



renfe



"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 peixa

STARTER

Rice salad with vegetables.

MAIN COURSE

ALLERGENS: 12

Grilled chicken in onion sauce served with squashed oven potatoes, carrots and parsnips.

DESSERT Fruit.



BEVERAGE SELECTION

Lactose-free bread, fresh tomato, Oleoestepa extra virgin olive oil,

BEERS Estrella Galicia Especial. Estrella Galicia 0,0% Tostada.

Orange Fanta Zero, Lemon Fanta Zero.

Still mineral water Cabreiroá.

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

Sparkling mineral water. **NECTARS**

Nordic tonic water.

Don Simón orange. Don Simón pineapple.

Glenfiddich 12 years whisky Cutty Sark whisky.

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

EGGS

10

Nordés Gin. Bombay Shappire gin. Barceló añejo ron.

1 2 3

SESAME CELERY MUSTARD

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

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**

Lupia Herbal Nugget.

SOFT DRINKS

ROSÉ WINE D.O.Ca. Rioja. **ALLERGENS: 12**

SELECTION OF CAVAS

Don Simón peach. **BEVERAGE SERVICE** Martini Rosso.

Panizo herbal liqueur. Pacharán Panizo.

CONTAINS GLUTEN CRUSTACEANS 8 9

NUTS

In compliance with current regulations, we provide you with all

prohibited. Alcohol abuse is a danger to health.

4

FISH

11

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

5

PEANUTS

12

LUPINS

6

SOYA

13

7

DAIRY

14

MOLLUSCS

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