## Breakfast Kosher







"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. Kamén perixa

MAIN COURSE

Mediterranean salmon\*. Fruit compote, cereal bar, crackers, jam.

DESSERT

# Orange juice.

## ALLERGENS: check the label on the tray

Pastry, butter, sweet tomato jam, honey, fresh tomato, Oleoestepa extra virgin olive oil, salt and pepper.

> Coffee, choice of herbal teas. ALLERGENS: 1, 3, 6, 7 and 12

BEVERAGE SELECTION

#### Orange Fanta Zero, Lemon Fanta Zero. Nordic tonic water. Still mineral water Cabreiroá. Sparkling mineral water.

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

**ALLERGENS** 1 2 3 4

CONTAINS GLUTEN

**NECTARS** 

Don Simón orange. Don Simón pineapple. Don Simón peach.

SOFT DRINKS

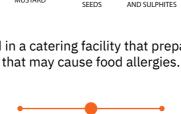


CRUSTACEANS



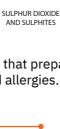
intolerance to any food, please consult our staff.

EGGS



FISH

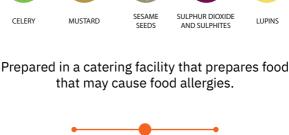
11



5

PEANUTS

12



6

SOYA

13



7

DAIRY

14

MOLLUSCS

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

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

\*All our seafood and smoked fish is frozen for the prevention of parasites through anisakis, therefore ensuring that any contamination

prohibited. Alcohol abuse is a danger to health.

