



Dishes containing: K AND DAIRY PRODUCTS

GLUTEN

EGGS

CELERY

COW PROTEINS

SULPHITE

VEGETABLES

FISH

NUTS

June 2018

St. Peter's School Barcelona (C7-PREU)



| Monday 28 | Tuesday 29 | Wednesday 30 | Thursday 31 | Friday 1 |
|------------------|------------|--------------|-------------|--|
| starter | starter | starter | starter | starter |
| | | | | SPAGHETTI BOLOGNESE (HOMEMADE TOMATO SAUCE AND MINCE MEAT) 1 2 4 3 MEAT CANELLONI 5 6 8 9 7 10 11 12 |
| main dish | main dish | main dish | main dish | main dish |
| | | | | GRILLED PORK LOIN GRILLED TURKEY |
| side dish | side dish | side dish | side dish | side dish |
| | | | | MUSHROOM SAUTEED |
| dessert | dessert | dessert | dessert | dessert |
| | | | | FRESH FRUIT |
| Desayunos | | | | |
| | | | | SAUSAGE SANDWICH OR FRESH FRUIT |

Special Dietary Needs

- 1. Gluten-free pasta
- 2. Egg-free pasta
- 3. Napolitana sauce
- 4. Napolitana sauce
- 5. Gluten-free cannelloni
- 6. Egg-free pasta and cheese
- 7. Spinach cannelloni
- 8. Pasta with tomato and tuna
- 9. Pasta with tomato and tuna
- 10. Pasta au gratin
- 11. Pasta au gratin
- 12. Pasta au gratin

Students can choose to have with seasonal products.

The food is accompanied by white bread and whole wheat bread at bread.

Daily menu white and brown bread on Tuesdays and Thursdays thereby.

All legume and rice are organic.



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| Monday 4 | Tuesday 5 | Wednesday 6 | Thursday 7 | Friday 8 |
|---|---|--|--|---|
| <p>starter</p> <p>LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato)</p> <p>LENTIL SALAD</p> <p>1, 11, 12</p> <p>main dish</p> | <p>starter</p> <p>SAUSAGES AND GREEN BEANS SAUTED RICE</p> <p>RICE WITH HOMEMADE TOMATO SAUCE</p> <p>2</p> <p>main dish</p> | <p>starter</p> <p>CREAM OF VEGETABLE SOUP (POTATOES, GREEN BEANS, COURGETTE, CARROT AND ONION)</p> <p>13</p> <p>main dish</p> | <p>starter</p> <p>SPIRALS NAPOLITANA (homemade tomato sauce)</p> <p>PASTA SALAD</p> <p>3, 4, 5, 6, 14, 15</p> <p>main dish</p> | <p>starter</p> <p>"FIDEUA" WITH ALIOLI</p> <p>CASSEROLE WITH SAUSAGE AND PEAS</p> <p>7, 8, 9, 10, 16, 17</p> <p>main dish</p> |
| <p>BEEF BURGER</p> <p>BEEF STEW</p> <p>18, 19, 28, 29, 30, 31</p> <p>side dish</p> | <p>BAKED COD (WITH ONION AND TOMATO)</p> <p>TUNA PASTY</p> <p>20, 21, 32, 33, 34</p> <p>side dish</p> | <p>HOMEMADE BREADED CHICKEN BITES WITH FRIED CORN</p> <p>BAKED CHICKEN (ONION AND TOMATO)</p> <p>22, 23, 24, 25, 35</p> <p>side dish</p> | <p>PORK STEW</p> <p>GRILLED PORK LOIN</p> <p>26</p> <p>side dish</p> | <p>SPANISH OMELETTE WITH ONION</p> <p>BAKED EGGS IN BECHAMEL</p> <p>27, 36, 37, 38, 39</p> <p>side dish</p> |
| <p>MUSHROOM SAUTEED</p> <p>dessert</p> | <p>GRILLED COURGETTES</p> <p>dessert</p> | <p>COUS COUS</p> <p>dessert</p> | <p>DICED POTATOES</p> <p>dessert</p> | <p>TOMATOES AU GRATIN WITH CHEESE</p> <p>dessert</p> |
| <p>FRESH FRUIT</p> <p>dessert</p> | <p>DAIRY DESSERT</p> <p>dessert</p> | <p>FRESH FRUIT</p> <p>dessert</p> | <p>FRESH FRUIT</p> <p>dessert</p> | <p>FRESH FRUIT</p> <p>dessert</p> |
| Desayunos | | | | |
| <p>CHEESE SANDWICH OR FRESH FRUIT</p> | <p>TUNA VEGETABLE SANDWICH OR FRESH FRUIT</p> | <p>GRILLED CHICKEN SANDWICH OR FRESH FRUIT</p> | <p>HOT SANDWICH HAM AND CHEESE OR NATURAL FRUIT</p> | <p>CREAM CHOCOLATE SANDWICH OR FRESH FRUIT</p> |

