



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

**VEGETABLES** ■  
**FISH** ■  
**NUTS** ■

January 2018  
 St. Peter's School BCN (N1-C6)



Monday 8	Tuesday 9	Wednesday 10	Thursday 11	Friday 12
starter	starter	starter	starter	starter
MACARONI NAPOLITANA (homemade tomato sauce) 1 2 3 4 MACARONI BOLOGNESE (MINCED MEAT AND HOMEMADE TOMATO SAUCE) 14 15 17 16	BOILED SPINACHES WITH POTATOES RICE WITH VEGETABLES	LENTIL STEW (FRIED ONION, GARLIC, RED PEPPER AND TOMATO) WITH SAUSAGE AND 8 5 6 7 BAKED BEANS WITH VEGETABLES (BEANS, CARROTS AND RED PEPPER) 18	RICE WITH HOMEMADE TOMATO SAUCE CASSEROLE WITH CUTTLFISH, SAUSAGES AND PEAS 21 19 20	TAGLIARINI CARBONARA (CREAM AND BACON) 9 10 13 11 12 VEGETABLES COUS COUS WITH YOGURTH SAUCE 22 23 24 25 26
main dish	main dish	main dish	main dish	main dish
CHICKEN CROQUETTES 27 TUNA PASTY 28 29 41 42 43	BAKED LOIN 30 GRILLED PORK SAUSAGES 44	MEAT CROQUETTES 31 32 33 34 GARLIC STYLE RABBIT 45	CHEESE OMELETTE 35 36 37 PORK CHOPS WITH HONEY SAUCE 46 47	HOMEMADE FISH STICKS 38 39 40 STEW LAMB WITH LEMON AND HONEY 48 50 49
side dish	side dish	side dish	side dish	side dish
JULIENNE LETTUCE	SAUTEED SWEET CORN	LETTUCE AND CARROT SALAD	SEASONED TOMATO	SAUTEED PEAS
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT	FRESH FRUIT	FRESH FRUIT
<b>Desayunos</b>				
HAM SANDWICH OR FRESH FRUIT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT	TURKEY SANDWICH OR FRESH FRUIT	HOT DOG OR FRESH FRUIT	SAUSAGE SANDWICH OR FRESH FRUIT

**Special Dietary Needs**

- |                                      |                             |                                       |                            |                              |
|--------------------------------------|-----------------------------|---------------------------------------|----------------------------|------------------------------|
| 1. Gluten-free macarronis            | 11. Napolitana sauce        | 21. Without sausages and wine         | 31. Gluten free croquettes | 41. Gluten-free breaded hake |
| 2. Egg-free pasta and without cheese | 12. Napolitana sauce        | 22. Gluten free pasta with vegetables | 32. Grilled chicken        | 42. Egg-free breaded hake    |
| 3. Without cheese                    | 13. Napolitana sauce        | 23. Without yoghurt                   | 33. Grilled chicken        | 43. Ham croquettes           |
| 4. Without cheese                    | 14. Gluten-free pasta       | 24. Without yoghurt                   | 34. Grilled chicken        | 44. Grilled pork loin        |
| 5. Vegetable lentils                 | 15. Egg-free pasta          | 25. Without raisins                   | 35. Vegetarian omelette    | 45. Cooked without wine      |
| 6. Vegetable lentils                 | 16. Napolitana sauce        | 26. Without celery                    | 36. Plain omelette         | 46. Grilled chops pork       |
| 7. Boiled mixed vegetables           | 17. Napolitana sauce        | 27. Gluten-free croquettes            | 37. Plain omelette         | 47. Grilled chops pork       |
| 8. Vegetable lentils                 | 18. Boiled mixed vegetables | 28. Breaded chicken                   | 38. Gluten free breaded    | 48. Gluten-free flour        |
| 9. Gluten-free pasta                 | 19. Without cuttlefish      | 29. Breaded chicken                   | 39. Egg free breaded       | 49. Without celery           |
| 10. Egg-free pasta                   | 20. Without peas            | 30. Grilled pork                      | 40. Grilled chicken        | 50. Cooked without wine      |

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.



