

Dinner

Gluten free



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

STARTER

Mixed leaf salad with tomato, cucumber and sunflower seeds.

MAIN COURSE

Grilled hake* with tomato sauce, served with basmati rice and aubergines with fine herbs.

ALLERGENS: 4 and 11

DESSERT

Seasonal fruit.

Gluten-free bread, butter, fresh tomato, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas.

ALLERGENS: 7 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.

Sprite.

Nordic tonic water.

Still mineral water Cabreiroá.

Sparkling mineral water Cabreiroá.

NECTARS

Don Simón orange.

Don Simón pineapple.

Don Simón peach.

BEVERAGE SERVICE

Martini Rosso.

Glenfiddich 12 years whisky.

Cutty Sark whisky.

Nordés Gin.

Bombay Shapphire gin.

Barceló aged rum.

Panizo herbal liqueur.

Pacharán Panizo.

(Brands subject to product availability).

The sale of alcoholic beverages to persons under 18 years of age is prohibited.
Alcohol abuse is a danger to health.

ALLERGENS



1
GLUTEN



2
CRUSTACEANS



3
EGGS



4
FISH



5
PEANUTS



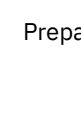
6
SOYA



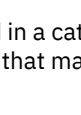
7
DAIRY



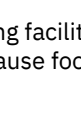
8
NUTS



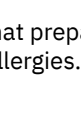
9
CELERY



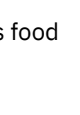
10
MUSTARD



11
SESAME SEEDS



12
SULPHUR DIOXIDE AND SULPHITES



13
LUPINS



14
MOLLUSCS

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

*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 the prevention processes applied (frozen to -20 °C for a minimum of 24 hours) according to current regulations.

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.

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