

# Lunch-Dinner

## MENU 1

TO CHOOSE ONE OF THE THREE OPTIONS\*



*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*

### Hors d'oeuvre

Gazpacho or consommé according to the season.

ALLERGENS: GAZPACHO 12, CONSOMMÉ 3, 6 and 9

### MEAT

#### Starter

Pasta salad with pesto dressing, tuna\*\* and red onion.

ALLERGENS: 1, 3, 4, 7 and 12

### Main course

Roast beer-braised veal stew with roasted sweet potato purée and aubergine sautéed with parsley garlic.

ALLERGENS: 1, 6, 7, 10 and 12

### Dessert

Cake.

ALLERGENS: 1, 3 and 7

### FISH

#### Main course

Smoked salmon\*\* poke bowl with rice, wakame seaweed, sweetcorn and pickled onion, served with gluten free soy sauce.

ALLERGENS: 1, 4, 6, 11 and 12

### Dessert

Seasonal fruit.

### PASTA

#### Starter

Green sprouts salad with broad beans, feta cheese and semi-dried cherry tomato.

ALLERGENS: 7 and 12

### Main course

Durum wheat pasta with homemade tomato and basil sauce, mini mozzarella and black olives.

ALLERGENS: 1 and 7

### Dessert

Cheese wedges and sultanas.

ALLERGENS: 7

Butter, tomato spread, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, assorted infusions, chocolate.

ALLERGENS: 6, 7, 8 and 12

\*Please we apologize for the possibility of the lack of choice of your menu.

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.

\*\*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.

We allow our travellers to take away the food they have not consumed free of charge. Ask our crews.

## 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.

### 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 Sapphire 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.

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