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

**VEGETABLES** ■  
**FISH** ■  
**NUTS** ■

**January 2018**  
**St. Peter's School BCN (N1-C6)**



Monday 15	Tuesday 16	Wednesday 17	Thursday 18	Friday 19
starter	starter	starter	starter	starter
LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) <span style="color: cyan;">1</span>  SAUTEED PASTA <span style="color: yellow;">11</span> <span style="color: brown;">12</span>	MEAT AND VEGETABLE SOUP WITH PASTA <span style="color: yellow;">2</span> <span style="color: brown;">3</span> <span style="color: pink;">4</span> <span style="color: purple;">5</span>  VEGETABLE NOODLES <span style="color: cyan;">13</span>	CREAM OF VEGETABLE SOUP (POTATOES, GREEN BEANS, COURGETTE, CARROT AND ONION)  "TRINXAT DE LA CERDANYA" (SAUTEED CABBAGE AND POTATOES WITH BACO)	CUBAN RICE WITH BOILED EGG <span style="color: brown;">6</span>  BAKED BEANS WITH VEGETABLES (BEANS, CARROTS AND RED PEPPER) <span style="color: cyan;">14</span>	"FIDEUA" WITH ALIOLI <span style="color: yellow;">7</span> <span style="color: brown;">8</span> <span style="color: blue;">9</span> <span style="color: purple;">10</span>  FRIED RICE (OMELETTE, PEA, CORN, CARROTS AND SMOKED TURKEY) <span style="color: brown;">15</span> <span style="color: cyan;">16</span>
main dish	main dish	main dish	main dish	main dish
BEEF BURGER <span style="color: red;">18</span> <span style="color: pink;">17</span>  LOIN STEW <span style="color: red;">25</span>	GRILLED CHICKEN BREAST  GRILLED SALMON WITH PINEAPPLE SAUCE <span style="color: red;">29</span> <span style="color: orange;">27</span> <span style="color: pink;">28</span> <span style="color: blue;">26</span>	CHEESE OMELETTE <span style="color: brown;">19</span> <span style="color: orange;">20</span> <span style="color: pink;">21</span>  MEAT CROQUETTES <span style="color: yellow;">30</span> <span style="color: brown;">31</span> <span style="color: orange;">32</span> <span style="color: pink;">33</span>	GRILLED PORK LOIN  BAKED CHICKEN (ONION AND TOMATO) <span style="color: red;">34</span>	HOMEMADE BREADED COD (FLOUR, EGG AND BREADCRUMBS) <span style="color: yellow;">22</span> <span style="color: brown;">23</span> <span style="color: blue;">24</span>  SPRING ROLLS <span style="color: yellow;">35</span> <span style="color: blue;">36</span> <span style="color: green;">37</span> <span style="color: cyan;">38</span>
side dish	side dish	side dish	side dish	side dish
GRILLED COURGETTES	ROASTED POTATOES	POTATO CHIPS	SAUTEED PEAS	SOY SALAD (CARROTS, SOY AND CORN) WITH OREGANO VINAIGRETTE
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT	FRESH FRUIT
<b>Desayunos</b>				
CHEESE SANDWICH OR FRESH FRUIT	TUNA VEGETABLE SANDWICH OR FRESH FRUIT	GRILLED CHICKEN SANDWICH OR FRESH FRUIT	HOT SANDWICH HAM AND CHEESE OR NATURAL FRUIT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT

