







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

"My work is based on tradition and I experiment to create new recipes that surprise and, above all, that people

BREAD

MAIN COURSE

Courgette sautéed with thyme, grilled asparagus, steamed baby potatoes and cherry tomatoes sautéed with Provençal herbs.

Selection of breads. ALLERGENS: 1 and 7

DESSERT

Fruit.

Pastry, butter, jam, sweet tomato jam, fresh tomato, honey, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas, chocolate.

ALLERGENS: 1, 3, 6, 7, 8 and 12

SELECTION OF CAVAS Cava Codorníu Seco. Cava Jaume Serra Brut Nature.

BEVERAGE SELECTION

ALLERGENS: 12 RED WINES

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

D.O.Ca. Rioja.

Heineken 0,0%.

D.O. Ribera del Duero.

ALLERGENS: 12

D.O. Rioja.

BEERS Heineken.

WHITE WINES D.O. Rueda.

Cruzcampo Gran Reserva. **SOFT DRINKS**

Still mineral water Cabreiroá. Sparkling mineral water.

Don Simón orange.

Don Simón peach. **ALLERGENS**

3

8



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

Orange Fanta Zero, Lemon Fanta Zero. Nordic tonic water.

Don Simón pineapple.

NECTARS

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In compliance with current regulations, we provide you with all the food information on the meals served. If you have an allergy or

prohibited. Alcohol abuse is a danger to health.

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

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NUTS CELERY

MUSTARD

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

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MOLLUSCS