

## WEEK FROM JULY 08TH TO JULY 14TH

aramark 

WEEK 1		LUNCH	DINNER	
MONDAY	A		S	
	B		So	
	C	BUFFET	E	BUFFET
	D		F	
	V		V	
	OP		OP	
TUESDAY	A		S	
	B		So	
	C	BUFFET	E	BUFFET
	D		F	
	V		V	
	OP		OP	
WEDNESDAY	A	RUSSIAN SALAD 3-4-7-12	S	SALAD 3-4-12
	B	SWEET POTATOE CREAM	So	ZUCCHINI CREAM
	C	TYPICAL "SAN JACOBOS" 1-3-7-12	E	SPANISH OMELETTE 3
	D	SAILOR PAELLA 2-4-12-13	F	BAKED CHICKEN LEG
	V	VEGETABLES WITH HONEY SAUCE	V	VEGETABLE CAKE 1-3-7
	OP	GRILLED TUNA	OP	GRILLED TUNA
THURSDAY	A	SALAD 3-4-12	S	SALAD 3-4-12
	B	VEGETABLE SOUP	So	CARROT CREAM
	C	BEEF SOUP 12	E	PORK SIRLOIN IN SAUCE
	D	"CHERNE" FISH IN GREEN "MOJO" SAUCE 4	F	BREADED HAKE 1-3-4
	V	PASTA "PISTO" STYLE 1-3-12	V	"PISTO" WITH EGG 3-12
	OP	GRILLED TUNA	OP	GRILLED TUNA
FRIDAY	A	SALAD 3-4-12	S	SALAD 3-4-12
	B	CANARIAN "RANCHO"	So	VEGETABLE SOUP
	C	GRILLED BEEF STEAK	E	CHICKEN BREAST 7
	D	BAKED COD WITH ONION 4-12	F	TUNA CAKE 1-3-4-7
	V	RICE "THREE DELIGHTS" 3	V	ZUCCHINI OMELETTE 3
	OP	GRILLED TUNA	OP	GRILLED TUNA
SATURDAY	A	SALAD 3-4-12	S	SALAD 3-4-12
	B	LENTILS "MOROCCAN STYLE"	So	CHICKEN AND PASTA SOUP 1
	C	MEAT LASAGNA 1-3-4-12	E	RUSSIAN STEAK IN SAUCE 1-3-10-12
	D	COLOMBIAN POTATOE 1-3-4	F	BAKED STOKER FISH 4
	V	SCRAMBLED OF VEGETABLES 3	V	SAUTEED VEGETABLES WITH APPLE
	OP	GRILLED TUNA	OP	GRILLED TUNA
SUNDAY	A	SALAD 3-4-12	S	SALAD 3-4-12
	B	VEGETABLE SOUP	So	CHARD CREAM
	C	BAKED CHICKEN WITH PEACH 12	E	VEAL "FLAMENQUINES" 1-3-7
	D	GRATEN COD WITH TOMATO 4-7-12	F	LASAGNA "SAILOR" STYLE 1-3-4-7-12
	V	CATALONIAN STYLE SPINACH 3-7-8-10	V	PUMPKIN STUFFED WITH VEGETABLES 7
	OP	GRILLED TUNA	OP	GRILLED TUNA

## FOOD ALLERGENS

1. GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYA 7. MILK 8. TREE NUTS 9. CELERY 10. MUSTARD 11. SESAME 12. SULPHITES 13. MOLLUSCS 14. LUPIN