



MENÚ

MARZO 2025

YAGO SCHOOL

LUNES

MARTES

MIÉRCOLES

JUEVES

VIERNES

03

04

05

06

07

LACITOS BOLOÑESA
LASAÑA

SOPA DE ESTRELLITAS
CONSOME DE AVE

ARROZ CON CURRY Y PASAS
ARROZ NEGRO CON GAMBAS Y ALI OLI

LENTEJAS
SOPA DE CURRY ANGOINDIA

CREMA DE VERDURAS
GUISANTES SALTEADOS CON YORK

FOGONERO AL HORNO CON SALSA
MEDITERRANEA
FOGONERO CON SALSA DE AJO Y PEREJIL
ENSALADA DE JUDÍAS VERDES Y ZANAHORIA
FRUTA FRESCA

POLLO AL HORNO
FILETES DE LOMO A LA PLANCHA
CALABAZA ASADA
FRUTA FRESCA

TORTILLA DE PATATAS Y CEBOLLA
REVUELTO DE CHAMPIÑONES
ENSALADA MIXTA
YOGUR

ALBONDIGAS DE POLLO AL CHILINDRON
POLLO A LA PLANCHA CON LIMON
PATATAS DADO
FRUTA FRESCA

GALLO SAN PEDRO A LA SICILIANA
GALLO FRITO
ENSALADA DE MAR
FRUTA FRESCA

10

11

12

13

14

CANELONES DE CARNE

ALUBIAS PINTAS CON PATATAS

PAELLA MIXTA

GUISO DE PATATAS CON CARNE

CREMA DE CALABACIN CON AROMA DE
HINOJO

MACARRONES NAPOLITANA

ESPINACAS CON GARBANZOS

ARROZ NEGRO CON GAMBAS Y ALI OLI

ENSALADA DE PATATAS CON MANZANA Y
POLLO

JUDIAS VERDES CON TOMATE

REVUELTO DE ESPÁRRAGOS
TORTILLA DE CALABACÍN
PANACHE DE VERDURAS

SALCHICHAS CON PIMIENTOS
SALCHICHAS CON SALSA BARBACOA
ENSALADA VARIADA

PAVO EN SALSA
PAVO ASADO CON SALSA DE MANZANAS
PATATAS FRITAS

CROQUETAS DE POLLO
POLLO EN PEPITORIA
ENSALADA DE ZANAHORIAS

BACALAO GRATINADO
BACALAO REBOZADO AL AJILLO
CALABACIN REBOZADO

NATILLAS

FRUTA FRESCA

FRUTA FRESCA

FRUTA FRESCA

YOGUR NATURAL CON TOPPING

17

18

19

20

21

WOK DE PASTA CON VERDURAS Y BACON
CODITOS CON PESTO DE ESPINACAS Y TOMATE
SECO

ESPINACAS GRATINADAS CON BECHAMEL
COCIDO DE GARBANZOS CON VERDURAS

CREMA DE CALABACIN

FRANCIA
QUICHE LORRAINE

HABAS BABY SALTEADAS

EMPANADILLAS DE ATUN
ATÚN AL HORNO CON CEBOLLA
CAREMELIZADA

HAMBURGUESA CON QUESO
HAMBURGUESA CON SALSA DE MOSTAZA
ANTIGUA

PAVO EN SALSA DE CIRUELAS
PAVO EN SALSA DE MANZANAS

GRATIN DAUPHINOIS
RATATOULLI

TORTILLA FRANCESA
TORTILLA DE PATATA GRATINADA

SALTEADO DE VERDURAS

ENSALADA DE LECHUGA, MAIZ Y ZANAHORIA

PATATAS FRITAS ESPECIADAS

PIPERRADA

TOMATE ALIÑADO

FRUTA FRESCA

FRUTA FRESCA

FRUTA FRESCA

FRUTA FRESCA

YOGUR

24

25

26

27

28

CODITOS CARBONARA
ESPIRALES AL POMODORO CON ACEITUNA
FRESCA

GRECIA
MOUSAKA
ENSALADA DE PEPINO, TOMATE, ACEITUNAS
Y QUESO FRESCO

POTAJE DE ALUBIAS
ALUBIAS ALIÑADAS

CREMA DE VERDURAS
COLIFLOR SALTEADA

PAELLA DE VERDURAS
ENSALADA DE ARROZ TROPICAL

SALMÓN CON SALSA DE SOJA

KEFTEDES

PAVO EN SALSA

REVUELTO DE PATATAS CON JAMÓN
SERRANO

LOMO DE MERLUZA EN SALSA AMERICANA

SALMÓN CON SALSA A LA NARANJA

SOUVLAKI

PASTEL DE CARNE

HUEVOS A LA MALLORQUINA
CHAMPIÑONES SALETADOS CON AJO Y
PEREJIL

PALITOS DE MERLUZA

PANACHÉ DE VERDURAS

BERENJENAS FRITAS CON MIEL

ENSALADA MIXTA

FRUTA FRESCA

CALABACÍN REBOZADO

FRUTA FRESCA

YOGUR NATURAL CON TOPPING

FRUTA FRESCA

FRUTA FRESCA

FRUTA FRESCA

31

MACARRONES CON TOMATE
ESPAGUETIS CON SALSA DE CHAMPIÑONES
FOGONERO CON VINAGRETA BLANCA
FOGONERO A LA ROTEÑA
JUDÍAS VERDES SALTEADAS CON AJITO
FRUTA FRESCA



