

Breakfast

Vegan



renfe



Ramón Freixa.
Castellfolit de Riubregós, 1971.

“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.

Ramón Freixa

MAIN COURSE

Sautéed kale with grilled courgette, ful medames and roasted cherry tomatoes.

BREAD

Selection of breads.

ALLERGENS: 1, 6, 8 and 9

DESSERT

Fruit.

Jam, sweet tomato jam, 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

SELECTION OF CAVAS

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

ROSÉ WINE

D.O.Ca. Rioja.

ALLERGENS: 12

BEERS

Estrella Galicia Especial.

Estrella Galicia 0,0% Tostada.

Lupia Herbal Nugget.

SOFT DRINKS

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

Orange Fanta Zero, Lemon Fanta Zero.

Nordic tonic water.

Still mineral water Cabreiroá.

Sparkling mineral water.

NECTARS

Don Simón orange.

Don Simón pineapple.

Don Simón peach.

ALLERGENS



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

In compliance with current regulations, we provide you with all the 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 prohibited. Alcohol abuse is a danger to health.

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