







MOSTASSA



DIOXID DE SOFRE

I SHILEHTS







Energy Kcal

Carbohydrates

Proteins

Fat Gr.

Monday

FESTIVE.

Tuesday

2n. Valencian Paella with chicken, bass and beans.

Wednesday













Seasonal fruit

French omelette with ham york

Vegetable stew.

easonal fruit









ECO fruit and dairy

Green Beans with Ham.

2n. Ham and cheese pizza.











GRANS SESAM



Seasonal fruit













Lettuce, tomato, carrot, corn 1r. Vegetable cream with legumes

2n. Baked Chicken with Potatoes..

Seasonal fruit

Special salada with fresh cheese. Baked fish. Seasonal fruit

8



Lettuce, tomato, carrot, olives

1r. Fideuà of fish with seafood

1r. Meat stew with vegetables.

2n. Halibut with vegetables.

2n. Assorted Cold Cut.

Chicken soup with chickpeas.

Grilled Chicken Breast.

Seasonal fruit











1r. Vegetable soup with ECO legumes.

2n. Marinated loin with Vegetables.

2n. Arròs del senyoret with seafood.









Seasonal fruit

Seasonal fruit

Cod croquettes.

Seasonal fruit



Mushrooms scrambled with vegetables and onions

2n. Baked rice with rib, chickpeas and potato.

1r. ECO chikpea with vegetables stew







irilled veal

acteal



1r. Spirals with vegetables

auteed peas with tomato and onion..

2n. Hake with Garrison.



2n. Potato omelette with cheese.

Fruit and dairy

Fish soup with pasta. Gurilled Sauid. Seasonal fruit



1r. Pasta with tuna

2n. Tilapia fillet with Vegetables.

Seasonal fruit

emolina of rice with fish soup. Grilled Fish. Seasonal fruit

15

Seasonal fruit











Fruit and dairy

Valencian boiled.

Grilled veal.

Seasonal fruit

FCO fruit

Grilled Fish.

acteal

Sttufed tomato with tuna.













1r. Carrot and pumpkin cream

Sauteed Vegetables with Ham.

2n. Meatballs in vegetable sauce.



829











1r. Pasta bolognese with cheese.

2n. Tilapia fillet with Vegetables.

Seasonal fruit

egetables cream. Stewed meat with tomato and peas. Seasonal fruit

1r. Vegetable soup with legumes.

2n. Burger with Garrison.

19 Letucce, beet, corn, carrot

1r. Chikpeas and vegetables potage

2n. Potato Omelette with Garrison.

Seasonal fruit

Salad with nineapple and raisins Mediterranean Loin with mushrooms easonal fruit

Lettuce, carrot, corn, olives

22

acteal

Seasonal fruit

Chicken with tomato

1r. Valencian boiled

Seasonal fruit

Emperor Grilled

Vichyssoise

acteal

2n. Sausages with tomato.

Vegetable stew.



1r. ECO chikpea with vegetables stew

2n. Potato Omelette with Garrison.









ECO fruit



1r. ECO lentils with carrot and spinach

2n. Potato omelette with cheese.













Fruit and dairy

Garlic Omelette

Seasonal fruit

Grilled squid.

Seasonal fruit

Green Beans with Ham.

Seasonal fruit

Peasant Salad Tender

ECO fruit

Omelette

Seasonal fruit













Seasonal fruit

Garlic soup, Tuna,

Seasonal fruit





102



26

1r. Neapolitan macaroni with tomato and cheese 2n. Hake with Vegetables.

Seasonal fruit

Vegetable stew. rilled veal easonal fruit

Lettuce, tomato, carrot, olives























1r. Cuban rice with tomato and egg

2n. Halibut with vegetables.



























ECO fruit

blue fish to the papillote. Seasonal fruit



Emperor Grilled.

Seasonal fruit

Grilled squid. Seasonal fruit



2n. Cod croquettes. Seasonal fruit Fish soup with sea delights.

1r. Rice alla Milanese

Garlic leek and potato cream..













2n. roasted chicken with rosemary and lemon..

























• All menus are prepared under the supervision and monitoring of the dietetics department of Caterguai, S.L. • Due to force majeure Caterguai s.l. reserves the right to make changes to the menu. • The colorants that contain some dishes are E-102 and E-129. These dyes can have a negative effect on the attention and activity of children. The menus are accompanied by 20 gr. of bread.







