarian dish

DESSERTS

HOMEMADE

Bread with chocolate, olive oil and salt
(A humble, timeless sweet)
7,00 €

Rasquera goat mató with pumpkin jam and walnuts
(Fresh cheese · Pure Catalan countryside)
6,50 €

Burnt crema catalana with artisan carquinyolis from La Sénia
(A tradition of the Terres de l'Ebre)
6,50 €

Creamy homemade flan with whipped cream
6,50 €

Can Lluís cheesecake
(The house signature)
7,50 €

Sandokan Can Lluís
(Homemade flan, chocolate ice cream, toasted almonds and Cointreau)
9,00 €

ICE CREAM

Sandro Desii artisan ice cream
(Flavours: vanilla · chocolate · carquinyoli · lemon · mandarin)
5,50 €

SWEET WINES · 50 ML

Dolç Mataró
Alella · Mataró
9,00 €

Mas Oller Malvasia de Sitges 2022
Empordà
7,00 €

AFTER-DINNER DRINKS

Gin and tonic
8,50 €

Irish coffee
9,50 €

Enjoy your meal!

Where the slow simmer of tradition still crafts feelings,
from 1929 to this day.

VAT included

Please ask our staff about allergens