



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

VEGETABLES ■  
 FISH ■  
 NUTS ■

September 2017

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



Monday 11	Tuesday 12	Wednesday 13	Thursday 14	Friday 15
starter	starter	starter	starter	starter
	SPIRALS NAPOLITANA (homemade tomato sauce) <span style="color: yellow;">1</span> <span style="color: brown;">2</span> <span style="color: orange;">3</span> <span style="color: magenta;">4</span>	RICE WITH HOMEMADE TOMATO SAUCE	CREAM OF VEGETABLE SOUP (POTATOES, GREEN BEANS, COURGETTE, CARROT AND ONION) <span style="color: purple;">5</span>	LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) <span style="color: cyan;">6</span>
main dish	main dish	main dish	main dish	main dish
	PORK STEW <span style="color: green;">7</span>	BAKED COD (WITH ONION AND TOMATO) <span style="color: blue;">8</span>	HOMEMADE BREADED CHICKEN BITES WITH FRIED CORN <span style="color: yellow;">9</span> <span style="color: brown;">10</span> <span style="color: green;">11</span> <span style="color: lightgreen;">12</span> <span style="color: cyan;">13</span>	BEEF BURGER <span style="color: green;">14</span> <span style="color: magenta;">15</span>
side dish	side dish	side dish	side dish	side dish
	DICED POTATOES	GRILLED COURGETTES	SEASONED TOMATO	COUS COUS
dessert	dessert	dessert	dessert	dessert
	FRESH FRUIT	YOGHURT	FRESH FRUIT	ICE CREAM
Desayunos / Meriendas				

Special Dietary Needs

- 1. Gluten free pasta
- 2. Egg free pasta
- 3. Without cheese
- 4. Without cheese
- 5. Without celery
- 6. Boiled mixed vegetables
- 7. Grilled dogfish
- 8. Grilled chicken
- 9. Gluten-free breading
- 10. Egg-free breading and without
- 11. Fried hake sticks
- 12. Breaded without fried corn
- 13. Without mayonnaise
- 14. Fish burger
- 15. Fish burger

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 18	Tuesday 19	Wednesday 20	Thursday 21	Friday 22
starter	starter	starter	starter	starter
BOILED POTATO, CARROT AND BROCCOLI	SPIRALS "CARBONARA" (CREAM AND BACON) <span style="color: yellow;">1</span> <span style="color: brown;">2</span> <span style="color: green;">3</span> <span style="color: orange;">4</span> <span style="color: magenta;">5</span> <span style="color: cyan;">6</span>	CARROT SOUP (POTATOES AND ONION)	RICE WITH HOMEMADE TOMATO SAUCE	SAUTEED PEAS AND HAM <span style="color: green;">7</span> <span style="color: cyan;">8</span>
main dish	main dish	main dish	main dish	main dish
MEATBALLS IN SAUCE <span style="color: green;">9</span> <span style="color: magenta;">10</span> <span style="color: cyan;">11</span>	CHEESE OMELETTE <span style="color: brown;">12</span> <span style="color: orange;">13</span> <span style="color: magenta;">14</span>	GRILLED CHICKEN BREAST <span style="color: green;">15</span>	MARINATED DOGFISH <span style="color: yellow;">16</span> <span style="color: blue;">17</span>	GRILLED STEAK <span style="color: green;">18</span> <span style="color: magenta;">19</span>
side dish	side dish	side dish	side dish	side dish
MUSHROOM SAUTEED	SAUTEED PEAS	BAKED POTATOES	FRIED AUBERGINES WITH HONEY SAUCE	SEASONED TOMATO
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	YOGHURT	FRESH FRUIT
Desayunos / Meriendas				

Special Dietary Needs

- |                        |                         |
|------------------------|-------------------------|
| 1. Gluten free pasta   | 11. Grilled beef        |
| 2. Egg free pasta      | 12. Vegetarian omelette |
| 3. Meatless            | 13. Plain omelette      |
| 4. Napolitana sauce    | 14. Plain omelette      |
| 5. Napolitana sauce    | 15. Grilled hake        |
| 6. Napolitana sauce    | 16. Grilled dogfish     |
| 7. Without ham         | 17. Grilled beef        |
| 8. Sauteed green beans | 18. Plain omelette      |
| 9. Fishballs           | 19. Plain omelette      |
| 10. Homemade fishballs |                         |

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September 2017  
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Monday 25	Tuesday 26	Wednesday 27	Thursday 28	Friday 29
starter	starter	starter	starter	starter
COURGETTE SOUP ( POTATO AND ONION) WITH HARD-BOILED EGG <span style="background-color: brown; color: white; padding: 2px;">1</span>	BOWDS PASTA NAPOLITANA (homemade tomato sauce) <span style="background-color: yellow; color: black; padding: 2px;">2</span> <span style="background-color: brown; color: white; padding: 2px;">3</span> <span style="background-color: orange; color: white; padding: 2px;">4</span> <span style="background-color: magenta; color: white; padding: 2px;">5</span>	BOILED POTATOES WITH GREEN BEANS	RICE WITH HOMEMADE TOMATO SAUCE	SAUTEED CHICKPEA WITH BACON <span style="background-color: green; color: white; padding: 2px;">6</span> <span style="background-color: orange; color: white; padding: 2px;">7</span> <span style="background-color: magenta; color: white; padding: 2px;">8</span> <span style="background-color: cyan; color: white; padding: 2px;">9</span>
main dish	main dish	main dish	main dish	main dish
BREADED LOIN (FLOUR, EGG AND BREADCRUMBS) <span style="background-color: yellow; color: black; padding: 2px;">10</span> <span style="background-color: brown; color: white; padding: 2px;">11</span> <span style="background-color: green; color: white; padding: 2px;">12</span>	GRILLED CHICKEN BREAST <span style="background-color: green; color: white; padding: 2px;">13</span>	GRILLED PORK SAUSAGES <span style="background-color: green; color: white; padding: 2px;">14</span>	BEEF BURGER <span style="background-color: green; color: white; padding: 2px;">15</span> <span style="background-color: magenta; color: white; padding: 2px;">16</span>	TUNA PASTY <span style="background-color: yellow; color: black; padding: 2px;">17</span> <span style="background-color: brown; color: white; padding: 2px;">18</span> <span style="background-color: blue; color: white; padding: 2px;">19</span>
side dish	side dish	side dish	side dish	side dish
DICED POTATOES	SAUTEED PEAS	MUSHROOM SAUTEED	CARAMELIZED ONION	MASHED POTATOES
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	ICE CREAM	FRESH FRUIT	YOGHURT	FRESH FRUIT
Desayunos / Meriendas				

**Special Dietary Needs**

- 1. Without egg
- 2. Gluten free pasta
- 3. Egg free pasta
- 4. Without cheese
- 5. Without cheese
- 6. Chickpeas with vegetables
- 7. Chickpeas with vegetables
- 8. Chickpeas with vegetables
- 9. Boiled vegetable with potatoes
- 10. Gluten free breaded
- 11. Egg free breaded
- 12. Breaded dogfish
- 13. Grilled hake
- 14. Fish burger
- 15. Fish burger
- 16. Fish burger
- 17. Gluten-free breaded hake
- 18. Egg-free breaded hake
- 19. Ham croquettes

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