

LUNES

IN ADDITION TO THE MENU, WE HAVE
A SALAD BUFFET AVAILABLE EVERY DAY.
THE SALAD BUFFET CONSIST OF:
✓1 TYPE OF LETTUCE
✓4 TOPPINGS OF YOUR CHOICE

MARTES

**FRESH SEASONAL FRUIT
(SPRING):APPLE, BANANA, PEAR, MELON,
WATERMELON**

The fruit served will depend on availability, but
we guarantee that it will always be fresh and in
season

MIÉRCOLES

According to Rgto. 1169/2011
you can ask SERUNION staff
for information on substances
that can cause allergies or intolerances

JUEVES

**MONDAY, 18 MAY
CELIAC DAY**



VIERNES

01

**PUBLIC HOLIDAY
LABOUR DAY**



04

GLUTEN-FREE PASTA WITH TOMATO SAUCE
BAKED OR GRILLED PORK LOIN
LETTUCE AND SOYA SPROUT SALAD
PLAIN YOGHURT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

05

CREAM OF GREEN BEANS, COURGETTE, PUMPKIN
AND CHARD SOUP
HAM AND POTATO SCRAMBLE
LETTUCE AND TOMATO SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

06

BEANS WITH POTATOES AND VEGETABLES
FISH (GALLINETA) WITH TOMATO, BASIL AND OLIVES
ROASTED POTATO
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

07

BROWN RICE WITH TOMATO SAUCE
ROASTED HAM STEAK
LETTUCE AND CUCUMBER SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

08

HOME-MADE SALMOREJO WITH GLUTEN-FREE
BREAD
LEMON-MARINATED CHICKEN THIGH
BAKED BREADED POTATOES
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

11

BROWN RICE WITH HOMEMADE TOMATO SAUCE
FRIED EGG
LETTUCE AND SWEETCORN SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

12

POTATOES WITH LEAN MEAT
CHICKEN WITH PROVENCAL HERBS
BAKED MUSHROOMS
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

13

GREEN BEANS WITH TOMATO SAUCE
CHICKPEAS WITH VEGETABLES, TOMATO AND
GARLIC
LETTUCE AND CUCUMBER SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

14

CHICKPEAS WITH SPINACH
BAKED OR GRILLED CHICKEN THIGH
SEASONED FRESH TOMATO
PLAIN YOGHURT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

15

GLUTEN-FREE MACARONI WITH CHUNKED
TOMATO AND OREGANO
ROAST PORK WITH PROVENCAL HERBS
LETTUCE AND CARROT SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

18

CELIAC DAY

WHITE BEAN AND VEGETABLE STEW
GARLIC CHICKEN DRUMSTICKS
LETTUCE AND SOYA SPROUT SALAD
PLAIN YOGHURT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

19

GLUTEN-FREE PASTA WITH TOMATO SAUCE
BAKED OR GRILLED SALMON
CABBAGE SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

20

GREEN BEANS WITH TOMATO SAUCE
CHICKPEAS WITH VEGETABLES, TOMATO AND
GARLIC
LETTUCE AND CUCUMBER SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

21

VEGETABLE PAELLA
COURGETTE OMELETTE
TOMATOES SEASONED WITH OREGANO
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

22

CREAM OF GREEN BEANS, COURGETTE,
PUMPKIN AND CHARD SOUP
BAKED OR GRILLED PORK LOIN
LETTUCE AND CORN SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

25

GLUTEN-FREE PASTA WITH TOMATO, BASIL AND
BLACK OLIVE SAUCE
SCRAMBLED EGGS WITH ASPARAGUS
LETTUCE AND CARROT SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

26

SAUTÉED CAULIFLOWER
BAKED HAKE WITH GARLIC AND PARSLEY
DICED FRIED POTATOES
PLAIN YOGHURT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

27

WHITE BEANS WITH CARROTS
LEAN PORK WITH TOMATO SAUCE
CUCUMBER AND TOMATO SALAD
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

28

CREAM OF POTATO AND LEEK SOUP
BAKED OR GRILLED TURKEY BREST
BAKED OR GRILLED COURGETTE
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD

29

HOME-MADE GAZPACHO WITH GLUTEN-FREE
BREAD
BAKED OR GRILLED CHICKEN BREST
NACHOS
FRESH SEASONAL FRUIT
GLUTEN-FREE AND ALLERGEN-FREE BREAD