



**Dishes containing:** K AND DAIRY PRODUCTS ■  
 GLUTEN ■  
 EGGS ■  
 CELERY ■  
 COW PROTEINS ■  
 SULPHITE ■

VEGETABLES ■  
 FISH ■  
 NUTS ■

April 2018

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



Monday 2	Tuesday 3	Wednesday 4	Thursday 5	Friday 6
starter <b>Holiday</b>	starter RICE WITH HOMEMADE TOMATO SAUCE BASMATI RICE WITH VEGETABLES <span style="color: red;">16</span>	starter NOODLE CASSEROLE (MUSHROOMS AND PEAS) <span style="color: yellow;">5</span> <span style="color: brown;">6</span> <span style="color: red;">8</span> <span style="color: cyan;">7</span> BOILED SPINACHS WITH POTATOES	starter BOILED POTATOES WITH GREEN BEANS LENTIL STEW (FRIED ONION, GARLIC, RED PEPPER AND TOMATO) WITH RICE <span style="color: cyan;">17</span>	starter CHICKEN AND VEGETABLE SOUP WITH PASTA <span style="color: yellow;">9</span> <span style="color: brown;">10</span> <span style="color: purple;">11</span> MACARONI NAPOLITANA (homemade tomato sauce) <span style="color: yellow;">18</span> <span style="color: brown;">19</span> <span style="color: pink;">20</span> <span style="color: purple;">21</span>
main dish	main dish	main dish	main dish	main dish
	CHICKEN CROQUETTES <span style="color: yellow;">22</span> <span style="color: pink;">23</span> <span style="color: purple;">24</span> TUNA PASTY <span style="color: yellow;">34</span> <span style="color: brown;">35</span> <span style="color: blue;">36</span>	BEEF BURGER <span style="color: red;">26</span> <span style="color: pink;">25</span> LASAGNA DI MAIALE <span style="color: yellow;">37</span> <span style="color: red;">40</span> <span style="color: orange;">38</span> <span style="color: pink;">39</span>	SMOKED TURKEY OMELETTE <span style="color: brown;">27</span> <span style="color: cyan;">28</span> BATTERED PORK CHOP (FLOUR, EGG AND BREADCRUMBS) <span style="color: yellow;">41</span> <span style="color: brown;">42</span>	MARINATED DOGFISH <span style="color: yellow;">29</span> <span style="color: red;">31</span> <span style="color: blue;">30</span> COD CROQUETTES <span style="color: yellow;">43</span> <span style="color: red;">48</span> <span style="color: orange;">45</span> <span style="color: pink;">46</span> <span style="color: blue;">44</span> <span style="color: cyan;">47</span>
side dish	side dish	side dish	side dish	side dish
	MUSHROOM SAUTEED	CARAMELIZED ONION	RATATOUILLE	ORANGE SALAD (LETTUCE, ORANGES AND SUNFLOWER SEEDS)
dessert	dessert	dessert	dessert	dessert
	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT
<b>Desayunos</b>				
	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 macarronis            | 11. Without celery                    | 21. Without cheese         | 31. Grilled dogfish          | 41. Gluten-free breaded    |
| 2. Egg-free pasta and without cheese | 12. Gluten free spaghetti             | 22. Gluten-free croquettes | 32. Grilled chops pork       | 42. Egg-free breaded       |
| 3. Without cheese                    | 13. Egg free pasta                    | 23. Breaded chicken        | 33. Grilled chops pork       | 43. Gluten free croquettes |
| 4. Without cheese                    | 14. Spaghetti napolitana              | 24. Breaded chicken        | 34. Gluten-free breaded hake | 44. Breaded pork loin      |
| 5. Gluten-free pasta                 | 15. Spaghetti napolitana              | 25. Fish burger            | 35. Egg-free breaded hake    | 45. Breaded fish           |
| 6. Egg-free pasta                    | 16. Cooked without wine               | 26. Grilled beef           | 36. Ham croquettes           | 46. Breaded fish           |
| 7. Without peas                      | 17. Vegetable rice                    | 27. Vegetarian omelette    | 37. Gluten-free lasagna      | 47. Breaded cod            |
| 8. Without wine                      | 18. Gluten-free macarronis            | 28. Plain omelette         | 38. Pasta bolognese          | 48. Breaded cod            |
| 9. Gluten free pasta                 | 19. Egg-free pasta and without cheese | 29. Grilled dogfish        | 39. Pasta napolitana         |                            |
|                                      | 20. Without cheese                    | 30. Grilled beef           | 40. Vegetable lasagna        |                            |

