

~	Monday	Tuesday	Wednesday	Thursday	Friday
	Star soup	Vegetable cream	Watercress soup with beans	Lentil soup	Pumpkin cream
3-7	Cabbage salad with carrot and apple	Salad with cheese, pear and toasted corn	Salad with tomato, onion, sweetcorn and pepper	Seasoned tomatoes Turkey with tropical sauce and rice	Pasta salad with turkey, sweetcorn, tomato, red pepper and parsley
JUNE WEEK 1	Grilled chicken with lemon and herbs, sweet potato and baked red pepper with couscous	Hake with boiled potatoes and mojo	Ham ravioli with homemade tomato sauce	Peppers stuffed with rice and vegetables	Beef croquettes with potatoes
	Lentils with baby carrots and couscous	Chickpeas with vegetables and boiled potatoes	Cheese and spinach ravioli with homemade tomato sauce Quark & fruit		Spinach croquettes
	Vegetable soup with rice	Pumpkin and leek cream	Vegetable soup with chickpeas	Cauliflower cream	Swiss chard soup
10-14	Salad with crab, sweetcorn and pineapple	Salad with orange, cheese and seeds	Cabbage salad with red pepper, carrot, beet and sweetcorn	Salad with apple, raisins and cheese	Salad with beans, avocado, tomato, black olives and parsley
JUNE WEEK 2	Squid Rabas with boiled potatoes and mojo	Rice with meat spring rolls, baby carrots and homemade tomato sauce	Elbow pasta with beef Bolognese Vegetable elbow pasta	Sautéed turkey breast with pepper, onion, mushrooms and courgette with couscous	Tenderloin with onion and peppers and potatoes
	Lentil stew	Rice with chickpeas and ratatouille	Quark & fruit	Bean stew with curry and couscous	Courgette stuffed with rice and vegetables
	Noodle soup	Courgette and broccoli cream	Corn broth Mixed salad with tomato, onion,	Carrot cream	Vegetable soup with beans
17-21	Salad with peach, seeds, lamb's lettuce and Piquillo peppers	Salad with spinach, feta cheese, raisins and cherry tomatoes	cucumber, carrot, sweetcorn and tuna	Lentil vinaigrette	Watercress salad with tomato and soft cheese
JUNE WEEK 3	Beef and vegetable Paella	Roasted turkey with caramelised onion and potato wedges	Pork stew with couscous	Haddock Fideua with vegetables Vegetable Fideua	Kentucky style chicken with potatoes
	Vegetable Paella	Chickpeas with pumpkin and vegetables	Lentil sauté Quark & fruit		Falafel
		Star soup	Broccoli cream	Pumpkin cream	Lentil soup
24-28 JUNE	BANK HOLIDAY	Salad with beet, green pepper, green sprouts and onion	Bean vinaigrette Rigatoni with chicken	Seasoned tomatoes Pizza with turkey	Cabbage salad with carrot, turkey pineapple and cheese
WEEK 4		Marinated loin with potatoes	Vegetable Rigatoni	Vegetable pizza	Potato Tortilla
		Beet burger with potatoes	Quark & fruit	U TER	Vegan potato Tortilla

		ALLERGEN LIST			١	WEEK	1	3 <sup>rd</sup> – 7 <sup>th</sup> JUNE							
Day	DISH	Gluten	Crustac.	Egg	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Lupine	Mollusc	Sulph
3	Star soup	Х					Х				Х				
3	Cabbage salad with carrot and apple			Х											
3	Grilled chicken with lemon and herbs, sweet potato and baked red pepper with couscous	х													
3	Lentils with baby carrots and couscous	Х													
4	Vegetable cream														
4	Salad with cheese, pear and toasted corn							X	Х						
4	Hake with boiled potatoes and mojo	Х			Х										
4	Chickpeas with vegetables and boiled potatoes														
5	Watercress soup with beans														
5	Salad with tomato, onion, sweetcorn and pepper														
5	Ham ravioli with homemade tomato sauce	Х		Х				Х							
5	Cheese and spinach ravioli with homemade tomato sauce	Х		Х				X							
6	Lentil soup														
6	Seasoned tomatoes														
6	Turkey with tropical sauce and rice							Х							
6	Peppers stuffed with rice and vegetables							Х							
7	Pumpkin cream														
7	Pasta salad with turkey, sweetcorn, tomato, red pepper and parsley	Х					Х				Х				
7	Beef croquettes with potatoes	Х						X							
7	Spinach croquettes	Х						Х							

		ALLEF	RGEN L	.IST	WEEK 2 10 <sup>th</sup> – 14 <sup>th</sup> JUNE										
Day	DISH	Gluten	Crustac.	Egg	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Lupine	Mollusc	Sulph
10	Vegetable soup with rice														
10	Salad with crab, sweetcorn and pineapple		Х		Х									Х	
10	Squid Rabas with boiled potatoes and mojo	Х	Х	Х	X		Х	Х						Х	Х
10	Lentil stew														
11	Pumpkin and leek cream							Х							
11	Salad with orange, cheese and seeds							X	Х						
11	Rice with meat spring rolls and baby carrots	Х		Х			Х	Х							
11	Rice with chickpeas and ratatouille														
12	Vegetable soup with chickpeas														
12	Cabbage salad with red pepper, carrot, beet and sweetcorn														
12	Elbow pasta with beef Bolognese	Х					Х				х				
12	Vegetable elbow pasta	Х					Х				х				
13	Cauliflower cream							Х							
13	Salad with apple, raisins and cheese							X							
13	Sautéed turkey breast with pepper, onion, mushrooms and courgette with couscous	x													
13	Bean stew with curry and couscous	Х													
14	Swiss chard soup														
14	Salad with beans, avocado, tomato, black olives and parsley														
14	Tenderloin with onion and peppers and potatoes														
14	Courgette stuffed with rice and vegetables							Х							

