

MARCH 2024 MENU (with suggestions for evening meals) Margarita Fernández Pol - School chef María Colomer Valiente - Registered Nutritionist Col IB00005





Bank Holiday

4	5	6	7	8
MIXED SALAD c/ CHEESE FINGERS (César sauce)	CRUDITÉS w/ CHICKPEA HUMMUS	CREAM OF CARROT & GINGER (carrots, leeks, onions, potatoes) w/ TOAST BREAD & NUTS	LENTIL & VEGETABLE STEW or PURÉE	MIXED SALAD w/ NUTS
CUBAN STYLE RICE	BONELESS FISH & SEAFOOD FIDEUÁ	ROAST CHICKEN w/ ROSEMARY	GRILLED BEEF BURGER	SALMON POKE (sweetcorn, edamame, avocado, carrots)
(Homemade tomato sauce, egg)	(garlic, tomatoes, onions, red peppers, green peppers, monkfish, cuttlefish, prawns)	CHIPS	SAUTÉED COUSCOUS WITH VEGETABLES	Soybean mayonnaise sauce or Mango sauce & BASMATI RICE
SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	NATURAL YOGHOURT w/ FRESH FRUIT
Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:
Pasta with vegetables & texturized soybean / Fruit	Pasta soup & courgette omelette / Fruit	Mixed salad & baked hake with onion & potatoes / Fruit	Mixed salad & spanish omelette / Fruit	Variety of "Quesadillas"/ Fruit
11	12	13	14	15
MIXED SALAD w/ APPLE & RAISINS (Mustard & honey sauce)	CHICKEN AND VEGETABLE BROTH WITH PASTA	VEGETABLE PAELLA	PANZANELLA SALAD (cherry tomatoes, red onion, croutons, avocado, olive oil, balsamic vinegar)	CREAM OF PUMPKIN (pumpkin, leeks onions, potatoes) & RED LENTILS (Pumpkin & sesame seeds)
GNOCCHI DE PATATA	SPANISH OMELETTE	BREADED CODFISH	COTTAGE PIE	TURKEY STEW WITH CURRY SAUCE (coconut milk, curry, tumeric)
w/ PESTO SAUCE	MIXED SALAD w/ TUNA (Yoghourt & mango sauce)	STEAMED BROCCOLI & POTATOES	(garlic, onion, carrots, worcestershire sauce, minced beef meat, potatoes, cream, milk)	WITH MUSHROOMS & WHOLE GRAII RICE
SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	NATURAL YOGHOURT w/ FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT
Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:
Sautéed rice w/ vegetables & nuts / Fruit	Sautéed quínoa w/ vegetables & chicken / Fruit	Mixed salad & scrambled eggs with toast / Fruit	Couscous w/ peppers & chick pea / Fruit	Homemade pizza / Fruit
ι8	19	20	21	22
MIXED SALAD w/ GARLIC BREAD (Yoghourt sauce)	GERMAN POTATO SALAD (potatoes, spring onions, pickles, egg, mayonnaise)	LENTIL & VEGETABLE STEW or PURÉE	WHOLE GRAIN RICE w/ POMODORO SAUCE (tomatoes, garlic, basil)	International menu: MALLORCA
WHOLE GRAIN SPAGHETTI w/ VEGETABLE BOLOGNESE SAUCE	HOMEMADE BREADED PALOMETA (blue fish)	SCRAMBLED EGGS w/ POTATOES	BAKED HAKE AU GRATIN	MALLORCAN VEGETABLE PASTRY
(garlic, onions, carrots, peppers, textured soybeans, tomatoes, aromatic herbs)	GREEN PEAS & CARROTS	CESAR SALAD (lettuce, croutons, cheese, sauce)	SWEET ONIONS & POTATOES	FRITO MALLORQUÍN (potatoes, mea
SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	CRESPELLS, ROBIOLS (traditional biscuits)
Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:
_egume pasta with vegetables / Fruit	Mixed salad & grilled turkey with whole grain rice / Fruit	Squid stew with onion & toast bread/ Fruit	Mixed salad & spanish omelette / Fruit	Poke bowl / Fruit
	26		28	

Easter Holidays



All meals are accompanied by local brown bread, water and a variety of seasonal fruit to choose from every day.

