



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 freixa

ALLERGENS: 1

Hummus wrap with grilled vegetables. ALLERGENS: 1 and 11

Hummus with crudités. ALLERGENS: 9 and 11

Wrap with cucumber, tomato, lettuce and black tapenade.

Coffee, choice of herbal teas, chocolate.

ALLERGENS: 6, 7 and 8

WHITE WINES

D.O. Rioja. D.O. Ribera del Duero.

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

ALLERGENS: 12

ROSÉ WINE

BEERS

D.O. Rueda.

Lupia Herbal Nugget. SOFT DRINKS

Estrella Galicia Especial.

Estrella Galicia 0,0% Tostada.

BEVERAGE SERVICE Martini Rosso.

Glenfiddich 12 years whisky

Still mineral water Cabreiroá.

Sparkling mineral water.

Panizo herbal liqueur. Pacharán Panizo.

Barceló añejo ron.

CRUSTACEANS

1 2 3

8 9

> CELERY Prepared in a catering facility that prepares food

10

that may cause food allergies.

ALLERGENS

FISH

11

5

12

6

SOYA

13



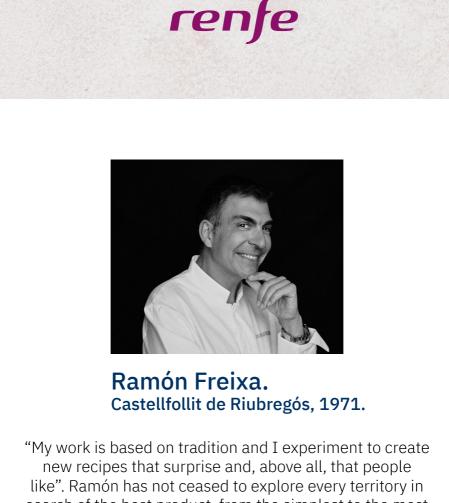
7

14

In compliance with current regulations, we provide you with all

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.

prohibited. Alcohol abuse is a danger to health.



BEVERAGE SELECTION

SELECTION OF CAVAS Cava Codorníu Seco.

Cava Jaume Serra Brut Nature. ALLERGENS: 12

ALLERGENS: 12 RED WINES

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

Coca Cola, Coca Cola Zero Zero, Coca Cola Zero. Orange Fanta Zero, Lemon Fanta Zero.

Nordic tonic water.

NECTARS

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

Cutty Sark whisky. Nordés Gin. Bombay Shappire gin.

(Brands subject to product availability).

NUTS

the food information on the meals served. If you have an allergy or

renfe

The sale of alcoholic beverages to persons under 18 years of age is