





rente



new recipes that surprise and, above all, that people

Kamon perixa

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.

## olives and corns. ALLERGENS: 1 and 7

MAIN COURSE

Pork sausages with mashed potatoes and green beans.

**STARTER** 

Salad of pasta, fresh cheese, cherry tomatoes,

ALLERGENS: 11 and 12 BREAD

> Selection of breads. ALLERGENS: 1 and 7

DESSERT

Chocolate cake. ALLERGENS: 1, 3 and 7

Butter, fresh tomato, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Choice of herbal teas. ALLERGENS: 6, 7, 8 and 12

**BEVERAGE SELECTION** 

## Nordic tonic water. Still mineral water Cabreiroá. Sparkling mineral water.

Orange Fanta Zero, Lemon Fanta Zero.

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

**ALLERGENS** 

## Don Simón pineapple. Don Simón peach.



NUTS

SOFT DRINKS

**NECTARS** 

Don Simón orange.

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

FISH

11

SULPHUR DIOXIDE AND SUI PHITES

12

LUPINS

13

DAIRY

14 

**MOLLUSCS** 

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

prohibited. Alcohol abuse is a danger to health.

