



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.

Audithuse

MAIN COURSE

STARTER

Green sprouts salad with tomato, red onion and fresh cheese.

ALLERGENS: 7

Hake* with mashed potato, red onion, almonds and baby broccoli with sautéed cherry tomatoes.

ALLERGENS: 4, 8n and 12

DESSERT

Fruit.

Bread, butter, fresh tomato, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas.

ALLERGENS: 1, 7 and 12

BEVERAGE SELECTION

D.O. La Mancha (only in Southern routes). D.O. Catalunya (only in Northeast routes). ALLERGENS: 12

D.O. Ribera del Duero. ALLERGENS: 12

SELECTION OF CAVASCava Codorníu Seco.

ALLERGENS: 12

RED WINES D.O. Rioja.

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

WHITE WINES D.O. Rueda.

Cava Jaume Serra Brut Nature.

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

Orange Fanta Zero, Lemon Fanta Zero.

Still mineral water Cabreiroá.

Sparkling mineral water.

Don Simón pineapple.

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

NECTARSDon Simón orange.

SOFT DRINKS

Nordic tonic water.

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

Glenfiddich 12 years whisky

Panizo herbal liqueur. Pacharán Panizo.

Cutty Sark whisky.

Bombay Shappire gin. Barceló añejo ron.

Nordés Gin.

1 2 3

CONTAINS CRUSTACEANS EGGS

8 9 10

CELERY

NUTS

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

the prevention processes applied (frozen to -20 °C for a minimum of

MUSTARD

24 hours) according to current regulations.

prohibited. Alcohol abuse is a danger to health.

(Brands subject to product availability).

ALLERGENS

Δ

FISH

11

SEEDS

hat prepa allergies.

5

12

AND SULPHITES

s food

6

SOYA

13

LUPINS



7

DAIRY

14

MOLLUSCS

*All our seafood and smoked fish is frozen for the prevention of parasites through anisakis, therefore ensuring that any contamination through anisakis that the fish may have from origin is inactive due to

In compliance with current regulations, we provide you with all 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



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