Special Dietary Needs

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|-----------------------------|-------------------------------|--|------------------------------|
| 1. green bean with potatoes | 11. Tunaless | 21. Grilled cod | 31. Grilled beef |
| 2. Without sausages | 12. Mixed salad | 22. Gluten-free breading | 32. Gluten-free breaded hake |
| 3. Gluten free pasta | 13. Green beans with potatoes | 23. Egg-free breading and without mayonnaise | 33. Egg-free breaded hake |
| 4. Egg free pasta | 14. Gluten-free pasta | 24. Breaded without fried corn | 34. Ham croquettes |
| 5. Without cheese | 15. Egg-free pasta | 25. Without mayonnaise | 35. Grilled chicken |
| 6. Without cheese | 16. Without peas | 26. Grilled pork | 36. Plain omelette |
| 7. Gluten-free pasta | 17. Without sausages and wine | 27. Vegetarian omelette | 37. Grilled chicken |
| 8. Egg-free pasta | 18. Fish burger | 28. Gluten-free flour | 38. Plain omelette |
| 9. Vegetable pasta | 19. Grilled beef | 29. Grilled fish | 39. Plain omelette |
| 10. Without celery | 20. Grilled chicken | 30. Grilled beef | |

Students can choose to have with seasonal products.

The food is accompanied by white bread and whole wheat bread at bread.

Daily menu white and brown bread on Tuesdays and Thursdays thereby.

All legume and rice are organic.



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| Monday 11 starter | Tuesday 12 starter | Wednesday 13 starter | Thursday 14 starter | Friday 15 starter |
|--|--|---|--|--|
| BOILED POTATO, CARROT AND BROCCOLI RUSSIAN SALAD 4 5 6 main dish | SAUTEED PASTA WITH GREEN BEANS AND ONION 1 2 SPIRALS NAPOLITANA (homemade tomato sauce) 7 8 9 10 main dish | COLD CARROT SOUP "GAZPACHO" (COLD TOMATO SOUP) 11 12 main dish | RICE WITH HOMEMADE TOMATO SAUCE VEGETABLE PAELLA (RED AND GREEN, PEPPERS, ARTICHOKE, LEEK, GREEN PEAS AND GREEN BEANS) 13 14 15 main dish | LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) 3 NACHOS AVOCADO PEAR AND CHEDDAR SAUCE 16 17 18 main dish |
| MEATBALLS IN SAUCE 21 19 20 "CHIMICHURRI" GRILLED PORK LOIN 26 side dish | GRILLED PORK LOIN BOILED EGGS WITH RATATOUILLE 27 side dish | GRILLED CHICKEN BREAST TURKEY CURRY STEW 30 28 29 side dish | MARINATED DOGFISH 22 24 23 SALMON IN GARLIC SAUCE 32 31 side dish | GRILLED STEAK 25 CHICKEN IN MOLE SAUCE 33 34 36 37 35 38 39 side dish |
| MUSHROOM SAUTEED dessert | BOILED POTATOES AND PEAS dessert | COUS COUS dessert | FRIED AUBERGINES WITH HONEY SAUCE dessert | BOILED RICE dessert |
| FRESH FRUIT | FRESH FRUIT | FRESH FRUIT | ICE CREAM | FRESH FRUIT |
| Desayunos | | | | |
| HAM SANDWICH OR FRESH FRUIT | CREAM CHOCOLATE SANDWICH OR FRESH FRUIT | TURKEY SANDWICH OR FRESH FRUIT | HOT DOG OR FRESH FRUIT | SAUSAGE SANDWICH OR FRESH FRUIT |

