



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

VEGETABLES ■
 FISH ■
 NUTS ■

April 2019

St. Peter's School BCN (N3-C6)



Monday 1 starter	Tuesday 2 starter	Wednesday 3 starter	Thursday 4 starter	Friday 5 starter
SPIRALS NAPOLITANA (homemade tomato sauce) 1 2 3 4	RICE WITH VEGETABLES	CREAM OF VEGETABLE SOUP (POTATOES, GREEN BEANS, COURGETTE, CARROT AND ONION)	LENTIL AND VEGETABLE STEW (sauteed onions, garlic, red pepper and tomato) 5	"FIDEUA" 6 7 8 9
main dish	main dish	main dish	main dish	main dish
PORK STEW 10	BAKED COD (WITH ONION AND TOMATO) 12 11	BREADED CHICKEN (FLOUR, EGG AND BREADCRUMBS) 13 14	BEEF BURGER 16 15	SPANISH OMELETTE WITH ONION 17
side dish	side dish	side dish	side dish	side dish
DICED POTATOES	GRILLED COURGETTES	COUS COUS	GARDEN VEGETABLES	CARAMELIZED ONION
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT
Desayunos / Meriendas				

Special Dietary Needs

- | | |
|-----------------------------|-------------------------|
| 1. Gluten free pasta | 11. Grilled chicken |
| 2. Egg free pasta | 12. Grilled cod |
| 3. Without cheese | 13. Gluten free breaded |
| 4. Without cheese | 14. Egg free breaded |
| 5. green bean with potatoes | 15. Fish burger |
| 6. Gluten-free pasta | 16. Grilled beef |
| 7. Egg-free pasta | 17. Vegetarian omelette |
| 8. Vegetable "fideua" | |
| 9. Without celery | |
| 10. Grilled pork | |

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 8	Tuesday 9	Wednesday 10	Thursday 11	Friday 12
starter	starter	starter	starter	starter
BOILED POTATO, CARROT AND BROCCOLI	SPIRALS NAPOLITANA (homemade tomato sauce) 1 2 3 4	CARROT SOUP (POTATOES AND ONION)	VEGETABLE PAELLA (RED AND GREEN, PEPPERS, ARTICHOKES, LEEK, GREEN BEANS AND GREEN BEANS) 7 5 6	PASTA WITH HOMEMADE TOMATO SAUCE 1 2 3 4
main dish	main dish	main dish	main dish	main dish
MEATBALLS IN SAUCE 10 8 9	CHEESE OMELETTE 11 12 13	GRILLED CHICKEN BREAST	MARINATED DOGFISH 14 16 15	BEEF STEW 17 20 18 19
side dish	side dish	side dish	side dish	side dish
MUSHROOM SAUTEED	SAUTEED PEAS	COUS COUS	FRIED AUBERGINES WITH HONEY SAUCE	BOILED CARROTS
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT	FRESH FRUIT
Desayunos / Meriendas				

Special Dietary Needs

- | | |
|---------------------------|-------------------------|
| 1. Gluten free pasta | 11. Vegetarian omelette |
| 2. Egg free pasta | 12. Plain omelette |
| 3. Without cheese | 13. Plain omelette |
| 4. Without cheese | 14. Grilled dogfish |
| 5. Without peas | 15. Grilled beef |
| 6. Without celery | 16. Grilled dogfish |
| 7. Sauteed vegetable rice | 17. Gluten-free flour |
| 8. Homemade fishballs | 18. Grilled fish |
| 9. Grilled beef | 19. Grilled beef |
| 10. Grilled beef | 20. Grilled beef |

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Monday 15 starter	Tuesday 16 starter	Wednesday 17 starter	Thursday 18 starter	Friday 19 starter
HOLIDAY	HOLIDAY	HOLIDAY	HOLIDAY	HOLIDAY
main dish	main dish	main dish	main dish	main dish
side dish	side dish	side dish	side dish	side dish
dessert	dessert	dessert	dessert	dessert
Desayunos / Meriendas				
Special Dietary Needs				

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Monday 22	Tuesday 23	Wednesday 24	Thursday 25	Friday 26
starter HOLIDAY	starter FRIED RICE (OMELETTE, PEA, CORN, CARROTS AND SMOKED TURKEY) 1 2	starter MONKFISH SOUP WITH PASTA 3 4 7 5 6	starter BOILED CHICKPEAS, POTATOES AND CARROTS 9 8	starter BOILED POTATOES WITH GREEN BEANS
main dish	main dish	main dish	main dish	main dish
side dish	side dish MEAT CROQUETTES 10 11 12 13	side dish BAKED CHICKEN (ONION AND TOMATO) 14	side dish BATTERED COD (FRIED WITH FLOUR AND EGG) 15 16 17	side dish COOKED HAM AND CHEESE ROLLS 18 20 21 19
dessert	dessert MUSHROOM SAUTEED	dessert SAUTEED BROWN RICE	dessert SAUTEED PEAS	dessert SOY SALAD (CARROTS, SOY AND CORN) WITH OREGANO VINAIGRETTE
dessert	dessert FRESH FRUIT	dessert FRESH FRUIT	dessert FRESH FRUIT	dessert FRESH FRUIT
Desayunos / Meriendas				

Special Dietary Needs

- | | | |
|----------------------------|---------------------------------|----------------|
| 1. Eggless | 11. Grilled chicken | 21. Baked fish |
| 2. Without peas and turkey | 12. Grilled chicken | |
| 3. Gluten free pasta | 13. Grilled chicken | |
| 4. Egg free pasta | 14. Grilled chicken | |
| 5. Vegetables soup | 15. Gluten-free flour | |
| 6. Without celery | 16. Breaded without egg | |
| 7. Vegetable soup | 17. Grilled meat | |
| 8. Boiled rice | 18. Gluten free chicken nuggets | |
| 9. Fresh potatoes | 19. Baked fish | |
| 10. Gluten free croquettes | 20. Baked fish | |

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Monday 29	Tuesday 30	Wednesday 1	Thursday 2	Friday 3
starter	starter	starter	starter	starter
LENTIL STEW (FRIED ONION, GARLIC, RED PEPPER AND TOMATO) WITH RICE 1	MAC & CHEESE 2 3 4 5			
main dish	main dish	main dish	main dish	main dish
GRILLED STEAK 6	COOKED HAM OMELETTE 7 8			
side dish	side dish	side dish	side dish	side dish
LETTUCE, TOMATO AND CORN	ROASTED ONION			
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT			
Desayunos / Meriendas				
Special Dietary Needs				

1. Vegetable rice
2. gluten free pasta
3. pasta without eggs
4. pasta with napolitana sauca
5. pasta with napolitana sauce
6. Plain omelette
7. Vegetarian omelette
8. Plain omelette

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