



				FRIDAY 01	SATURDAY 02	SUNDAY 03
				COMIDA		
				PUBLIC HOLIDAY LABOUR DAY 	BRUNCH: *ASSORTED BREADS AND SPREADS *COLD CUTS *CEREALS AND BAKED PASTRIES SALAD BAR CRISPY BACON SCRAMBLED EGGS WITH MELTED CHEESE GRILLED CHICKEN FILLET FRESH SEASONAL FRUIT AND YOGHURT ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)	BRUNCH: *ASSORTED BREADS AND SPREADS *COLD CUTS *CEREALS AND BAKED PASTRIES SALAD BAR FRESH GRILLED SAUSAGES GRATEN POTATOES FISH AND CHIPS FRESH SEASONAL FRUIT – YOGHURT ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)
				CENA		
				PUBLIC HOLIDAY LABOUR DAY 	CREAMY CARROT SOUP COMPLETE HAMBURGER WITH BEEF, GOUDA CHEESE, FRESH TOMATO, CARAMELIZED ONION, AND LETTUCE BAKED STEAK WITH MEDITERRANEAN SAUCE FRENCH FRIES FRESH SEASONAL FRUIT – YOGHURT ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)	COLESLAW TACOS AL PASTOR GRILLED TURKEY BREAST WITH ROSEMARY BREADED ZUCCHINI DELIGHTS FRESH SEASONAL FRUIT – YOGHURT ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

MONDA 04

SALAD BAR
 PASTA WITH TOMATO SAUCE,
 GRATINATED
 MEAT LASAGNE WITH
 BÉCHAMEL SAUCE,
 GRATINATED
 MARINATED GRILLED PORK
 LOIN
 PORK LOIN IN SWEET AND
 SOUR SAUCE
 LETTUCE AND BEAN SPROUT
 SALAD
 ROASTED PUMPKIN WITH A
 TOUCH OF PEPPER
 ASSORTED FLAVOURED
 YOGHURT OR ICE CREAM
 ASSORTED BREADS (WHITE,
 WHOLEMEAL OR CIABATTA)

TUESDAY 05

SALAD BAR
 CREAM OF VEGETABLE
 SOUP
 RED POZOLE (CORN AND
 TOMATO STEW)
 SCRAMBLED EGGS WITH
 SERRANO HAM AND
 POTATOES
 SPANISH OMELETTE
 LETTUCE AND FRESH
 TOMATO SALAD
 SAUTÉED BROCCOLI
 FRESH SEASONAL FRUIT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

WEDNESDAY 06

SALAD BAR
 LENTIL STEW WITH CHORIZO
 SAUTÉED PEAS WITH YORK
 SICILIAN-STYLE FISH
 (GALLINETA)
 ANDALUSIAN-STYLE RED
 SNAPPER
 ROASTED POTATOES
 FRESH SEASONAL FRUIT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

THURSDAY 07 COMIDA

SALAD BAR
 HOT POKE (WHOLEMEAL
 RICE, EGG, SALMON, CHIVES
 AND MAYONNAISE
 DRESSING)
 CASSEROLE RICE
 FRIED FALAFEL WITH
 TZATZIKI SAUCE
 ROASTED HAM STEAK
 LETTUCE AND CUCUMBER
 SALAD
 GRILLED VEGETABLES
 FRESH SEASONAL FRUIT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

FRIDAY 08

SALAD BAR
 HOMEMADE SALMOREJO
 WITH CHOPPED SERRANO
 HAM AND EGG
 SAUTÉED MIXED
 VEGETABLES
 CHICKEN IN CHILINDRÓN
 SAUCE
 GRILLED CHICKEN FILLET
 WITH LEMON
 BAKED BREADED POTATOES
 FRESH SEASONAL FRUIT OR
 HOMEMADE RICE PUDDING
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

SATURDAY 09

BRUNCH:
 *ASSORTED BREADS AND
 SPREADS
 *COLD CUTS
 *CEREALS AND BAKED
 PASTRIES
 SALAD BAR
 POTATO GRATIN
 WOK-STIR-FRIED PASTA
 PORK LOIN IN ALMOND
 SAUCE
 FRESH SEASONAL FRUIT –
 YOGHURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

