



Dishes containing: K AND DAIRY PRODUCTS

GLUTEN

EGGS

CELERY

COW PROTEINS

SULPHITE

VEGETABLES

FISH

NUTS

May 2017

St. Peter's School Barcelona saned



Monday 1	Tuesday 2	Wednesday 3	Thursday 4	Friday 5
starter Holiday	starter TAGLIARINI NAPOLITANA (homemade tomato sauce) 6 7 8 9 TUNA MACARONI 21 22 24 25 23	starter MONKFISH SOUP WITH PASTA 10 11 14 12 13 MIXED VEGETABLES (POTATOES, CARROTS, GREEN PEAS AND COURGETTES) WITH MAYONNAISE 26 27	starter BOILED POTATOES WITH GREEN BEANS SPINACHS CANNELLONI AU GRATIN 28 29 30 31	starter FRIED RICE (OMELETTE, PEA, CORN, CARROTS AND SMOKED TURKEY) 15 16 CURRY BASMATI RICE 32 33
main dish	main dish MEAT CROQUETTES 37 38 39 40 COD CROQUETTES 50 55 52 53 51 54	main dish BAKED CHICKEN IN LEMON SAUCE 41 42 BOILED EGGS WITH RATATOUILLE 56	main dish BAKED COD (WITH ONION AND TOMATO) LOIN STEW 44 43 57	main dish COOKED HAM AND CHEESE ROLLS 45 47 48 46 SPRING ROLLS 58 59 60 61
side dish	side dish JULIENNE LETTUCE	side dish SAUTEED BROWN RICE	side dish SAUTEED PEAS	side dish SOY SALAD (CARROTS, SOY AND CORN) WITH OREGANO VINAIGRETTE
dessert	dessert FRESH FRUIT	dessert DAIRY DESSERT	dessert FRESH FRUIT	dessert FRESH FRUIT
Desayunos				
	CURED HAM SANDWICH OR FRESH FRUIT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT	HOT SANDWICH HAM AND CHEESE OR NATURAL FRUIT	HOT DOG OR FRESH FRUIT

Special Dietary Needs

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|--------------------------------------|---------------------------------------|--|------------------------------------|---------------------------------|----------------------------|-----------------------|
| 1. Gluten-free pasta | 11. Egg free pasta | 21. Gluten-free pasta | 31. Pasta with sauteeed vegetables | 41. Gluten-free sauce | 51. Breaded pork loin | 61. Breaded pork loin |
| 2. Egg-free pasta | 12. Vegetables soup | 22. Egg-free pasta | 32. Without curry | 42. Grilled chicken | 52. Breaded fish | |
| 3. Napolitana sauce | 13. Without celery | 23. Napolitana sauce | 33. Without curry | 43. Grilled chicken | 53. Breaded fish | |
| 4. Napolitana sauce | 14. Vegetable soup | 24. Without cheese | 34. Vegetarian omelette | 44. Grilled cod | 54. Breaded cod | |
| 5. Napolitana sauce | 15. Eggless | 25. Without cheese | 35. Plain omelette | 45. Gluten free chicken nuggets | 55. Breaded cod | |
| 6. Gluten-free pasta | 16. Without peas and turkey | 26. Without mayonnaise | 36. Plain omelette | 46. Baked fish | 56. Meat and ratatouile | |
| 7. Egg-free pasta and without cheese | 17. Gluten-free macarronis | 27. Without mayonnaise | 37. Gluten free croquettes | 47. Baked fish | 57. Grilled pork | |
| 8. Without cheese | 18. Egg-free pasta and without cheese | 28. Gluten-free meat canelloni | 38. Grilled chicken | 48. Baked fish | 58. Gluten-free croquettes | |
| 9. Without cheese | 19. Without cheese | 29. Egg-free pasta with "bechamel" sauce | 39. Grilled chicken | 49. Meat and ratatouile | 59. Breaded pork loin | |
| 10. Without cheese | 20. Without cheese | 30. Pasta with sauteed vegetables | 40. Grilled chicken | 50. Gluten free croquettes | 60. Breaded pork loin | |

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.

The breakfast were designed for all students from 1st. and 2nd Primary.

Snacks aimed at students from all Foundation.



