



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

VEGETABLES ■
 FISH ■
 NUTS ■

June 2017

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



Monday 29	Tuesday 30	Wednesday 31	Thursday 1	Friday 2
starter	starter	starter	starter	starter
			SAUSAGES AND GREEN BEANS SAUTED RICE 1 CREAM OF LEAK AND POTATO SOUP 6 7	SPAGHETTI BOLOGNESE (HOMEMADE TOMATO SAUCE AND MINCE MEAT) 2 3 4 5 SPINACHS CANNELLONI AU GRATIN 8 9 10 11
main dish	main dish	main dish	main dish	main dish
			PLAIN OMELETTE 12 HOMEMADE BREADED CHICKEN BITES WITH FRIED CORN 14 15 16 17 18	GRILLED PORK LOIN 13 GRILLED TURKEY 19
side dish	side dish	side dish	side dish	side dish
			SAUTEED PEAS	MUSHROOM SAUTEED
dessert	dessert	dessert	dessert	dessert
			FRESH FRUIT	FRESH FRUIT
Desayunos				
			HOT SANDWICH HAM AND CHEESE OR NATURAL FRUIT	HOT DOG OR FRESH FRUIT

Special Dietary Needs

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|--|------------------------------------|
| 1. Green beans fried rice | 11. Pasta with sauteeed vegetables |
| 2. Gluten-free pasta | 12. Vegetarian omelette |
| 3. Egg-free pasta | 13. Grilled dogfish |
| 4. Napolitana sauce | 14. Gluten-free breading |
| 5. Napolitana sauce | 15. Egg-free breading and without |
| 6. Without dairy products | mayonnaise |
| 7. Without dairy products | 16. Fried hake sticks |
| 8. Gluten-free meat canelloni | 17. Breaded without fried corn |
| 9. Egg-free pasta with "becharf" sauce | 18. Without mayonnaise |
| 10. Fried hake sticks | 19. Grilled dogfish |

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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Monday 5	Tuesday 6	Wednesday 7	Thursday 8	Friday 9
starter Holiday	starter RICE WITH HOMEMADE TOMATO SAUCE PASTA SALAD 13 14	starter CREAM OF VEGETABLE SOUP (POTATOES, GREEN BEANS, COURGETTE, CARROT AND ONION) 5	starter LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) 6 LENTIL SALAD 17 18	starter "FIDEUA" WITH ALIOLI 7 8 9 10 CASSEROLE WITH SAUSAGE AND PEAS 19 20
main dish	main dish MEAT CROQUETTES 22 23 24 25 26 TUNA PASTY 32 33 34	main dish BAKED COD (WITH ONION AND TOMATO) 27 BAKED CHICKEN (ONION AND TOMATO) 35	main dish BEEF BURGER 28 29 BEEF STEW 36 37 38 39	main dish SPANISH OMELETTE WITH ONION 30 BAKED EGGS IN BECHAMEL 40 41
side dish	side dish JULIENNE LETTUCE	side dish COUS COUS	side dish MUSHROOM SAUTEED	side dish TOMATOES AU GRATIN WITH CHEESE
dessert	dessert FRESH FRUIT	dessert DAIRY DESSERT	dessert FRESH FRUIT	dessert FRESH FRUIT
Desayunos				
	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

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|----------------------------|------------------------------------|----------------------------|------------------------------|-----------------|
| 1. Gluten free pasta | 11. Gluten-free pasta | 21. Grilled dogfish | 31. Grilled dogfish | 41. Mixed salad |
| 2. Egg free pasta | 12. Egg-free pasta | 22. Gluten free croquettes | 32. Gluten-free breaded hake | |
| 3. Without cheese | 13. Gluten-free pasta | 23. Grilled chicken | 33. Egg-free breaded hake | |
| 4. Without cheese | 14. Egg-free pasta | 24. Fish croquettes | 34. Ham croquettes | |
| 5. Without celery | 15. Green beans with potatoes | 25. Grilled chicken | 35. Baked hake | |
| 6. Boiled mixed vegetables | 16. Green beans with potatoes | 26. Grilled chicken | 36. Gluten-free flour | |
| 7. Gluten-free pasta | 17. Tunaless | 27. Grilled chicken | 37. Grilled fish | |
| 8. Egg-free pasta | 18. Mixed salad | 28. Fish burger | 38. Grilled fish | |
| 9. Vegetable pasta | 19. Rice casserole with vegetables | 29. Fish burger | 39. Grilled beef | |
| 10. Without celery | 20. Without peas | 30. Vegetarian omelette | 40. Grilled chicken | |