SUNDAY 10

BRUNCH:
 *ASSORTED BREADS AND
 SPREADS
 *COLD CUTS
 *CEREALS AND BAKED PASTRIES
 SALAD BAR
 CAESAR SALAD
 COUNTRY-STYLE SCRAMBLED
 EGGS WITH CHORIZO
 GRILLED CHICKEN FILLET
 FRESH SEASONAL FRUIT –
 YOGHURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

CENA

HOME-MADE SOUP WITH
 MINCED EGG AND RICE
 CROQUE MONSIEUR
 TUNA TAQUITOS, VIZCAINA
 STYLE
 BAKED BREADED POTATOES
 FRESH SEASONAL FRUIT –
 YOGURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

TABOULEH
 HOME-MARINATED FISH
 (CAZÓN)
 CHICKEN WINGS WITH BBQ
 SAUCE
 HOME-MADE CHIPS
 FRESH SEASONAL FRUIT –
 YOGURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

HOME-MADE SOUP WITH
 MINCED VEGETABLES AND
 NOODLES
 SCRAMBLED EGGS WITH
 BACON AND POTATOES
 BEEF SANDWICH WITH
 CIABATTA
 GREEN PEPPER STIR-FRY
 FRESH SEASONAL FRUIT –
 YOGURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

PASTA SALAD WITH SHREDDED
 EGG
 HOME-MADE BOLOGNESE PIE
 HAKE IN PIQUILLO PEPPER
 SAUCE
 GARLIC DICED POTATOES
 FRESH SEASONAL FRUIT –
 YOGURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CHAPATA)

QUINOA SALAD WITH
 CHEESE
 ZUCCHINI FRENCH
 OMELETTE
 MORUNO SKEWER (PORK)
 THAI-STYLE FRIED RICE
 FRESH SEASONAL FRUIT –
 YOGURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

TRICOLOR PASTA SALAD
 COMPLETE HAMBURGER WITH
 BEEF, GOUDA CHEESE, FRESH
 TOMATO, CARAMELIZED ONION,
 AND LETTUCE
 BROASTED FRIED CHICKEN
 PROVENÇAL POTATOES WITH
 GARLIC AND THYME
 FRESH SEASONAL FRUIT –
 YOGHURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

CREAM OF SEASONAL
 VEGETABLE SOUP
 MACKEREL IN CITRUS SAUCE
 GRILLED PORK CHOP
 RICE WITH A TOUCH OF
 CURRY
 FRESH SEASONAL FRUIT –
 YOGHURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

MONDAY 11

SALAD BAR
 BROWN RICE WITH HOMEMADE TOMATO SAUCE
 SAUTÉED RICE WITH CURRY AND RAISINS
 FRIED EGGS AND FRESH SAUSAGES
 SCRAMBLED EGGS AND BACON LETTUCE AND SWEETCORN SALAD
 ROASTED RED PEPPERS
 FRESH SEASONAL FRUIT OR CUSTARD
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

TUESDAY 12

SALAD BAR
 STEWED POTATOES WITH LEAN MEAT
 SPICED POTATOES WITH TUNA AND EGG
 OVEN-BAKED CHICKEN THIGH FILLET WITH PROVENCAL HERBS
 CHICKEN THIGH FILLET IN SAUCE
 BAKED MUSHROOMS
 SAUTÉED PEAS WITH ONION
 FRESH SEASONAL FRUIT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

WEDNESDAY 13

SALAD BAR
 CREAM OF PUMPKIN AND LEEK SOUP
 SAUTÉED GREEN BEANS WITH TOMATO
 COD WITH GARLIC
 CRISPY BREADED COD
 BOILED AND SAUTÉED POTATOES
 FRESH SEASONAL FRUIT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

THURSDAY 14

COMIDA

SALAD BAR
 CHICKPEAS WITH SPINACH
 HOME-MADE GAZPACHO
 HOME-MADE LENTIL MARGARITA PIZZA
 PROSCIUTTO PIZZA
 FRESH TOMATOES DRESSED WITH BASIL VINAIGRETTE
 YOGHURT IN VARIOUS FLAVOURS
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

