MONTH: June 2021 MENU: General	SCHOOL: Scho	ool Santa Catalina de Se	ena		O
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	servalia
	1	2	3	4	
	1st Black beans with <i>chorizo</i> (6,7,12) 2nd Mixed salad (12) 3rd Ham omelette (3) with whole grain toast (1,6,7,11) Dessert: Natural fruit	1st Cream of leeks and apple (7) 2nd Mixed salad (12) 3rd Turkey stew (6) with peas Dessert: Dairy (7)	1st Stew soup (1.3) 2nd Mixed salad (12) 3rd Complete stew (chickpeas, vegetables and meat) (3,6,7,12) Dessert: Natural fruit	1st Rice with fish (2,4,12,13) 2nd Mixed salad (12) 3rd Fillet of corvina fish (4) With tomatoe sauce Dessert: Natural fruit	
7	8	9	10	11	
1st Cream of peas with carrot, leek and potato (7) and crispy bacon (6) 2nd Mixed salad (12) 3rd Chicken <i>fajitas</i> with vegetables (1) Dessert: Natural fruit	1st Whole grain spaghetti Bolognese (1,3,7) 2nd Mixed salad (12) 3rd Loin with potatoes Dessert: Natural fruit	1st Rice Milanese (6,7) 2nd Mixed salad (12) 3rd Baked hake (4) with peas Dessert: Dairy (7)	1st Homemade soup with pasta (1,3) 2nd Mixed salad (12) 3rd Burger (12) with ketchup and potatoes Dessert: Natural fruit	1° Lentils with vegetables (1) 2nd Mixed salad (12) 3rd Potato omelette (3) with vegetables in tempura (1) Dessert: Natural fruit	
14	15	16	17	18	
1st Vegetable cream with croutons (1) 2nd Mixed salad (12) 3rd Roman pizza (1,4,6,7,9,11,12) Dessert: Natural fruit	1° Whole grain macaroni with bacon, tomato and basil (1,3,6,7) 2nd Mixed salad (12) 3rd Cheese omelette (3.7) with tomato and cucumber Dessert: Natural fruit	1st Stew soup (1.3) 2nd Mixed salad (12) 3rd Complete stew (chickpeas, vegetables and meat) (3,6,7,12) Dessert: Dairy (7)	1st Peasant salad (3,4,12) 2nd Roast chicken Dessert: Natural fruit	1st Rice with tomato 2nd Mixed salad (12) 3rd Hake with lemon and sautéed vegetables (4) Dessert: Natural fruit	Lunch must contribute 35% of your daily caloric intake, which at school age must be between 1700 and 2300 Kcal. Our menus are thought to meet these needs and its composition follows the latest recommendations from the Harvard School of
21	22	23	24	25	Public Health, including 50% fruits and vegetables, 25% healthy protein and 25% grains
1st Spaghetti carbonara (1,3,6,7) 2nd Mixed salad (12) 3rd Ragout of veal with vegetables (1) Dessert: Natural fruit	1st Baked rice (3) 2nd Mixed salad (12) 3rd Loin of Saxony (6.7) with corn Dessert: Natural fruit	1st Soup with fish (1,2,3,4,9,12,13) 2nd Mixed salad (12) 3rd Chicken with ratatouille Dessert: Dairy (7)	1st Lentils with <i>chorizo</i> (6,7) 2nd Mixed salad (12) 3rd Spanish omelette (3) with cheese slice (7) Dessert: Juice	1st Cream of broccoli and cheese (7,8) 2nd Mixed salad (12) 3rd Hake (4) with potato Dessert: Fresh orange juice	(preferably whole grains).
Allergenic foods according to RD of We use the following numbers to about the direct or indirect pre of these allergenic foods in each of these allergenic foods in each Creats allowing CrustaceansImage: Creating glutenImage: Creating CrustaceansImage: Creating CrustaceansImage: Creating Creating CrustaceansImage: Creating CrustaceansImage: Creating Creating CrustaceansImage: Creating CrustaceansImage: Creating Creating CrustaceansImage: Creating Creating Creating CrustaceansImage: Creating 	o inform seence ch meal. ish Peanuts Peanuts Peanuts Cereals Cereals Vegetables Meat Fish Eggs	Cereals or starches Fish or eggs Lean meat or eggs Fish or meat	Eat free Fruits and vegeta important to grov You should ha 5 pieces	ables are very w up healthy. ave at least	25% 25% 25% 25% 25% 25% 25% 25%