

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



			5	6
			WHOLE GRAIN MACCARONI w/ NEAPOLITAN SAUCE	CRUDITÉS w/ CHICKPEA HUMMUS
			HOMEMADE BREADED HAKE	ROAST CHICKEN w/ ROSEMARY
			MIXED SALAD w/ OLIVES (Mustard & honey sauce)	CHIPS
			SEASONAL FRESH FRUIT	NATURAL YOGHOURT w/ FRUIT
			Evening meal suggestion:	Evening meal suggestion:
			Mixed salad y huevos rotos con patatas / Fruit	Poke bowl de salmón / Fruit
9	10	11	12	13
MIXED SALAD w/ GARLIC BREAD (yoghurt dressing)	PASTA BOWS (w/ cherry tomatoes, basil, black olives, cheese)	CREAM OF CARROT, LENTIL & GINGER SOUP	PANZANELLA SALAD (cherry tomatoes, red onion, croutons, avocado, olive oil, balsamic vinegar)	MIXED SALAD w/ CORN & SUNFLOWER SEEDS (Red fruits sauce)
CUBAN STYLE RICE	BAKED SALMON	HOMEMADE BREADED CHICKEN	COTTAGE PIE	BONELESS FISH & SEAFOOD PAELLA
(Homemade tomato sauce, egg)	GREEN PEAS & CARROTS	STEAMED BROCCOLI	(garlic, onions, carrots, worcestershire sauce, minced beef, potatoes, cream, milk)	(onion, tomato, green beans, green peas, cuttlefish, prawns, monkfish)
SEASONAL FRESH FRUIT	NATURAL YOGHURT w/ FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL 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	vegetables / Fruit	Mixed salad & spanish omelette / Fruit	Pa amb oli / Fruit
16	17	18	19	20
MIXED SALAD w/ NUTS (Mustard & honey sauce)	MAJORCA SALAD w/ CHICKPEAS (tomato, red onion, green pepper)	WHOLE GRAIN RICE w/ POMODORO SAUCE (tomato, garlic, basil)	WHOLE GRAIN FUSILLI W/ CARBONARA SAUCE	CREAM OF PUMPKIN & RED LENTIL SOUP
WHOLE GRAIN SPAGHETTI w/ VEGETABLE BOLOGNESE SAUCE	GRILLED CHICKEN	SPANISH OMELETTE	BAKED JOHN DORY FILLET (garlic, parsley, lemon)	GRILLED BEEF BURGER
(garlic, onion, carrot, pepper, textured soybean, tomatoes, herbs)	CHIPS	MIXED SALAD w/ TUNA (Yoghurt & mango sauce)	MIXED SALAD w/ OLIVES (Olive oil & balsamic vinegar sauce)	RICE w/ CURRY SAUCE
SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	NATURAL YOGHURT w/ FRUIT
Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:
Sautéed rice w/ vegetables & nuts / Fruit	cuscús / Fruit	Sautéed rice salteado with vegetables & chick pea / Fruit	Sautéed vegetables with quínoa & eggs / Fruit	Homemade pizza / Fruit
23	24	25		27
MIXED SALAD c/ BOILED EGG (Caesar sauce)	GNOCCHI w/ TOMATO SAUCE	CREAM OF VEGETABLE & CHICKPEA SOUP	WHOLE GRAIN MACCARONI w/ PESTO SAUCE	Special Menú: MOROCCO
VEGETABLE PAELLA	BAKED HAKE w/ DRESSING	CORDON BLEU	HOMEMADE BREADED PALOMETA	SAUTÉED COUSCOUS w/ VEGETABLES
	MIXED SALAD w/ APPLE & RAISIN (Mustard & honey sauce)	MIXED SALAD w/ CORN & SUNFLOWER SEEDS (Red fruits sauce)	TOMATO SALAD w/ BASIL	CHICKEN KEBAB
SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	FRESH FRUIT & APPLE CAKE
Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:
Sautéed quinoa with vegetables & nuts / Fruit 30	Mixed salad & scrambled eggs with bread / Fruit	Tabulé of cuscús with grilled salmon / Fruit	Rice with mushrooms & chick peas / Fruit	Grilled fish & vegetables / Fruit
CREAM OF VEGETABLE, LENTIL & CURRY SOUP				
SCRAMBLED EGGS w/ GREEN BEANS				
STEAMED POTATOES				

SEASONAL FRESH FRUIT

Evening meal suggestion: Mixed salad & vegetal burger / Fruit

> 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

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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