Special Dietary Needs

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|--------------------------------|------------------------------------|--------------------------|---|
| 1. Gluten-free pasta | 11. Without bread | 21. Grilled beef | 31. Grilled pork loin |
| 2. Egg-free pasta | 12. Mixed salad | 22. Grilled dogfish | 32. Grilled salmon |
| 3. green bean with potatoes | 13. Without peas | 23. Grilled beef | 33. Gluten-free bread and without broth |
| 4. Without egg and mayonnaise | 14. Without celery | 24. Grilled dogfish | 34. Without broth |
| 5. Without tuna | 15. Sauteed vegetable rice | 25. Plain omelette | 35. Without broth |
| 6. Without mayonnaise and peas | 16. Guacamole on gluten-free toast | 26. Grilled pork | 36. Without broth and chocolate |
| 7. Gluten free pasta | 17. Guacamole on toast | 27. Meat and ratatouille | 37. Without broth and chocolate |
| 8. Egg free pasta | 18. Guacamole on toast | 28. Without curry | 38. Without almonds and nuts |
| 9. Without cheese | 19. Homemade fishballs | 29. Without curry | 39. Without broth |
| 10. Without cheese | 20. Grilled beef | 30. Grilled turkey | |

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Daily menu white and brown bread on Tuesdays and Thursdays thereby.

All legume and rice are organic.



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| Monday 18 | Tuesday 19 | Wednesday 20 | Thursday 21 | Friday 22 |
|---|---|---|------------------|------------------|
| <p>starter</p> <p>COURGETTE SOUP (POTATO AND ONION) WITH HARD-BOILED EGG</p> <p>1</p> <p>CAULIFLOWER CHEESE WITH HAM</p> <p>7 8 9 10 11</p> <p>main dish</p> | <p>starter</p> <p>BOILED POTATOES WITH GREEN BEANS</p> <p>MIXED VEGETABLES (POTATOES, CARROTS, GREEN PEAS AND COURGETTES) WITH MAYONNAISE</p> <p>12 13</p> <p>main dish</p> | <p>starter</p> <p>PASTA BOWS " AMATRICIAN" (TOMATO SAUCE AND BACO)</p> <p>2 3 4 5 6</p> <p>RICE SALAD (DICED TOMATO, GREEN OLIVES AND PINEAPPLE)</p> <p>main dish</p> | <p>starter</p> | <p>starter</p> |
| <p>PORK STEW</p> <p>14</p> <p>PORK CHOPS WITH HONEY SAUCE (optional)</p> <p>19</p> <p>side dish</p> | <p>BEEF BURGER</p> <p>16 15</p> <p>STEW LAMB WITH LEMON AND HONEY</p> <p>20 22 21</p> <p>side dish</p> | <p>BREADED CHICKEN(FLOUR,EGG AND BREADCRUMBS)</p> <p>17 18</p> <p>BAKED CHICKEN (ONION AND TOMATO)</p> <p>23</p> <p>side dish</p> | <p>side dish</p> | <p>side dish</p> |
| <p>DICED POTATOES</p> <p>dessert</p> | <p>SAUTEED PEAS</p> <p>dessert</p> | <p>CHIPS</p> <p>dessert</p> | <p>dessert</p> | <p>dessert</p> |
| <p>FRESH FRUIT</p> | <p>FRESH FRUIT</p> | | | |
| Desayunos | | | | |
| <p>CHEESE SANDWICH OR FRESH FRUIT</p> | <p>TUNA VEGETABLE SANDWICH OR FRESH FRUIT</p> | <p>GRILLED CHICKEN SANDWICH OR FRESH FRUIT</p> | | |

Special Dietary Needs

- | | | |
|------------------------|-------------------------|-------------------------|
| 1. Without egg | 11. Without ham | 21. Without celery |
| 2. Gluten free pasta | 12. Without mayonnaise | 22. Cooked without wine |
| 3. Egg free pasta | 13. Without mayonnaise | 23. Grilled chicken |
| 4. Napolitana sauce | 14. Grilled pork | |
| 5. Napolitana sauce | 15. Fish burger | |
| 6. Napolitana sauce | 16. Grilled beef | |
| 7. Without "bechamel" | 17. Gluten free breaded | |
| 8. Without cheese | 18. Egg free breaded | |
| 9. Without "bechamel" | 19. Grilled chops pork | |
| 10. Without "bechamel" | 20. Gluten-free flour | |

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 Daily menu white and brown bread on Tuesdays and Thursdays thereby.
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