Dishes containing: K AND DAIRY PRODUCTS

- GLUTEN
- EGGS
- CELERY

- COW PROTEINS
- SULPHITE

- VEGETABLES
- FISH
- NUTS

May 2017

St. Peter's School Barcelona **saned**



Monday 8	Tuesday 9	Wednesday 10	Thursday 11	Friday 12
<p>MEAT AND VEGETABLE SOUP WITH PASTA</p> <p>1 2 3 4</p> <p>PUMPKIN AND COURGETTE (COURGETTE, ONION AND LEEKS) TOASTES BREAD DICE</p> <p>14</p> <p>starter</p>	<p>MACARONI NAPOLITANA (homemade tomato sauce)</p> <p>5 6 7 8</p> <p>CHEESE SAUCE SPAGHETTI</p> <p>15 16 17 18</p> <p>starter</p>	<p>LENTIL STEW (FRIED ONION, GARLIC, RED PEPPER AND TOMATO) WITH RICE</p> <p>9</p> <p>SAUTEED PEAS AND HAM</p> <p>19</p> <p>starter</p>	<p>VEGETABLE PAELLA (RED AND GREEN, PEPPERS, ARTICHOKE, LEEK AND GREEN BEANS)</p> <p>10 11 12</p> <p>CASSEROLE WITH CUTTLEFISH, RIB AND PEAS</p> <p>20 21 22</p> <p>starter</p>	<p>CREAM OF VEGETABLE SOUP (POTATOES, GREEN BEANS, COURGETTE, CARROT AND ONION)</p> <p>13</p> <p>PASTA SALAD</p> <p>23 24</p> <p>starter</p>
<p>MEAT CROQUETTES</p> <p>25 26 27 28</p> <p>NUGGETS</p> <p>36 37 39 40 38 41 42 43</p> <p>main dish</p>	<p>CHICKEN WITH SOY SAUCE AND HONEY (sauce optional)</p> <p>29</p> <p>BAKED GARLIC CHICKEN</p> <p>side dish</p>	<p>BREADED BEEF STEAK (FLOUR EGG AND BREADCRUMBS)</p> <p>30 31 32</p> <p>ROAST BEEF</p> <p>44 46 45</p> <p>main dish</p>	<p>GRILLED PORK SAUSAGES</p> <p>33</p> <p>GALICIAN COD (BAKED WITH ONION AND RED PEPPER)</p> <p>48 47</p> <p>main dish</p>	<p>BEEF BURGER</p> <p>35 34</p> <p>GRILLED CHICKEN BURGER</p> <p>49 51 50</p> <p>main dish</p>
<p>LETTUCE, TOMATO AND CORN</p> <p>side dish</p>	<p>ROASTED ONION</p> <p>side dish</p>	<p>GREEN PEPPER STRIPS</p> <p>side dish</p>	<p>SEASONED TOMATO</p> <p>side dish</p>	<p>CHIPS</p> <p>side dish</p>
<p>FRESH FRUIT</p> <p>dessert</p>	<p>FRESH FRUIT</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>
Desayunos				
<p>COOKED HAM SANDWICH OR FRESH FRUIT</p>	<p>CREAM CHOCOLATE SANDWICH OR FRESH FRUIT</p>	<p>CHEESE SANDWICH OR FRESH FRUIT</p>	<p>GRILLED CHICKEN SANDWICH OR FRESH FRUIT</p>	<p>TURKEY SANDWICH OR FRESH FRUIT</p>

Special Dietary Needs

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|--------------------------------------|----------------------------|----------------------------|------------------------------------|-----------------------|---------------------|
| 1. Gluten-free pasta | 11. Without celery | 21. Without peas | 31. Breaded eggless | 41. Breaded chicken | 51. Grilled chicken |
| 2. Egg-free pasta | 12. Sauteed vegetable rice | 22. Cooked without wine | 32. Breaded fish | 42. Breaded chicken | |
| 3. Vegetables soup | 13. Without celery | 23. Gluten-free pasta | 33. Grilled pork loin | 43. Breaded chicken | |
| 4. Celeryless | 14. Gluten-free bread | 24. Egg-free pasta | 34. Fish burger | 44. Gluten-free flour | |
| 5. Gluten-free macaronis | 15. Gluten free spaghetti | 25. Gluten free croquettes | 35. Grilled beef | 45. Baked fish | |
| 6. Egg-free pasta and without cheese | 16. Egg free pasta | 26. Grilled chicken | 36. Gluten free breaded chicken | 46. Grilled beef | |
| 7. Without cheese | 17. Spaghetti napolitana | 27. Grilled chicken | 37. Egg free breaded chicken | 47. Grilled meat | |
| 8. Without cheese | 18. Spaghetti napolitana | 28. Grilled chicken | 38. Breaded chicken | 48. Grilled cod | |
| 9. Vegetable rice | 19. Sauteed green beans | 29. Grilled chicken | 39. Breaded chicken (without milk) | 49. Grilled chicken | |
| | 20. Without cuttlefish | 30. Gluten-free breaded | 40. Breaded chicken (without milk) | 50. Grilled chicken | |

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.
 The breakfast were designed for all students from 1st. and 2nd Primary.
 Snacks aimed at students from all Foundation.