The kitchen prepares our menus with BIO eggs and free range chicken. Olive oil is used for cooking and dressing dishes.

The fish we use has the MSC (Marine Stewardship Council) certificate of sustainable fishing. Whenever possible, we use localy sourced products.

TEL: (0034) 971 605 008 FAX: (0034) 971 226 158



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SNACKS

NURSERY

Monday	Tuesday	Wednesday	Thursday	Friday
SEMI-SKIMMED MILK AND PLAIN OR MALLORCAN BISCUITS OR CEREAL CRACKERS	SEMI-SKIMMED MILK, VARIETY OF BREADS WITH OLIVE OIL	SEMI-SKIMMED MILK AND PLAIN OR MALLORCAN BISCUITS OR CEREAL CRACKERS	SEMI-SKIMMED MILK, VARIETY OF BREADS WITH OLIVE OIL	SEMI-SKIMMED MILK AND PLAIN OR MALLORCAN BISCUITS OR CEREAL CRACKERS

Monday	Tuesday	Wednesday	Thursday	Friday
CUBED CHEESE WITH SULTANAS or ASSORTMENT OF BREADS WITH CHEESE	YOGURT WHITH OATS OR CORN FLAKES NO ADDED SUGAR	SLICED HAM WITH SULTANAS or ASSORTEMENT OF BREAD WITH OLIVE OIL AND HAM	YOGURT WHITH OATS OR CORN FLAKES NO ADDED SUGAR	CUBED CHEESE WITH SULTANAS or ASSORTMENT OF BREADS WITH CHEESE

SEASONAL FRUIT AVAILABLE THROUGHOUT THE DAY

RECEPTION 1 y 2

Monday	Tuesday	Wednesday	Thursday	Friday
SEMI-SKIMMED MILK AND PLAIN OR MALLORCAN BISCUITS OR CEREAL CRACKERS	SEMI-SKIMMED MILK, VARIETY OF BREADS WITH OLIVE OIL	SEMI-SKIMMED MILK AND PLAIN OR MALLORCAN BISCUITS OR CEREAL CRACKERS	SEMI-SKIMMED MILK, VARIETY OF BREADS WITH OLIVE OIL	SEMI-SKIMMED MILK AND PLAIN OR MALLORCAN BISCUITS OR CEREAL CRACKERS

CHILDREN BRING A HEALTHY SNACK FOR THE AFTERNOON BREAK. REMEMBER TUESDAYS AND THURSDAYS ARE FRUIT DAYS

YEAR 1 - YEAR 2

CHILDREN BRING A HEALTHY SNACK BOTH FOR THE MORNING AND FOR THE AFTERNOON BREAKS. REMEMBER TUESDAYS AND THURSDAYS ARE FRUIT DAYS

YEAR 3 - DP2

CHILDREN BRING A HEALTHY SNACK ONLY FOR THE MORNING BREAK TIME. REMEMBER TUESDAYS AND THURSDAYS ARE FRUIT DAYS

	Nursery	Reception	Nursery	
Información Nutricional	Mid Morning	Mid Afternoon	Mid Afternoon	
Energy value	193,0/791,3	216,5/ 887,7	195,56/ 801,8	Kcal/Kj
Fat	7,87	8,67	4,04	g
of which, saturates	4,17	4,67	2,22	g
Carbohydrate	22,63	24,93	34,64	g
of which, sugars	10,50	12,80	24,42	g
Protein	7,70	8,47	7,54	g
Salt	0,23	0,27	0,50	g
Fibre	1,33	1,33	4,46	g

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