**Special Dietary Needs**

- |                             |                             |                            |                            |
|-----------------------------|-----------------------------|----------------------------|----------------------------|
| 1. green bean with potatoes | 11. Gluten-free pasta       | 21. Plain omelette         | 31. Grilled chicken        |
| 2. Gluten free pasta        | 12. Egg-free pasta          | 22. Gluten-free breaded    | 32. Grilled chicken        |
| 3. Egg free pasta           | 13. Without soy sauce       | 23. Egg-free breaded       | 33. Grilled chicken        |
| 4. Vegetables soup          | 14. Boiled mixed vegetables | 24. Grilled pork           | 34. Grilled chicken        |
| 5. Without celery           | 15. Eggless                 | 25. Grilled pork loin      | 35. Gluten-free croquettes |
| 6. Rice with tomato sauce   | 16. Without peas and turkey | 26. Beef with pineapple    | 36. Breaded pork loin      |
| 7. Gluten-free pasta        | 17. Fish burger             | 27. Grilled salmon         | 37. Breaded pork loin      |
| 8. Egg-free pasta           | 18. Grilled beef            | 28. Grilled salmon         | 38. Breaded pork loin      |
| 9. Vegetable pasta          | 19. Vegetarian omelette     | 29. Cooked without wine    |                            |
| 10. Without celery          | 20. Plain omelette          | 30. Gluten free croquettes |                            |

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.



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

**VEGETABLES** ■  
**FISH** ■  
**NUTS** ■

January 2018  
 St. Peter's School BCN (N1-C6)



Monday 22	Tuesday 23	Wednesday 24	Thursday 25	Friday 26
starter	starter	starter	starter	starter
CAULIFLOWER CHEESE WITH HAM 1 2 3 4 5 MILANESA RICE (HOMEMADE TOMATO SAUCE, MICED MEAT AND GRATED CHEESE) 14 15 16 17	VEGETABLE SOUP WITH PASTA 6 7 8 HOMEMADE STUFFED EGGS 19 20 21 22	SPIRALS NAPOLITANA (homemade tomato sauce) 9 10 11 12 SAUTEED PASTA WITH GREEN BEANS AND ONION AND BACON 23 24 25 26 27	SAUTEED PEAS AND HAM 13 VEGETABLE LASAGNA 28 29 30	PUMPKIN AND CARROT SOUP 31 32 33
main dish	main dish	main dish	main dish	main dish
BREADED TURKEY (FLOUR, EGG AND BREADCRUMBS) 34 35 GRILLED TURKEY	MEATBALLS IN SAUCE 36 37 38 GALICIAN COD (BAKED WITH ONION AND RED PEPPER) 39 40 41 42 43 44 45	MARINATED DOGFISH 39 40 41 STUFED MEAT AUBERGINES 44 45 46 47 48	GRILLED PORK LOIN 49 50 LAMB AND POTATES STEW 51	GRILLED CHICKEN BREAST 52 53 54 55 56 57 58 CHICKEN IN MOLE SAUCE
side dish	side dish	side dish	side dish	side dish
BAKED TOMATOES	POTATO AND CARROT	MUSHROOM SAUTEED	CHIPS	BOILED RICE
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT	FRESH FRUIT
<b>Desayunos</b>				
HAM SANDWICH OR FRESH FRUIT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT	TURKEY SANDWICH OR FRESH FRUIT	HOT DOG OR FRESH FRUIT	SAUSAGE SANDWICH OR FRESH FRUIT

