

# Diner

Gluten free



*renfe*



**Ramón Freixa.**  
Castellfollit 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

Mediterranean salad.

ALLERGENS: 12

## MAIN COURSE

Grilled hake\* with garlic and parsley oil and baked potatoes.

ALLERGENS: 4 and 12

## DESSERT

Fruit.

Gluten-free bread, butter, fresh tomato, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas.

ALLERGENS: 3, 6, 7 and 12

## BEVERAGE SELECTION

### SELECTION OF CAVAS

Cava Codorníu Seco.

Cava Jaume Serra Brut Nature.

ALLERGENS: 12

### WHITE WINES

D.O. Rueda.

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

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

ALLERGENS: 12

### RED WINES

D.O. Rioja.

D.O. Ribera del Duero.

ALLERGENS: 12

### ROSÉ WINE

D.O.Ca. Rioja.

ALLERGENS: 12

### 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.

### BEVERAGE SERVICE

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).

### ALLERGENS

|   |   |  |  |   |   |   |
|---|---|--|--|---|---|---|
| 1<br><br>CONTAINS<br>GLUTEN | 2<br><br>CRUSTACEANS | 3<br><br>EGGS     | 4<br><br>FISH             | 5<br><br>PEANUTS                           | 6<br><br>SOYA    | 7<br><br>DAIRY     |
| 8<br><br>NUTS               | 9<br><br>CELERY      | 10<br><br>MUSTARD | 11<br><br>SESAME<br>SEEDS | 12<br><br>SULPHUR DIOXIDE<br>AND SULPHITES | 13<br><br>LUPINS | 14<br><br>MOLLUSCS |

Prepared in a catering facility that prepares food that may cause food allergies.

\*All our seafood and smoked fish is frozen for the prevention of parasites through anisakis, therefore ensuring that any contamination through anisakis that the fish may have from origin is inactive due to the prevention processes applied (frozen to -20 °C for a minimum of 24 hours) according to current regulations.

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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