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

VEGETABLES ■
FISH ■
NUTS ■

May 2017

St. Peter's School Barcelona 

Monday 15	Tuesday 16	Wednesday 17	Thursday 18	Friday 19
<small>starter</small>	<small>starter</small>	<small>starter</small>	<small>starter</small>	<small>starter</small>
RICE SALAD (DICED TOMATO, GREEN OLIVES AND PINEAPPLE)	MACARONI NAPOLITANA (homemade tomato sauce)	SAUTEED CHICKPEA WITH BACON	MEAT AND VEGETABLE SOUP WITH PASTA	BOILED POTATOES WITH GREEN BEANS
VEGETABLE PAELLA (RED AND GREEN, PEPPERS, ARTICHOKE, LEEK AND GREEN BEANS)	TAGLIARINI CARBONARA (CREAM AND BACON)	LENTIL SALAD	POTATOES SOUP WITH TUNA, COOKED HAM AND BOOILED EGGS	CURRY BASMATI RICE
<small>main dish</small>	<small>main dish</small>	<small>main dish</small>	<small>main dish</small>	<small>main dish</small>
PORK STEW	COD WITH TOMATO SAUCE	SPANISH OMELETTE WITH ONION	MEATBALLS IN SAUCE	BREADED CHICKEN (FLOUR, EGG AND BREADCRUMBS)
PORK RIBS WITH BARBACUE SAUCE	BAKED HAKE (ONION AND TOMATO)	COD AND LEEK OMELETTE	HAM AND CHEESE STUFFED PORK	CHICKEN WINGS TIKKA MASALA (Chichen wings Indian style)
<small>side dish</small>	<small>side dish</small>	<small>side dish</small>	<small>side dish</small>	<small>side dish</small>
MUSHROOM SAUTEED	BAKED POTATOES	GRILLED COURGETTES	GARDEN VEGETABLES	SEASON SALAD
<small>dessert</small>	<small>dessert</small>	<small>dessert</small>	<small>dessert</small>	<small>dessert</small>
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT
Desayunos				
LIGHT CHEESE SANDWICH OR FRESH FRUIT	CURED HAM SANDWICH OR FRESH FRUIT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT	HOT SANDWICH HAM AND CHEESE OR NATURAL FRUIT	HOT DOG OR FRESH FRUIT

Special Dietary Needs

- | | | | | |
|--------------------------------------|----------------------------|------------------------|----------------------------|---------------------------|
| 1. Gluten-free macarronis | 11. Without celery | 21. Mixed salad | 31. Vegetarian omelette | 41. Vegetarian omelette |
| 2. Egg-free pasta and without cheese | 12. Without peas | 22. Without boiled egg | 32. Homemade fishballs | 42. Plain omelette |
| 3. Without cheese | 13. Without celery | 23. Without tuna | 33. Grilled beef | 43. Gluten-free breaded |
| 4. Without cheese | 14. Sauteed vegetable rice | 24. Lactose free | 34. Grilled beef | 44. Breaded eggless |
| 5. Chickpeas with vegetables | 15. Gluten-free pasta | 25. Lactose free | 35. Gluten free breaded | 45. Breaded pork loin |
| 6. Chickpeas with vegetables | 16. Egg-free pasta | 26. Without ham | 36. Egg free breaded | 46. Breaded pork loin |
| 7. Boiled vegetable with potatoes | 17. Napolitana sauce | 27. Without curry | 37. Gluten-free flour | 47. Breaded pork loin |
| 8. Gluten-free pasta | 18. Napolitana sauce | 28. Without curry | 38. Cooked without vinegar | 48. Gluten-free pasta |
| 9. Egg-free pasta | 19. Napolitana sauce | 29. Grilled pork | 39. Grilled beef | 49. Without yoghurt sauce |
| 10. Without ham | 20. Tunaless | 30. Grilled beef | 40. Grilled hake | 50. Without yoghurt sauce |

