



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

VEGETABLES ■  
 FISH ■  
 NUTS ■

May 2017

St. Peter's School BCN (N1-C6)



| Monday 1<br>starter          | Tuesday 2<br>starter  | Wednesday 3<br>starter   | Thursday 4<br>starter   | Friday 5<br>starter   |
|------------------------------|---|--|---|---|
| <b>Holiday</b>               | TAGLIARINI NAPOLITANA<br>(homemade tomato sauce)<br><span style="color: yellow;">6</span> <span style="color: brown;">7</span> <span style="color: orange;">8</span> <span style="color: magenta;">9</span> | MONKFISH SOUP WITH PASTA<br><span style="color: yellow;">10</span> <span style="color: brown;">11</span> <span style="color: red;">14</span> <span style="color: blue;">12</span> <span style="color: purple;">13</span> | BOILED POTATOES WITH GREEN BEANS  | FRIED RICE (OMELETTE, PEA, CORN, CARROTS AND SMOKED TURKEY)<br><span style="color: brown;">15</span> <span style="color: cyan;">16</span>   |
|                              | main dish   | main dish  | main dish   | main dish   |
|                              | MEAT CROQUETTES<br><span style="color: yellow;">20</span> <span style="color: brown;">21</span> <span style="color: orange;">22</span> <span style="color: magenta;">23</span>                              | BAKED CHICKEN IN LEMON SAUCE<br><span style="color: yellow;">24</span> <span style="color: red;">25</span>   | BAKED COD (WITH ONION AND TOMATO)<br><span style="color: red;">27</span> <span style="color: blue;">26</span> | COOKED HAM AND CHEESE ROLLS<br><span style="color: yellow;">28</span> <span style="color: orange;">30</span> <span style="color: magenta;">31</span> <span style="color: blue;">29</span> |
|                              | side dish   | side dish  | side dish   | side dish   |
|                              | JULIENNE LETTUCE  | SAUTEED BROWN RICE   | SAUTEED PEAS  | SOY SALAD (CARROTS, SOY AND CORN) WITH OREGANO VINAIGRETTE  |
| dessert                      | dessert   | dessert  | dessert   | dessert   |
|                              | FRESH FRUIT   | YOGHURT  | FRESH FRUIT   | FRESH FRUIT   |
| <b>Desayunos / Meriendas</b> |   |  |   |   |
|                              | FRESH FRUIT<br>CURED HAM SANDWICH OR FRESH FRUIT<br>TURKEY SANDWICH   | CHEESE SANDWICH<br>CREAM CHOCOLATE SANDWICH OR FRESH FRUIT<br>DRINK YOGHURT AND CUPCAKE  | FRESH FRUIT<br>HOT SANDWICH HAM AND CHEESE OR NATURAL FRUIT<br>LIGHT CHEESE SANDWICH                          | FRUIT JUICE WITH CUPCAKE<br>HOT DOG OR FRESH FRUIT<br>BISCUITS AND BANANA   |

**Special Dietary Needs**

- |                                      |                             |                                 |                |
|--------------------------------------|-----------------------------|---------------------------------|----------------|
| 1. Gluten-free pasta                 | 11. Egg free pasta          | 21. Grilled chicken             | 31. Baked fish |
| 2. Egg-free pasta                    | 12. Vegetables soup         | 22. Grilled chicken             |                |
| 3. Napolitana sauce                  | 13. Without celery          | 23. Grilled chicken             |                |
| 4. Napolitana sauce                  | 14. Vegetable soup          | 24. Gluten-free sauce           |                |
| 5. Napolitana sauce                  | 15. Eggless                 | 25. Grilled chicken             |                |
| 6. Gluten-free pasta                 | 16. Without peas and turkey | 26. Grilled chicken             |                |
| 7. Egg-free pasta and without cheese | 17. Vegetarian omelette     | 27. Grilled cod                 |                |
| 8. Without cheese                    | 18. Plain omelette          | 28. Gluten free chicken nuggets |                |
| 9. Without cheese                    | 19. Plain omelette          | 29. Baked fish                  |                |
| 10. Without cheese                   | 20. Gluten free croquettes  | 30. Baked fish                  |                |

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 fresh fruit and yoghurt breakfast were designed only to students of 1st. and 2nd Primary.

Snacks aimed at students from all Foundation.



