

renfe



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.

MAIN COURSE

STARTER

Mediterranean salad. **ALLERGENS: 12**

by roast baby potatoes.

Butter, fresh tomato, Oleoestepa extra virgin olive oil, vinegar,

salt and pepper. Coffee, choice of herbal teas, chocolate. ALLERGENS: 6, 7, 8 and 12

BEVERAGE SELECTION

WHITE WINES D.O. Rueda.

RED WINES D.O. Rioja.

ALLERGENS: 12

SELECTION OF CAVAS Cava Codorníu Seco.

ROSÉ WINE

Estrella Galicia Especial. Estrella Galicia 0,0% Tostada. Lupia Herbal Nugget.

SOFT DRINKS

NECTARS

BEERS

D.O.Ca. Rioja. ALLERGENS: 12

Coca Cola, Coca Cola Zero Zero, Coca Cola Zero. Nordic tonic water.

Don Simón pineapple. Don Simón peach. BEVERAGE SERVICE

Bombay Shappire gin. Barceló añejo ron. Panizo herbal liqueur.

(Brands subject to product availability). **ALLERGENS**

2

CONTAINS GLUTEN CRUSTACEANS

9

CELERY

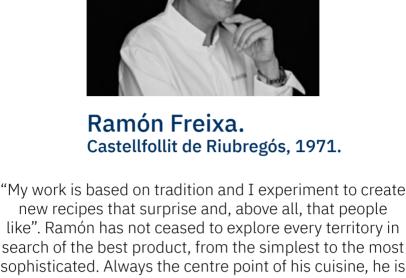
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intolerance to any food, please consult our staff. We allow our travellers to take away the food they have not consumed

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

free of charge. Ask our crews.







Cava Jaume Serra Brut Nature. **ALLERGENS: 12** D.O. La Mancha (only in Southern routes).

D.O. Ribera del Duero. **ALLERGENS: 12**

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

Orange Fanta Zero, Lemon Fanta Zero. Still mineral water Cabreiroá. Sparkling mineral water.

Martini Rosso. Glenfiddich 12 years whisky Cutty Sark whisky.

Nordés Gin.

1

8

NUTS

Don Simón orange.

Pacharán Panizo.

MUSTARD

3

10

SEEDS

SULPHUR DIOXIDE AND SULPHITES Prepared in a catering facility that prepares food that may cause food allergies.

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