



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

VEGETABLES ■
FISH ■
NUTS ■

December 2018

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



Monday 3	Tuesday 4	Wednesday 5	Thursday 6	Friday 7
starter	starter	starter	starter	starter
CREAM OF LEAK AND POTATO SOUP 1 2 FRIED RICE (OMELETTE, PEA, CORN, CARROTS AND SMOKED TURKEY) 8 9	MEAT AND VEGETABLE SOUP WITH PASTA 3 4 5 6 VEGETABLES COUS COUS 10 11 12	BAKED BEANS WITH VEGETABLES (BEANS, CARROTS AND RED PEPPER) 7 TAGLIATTELLE AL PESTO 13 14 15 16 17	HOLIDAY	HOLIDAY
main dish	main dish	main dish	main dish	main dish
HOMEMADE BREADED CHICKEN BITES WITH FRIED CORN 18 19 20 21 GRILLED TURKEY	MEATBALLS IN SAUCE 24 22 23 "CHIMICHURRI" GRILLED PORK LOIN 28	GRILLED MARINATED PORK LOIN 25 26 27 BEEF STEW WITH LEMON AND THYME 29 30 31		
side dish	side dish	side dish	side dish	side dish
BOILED POTATOES	GARDEN VEGETABLES	GLAZED CARROTS WITH LEMON		
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT		
Desayunos				
CHEESE SANDWICH OR FRESH FRUIT	TUNA VEGETABLE SANDWICH OR FRESH FRUIT	GRILLED CHICKEN SANDWICH OR FRESH FRUIT		

Special Dietary Needs

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|----------------------------|---|------------------------|------------------|
| 1. Without dairy products | 11. Without raisins | 21. Without mayonnaise | 31. Grilled beef |
| 2. Without dairy products | 12. Without celery | 22. Homemade fishballs | 32. Grilled beef |
| 3. Gluten-free pasta | 13. Gluten-free pasta | 23. Grilled beef | |
| 4. Egg-free pasta | 14. Egg-free pasta with napolitana sauce | 24. Grilled beef | |
| 5. Vegetables soup | 15. Napolitana sauce | 25. Grilled pork loin | |
| 6. Celeryless | 16. Napolitana sauce | 26. Grilled pork loin | |
| 7. Boiled mixed vegetables | 17. Napolitana sauce | 27. Grilled pork loin | |
| 8. Eggless | 18. Gluten-free bread | 28. Grilled pork | |
| 9. Without peas and turkey | 19. Egg-free bread and without mayonnaise | 29. Grilled beef | |
| 10. Gluten-free cous-cous | 20. Without dairy products | 30. Grilled hake | |