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**GLUTEN**  
EGGS  
CELERY

**COW PROTEINS**

**SULPHITE**

**VEGETABLES**

**FISH**

**NUTS**

May 2017

St. Peter's School BCN (N1-C6)



| Monday 8   | Tuesday 9  | Wednesday 10  | Thursday 11  | Friday 12  |
|--|--|---|--|--|
| <p>starter</p> <p>MEAT AND VEGETABLE SOUP WITH PASTA</p> <p>1 2 3 4</p> <p>main dish</p> | <p>starter</p> <p>MACARONI NAPOLITANA (homemade tomato sauce)</p> <p>5 6 7 8</p> <p>main dish</p>    | <p>starter</p> <p>LENTIL STEW (FRIED ONION,GARLIC, RED PEPPER AND TOMATO) WITH RICE</p> <p>9</p> <p>main dish</p> | <p>starter</p> <p>VEGETABLE PAELLA (RED AND GREEN, PEPPERS,ARTICHOKES,LEEK AND GREEN BEANS)</p> <p>10 11 12</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>side dish</p> <p>MEAT CROQUETTES</p> <p>14 15 16 17</p> <p>side dish</p>              | <p>side dish</p> <p>CHICKEN WITH SOY SAUCE AND HONEY (sauce optional)</p> <p>18</p> <p>side dish</p> | <p>side dish</p> <p>BREADED BEEF STEAK (FLOUR EGG AND BREADCRUMBS)</p> <p>19 20 21</p> <p>side dish</p>           | <p>side dish</p> <p>GRILLED PORK SAUSAGES</p> <p>22</p> <p>side dish</p>   | <p>side dish</p> <p>BEEF BURGER</p> <p>23 24</p> <p>side dish</p>  |
| <p>dessert</p> <p>LETTUCE, TOMATO AND CORN</p> <p>dessert</p>                            | <p>dessert</p> <p>ROASTED ONION</p> <p>dessert</p>   | <p>dessert</p> <p>GREEN PEPPER STRIPS</p> <p>dessert</p>  | <p>dessert</p> <p>SEASONED TOMATO</p> <p>dessert</p>   | <p>dessert</p> <p>CHIPS</p> <p>dessert</p>   |
| <p>FRESH FRUIT</p>   | <p>FRESH FRUIT</p>   | <p>FRESH FRUIT</p>  | <p>YOGHURT</p>   | <p>FRESH FRUIT</p>   |
| <b>Desayunos / Meriendas</b>   |  |   |  |  |
| <p>BISCUITS AND DRINK YOGHURT</p> <p>FRUIT JUICE WITH CUPCAKE</p> <p>HAM SANDWICH</p>    | <p>FRESH FRUIT</p> <p>CREAM CHOCOLATE SANDWICH OR FRESH FRUIT</p> <p>APPLE AND DRINK YOGHURT</p>     | <p>TURKEY SANDWICH</p> <p>CHEESE SANDWICH OR FRESH FRUIT</p> <p>CORN FLACKES AND MILK</p>                         | <p>FRESH FRUIT</p> <p>FRESH FRUIT</p> <p>CREAM CHEESE WITH BREAD STICKS</p>  | <p>FRUIT JUICE WITH CUPCAKE</p> <p>TURKEY SANDWICH OR FRESH FRUIT</p> <p>CHOCOLATE WITH BREAD</p>                            |

**Special Dietary Needs**

- |                                      |                            |                       |
|--------------------------------------|----------------------------|-----------------------|
| 1. Gluten-free pasta                 | 11. Without celery         | 21. Breaded fish      |
| 2. Egg-free pasta                    | 12. Sauteed vegetable rice | 22. Grilled pork loin |
| 3. Vegetables soup                   | 13. Without celery         | 23. Fish burger       |
| 4. Celeryless                        | 14. Gluten free croquettes | 24. Grilled beef      |
| 5. Gluten-free macarronis            | 15. Grilled chicken        |                       |
| 6. Egg-free pasta and without cheese | 16. Grilled chicken        |                       |
| 7. Without cheese                    | 17. Grilled chicken        |                       |
| 8. Without cheese                    | 18. Grilled chicken        |                       |
| 9. Vegetable rice                    | 19. Gluten-free breaded    |                       |
|                                      | 20. Breaded eggless        |                       |

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 fresh fruit and yoghurt breakfast were designed only to students of 1st. and 2nd Primary.

Snacks aimed at students from all Foundation.



