

Dinner

Vegan



renfe



Ramón Freixa.

Castellfolit de Riubregós, 1971.

“My work is based on tradition and I experiment to create new recipes that surprise and, above all, that people like”. Ramón has not ceased to explore every territory in search of the best product, from the simplest to the most sophisticated. Always the centre point of his cuisine, he is now bringing it on board the trains.

Ramón Freixa

STARTER

Green bean salad with potatoes.

MAIN COURSE

Curry-grilled tofu, with tender wheat, piquillo peppers and spinach with lemon garlic.

DESSERT

Fruit.

Oleoestepa extra virgin olive oil, vinegar, salt and pepper.
100% Arabica coffee, choice of herbal teas, chocolate.

BEVERAGE SELECTION

SELECTION OF CAVAS

Cava Codorníu Seco.

Cava Jaume Serra Brut Nature.

WHITE WINES

D.O. Rueda.

D.O. La Mancha (only in Southern routes).

D.O. Catalunya (only in Northeast routes).

RED WINES

D.O. Rioja.

D.O. Ribera del Duero.

ROSÉ WINES

Rosé wine.

BEERS

Heineken.

Heineken 0,0%.

Cruzcampo Gran Reserva.

SOFT DRINKS

Coca Cola, Coca Cola Zero Zero, Coca Cola Zero.

Orange Fanta Zero, Lemon Fanta Zero.

Nordic tonic water.

Still mineral water Cabreiroá.

Sparkling mineral water.

NECTARS

Don Simón orange.

Don Simón pineapple.

Don Simón peach.

LIQUEURS

Martini Rosso.

Glenfiddich 12 years whisky

Cutty Sark whisky.

Nordés Gin.

Bombay Shappire gin.

Barceló añejo ron.

Panizo herbal liqueur.

Pacharán Panizo.

(Brands subject to product availability).

In compliance with current regulations, we provide you with all the food information on the meals served. If you have an allergy or intolerance to any food, please consult our staff.

We allow our travellers to take away the food they have not consumed free of charge. Ask our crews.

The sale of alcoholic beverages to persons under 18 years of age is prohibited. Alcohol abuse is a danger to health.

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