		ALLE	RGEN	EN LIST WEEK 3 17 <sup>th</sup> - 21 <sup>st</sup> JUNE		UNE									
Day	DISH	Gluten	Crustac.	Egg	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Lupine	Mollusc	Sulph
17	Noodle soup	Х													
17	Salad with peach, seeds, lamb's lettuce and Piquillo peppers								Х						
17	Beef and vegetable Paella														
17	Vegetable Paella														
18	Courgette and broccoli cream							Х							
18	Salad with spinach, feta cheese, raisins and cherry tomatoes							Х							
18	Roasted turkey with caramelised onion and potato wedges														
18	Chickpeas with pumpkin and vegetables														
19	Corn broth			Х											
19	Mixed salad with tomato, onion, cucumber, carrot, sweetcorn and tuna				х										
19	Pork stew with couscous	Х													
19	Lentil sauté	Х													
20	Carrot cream														
20	Lentil vinaigrette														
20	Haddock Fideua with vegetables	Х			X		Х				Х				
20	Vegetable Fideua	Х					Х				Х				
21	Vegetable soup with beans														
21	Watercress salad with tomato and soft cheese							Х							
21	Kentucky style chicken with potatoes	Х													
21	Falafel	Х													

	ALLERGEN LIS			LIST	WEEK 4				24 <sup>th</sup> – 28 <sup>th</sup> JUNE						
Day	DISH	Gluten	Crustac	Egg	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Lupine	Mollus	Sulph
25	Star soup	Х					Х				Х				
25	Salad with beet, green pepper, green sprouts and onion						Х								
25	Marinated loin with potatoes							Х							
25	Beet burger with potatoes						Х								
26	Broccoli cream							Х							
26	Bean vinaigrette														
26	Rigatoni with chicken	Х					Х				Х				
26	Vegetable Rigatoni	Х					Х				Х				
27	Pumpkin cream														
27	Seasoned tomatoes														
27	Pizza with turkey	Х						Х							
27	Vegetable pizza	Х						Х							
28	Lentil soup														
28	Cabbage salad with carrot, turkey pineapple and cheese			Х				Х							
28	Potato Tortilla			Х											
28	Vegan potato Tortilla														

WEEK 1	Cal. 602 Prot. 34,2 Hc.69,2	Cal. 694 Prot. 39 Hc. 61,5	Cal. 899 Prot. 52,1 Hc. 104	Cal. 829 Prot. 57,37 Hc.84,62	Cal. 944 Prot. 47,24 Hc.118
	Gr. 5,6 Fibra 9,9	Gr. 33,4 Fibra 10	Gr. 28,5n Fibra 7	Gr.29,78 Fibra 7	Gr. 31,43 Fibra. 19
WEEK 2	Cal. 620 Prot. 18,4 Hc. 66,9	Cal. 494 Prot. 14,69 Hc. 60,3	Cal. 1098 Prot. 53,96 Hc. 141	Cal. 617 Prot. 34,6 Hc. 45,2	Cal. 736 Prot. 36.85 Hc. 92
	Gr. 31,5 Fibra 12	Gr. 20,5 Fibra 6,7	Gr. 35 Fibra 8,5	Gr. 29 Fibra 9,4	Gr. 24.57 Fibra. 7.94
WEEK 3	Cal. 749 Prot. 40,4 Hc. 95,5	Cal. 734 Prot. 41 Hc. 61,91	Cal. 626 Prot. 41,9 Hc. 54,7	Cal. 332 Prot. 13,7 Hc. 38,9	Cal. 643 Prot. 32,2 Hc. 80
	Gr. 23,1 Fibra 5,37	Gr. 36 Fibra 9,8	Gr. 27,45 Fibra 11,1	Gr. 11,8 Fibra 13,7	Gr. 21,47 Fibra. 7.95
WEEK 4	BANK HOLIDAY	Cal. 624 Prot. 32, Hc. 51 Gr. 17,1 Fibra 13,1	Cal. 606 Prot. 32,5 Hc. 100 Gr. 6,7 Fibra 14	Cal. 519 Prot. 27,85 Hc. 45,6 Gr. 23,7 Fibra 4,5	Cal. 768 Prot. 38,41 Hc. 96 Gr. 25.61 Fibra 11

## \*Vegetarian option in green

- Our daily menu includes stew, cream or soup as first course as well as a variety of salads and vegetables. All made with seasonal and local vegetables.
- All our sauces are homemade and elaborated with fresh vegetables.
- We offer whole wheat bread, seasonal fruit and a dairy product once a week, normally on Wednesdays.
- The calories are indicative and will depend on the amount served.
- The menu is prepared according to La Ley de Seguridad Alimentaria y Nutrición, established 5<sup>th</sup> July 2011.

Nutritional needs and calories supervised by:

