

MAY 2024 MENU (with suggestions for evening meals) Margarita Fernández Pol - School chef María Colomer Valiente - Registered Nutritionist Col IBoooo5



		1	2	3
			VEGETABLES PAELLA	CHICK PEA & VEGETABLE STEW or PURÉE
			BAKED SALMON	BREADED PORK w/ HAM & CHEESE
		Bank Holiday	STEAMED BROCCOLI	MIXED SALAD w/ OLIVES
			NATURAL YOGHOURT w/ FRESH FRUIT	SEASONAL FRESH FRUIT
			Evening meal suggestion:	Evening meal suggestion:
			Mixed salad y huevos rotos con patatas / Fruit	Poke bowl de salmón / Fruit
6	7	8	9	10
MIXED SALAD c/ CHEESE FINGERS (César sauce)	CREAM OF CARROTS AND GINGER	CRUDITÉS w/ CHICKPEA HUMMUS	LENTIL & VEGETABLE STEW or PURÉE	WHOLE GRAIN SPAGHETTI w/ CARBONARA SAUCE
CUBAN STYLE RICE	BEEF STROGONOFF	BONELESS FISH & SEAFOOD FIDEUÁ	GRILLED CHICKEN BREAST	HOMEMADE FLOURED CODFISH
(Homemade tomato sauce, egg)	MUSHROMMS & POTATOES	(monkfish, cuttlefish, prawns, garlic, tomato, onion, red pepper, green pepper)	MASHED POTATOES	MIXED SALAD w/ NUTS (Mustard & honey sauce)
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	Mixed salad & spanish omelette / Fruit	Sautéed cuscús salteado w/ vegetables & turkey / Fruit	Mixed salad & griled tuna with rice / Fruit	Variety of "Quesadillas"/ Fruit
13	14	15	16	17
MIXED SALAD w/ APPLE & RAISINS (Mustard & honey sauce)	FISH RICE	WHOLE GRAIN MACCARONI w/ NEAPOLITAN SAUCE	PASTA SOUP	CREAM OF PUMPKIN & RED LENTIL SOUP
FUSSILLI	HOMEMADE BREADED CHICKEN	HOMEMADE BREADED PALOMETA (blue fish)	BEFF MEATBALLS	STUFFED EGGS
w/ PESTO SAUCE	MIXED SALAD w/ OLIVES	MIXED SALAD w/ CORN (Red fruits sauce)	POTATOES & VEGETABLES (onion, tomato, carrots, peas)	ROAST POTATOES
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 vegetables with quínoa & eggs / Fruit	Sautéed rice salteado with vegetables & chick pea / Fruit	Mixed salad & grilled hake with cuscús / Fruit	Homemade pizza / Fruit
20	21	22	23	24
MIXED SALAD w/ GARLIC BREAD (Yoghourt sauce)	RICE SOUP	LENTIL & VEGETABLE STEW or PURÉE	CRUDITÉS w/ GUACAMOLE	CREAM OF VEGETABLES
WHOLE GRAIN SPAGHETTI w/ VEGETABLE BOLOGNESE SAUCE	HOMEMADE BREADED HAKE	SCRAMBLED EGGS w/ POTATOES	TURKEY w/ CURRY SAUCE	GRILLED BEEF BURGER
(garlic, onion, carrot, peppers, tomato)	POTATOES & PEAS	CESAR SALAD (lettuce, croutons, cheese, sauce)	BASMATI RICE	COUSCOUS w/ CHERRY TOMATO & OLIVES
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:
Legume pasta with vegetables / Fruit	Mixed salad & grilled turkey with cuscús / Fruit	Baked sole fillet with potatoes & vegetables / Fruit	Mixed salad & spanish omelette / Fruit	Pa amb oli / Fruit
27	28	29	30	31
CRUDITÉS w/ CHICKPEA HUMMUS	FUSILLI w/ SPINACH & CHEESE SAUCE	LENTIL & VEGETABLE STEW or PURÉE	GNOCCHI w/ TOMATO SAUCE	International Menú: ENGLAND
SEASONAL VEGETABLES PAELLA	HOMEMADE FLOURED JOHN DORY	GRILLED CHICKEN	FRENCH OMELETTE w/ CHEESE	CREAM OF LEEKS
	STEAMED CARROTS & GREEN BEANS	CHIPS	MIXED SALAD w/ OLIVES	FISH & CHIPS w/ PEAS
SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	NATURAL YOGHOURT w/ FRESH FRUIT
Sugerencia de cena: Sautéed quinoa with vegetables &		Sugerencia de cena: Tabulé of cuscús with grilled	Sugerencia de cena: Rice with mushrooms & chick	Sugerencia de cena: Grilled fish & vegetables / Fruit
nuts / Fruit	with bread / Fruit	salmon / Fruit	peas / Fruit	<u> </u>

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
	,	Weariesday	Tituisuay	riluay

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

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

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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