

Menu September 2018



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
10 MACARONI WITH HOMEMADE TOMATO OR CARBONARA SAUCE SPANISH OMELETTE WITH SALAD FRUIT	11 TOMATO, AVOCADO AND CUCUMBER SALAD CHICKEN WITH GREEN BEANS AND MUSHROOMS FRUIT / YOGURT	12 CUBAN STYLE RICE GRILLED HAKE WITH GREEN PEAS FRUIT	13 COUSCOUS WITH VEGETABLES BEEF BURGER WITH POTATOES AND CARROT FRUIT	14 SPINACH CROQUETTES WITH SALAD SEAFOOD OR VEGETABLE PAELLA JELLY / FRUIT
17 SPINACH OR CHICKEN CANELONNI GRILLED SALMON WITH STEAMED VEGETABLES FRUIT / YOGURT	18 HUMMUS WITH CUCUMBER AND CARROT BREADED CHICKEN & STEAMED POTATOES AND BROCCOLI FRUIT	19 SPAGUETTI WITH HOMEMADE TOMATO SAUCE TUNA TARTS WITH SALAD FRUIT	20 NACHOS WITH GUACAMOLE OR CHEDDAR CHEESE SAUCE MEATBALLS WITH RICE FRUIT	21 FISHBALLS WITH SALAD GNOCCHIS WITH HOMEMADE TOMATO SAUCE FRUIT
24 LENTIL STEW WITH VEGETABLES HOMEMADE FISH FINGERS WITH SALAD FRUIT	25 FUSILLI WITH HOMEMADE BOLOGNESE SAUCE CHEESE CROQUETTES WITH SALAD FRUIT / ALMOND PIE	26 BROCCOLI TARTS CHICKEN IN SAUCE WITH GRILLED POTATOES FRUIT	27 VEGAN BURGERS WITH SALAD BEEF STEW WITH RICE FRUIT / YOGURT	28 RUSSIAN SALAD VARIED HOMEMADE PIZZA WITH VEGETABLES, TUNA OR HAM FRUIT

ALÉRGENOS



Egg
Sulphurous acid
Sesame seeds

FOOD ALLERGENS

Cereals
Milk
Lupines

Mustard
Crustacean
Molluscs

Fish
Celery
Nuts

Peanut
Soy