



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

VEGETABLES ■
 FISH ■
 NUTS ■

June 2018



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

| MONDAY 28 | TUESDAY 29 | WEDNESDAY 30 | THURSDAY 31 | FRIDAY 1 |
|--|---|--|---|--|
| | | | | SPAGHETTI BOLOGNESE (HOMEMADE TOMATO SAUCE AND MINCE MEAT) 1 2 4 3 GRILLED PORK LOIN MUSHROOM SAUTEED FRESH FRUIT |
| MONDAY 4 | TUESDAY 5 | WEDNESDAY 6 | THURSDAY 7 | FRIDAY 8 |
| LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) BEEF BURGER 5 7 6 MUSHROOM SAUTEED FRESH FRUIT | SAUSAGES AND GREEN BEANS SAUTED RICE 8 BAKED COD (WITH ONION AND TOMATO) 10 9 GRILLED COURGETTES DAIRY DESSERT | CREAM OF VEGETABLE SOUP (POTATOES, GREEN BEANS, COURGETTE, CARROT AND ONION) HOMEMADE BREADED CHICKEN BITES WITH FRIED CORN 11 12 13 14 COUS COUS FRESH FRUIT | SPIRALS NAPOLITANA (homemade tomato sauce) 15 16 17 18 PORK STEW 19 DICED POTATOES FRESH FRUIT | "FIDEUA" WITH ALIOLI 20 21 22 23 SPANISH OMELETTE WITH ONION 24 TOMATOES AU GRATIN WITH CHEESE FRESH FRUIT |
| MONDAY 11 | TUESDAY 12 | WEDNESDAY 13 | THURSDAY 14 | FRIDAY 15 |
| BOILED POTATO, CARROT AND BROCCOLI MEATBALLS IN SAUCE 27 25 26 MUSHROOM SAUTEED FRESH FRUIT | SAUTEED PASTA WITH GREEN BEANS AND ONION 28 29 GRILLED PORK LOIN BOILED POTATOES AND PEAS FRESH FRUIT | COLD CARROT SOUP GRILLED CHICKEN BREAST COUS COUS FRESH FRUIT | RICE WITH HOMEMADE TOMATO SAUCE MARINATED DOGFISH 30 32 31 FRIED AUBERGINES WITH HONEY SAUCE ICE CREAM | LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) 33 GRILLED STEAK 34 BOILED RICE FRESH FRUIT |
| MONDAY 18 | TUESDAY 19 | WEDNESDAY 20 | THURSDAY 21 | FRIDAY 22 |
| COURGETTE SOUP (POTATO AND ONION) WITH HARD-BOILED EGG 35 PORK STEW 36 DICED POTATOES FRESH FRUIT | BOILED POTATOES WITH GREEN BEANS BEEF BURGER 38 37 SAUTEED PEAS FRESH FRUIT | PASTA BOWS " AMATRICIAN" (TOMATO SAUCE AND BACO) 39 40 41 42 43 BREADED CHICKEN (FLOUR, EGG AND BREADCRUMBS) 44 45 CHIPS | | |
| MONDAY 25 | TUESDAY 26 | WEDNESDAY 27 | THURSDAY 28 | FRIDAY 29 |
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Dinners Recommendation

| MONDAY 28 | TUESDAY 29 | WEDNESDAY 30 | THURSDAY 31 | FRIDAY 1 |
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| MONDAY 4 | TUESDAY 5 | WEDNESDAY 6 | THURSDAY 7 | FRIDAY 8 |
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| MONDAY 11 | TUESDAY 12 | WEDNESDAY 13 | THURSDAY 14 | FRIDAY 15 |
| | | | | |
| MONDAY 18 | TUESDAY 19 | WEDNESDAY 20 | THURSDAY 21 | FRIDAY 22 |
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| MONDAY 25 | TUESDAY 26 | WEDNESDAY 27 | THURSDAY 28 | FRIDAY 29 |
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Special Dietary Needs

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| <ul style="list-style-type: none"> 1. Gluten-free pasta 2. Egg-free pasta 3. Napolitana sauce 4. Napolitana sauce 5. green bean with potatoes 6. Fish burger 7. Grilled beef 8. Without sausages 9. Grilled chicken 10. Grilled cod 11. Gluten-free breading 12. Egg-free breading and without mayonnaise 13. Breaded without fried corn 14. Without mayonnaise 15. Gluten free pasta 16. Egg free pasta | <ul style="list-style-type: none"> 18. Without cheese 19. Grilled pork 20. Gluten-free pasta 21. Egg-free pasta 22. Vegetable pasta 23. Without celery 24. Vegetarian omelette 25. Homemade fishballs 26. Grilled beef 27. Grilled beef 28. Gluten-free pasta 29. Egg-free pasta 30. Grilled dogfish 31. Grilled beef 32. Grilled dogfish 33. green bean with potatoes 34. Plain omelette | <ul style="list-style-type: none"> 35. Without egg 36. Grilled pork 37. Fish burger 38. Grilled beef 39. Gluten free pasta 40. Egg free pasta 41. Napolitana sauce 42. Napolitana sauce 43. Napolitana sauce 44. Gluten free breaded 45. Egg free breaded |
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17. Without cheese
 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 Fundation.