

# Dinner

Halal



*renfe*



**Ramón Freixa.**  
Castellfollit 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

**Quinoa salad with soya beans, roasted pumpkin and cherry tomatoes.**

ALLERGENS: 6

## MAIN COURSE

**Chicken breast with celeriac and roasted garlic sauce, served with rice, carrot and broccoli.**

ALLERGENS: 9

## SELECTION OF BREADS

ALLERGENS: 1 and 7

## DESSERT

**Seasonal fruit.**

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

ALLERGENS: 7 and 12

## BEVERAGE SELECTION

### 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.

### 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 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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