

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





	3	4	5	6
2	WHOLE GRAIN RICE W/ PIZZAIOLA	•		
GNOCCHI w/ NEAPOLITAN SAUCE	SAUCE (garlic, tomato, aromatic herbs)	LENTIL STEW or LENTIL STEW PURÉE	MIXED SALAD w/ APPLE & RAISIN (Mustard & honey sauce)	
FRENCH OMELETTE w/ CHEESE	HOMEMADE BREADED CODFISH	GRILLED CHICKEN	HOMEMADE BEEF LASAGNA	
MIXED SALAD w/ OLIVES (Vinaigrette sauce)	STEAMED BROCCOLI & CARROTS	CHIPS	(tomato sauce, bechamel sauce, cheese)	Bank Holiday
SEASONAL FRESH FRUIT	SMOOTHIE w/ FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	
Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	
Sautéed quinoa w/ vegetables & nuts / Fruit	Mixed salad & boiled egg w/ rice / Fruit	Mixed salad & hake w/ sweet potatoe / Fruit	Vegetables pie w/ tomato sauce & roast bread / Fruit	
9	10	11	12	13
GARLIC BREAD & CRUDITÉS w/ HUMMUS	CREAM OF COURGETTE w/ CROUTONS	CHICKEN & VEGETABLES PAELLA	CHICK PEA STEW or CHICK PEA STEW PURÉE	CHICKEN BROTH SOUP W/ PASTA
WHOLE GRAIN SPAGHETTI W/ VEGETABLE BOLOGNESE SAUCE	TURKEY STEW	HOMEMADE BREADED SOLE FILLET	SPANISH OMELETTE	SALMON POKE BOWL w/ RICE
(garlic, onion, carrot, pepper, textured soybeans, tomatoes, aromatic herbs)	VEGETABLES (onions, tomatoes, carrots, bay leaf, garlic) & POTATOES	GREEK SALAD (tomatoes, cucumber, pepper, cheese & black olives) (Tzatziki sauce)	CESAR SALAD (lettuce, croutons, cheese, sauce)	(corn, edamame, carrots, avocado) (Mango mayonnaisse or Soybean 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:
Lentil stew w/ mushrooms with curry sauce / Fruit	Rice salad w/ nuts / Fruit	Sautéed cuscús w/ vegetables & omelette / Fruit	Mixed salad & hake w/ sweet potatoe / Fruit	Variety of "Quesadillas"/ Fruit
16	17	18	19	
MIXED SALAD w/ CHEESE FINGERS	LENTIL STEW or LENTIL STEW PURÉE	PUMKIN CREAM SOUP w/ SEEDS	Christmas Special Menu	
CUBANA STYLE WHOLE GRAIN RICE	HOMEMADE BREADED HAKE	CHICKEN SAUSAGE w/ ONION SAUCE	CHRISTMAS SOUP	
(homemade tomato sauce, egg)	MIXED SALAD w/ NUTS	MASHED POTATOES & GREEN PEAS	ROAST CHICKEN w/ POTATOES & VEGETABLE SAUCE	
SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT	SEASONAL FRESH FRUIT & CHRISTMAS SWEETS	
Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	Evening meal suggestion:	
Legume pasta with vegetables / Fruit	Sautéed whole grain rice with vegetables & nuts / Fruit	Mixed salad & Fish burger with couscous / Fruit	Vegetables cream soup & grilled hake w/ salad / Fruit	

Merry Christmas & Happy New Year!

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.



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



SNACK

NURSER'

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 OF 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 :

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

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