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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**GLUTEN**  
**EGGS**  
**CELERY**  
**COW PROTEINS**  
**SULPHITE**

**VEGETABLES**  
**FISH**  
**NUTS**

April 2018

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



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

**Special Dietary Needs**

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

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 16	Tuesday 17	Wednesday 18	Thursday 19	Friday 20
starter	starter	starter	starter	starter
BOILED POTATO, CARROT AND BROCCOLI  RUSSIAN SALAD  4 5 6	SAUTEED PASTA WITH GREEN BEANS AND ONION  1 2 SPIRALS NAPOLITANA (homemade tomato sauce)  7 8 9 10	CARROT SOUP (POTATOES AND ONION)  "GAZPACHO" (COLD TOMATO SOUP)  11 12	RICE WITH HOMEMADE TOMATO SAUCE  VEGETABLE PAELLA (RED AND GREEN, PEPPERS, ARTICHOKE, LEEK AND GREEN BEANS)  13 14 15	Holiday
MEATBALLS IN SAUCE  21 19 20 "CHIMICHURRI" GRILLED PORK LOIN  31	CHEESE OMELETTE  22 23 24 GRATIN EGGS WITH TOMATO SAUCE  32 33 34 35	GRILLED CHICKEN BREAST  TURKEY CURRY STEW  36 37 38	MARINATED DOGFISH  25 26 27 GRILLED SALMON IN GARLIC AND LEMON SAUCE  39 40	
MUSHROOM SAUTEED	SAUTEED PEAS	COUS COUS	FRIED AUBERGINES WITH HONEY SAUCE	
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT	
Desayunos				
HAM SANDWICH OR FRESH FRUIT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT	TURKEY SANDWICH OR FRESH FRUIT	HOT DOG OR FRESH FRUIT	

Special Dietary Needs

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|--------------------------------|------------------------------------|-------------------------|----------------------|---|
| 1. Gluten-free pasta           | 11. Without bread                  | 21. Grilled beef        | 31. Grilled pork     | 41. Gluten-free bread and without broth |
| 2. Egg-free pasta              | 12. Mixed salad                    | 22. Vegetarian omelette | 32. Eggs with tomato | 42. Without broth                       |
| 3. green bean with potatoes    | 13. Without peas                   | 23. Plain omelette      | 33. Grilled pork     | 43. Without broth                       |
| 4. Without egg and mayonnaise  | 14. Without celery                 | 24. Plain omelette      | 34. Eggs with tomato | 44. Without broth and chocolate         |
| 5. Without tuna                | 15. Sauteed vegetable rice         | 25. Grilled dogfish     | 35. Eggs with tomato | 45. Without broth and chocolate         |
| 6. Without mayonnaise and peas | 16. Guacamole on gluten-free toast | 26. Grilled beef        | 36. Without curry    | 46. Without almonds and nuts            |
| 7. Gluten free pasta           | 17. Guacamole on toast             | 27. Grilled dogfish     | 37. Without curry    | 47. Without broth                       |
| 8. Egg free pasta              | 18. Guacamole on toast             | 28. Gluten-free breaded | 38. Grilled turkey   |   |
| 9. Without cheese              | 19. Homemade fishballs             | 29. Breaded eggless     | 39. Grilled chicken  |   |
| 10. Without cheese             | 20. Grilled beef                   | 30. Breaded fish        | 40. Grilled salmon   |   |