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 10	Tuesday 11	Wednesday 12	Thursday 13	Friday 14
starter	starter	starter	starter	starter
RICE CASSEROLE WITH PUMPKIN 1 2 CASSEROLE WITH CUTTLEFISH, SAUSAGES AND PEAS 13 11 12	BOILED POTATOES WITH GREEN BEANS MAC & CHEESE (by Pepi Lorente) 14 15 16 17	LENTIL STEW (FRIED ONION, GARLIC, RED PEPPER AND TOMATO) WITH SAUSAGE AND RICE WITH VEGETABLES 6 3 4 5	CHICKEN AND VEGETABLE SOUP WITH PASTA 7 8 9 MACARONI BOLOGNESE (MINCED MEAT AND HOMEMADE TOMATO SAUCE) 18 19 21 20	SEASONAL VEGETABLE SOUP 10 VEGETABLES COUS COUS WITH YOGURTH SAUCE 22 23 24 25 26
main dish	main dish	main dish	main dish	main dish
COD CROQUETTES 27 28 30 31 29 PORK CHOPS WITH HONEY SAUCE 36 37	BEEF BURGER 33 32 GRILLED PORK SAUSAGES 38	"CHIMICHURRI" GRILLED PORK LOIN 34 GARLIC STYLE RABBIT 39	TURKEY STEW 35 GRILLED STEAK 40	GRILLED CHICKEN BREAST 41 43 STEW LAMB WITH LEMON AND HONEY 42
side dish	side dish	side dish	side dish	side dish
MUSHROOM SAUTEED	SAUTEED SWEET CORN	MIXED SALAD WITH STRAWBERRY JAM VINAIGRETTE	FRIED AUBERGINES WITH HONEY SAUCE	SAUTEED PEAS
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT	FRESH FRUIT	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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| <ul style="list-style-type: none"> 1. Sauteed rice with cabbage 2. Sauteed rice with cabbage 3. Vegetable lentils 4. Vegetable lentils 5. Boiled mixed vegetables 6. Vegetable lentils 7. Gluten free pasta 8. Egg free pasta 9. Without celery 10. Without celery | <ul style="list-style-type: none"> 11. Without cuttlefish 12. Without peas 13. Without sausages and wine 14. gluten free pasta 15. pasta without eggs 16. pasta with napolitana sauca 17. pasta with napolitana sauce 18. Gluten-free pasta 19. Egg-free pasta 20. Napolitana sauce | <ul style="list-style-type: none"> 21. Napolitana sauce 22. Gluten free pasta with vegetables 23. Without yoghurt 24. Without yoghurt 25. Without raisins 26. Without celery 27. Gluten free croquettes 28. Breaded fish without egg 29. Meat croquettes 30. Breaded fish | <ul style="list-style-type: none"> 31. Breaded fish 32. Fish burger 33. Grilled beef 34. Grilled pork loin 35. Grilled turkey 36. Grilled chops pork 37. Grilled chops pork 38. Grilled pork loin 39. Cooked without wine 40. Plain omelette | <ul style="list-style-type: none"> 41. Gluten-free flour 42. Without celery 43. Cooked without wine |
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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 ■ **COW PROTEINS** ■
EGGS ■
CELERY ■ **SULPHITE** ■

VEGETABLES ■
FISH ■
NUTS ■

December 2018

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Monday 17	Tuesday 18	Wednesday 19	Thursday 20	Friday 21
starter	starter	starter	starter	starter
RICE WITH VEGETABLES SAUTEED PASTA 7 8	STUFFED CHICKPEAS WITH VEGETABLES, COMINO AND THIME VEGETABLE NOODLES 1 9	PUMPKIN SOUP (POTATO AND ONION) "TRINXAT DE LA CERDANYA" (SAUTEED CABBAGE AND POTATOES WITH BACO)	CHRISTMAS SOUP WITH SMALL MEATBALLS MEAT CANELLONI 2 3 6 4 5 10 11 13 14 12 15 16 17	
main dish	main dish	main dish	main dish	main dish
PORK STEW 18 SCRAMBLED EGGS WITH HAM 24 25 26	COD AU GRATIN WITH APPLE "ALIOLI" GRILLED STEAK 19 20 21 27	GRILLED CHICKEN BREAST LOIN STEW 28 31 29 30	PORK WITH SPANISH SAUCE BAKED TURKEY ROUND 23 22 33 32	
side dish	side dish	side dish	side dish	side dish
SOY SALAD (CARROTS, SOY AND CORN) WITH OREGANO VINAIGRETTE	GLAZED CARROTS WTH LEMON	COUS COUS	MASHED APPLE AND POTATOES WITH CINNAMON	
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	YOGHURT WITH CHOCOLATE AND SMALL WARM	
Desayunos				
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 	

Special Dietary Needs

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|------------------------------|--------------------------------|---------------------------|-------------------------|
| 1. green beans with potatoes | 11. Egg-free pasta and cheese | 21. grilled meat | 31. Grilled pork loin |
| 2. Gluten free pasta | 12. Spinach cannelloni | 22. Without celery | 32. Without celery |
| 3. Egg free pasta | 13. Pasta with tomato and tuna | 23. Cooked without wine | 33. Cooked without wine |
| 4. Vegetable soup | 14. Pasta with tomato and tuna | 24. Grilled chicken | |
| 5. Without celery | 15. Pasta au gratin | 25. Plain omelette | |
| 6. Without meatballs | 16. Pasta au gratin | 26. Plain omelette | |
| 7. Gluten-free pasta | 17. Pasta au gratin | 27. Plain omelette | |
| 8. Egg-free pasta | 18. Grilled pork | 28. grilled pork | |
| 9. Without soy sauce | 19. gluten free flour | 29. grilled pork | |
| 10. Gluten-free canelloni | 20. without alioli | 30. cooked without celery | |

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