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PASTA IN BOLOGNESE SAUCE
LASAGNE

SOUP WITH PASTA STARS
CHICKEN CONSOMMÉ

RICE WITH CURRY AND RAISINS
BLACK RICE WITH PRAWNS AND AIOLI

LENTILS
ANGLO-INDIAN CURRY SOUP

CREAM OF VEGETABLE SOUP
SAUTEED GREEN BEANS WITH YORK

BAKED POLLOCK WITH MEDITERRANEAN
SAUCE

ROAST CHICKEN

POTATO AND ONION SPANISH OMELETTE

CHICKEN MEATBALLS COOKED WITH RED
PEPPERS

SICILIAN-STYLE JOHN DORY

DOGFISH IN SAUCE

GRILLED PORK TENDERLOIN FILLETS

SCRAMBLED EGGS WITH MUSHROOMS

GRILLED CHICKEN WITH LEMON

FRIED JOHN DORY

ROASTED PUMPKIN
FRESH FRUIT

GREEN BEAN, CARROT AND CORN SALAD
FRESH FRUIT

MIXED SALAD
YOGHURT

FRIED POTATOES
FRESH FRUIT

SEAFOOD SALAD
FRESH FRUIT

10

11

12

13

14

MEAT CANNELLONI

PINTO BEANS WITH POTATOES

MIXED PAELLA

POTATO STEW WITH MEAT

CREAM OF COURGETTE SOUP WITH
FENNEL AROMA

MACARONI NAPOLETANA

SPINACH WITH CHICKPEAS

BLACK RICE WITH PRAWNS AND AIOLI

POTATO SALAD WITH APPLE AND CHICKEN

GREEN BEANS WITH TOMATO

SCRAMBLED EGGS WITH ASPARAGUS

SAUSAGES WITH PEPPERS

TURKEY IN SAUCE

CHICKEN CROQUETTES

COD AU GRATIN

COURGETTE OMELETTE

SAUSAGES WITH BBQ SAUCE

ROAST TURKEY WITH APPLE SAUCE

CHICKEN WITH A SAFFRON AND ALMOND
SAUCE

BATTERED COD IN A GARLIC SAUCE

MIXED VEGETABLES

MIXED SALAD

CHIPS

CARROT SALAD

BATTERED COURGETTE

CUSTARD

FRESH FRUIT

FRESH FRUIT

FRESH FRUIT

NATURAL YOGHURT WITH TOPPING

17

18

19

FRANCE

20

21

STIR-FRIED PASTA WITH VEGETABLES AND
BACON

SPINACH GRATIN WITH BECHAMEL SAUCE

COURGETTE SOUP

QUICHE LORRAINE

SAUTÉED BABY BROAD BEANS

PASTA WITH SPINACH AND SUN-DRIED
TOMATO PESTO

CHICKPEA STEW WITH VEGETABLES

GREEN BEANS WITH HAM AND TOMATO

BOUILLABAISE

PEAS WITH EGG AND HAM

TUNA PASTIES

CHEESEBURGER

TURKEY IN PLUM SAUCE

GRATIN DAUPHNOIS

FRENCH OMELETTE

BAKED TUNA WITH CARAMELISED ONION
SAUTÉED VEGETABLES

HAMBURGER WITH WHOLEGRAIN MUSTARD SAUCE
LETTUCE, CORN AND CARROT SALAD

ROAST TURKEY WITH APPLE SAUCE
SPICED CHIPS

RATATOUILLE
PIPERRADA

SPANISH OMELETTE AU GRATIN
DRESSED TOMATO

FRESH FRUIT

FRESH FRUIT

FRESH FRUIT

FRESH FRUIT

YOGHURT

24

GREECE

25

26

27

28

ELBOW MACARONI CARBONARA
FUSILLI IN A TOMATO SAUCE WITH FRESH
OLIVES

MOUSAKA
CUCUMBER, TOMATO, OLIVES AND FRESH
CHEESE SALAD

BEAN STEW
DRESSED BEANS

CREAM OF VEGETABLE SOUP
SAUTÉED CAULIFLOWER

VEGETABLES PAELLA
TROPICAL RICE SALAD

SALMON WITH SOY SAUCE

KEFTEDES

TURKEY IN SAUCE

SCRAMBLED EGGS WITH POTATO AND
SERRANO HAM

HAKE LIN IN AMERICAN SAUCE

SALMON WITH AN ORANGE SAUCE

SOUVLAKI

MEAT CAKE

MAJORCAN EGGS

HAKE STICKS

ASSORTED VEGETABLES

FRIED EGGPLANTS WITH HONEY

MIXED SALAD

SAUTÉED MUSHROOMS WITH GARLIC AND
PARSLEY

BATTERED COURGETTE

FRESH FRUIT

NATURAL YOGHURT WITH TOPPING

FRESH FRUIT

FRESH FRUIT

VANILLA FLAN

31

MACARONI WITH TOMATO
SPAGHETTI WITH MUSHROOM SAUCE
POLLOCK WITH WHITE VINAIGRETTE
ROTA-STYLE POLLOCK
SAUTÉED GREEN BEANS WITH GARLIC
FRESH FRUIT