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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**GLUTEN** ■  
**EGGS** ■  
**CELERY** ■  
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**VEGETABLES** ■  
**FISH** ■  
**NUTS** ■

April 2018

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



Monday 23	Tuesday 24	Wednesday 25	Thursday 26	Friday 27
<p>starter</p> <p>BOWDS PASTA NAPOLITANA (homemade tomato sauce)</p> <p>1 2 3 4</p> <p>PASTA SPAGHETTI (with choice of two sauces)</p> <p>main dish</p>	<p>starter</p> <p>COURGETTE SOUP ( POTATO AND ONION) WITH HARD-BOILED EGG</p> <p>5</p> <p>CAULIFLOWER CHEESE</p> <p>7 8 9 10</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>11 12</p> <p>main dish</p>	<p>starter</p> <p>RICE WITH HOMEMADE TOMATO SAUCE</p> <p>RICE SALAD (DICED TOMATO, GREEN OLIVES AND PINEAPPLE)</p> <p>main dish</p>	<p>starter</p> <p>LENTIL AND VEGETABLE STEW (sauteed onions,garlic,red pepper and tomato)</p> <p>6</p> <p>VEGETABLES COUS COUS WITH YOGURTH SAUCE</p> <p>13 14 15 16 17</p> <p>main dish</p>
<p>MEAT CROQUETTES</p> <p>18 19 20 21</p> <p>TUNA PASTY</p> <p>28 29 30</p> <p>side dish</p>	<p>GRILLED CHICKEN BREAST</p> <p>DICE TURKEY STEW WITH VEGETABLES (POTATO, GREEN BEANS, PEAS AND CARROTS)</p> <p>32 31</p> <p>side dish</p>	<p>GRILLED PORK SAUSAGES</p> <p>22</p> <p>STEWED CHAPS WITH PLUMS</p> <p>33</p> <p>side dish</p>	<p>BEEF BURGER</p> <p>24 23</p> <p>STEW LAMB WITH LEMON AND HONEY</p> <p>34 36 35</p> <p>side dish</p>	<p>TUNA PASTY</p> <p>25 26 27</p> <p>BASQUE STYLE FILLET HAKE WITH PEAS AND A HARD BOILED EGG</p> <p>37 40 38 39</p> <p>side dish</p>
<p>JULIENNE LETTUCE</p> <p>dessert</p>	<p>SAUTEED PEAS</p> <p>dessert</p>	<p>MUSHROOM SAUTEED</p> <p>dessert</p>	<p>CARAMELIZED ONION</p> <p>dessert</p>	<p>MASHED POTATOES</p> <p>dessert</p>
<p>FRESH FRUIT</p>	<p>FRESH FRUIT</p>	<p>FRESH FRUIT</p>	<p>ICE CREAM</p>	<p>FRESH FRUIT</p>
<b>Desayunos</b>				
<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. Gluten free pasta        | 11. Without mayonnaise                | 21. Grilled chicken          | 31. Without peas        |
| 2. Egg free pasta           | 12. Without mayonnaise                | 22. Grilled pork loin        | 32. Cooked without wine |
| 3. Without cheese           | 13. Gluten free pasta with vegetables | 23. Fish burger              | 33. Cooked without wine |
| 4. Without cheese           | 14. Without yoghurt                   | 24. Grilled beef             | 34. Gluten-free flour   |
| 5. Without egg              | 15. Without yoghurt                   | 25. Gluten-free breaded hake | 35. Without celery      |
| 6. green bean with potatoes | 16. Without raisins                   | 26. Egg-free breaded hake    | 36. Cooked without wine |
| 7. Gluten-free flour        | 17. Without celery                    | 27. Ham croquettes           | 37. Grilled hake        |
| 8. Without cheese           | 18. Gluten free croquettes            | 28. Gluten-free breaded hake | 38. Grilled meat        |
| 9. Without bechamel         | 19. Grilled chicken                   | 29. Egg-free breaded hake    | 39. No peas             |
| 10. Without bechamel        | 20. Grilled chicken                   | 30. Ham croquettes           | 40. Grilled hake        |

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