

Menu March 2019



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	5 PUREED LEEK SOUP FUSILLI WITH HOMEMADE BOLOGNESE SAUCE FRUIT	6 CHICKPEA STEW HOMEMADE CHICKEN FINGERS WITH BAKED POTATOES FRUIT	7 HAM AND CHEESE OMELETTE WITH SALAD CUBAN STYLE RICE YOGURT / FRUIT	8 GNOCCHIS WITH HOMEMADE TOMATO SAUCE BAKED SALMON WITH STEAMED BROCCOLI FRUIT
11 PUREED CARROT SOUP BAKED CHICKEN WITH POTATOES FRUIT	12 VEGETABLE SPRING ROLLS WITH SWEET AND SOUR SAUCE VEGETABLE OR FISH PAELLA FRUIT	13 LENTIL STEW WITH VEGETABLES MALLORQUIN 'FRICADELAS' WITH MASHED POTATOES YOGURT / FRUIT	14 SPINACH CANNELLONI TUNA BURGER WITH GREEN PEAS FRUIT	15 VEGETABLE SOUP VEGETABLE OR CHICKEN FAJITAS WITH SALAD JELLY / FRUIT
18 SPAGHETTI WITH HOMEMADE CARBONARA SAUCE SPANISH POTATO OMELETTE WITH SALAD FRUIT	19 PUREED VEGETABLE SOUP BEEF STEW WITH POTATOES AND GREEN PEAS YOGURT / FRUIT	20 VEGETABLE AND CHICKEN SOUP BREADED HAKE WITH BROCCOLI FRUIT	21 TOMATO AND AVOCADO SALAD GRILLED CHICKED WITH BASMATI RICE APPLE PIE / FRUIT	22 MALLORQUIN 'TRAMPÓ' WITH CHICKPEAS & CUCUMBER TURKEY SAUSAGES WITH POTATOES FRUIT
25 PUREED BROCCOLI SOUP CHICKEN SCALLOP WITH BAKED POTATOES YOGURT / FRUIT	26 PASTA SALAD BEEF BURGER WITH BASMATI RICE FRUIT	27 VEGETABLE SOUP BAKED SALMON WITH STEAMED BROCCOLI FRUIT	28 TOMATO WITH MOZZARELA AND BASIL RED BEANS WITH MEAT FRUIT	29 HOMEMADE PIZZA WITH VEGETABLES, TUNA & HAM GRILLED CHICKEN WITH STEAMED VEGETABLES FRUIT

ALÉRGENOS	FOOD ALLERGENS				
	Egg	Cereals	Mustard	Fish	Peanut
	Sulphurous acid	Milk	Crustacean	Celery	Soy
	Sesame seeds	Lupines	Molluscs	Nuts	