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St. Peter's School BCN (N1-C6)



| Monday 15   | Tuesday 16   | Wednesday 17  | Thursday 18   | Friday 19  |
|---|--|---|---|--|
| starter   | starter  | starter   | starter   | starter  |
| RICE SALAD (DICED TOMATO, GREEN OLIVES AND PINEAPPLE) | MACARONI NAPOLITANA (homemade tomato sauce)<br><span style="color: yellow;">1</span> <span style="color: brown;">2</span> <span style="color: orange;">3</span> <span style="color: magenta;">4</span> | SAUTEED CHICKPEA WITH BACON<br><span style="color: orange;">5</span> <span style="color: magenta;">6</span> <span style="color: cyan;">7</span> | MEAT AND VEGETABLE SOUP WITH PASTA<br><span style="color: yellow;">8</span> <span style="color: brown;">9</span> <span style="color: magenta;">10</span> <span style="color: purple;">11</span> | BOILED POTATOES WITH GREEN BEANS   |
| main dish   | main dish  | main dish   | main dish   | main dish  |
| PORK STEW<br><span style="color: red;">12</span>      | COD WITH TOMATO SAUCE<br><span style="color: blue;">13</span>  | SPANISH OMELETTE WITH ONION<br><span style="color: brown;">14</span>  | MEATBALLS IN SAUCE<br><span style="color: red;">17</span> <span style="color: magenta;">15</span> <span style="color: cyan;">16</span>  | BREADED CHICKEN(FLOUR,EGG AND BREADCRUMBS)<br><span style="color: yellow;">18</span> <span style="color: brown;">19</span> |
| side dish   | side dish  | side dish   | side dish   | side dish  |
| MUSHROOM SAUTEED                                      | BAKED POTATOES   | GRILLED COURGETTES  | GARDEN VEGETABLES   | SEASON SALAD   |
| dessert   | dessert  | dessert   | dessert   | dessert  |
| FRESH FRUIT   | FRESH FRUIT  | FRESH FRUIT   | FRESH FRUIT   | YOGHURT  |
| <b>Desayunos / Meriendas</b>                          |  |   |   |  |
| BISCUITS AND DRINK YOGHURT                            | FRESH FRUIT  | CHEESE SANDWICH   | FRESH FRUIT   | FRUIT JUICE WITH CUPCAKE   |
| YOGHURT WITH BISCUITS                                 | 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   |
| CORN FLACKES AND MILK                                 | TURKEY SANDWICH  | DRINK YOGHURT AND CUPCAKE   | LIGHT CHEESE SANDWICH   | BISCUITS AND BANANA  |

**Special Dietary Needs**

- |                                      |                         |
|--------------------------------------|-------------------------|
| 1. Gluten-free macarronis            | 11. Without celery      |
| 2. Egg-free pasta and without cheese | 12. Grilled pork        |
| 3. Without cheese                    | 13. Grilled beef        |
| 4. Without cheese                    | 14. Vegetarian omelette |
| 5. Chickpeas with vegetables         | 15. Homemade fishballs  |
| 6. Chickpeas with vegetables         | 16. Grilled beef        |
| 7. Boiled vegetable with potatoes    | 17. Grilled beef        |
| 8. Gluten-free pasta                 | 18. Gluten free breaded |
| 9. Egg-free pasta                    | 19. Egg free breaded    |

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St. Peter's School BCN (N1-C6)



| Monday 22  | Tuesday 23  | Wednesday 24  | Thursday 25  | Friday 26  |
|--|---|---|--|--|
| starter  | starter   | starter   | starter  | starter  |
| FRIED RICE (OMELETTE, PEA, CORN, CARROTS AND SMOKED TURKEY)<br><span style="color: yellow;">1</span> <span style="color: cyan;">2</span> | RUSSIAN SALAD<br><span style="color: brown;">3</span> <span style="color: blue;">4</span> <span style="color: cyan;">5</span> | SPIRALS NAPOLITANA (homemade tomato sauce)<br><span style="color: yellow;">6</span> <span style="color: brown;">7</span> <span style="color: orange;">8</span> <span style="color: magenta;">9</span> | PUMPKIN SOUP (POTATO AND ONION)                              | CUBAN RICE WITH BOILED EGG<br><span style="color: brown;">10</span>                |
| main dish  | main dish   | main dish   | main dish  | main dish  |
| BREADED LOIN (FLOUR, EGG AND BREADCRUMBS)<br><span style="color: yellow;">11</span> <span style="color: brown;">12</span>                | SMOKED TURKEY OMELETTE<br><span style="color: brown;">13</span> <span style="color: cyan;">14</span>                          | TUNA PASTY<br><span style="color: yellow;">15</span> <span style="color: brown;">16</span> <span style="color: blue;">17</span>   | GRILLED SAUSAGES<br><span style="color: red;">18</span>      | CHICKEN WITH AROMATIC HERBS<br><span style="color: red;">19</span>                 |
| 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  | YOGHURT   | FRESH FRUIT   | FRESH FRUIT  | FRESH FRUIT  |
| Desayunos / Meriendas  |   |   |  |  |
| BISCUITS AND DRINK YOGHURT<br>FRUIT JUICE WITH CUPCAKE<br>HAM SANDWICH   | FRESH FRUIT<br>CREAM CHOCOLATE SANDWICH OR FRESH FRUIT<br>APPLE AND DRINK YOGHURT   | TURKEY SANDWICH<br>CHEESE SANDWICH OR FRESH FRUIT<br>CORN FLACKES AND MILK  | FRESH FRUIT<br>FRESH FRUIT<br>CREAM CHEESE WITH BREAD STICKS | FRUIT JUICE WITH CUPCAKE<br>TURKEY SANDWICH OR FRESH FRUIT<br>CHOCOLATE WITH BREAD |