**Special Dietary Needs**

- |                       |                            |                                       |                                    |  |   |
|-----------------------|----------------------------|---------------------------------------|------------------------------------|--|---|
| 1. Without "bechamel" | 11. Without cheese         | 21. Tuna omelette                     | 31. Guacamole on gluten-free toast | 41. Grilled dogfish                    | 51. Grilled beef                        |
| 2. Without cheese     | 12. Without cheese         | 22. Without pickled cucumber          | 32. Guacamole on toast             | 42. Grilled meat                       | 52. Gluten-free bread and without broth |
| 3. Without "bechamel" | 13. Sauteed green beans    | 23. Gluten-free pasta                 | 33. Guacamole on toast             | 43. Grilled cod                        | 53. Without broth                       |
| 4. Without "bechamel" | 14. Rice with tomato sauce | 24. Egg-free pasta                    | 34. Gluten free breaded            | 44. Gluten-free flour                  | 54. Without broth                       |
| 5. Without ham        | 15. Rice with tomato sauce | 25. Without bacon                     | 35. Egg free breaded               | 45. Without cheese                     | 55. Without broth and chocolate         |
| 6. Gluten free pasta  | 16. Meatless               | 26. Without bacon                     | 36. Homemade fishballs             | 46. Without bechamel and cheese        | 56. Without broth and chocolate         |
| 7. Egg free pasta     | 17. Rice with tomato sauce | 27. Without bacon                     | 37. Grilled beef                   | 47. Chicken burger                     | 57. Without almonds and nuts            |
| 8. Without celery     | 18. Rice with tomato sauce | 28. Gluten-free pasta with vegetables | 38. Grilled beef                   | 48. Stuffed aubergines with vegetables | 58. Without broth                       |
| 9. Gluten free pasta  | 19. Vegetarian omelette    | 29. With tomato sauce                 | 39. Grilled dogfish                | 49. Gluten-free flour                  |   |
| 10. Egg free pasta    | 20. Ham omelette           | 30. With tomato sauce                 | 40. Grilled beef                   | 50. Without celery                     |   |

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.



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

**VEGETABLES** ■  
**FISH** ■  
**NUTS** ■

January 2018  
 St. Peter's School BCN (N1-C6)



Monday 29	Tuesday 30	Wednesday 31	Thursday 1	Friday 2
starter	starter	starter	starter	starter
CHICKEN AND VEGETABLE SOUP WITH PASTA  1 2 3 BOILED POTATOES WITH GREEN BEANS	AMATRICIANA TAGLIARINI (WITH HOMEMADE TOMATO SAUCE AND BACON)  4 5 6 7 8 WHOLEGRAIN PASTA INTEGRAL WITH AUBERGINES AND FRESH TOMATO  9 10	CREAM OF VEGETABLE SOUP (POTATOES, GREEN BEANS, COURGETTE, CARROT AND ONION)  LENTIL STEW (FRIED ONION, GARLIC, RED PEPPER AND TOMATO) WITH RICE 11		
main dish	main dish	main dish	main dish	main dish
GRILLED SAUSAGES  12 NUGGETS  17 18 20 21 19 22 23 24	HOMEMADE FISH STICKS  13 14 15 GRILLED PORK LOIN	BAKED CHICKEN (ONION AND TOMATO)  16 BREADED CHICKEN (FLOUR, EGG AND BREADCRUMBS)  25 26		
side dish	side dish	side dish	side dish	side dish
SAUTEED BEANS WITH GARLIC AND PARSLEY	SEASONED TOMATO	POTATO CHIPS		
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT		
<b>Desayunos</b>				
CHEESE SANDWICH OR FRESH FRUIT	TUNA VEGETABLE SANDWICH OR FRESH FRUIT	GRILLED CHICKEN SANDWICH OR FRESH FRUIT		

**Special Dietary Needs**

- |                      |                                    |                                    |
|----------------------|------------------------------------|------------------------------------|
| 1. Gluten free pasta | 11. Vegetable rice                 | 21. Breaded chicken (without milk) |
| 2. Egg free pasta    | 12. Grilled pork loin              | 22. Breaded chicken                |
| 3. Without celery    | 13. Gluten free breaded            | 23. Breaded chicken                |
| 4. Gluten free pasta | 14. Egg free breaded               | 24. Breaded chicken                |
| 5. Egg free pasta    | 15. Grilled chicken                | 25. Gluten free breaded            |
| 6. Napolitana sauce  | 16. Grilled chicken                | 26. Egg free breaded               |
| 7. Napolitana sauce  | 17. Gluten free breaded chicken    |                                    |
| 8. Napolitana sauce  | 18. Egg free breaded chicken       |                                    |
| 9. Gluten-free pasta | 19. Breaded chicken                |                                    |
| 10. Egg-free pasta   | 20. Breaded chicken (without milk) |                                    |

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.