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Monday 12	Tuesday 13	Wednesday 14	Thursday 15	Friday 16
starter	starter	starter	starter	starter
BOILED POTATO, CARROT AND BROCCOLI RUSSIAN SALAD 6 7 8	SAUTEED PASTA WITH GREEN BEANS AND ONION 1 2 SPIRALS NAPOLITANA (homemade tomato sauce) 9 10 11 12	COLD CARROT SOUP "GAZPACHO" (COLD TOMATO SOUP) 13	VEGETABLE PAELLA (RED AND GREEN, PEPPERS, ARTICHOKES, LEEK AND GREEN BEANS) 3 4 RICE WITH HOMEMADE TOMATO SAUCE	LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) 5 NACHOS AVOCADO PEAR AND CHEDDAR SAUCE 14 15 16
main dish	main dish	main dish	main dish	main dish
MEATBALLS IN SAUCE 17 18 19 "CHIMICHURRI" GRILLED PORK LOIN 30	CHEESE OMELETTE 20 21 22 SEA BASS IN SAUCE 31 32 33	GRILLED CHICKEN BREAST 23 TURKEY CURRY STEW 34 35 36	MARINATED DOGFISH 24 25 GRILLED SALMON IN GARLIC AND LEMON SAUCE 37	BRADED BEEF STEAK (FLOUR EGG AND BREADCRUMBS) 26 27 28 29 CHICKEN IN MOLE SAUCE 38 39 40 41 42 43 44 45
side dish	side dish	side dish	side dish	side dish
MUSHROOM SAUTEED	BOILED POTATOES AND PEAS	COUS COUS	FRIED AUBERGINES WITH HONEY SAUCE	BOILED RICE
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT	FRESH FRUIT
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

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|--------------------------------|------------------------------------|-------------------------|---|---------------------------------|
| 1. Gluten-free pasta | 11. Without cheese | 21. Plain omelette | 31. Gluten-free flour | 41. Fish stew |
| 2. Egg-free pasta | 12. Without cheese | 22. Plain omelette | 32. Meat stew | 42. Without broth and chocolate |
| 3. Without peas | 13. Without bread | 23. Grilled hake | 33. Without celery | 43. Without broth and chocolate |
| 4. Without celery | 14. Guacamole on gluten-free toast | 24. Grilled dogfish | 34. Grilled fish | 44. Without almonds and nuts |
| 5. Boiled mixed vegetables | 15. Guacamole on toast | 25. Grilled beef | 35. Without curry | 45. Without broth |
| 6. Without egg and mayonnaise | 16. Guacamole on toast | 26. Gluten-free breaded | 36. Without curry | |
| 7. Without tuna | 17. Fishballs | 27. Breaded eggless | 37. Grilled chicken | |
| 8. Without mayonnaise and peas | 18. Homemade fishballs | 28. Breaded fish | 38. Gluten-free bread and without broth | |
| 9. Gluten free pasta | 19. Grilled beef | 29. Breaded fish | 39. Without broth | |
| 10. Egg free pasta | 20. Vegetarian omelette | 30. Grilled hake | 40. Without broth | |

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Monday 19 starter	Tuesday 20 starter	Wednesday 21 starter	Thursday 22 starter	Friday 23 starter
COURGETTE SOUP (POTATO AND ONION) WITH HARD-BOILED EGG 1 CAULIFLOWER CHEESE WITH HAM 8 9 10 11 12 13 main dish	BOILED POTATOES WITH GREEN BEANS MIXED VEGETABLES (POTATOES, CARROTS, GREEN PEAS AND COURGETTES) WITH MAYONNAISE 14 15 main dish	PASTA BOWS " AMATRICIAN" (TOMATO SAUCE AND BACO) 2 3 4 5 6 7 RICE SALAD (DICED TOMATO, GREEN OLIVES AND PINEAPPLE) main dish		
GRILLED PORK LOIN 16 PORK CHOPS WITH HONEY SAUCE 21 22 23 side dish	GRILLED SAUSAGES 17 DICE TURKEY STEW WITH VEGETABLES (POTATO, GREEN BEANS, PEA AND CARROTS) 24 25 side dish	BREADED CHICKEN(FLOUR,EGG AND BREADCRUMBS) 18 19 20 BAKED CHICKEN (ONION AND TOMATO) 26 side dish		
DICED POTATOES dessert	SAUTEED PEAS dessert	CHIPS dessert		
FRESH FRUIT	FRESH FRUIT	ICE CREAM		
Desayunos				
COOKED HAM SANDWICH OR FRESH FRUIT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT	CHEESE SANDWICH OR FRESH FRUIT		

Special Dietary Needs

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|-----------------------|-------------------------|------------------------|
| 1. Without egg | 11. Without "bechamel" | 21. Grilled chops pork |
| 2. Gluten free pasta | 12. Without "bechamel" | 22. Grilled dogfish |
| 3. Egg free pasta | 13. Without ham | 23. Grilled chops pork |
| 4. Napolitana sauce | 14. Without mayonnaise | 24. Baked fish |
| 5. Napolitana sauce | 15. Without mayonnaise | 25. Without peas |
| 6. Napolitana sauce | 16. Grilled dogfish | 26. Baked hake |
| 7. Napolitana sauce | 17. Grilled dogfish | |
| 8. Without "bechamel" | 18. Gluten free breaded | |
| 9. Without cheese | 19. Egg free breaded | |
| 10. Without ham | 20. Breaded hake | |

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