

## LUNES

## MARTES

## MIÉRCOLES

## JUEVES

## VIERNES

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

**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

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

**MONDAY, 18 MAY**  
**CELIAC DAY**



**PUBLIC HOLIDAY**  
**LABOUR DAY**



01

04

PASTA WITH HOMEMADE TOMATO SAUCE  
 CHEESE-TOPPED BAKED DISHES  
 MARINATED GRILLED PORK LOIN  
 LETTUCE AND SOYA BEAN SPROUT SALAD  
 PLAIN YOGHURT  
 WHOLEMEAL BREAD

05

CREAM OF SEASONAL VEGETABLES  
 SCRAMBLED EGGS WITH HAM AND POTATOES  
 LETTUCE AND FRESH TOMATO SALAD  
 FRESH SEASONAL FRUIT  
 WHITE BREAD

06

LENTIL STEW WITH CHORIZO  
 SICILIAN-STYLE FISH (GALLINETA)  
 ROASTED POTATOES  
 FRESH SEASONAL FRUIT  
 WHOLEMEAL BREAD

07

HOT POKE (WHOLEMEAL RICE WITH EGG, SALMON, CHIVES AND MAYONNAISE DRESSING)  
 FRIED FALAFEL WITH TZATZIKI SAUCE  
 LETTUCE AND CUCUMBER SALAD  
 FRESH SEASONAL FRUIT  
 WHITE BREAD

08

HOMEMADE SALMOREJO WITH HAM AND EGG  
 CHICKEN IN CHILINDRÓN SAUCE  
 BAKED BREADED POTATOES  
 FRESH SEASONAL FRUIT  
 WHITE BREAD

11

BROWN RICE WITH HOMEMADE TOMATO SAUCE  
 FRIED EGGS AND FRESH SAUSAGES  
 LETTUCE AND SWEETCORN SALAD  
 FRESH SEASONAL FRUIT  
 WHOLEMEAL BREAD

12

PINTO BEAN STEW WITH POTATOES  
 OVEN-BAKED CHICKEN THIGH WITH PROVENCAL HERBS  
 BAKED MUSHROOMS  
 FRESH SEASONAL FRUIT  
 WHITE BREAD

13

CREAM OF PUMPKIN AND LEEK SOUP  
 COD WITH GARLIC  
 BAKED SWEET POTATO  
 FRESH SEASONAL FRUIT  
 WHOLEMEAL BREAD

14

CHICKPEAS WITH SPINACH  
 HOME-MADE LENTIL MARGARITA PIZZA  
 FRESH TOMATO DRESSED WITH BASIL  
 VINAIGRETTE  
 PLAIN YOGHURT  
 WHITE BREAD

15

**ITALIAN DAY**  
 TAGLIATELLE WITH ALFREDO SAUCE 🇮🇹  
 POLPETTE DI CARNE 🇮🇹  
 (MEATBALLS)  
 LETTUCE AND GRATED CARROT SALAD  
 FRESH SEASONAL FRUIT  
 WHITE BREAD

18

**CELIAC DAY**  
 WHITE BEAN SALAD 🍷  
 GARLIC CHICKEN DRUMSTICKS 🍷  
 LETTUCE AND SOYA SPROUT SALAD 🍷  
 PLAIN YOGHURT 🍷  
 WHOLEMEAL BREAD / GLUTEN-FREE BREAD 🍷

19

WHOLEMEAL PASTA WOK WITH VEGETABLES AND BACON  
 BAKED SALMON WITH TERIYAKI AND SESAME SAUCE  
 CABBAGE SALAD  
 FRESH SEASONAL FRUIT  
 WHITE BREAD

20

PORTUGUESE-STYLE GREEN BEANS WITH HOMEMADE TOMATO SAUCE  
 CHICKPEAS TIKKA MASALA  
 LETTUCE AND CUCUMBER SALAD  
 FRESH SEASONAL FRUIT  
 WHOLEMEAL BREAD

21

MIXED PAELLA  
 COURGETTE OMELETTE  
 FRESH TOMATOES DRESSED WITH GARLIC AND PARSLEY VINAIGRETTE  
 FRESH SEASONAL FRUIT  
 WHITE BREAD

22

CREAM OF SEASONAL VEGETABLES  
 HOME-MADE BREADED PORK ESCALOPE  
 LETTUCE AND SWEETCORN SALAD  
 FRESH SEASONAL FRUIT  
 WHITE BREAD

25

CREAMY CARBONARA ELBOW PASTA  
 SCRAMBLED EGGS AND ASPARAGUS  
 LETTUCE AND GRATED CARROT SALAD  
 FRESH SEASONAL FRUIT  
 WHOLEMEAL BREAD

26

MIXED PAELLA WITH WHOLEMEAL RICE, MEAT AND SEAFOOD  
 HAKE FILLET IN AMERICAN SAUCE  
 DICED FRIED POTATOES  
 PLAIN YOGHURT  
 WHITE BREAD

27

LENTIL AND CARROT STEW  
 OVEN-BAKED BURGER IN ITS OWN JUICES  
 TOMATO AND CUCUMBER SALAD  
 FRESH SEASONAL FRUIT  
 WHOLEMEAL BREAD

28

VICHYSOISE  
 TURKEY CASSEROLE  
 ROASTED COURGETTE  
 FRESH SEASONAL FRUIT  
 WHITE BREAD

29

GAZPACHO  
 FAJITAS WITH SOYA BOLOGNESE  
 NACHOS WITH GUACAMOLE  
 FRESH SEASONAL FRUIT  
 WHITE BREAD