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May 2017

St. Peter's School Barcelona



Monday 22	Tuesday 23	Wednesday 24	Thursday 25	Friday 26
starter	starter	starter	starter	starter
FRIED RICE (OMELETTE, PEA, CORN, CARROTS AND SMOKED TURKEY) 1 2 RICE SALAD (DICED TOMATO, GREEN OLIVES AND PINEAPPLE)	RUSSIAN SALAD 3 4 5 POTATOES STEW WITH VEGETABLES	SPIRALS NAPOLITANA (homemade tomato sauce) 6 7 8 9 PASTA WITH LEEKS AND MUSHROOMS 11 12 13 14	PUMPKIN SOUP (POTATO AND ONION) MUSHROOM RISOTTO 15 16 17 18	CUBAN RICE WITH BOILED EGG 10 HOMEMADE HUMMUS WITH VEGETABLES DIPS 19 20 21 22
main dish	main dish	main dish	main dish	main dish
BREADED LOIN (FLOUR, EGG AND BREADCRUMBS) 23 24 LOIN STEW 32	SMOKED TURKEY OMELETTE 25 26 SPINACHS OMELETTE 33	TUNA PASTY 27 28 29 COD CROQUETTES 34 39 36 37 35 38	GRILLED SAUSAGES 30 PORK WITH SWEET AND SOUR SAUCE 40 41	CHICKEN WITH AROMATIC HERBS 31 TIKKA MASALA 42 43 44 45
side dish	side dish	side dish	side dish	side dish
LETTUCE, TOMATO AND CORN	LETTUCE SALAD, CARROTS AND TOMATO	STEAM BROCCOLI	BOILED POTATOES	COUS COUS
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	DAIRY DESSERT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT
Desayunos				
COOKED HAM SANDWICH OR FRESH FRUIT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT	CHEESE SANDWICH OR FRESH FRUIT	GRILLED CHICKEN SANDWICH OR FRESH FRUIT	TURKEY SANDWICH OR FRESH FRUIT

Special Dietary Needs

- | | | | | |
|--------------------------------|-----------------------|------------------------------|----------------------------|---------------------|
| 1. Eggless | 11. Gluten-free pasta | 21. Mixed salad | 31. Grilled chicken | 41. Without vinegar |
| 2. Without peas and turkey | 12. Egg-free pasta | 22. Without celery | 32. Grilled pork loin | 42. Without yoghurt |
| 3. Without egg and mayonnaise | 13. Napolitana sauce | 23. Gluten free breaded | 33. Vegetarian omelette | 43. Without yoghurt |
| 4. Without tuna | 14. Napolitana sauce | 24. Egg free breaded | 34. Gluten free croquettes | 44. Grilled chicken |
| 5. Without mayonnaise and peas | 15. Mushroom rice | 25. Vegetarian omelette | 35. Breaded pork loin | 45. Grilled chicken |
| 6. Gluten free pasta | 16. Mushroom rice | 26. Plain omelette | 36. Breaded fish | |
| 7. Egg free pasta | 17. Mushroom rice | 27. Gluten-free breaded hake | 37. Breaded fish | |
| 8. Without cheese | 18. Without celery | 28. Egg-free breaded hake | 38. Breaded cod | |
| 9. Without cheese | 19. Gluten-free bread | 29. Ham croquettes | 39. Breaded cod | |
| 10. Rice with tomato sauce | 20. Without sesame | 30. Grilled pork loin | 40. Grilled pork | |

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Daily menu white and brown bread on Tuesdays and Thursdays thereby.
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 Snacks aimed at students from all Foundation.



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St. Peter's School Barcelona 

Monday 29	Tuesday 30	Wednesday 31	Thursday 1	Friday 2
starter	starter	starter	starter	starter
BOILED SPINACHS WITH POTATOES CASSEROLE WITH SAUSAGE AND PEAS 7 6	MEAT AND VEGETABLE SOUP WITH PASTA VEGETABLES COUS COUS 1 2 3 4 8 9 10	LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) BEANS SALAD (TUNA, BLACK OLIVES, GRATED CARROTS AND DICE TOMATO) 5 11 12		
main dish	main dish	main dish	main dish	main dish
MEATBALLS IN SAUCE 15 13 14 GARLIC STYLE RABBIT 19	GRILLED TURKEY TURKEY CURRY STEW 22 20 21	HOMEMADE FISH STICKS GRILLED HAKE FILLET 16 17 18 23		
side dish	side dish	side dish	side dish	side dish
BOILED CARROTS	SEASONED TOMATO	MASHED POTATOES		
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT		
Desayunos				
LIGHT CHEESE SANDWICH OR FRESH FRUIT	CURED HAM SANDWICH OR FRESH FRUIT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT		

Special Dietary Needs

- | | | |
|------------------------------|-------------------------|--------------------|
| 1. Gluten free pasta | 11. Tunaless | 21. Without curry |
| 2. Egg free pasta | 12. Mixed salad | 22. Grilled turkey |
| 3. Vegetables soup | 13. Homemade fishballs | 23. Grilled beef |
| 4. Without celery | 14. Grilled beef | |
| 5. Boiled mixed vegetables | 15. Grilled beef | |
| 6. Without peas | 16. Gluten free breaded | |
| 7. Without sausages and wine | 17. Egg free breaded | |
| 8. Gluten-free cous-cous | 18. Grilled chicken | |
| 9. Without raisins | 19. Cooked without wine | |
| 10. Without celery | 20. Without curry | |

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