MONTH: September 2021 MENU: Basal	SCHOOL: Col	egio Santa Catalina de S	ena	And the formation of th	(O)
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	servalia
6	7 1 <sup>st</sup> Season vegetables cream with croutons (1) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Pizza (1,4,6,7,9,11,12) Dessert: fruit	8 1 <sup>st</sup> Stew soup (1,3) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Complete stew (chickpeas, vegetables and meat (3,6,7,12) Dessert: Yogurt	9 1 <sup>st</sup> Rice with tomato sauce 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Hake fingers (1,4) With vegetables Dessert: fruit	10 1 <sup>st</sup> Lentils with chorizo (1,6,7,12) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Spanish omelette (3) With breaded vegetables (1,4,7,13) Dessert: fruit	
13 1st Carbonara spaghetti (1,3,6,7) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Veal ragout with vegetables (1) Dessert: fruit	14 1st Broccoli and cheese cream (7.8) with crispy ham 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Lemon hake with sautéed vegetables in julienne (4) Dessert: fruit	1st Fish soup (1,2,3,4,9,12,13) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Chicken breast with ratatouille Dessert: Yogurt	15t Lentinls with pork loin (1) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Omelette (3) With cheese (7) Dessert: fruit	17 1 <sup>st</sup> Baked rice (3) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Pork loin (6,7) With sauteed corn Dessert: fruit	
20 1st "Caldereta" with pork and chorizo (6,7,12) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Omelette (3) with ham (6) Dessert: fruit	21 1st Pasta primavera (cebolla, zanahoria, tomate y champiñón) (1,3) 2nd Mixed salad (12) 3rd Pollo asado con verduras Dessert: fruit	22 1st Stewed beans(6,7,12) 2nd Mixed salad (12) 3rd Meatballs with vegetables (1,6,12) Dessert: Yogurt	23 1st Rice with tomato sauce 2nd Mixed salad (12) 3rd Breaded hake (1,4) with sauteed vegetables Dessert: fruit	24 1 <sup>st</sup> Chicken soup (1,3) 2 <sup>nd</sup> Pork loin with cheese (7) and mixed salad (12) Dessert: fruit	HEALTHY EATING PLATE 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
27 1 <sup>st</sup> Meat fideuà (1,3) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Hake with tomato (4) Dessert: fruit	28 1 <sup>st</sup> Peas cream with carrot with leek and potato (7) With vrispy bacon (6) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Chicken fajitas (1) Dessert: fruit	29 1 <sup>st</sup> Stew soup (1,3) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Complete stew (chickpeas, vegetables and meat (3,6,7,12) Dessert: Yogurt	30 1 <sup>st</sup> Sauteed rice (6,3) 2 <sup>nd</sup> Mixed salad (12) 3 <sup>rd</sup> Hamburger (12) with kétchup and chips Dessert: fruit		Public Health, including 50% fruits and vegetables, 25% healthy protein and 25% grains (preferably whole grains).
Allergenic foods according to RD f         We use the following numbers to         about the direct or indirect pre- of these allergenic foods in each         Image: Creating gluten         Image: Crea	o inform sence the meal. sh weal. sh weal. Peanuts Peanuts Peanuts Mustard Meat Fish Eggs	<ul> <li>Cereals or starches</li> <li>Fish or eggs</li> </ul>	Takin is o be t	care of the planet! ng care of the planet our responsability, he change you want to see in others.	25% 25% 25% Download your school menus at: www.servalia.org User: santacatalina Password: 2849 C/ Poeta Ricard Sanmarti, 24 B. 46020 Valencia T 96 3611 51 70. F 96 393 70 07 www.servalia.org servalia@servalia.org