### Special Dietary Needs

- |                                |                              |
|--------------------------------|------------------------------|
| 1. Eggless                     | 11. Gluten free breaded      |
| 2. Without peas and turkey     | 12. Egg free breaded         |
| 3. Without egg and mayonnaise  | 13. Vegetarian omelette      |
| 4. Without tuna                | 14. Plain omelette           |
| 5. Without mayonnaise and peas | 15. Gluten-free breaded hake |
| 6. Gluten free pasta           | 16. Egg-free breaded hake    |
| 7. Egg free pasta              | 17. Ham croquettes           |
| 8. Without cheese              | 18. Grilled pork loin        |
| 9. Without cheese              | 19. Grilled chicken          |
| 10. Rice with tomato sauce     |                              |

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May 2017

St. Peter's School BCN (N1-C6)



| Monday 29   | Tuesday 30  | Wednesday 31   | Thursday 1               | Friday 2                 |
|---|---|--|--------------------------|--------------------------|
| starter   | starter   | starter  | starter                  | starter                  |
| BOILED SPINACHS WITH POTATOES   | MEAT AND VEGETABLE SOUP WITH PASTA<br><span style="color: yellow;">1</span> <span style="color: brown;">2</span> <span style="color: magenta;">3</span> <span style="color: purple;">4</span> | LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) <span style="color: cyan;">5</span>                            |                          |                          |
| <small>main dish</small>  | <small>main dish</small>  | <small>main dish</small>   | <small>main dish</small> | <small>main dish</small> |
| MEATBALLS IN SAUCE<br><span style="color: red;">8</span> <span style="color: magenta;">6</span> <span style="color: cyan;">7</span> | GRILLED TURKEY  | HOMEMADE FISH STICKS<br><span style="color: yellow;">9</span> <span style="color: brown;">10</span> <span style="color: blue;">11</span> |                          |                          |
| <small>side dish</small>  | <small>side dish</small>  | <small>side dish</small>   | <small>side dish</small> | <small>side dish</small> |
| BOILED CARROTS  | SEASONED TOMATO   | MASHED POTATOES  |                          |                          |
| <small>dessert</small>  | <small>dessert</small>  | <small>dessert</small>   | <small>dessert</small>   | <small>dessert</small>   |
| FRESH FRUIT   | FRESH FRUIT   | YOGHURT  |                          |                          |
| <b>Desayunos / Meriendas</b>  |   |  |                          |                          |
| BISCUITS AND DRINK YOGHURT<br>YOGHURT WITH BISCUITS<br>CORN FLACKES AND MILK  | FRESH FRUIT<br>CURED HAM SANDWICH OR FRESH FRUIT<br>TURKEY SANDWICH   | CHEESE SANDWICH<br>CREAM CHOCOLATE SANDWICH OR FRESH FRUIT<br>DRINK YOGHURT AND CUPCAKE  |                          |                          |

**Special Dietary Needs**

- 1. Gluten free pasta
- 2. Egg free pasta
- 3. Vegetables soup
- 4. Without celery
- 5. Boiled mixed vegetables
- 6. Homemade fishballs
- 7. Grilled beef
- 8. Grilled beef
- 9. Gluten free breaded
- 10. Egg free breaded
- 11. Grilled chicken

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 Snacks aimed at students from all Foundation.