FRIDAY 15

SALAD BAR
ITALIAN DAY
 TAGLIATELLE WITH ALFREDO SAUCE 🇮🇹
 TALLARINES WITH CARUSO SAUCE 🇮🇹
 ROAST PORK WITH PROVENCAL HERBS 🇮🇹
 CHICKEN COTOLETTA (ESCALOPE) 🇮🇹
 LETTUCE AND GRATED CARROT SALAD
 BAKED COURGETTE
 FRESH FRUIT OR PANNA COTTA
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

SATURDAY 16

BRUNCH:
 *ASSORTED BREADS AND SPREADS
 *COLD CUTS
 *CEREALS AND BAKED PASTRIES
 SALAD BAR
 FRESH BAKED SAUSAGES
 POTATO GRATIN
 ROASTED PORK RIBS
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE WHOLEMEAL OR CIABATTA)

SUNDAY 17

BRUNCH:
 *ASSORTED BREADS AND SPREADS
 *COLD CUTS
 *CEREALS AND BAKED PASTRIES
 SALAD BAR
 BACON CRISPY RICE WITH CHICKEN FISH (CAZÓN) WITH ADOBO SAUCE
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

CENA

CASTILIAN SOUP WITH CHOPPED EGG AND HAM
 ROAST COCKEREL WITH ONION CRUMBLE
 CHICKEN BREAST MARINATED IN THYME AND LEMON
 HOMEMADE CHIPS
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

GNOCCHI IN CHEESE SAUCE
 PORK LOIN RIJOAN STYLE ORLY HAKE
 COUSCOUS WITH MINT
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

TROPICAL PASTA SALAD
 SPANISH OMELETTE
 CLUB SANDWICH (CHICKEN, HAM, CHEESE, BACON, LETTUCE AND TOMATO)
 ONION RINGS
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

POTATO SALAD
 ROMAN-STYLE MONKFISH FILLET
 GRILLED VEAL STEAK
 THREE DELICACIES RICE
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

CREAM OF VEGETABLE SOUP
 HOME-MADE MEAT PIE
 FRENCH OMELETTE WITH TURKEY
 SAUTÉED MUSHROOMS WITH SERRANO HAM AND GARLIC
 FRESH SEASONAL FRUIT – YOGURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

CAESAR SALAD
 GROUND BEEF TACOS
 BAKED SALMON WITH TARTAR SAUCE
 ROASTED SWEET POTATO
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

NOODLE SOUP WITH HOMEMADE BROTH
 GRILLED TURKEY CUTLET
 ARTISAN PIZZA
 HOMEMADE TEX-MEX FRIES
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

MONDAY 18

SALAD BAR
CELIAC DAY
 WHITE BEAN SALAD 🍴
 SAUTÉED PEAS WITH MUSHROOMS 🍴
 GARLIC CHICKEN DRUMSTICKS 🍴
 CURRY CHICKEN DRUMSTICKS 🍴
 LETTUCE AND SOYBEAN SPROUT SALAD 🍴
 FRIED RICE WITH GARLIC AND ONION 🍴
 YOGHURT OR VANILLA PUDDING 🍴
 ASSORTED BREADS (GLUTEN-FREE 🍴, WHITE, WHOLEMEAL OR CIABATTA)

TUESDAY 19

SALAD BAR
 WHOLEMEAL PASTA WITH VEGETABLES AND BACON
 PASTA WITH SPINACH AND SUN-DRIED TOMATO PESTO
 BAKED SALMON WITH TERIYAKI SAUCE AND SESAME SEEDS
 HANDMADE COD CROQUETTES / CABBAGE SALAD
 FRESH SEASONAL FRUIT ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

WEDNESDAY 20

SALAD BAR
 PORTUGUESE-STYLE GREEN BEANS
 HOME-MADE SALMOREJO CHICKPEAS TIKKA MASALA BURGER WITH OLD-FASHIONED MUSTARD SAUCE
 LETTUCE AND CUCUMBER SALAD
 BATTERED AUBERGINE BITES
 FRESH SEASONAL FRUIT ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

THURSDAY 21

COMIDA

SALAD BAR
 MIXED PAELLA
 SAUTÉED RICE WITH VEGETABLES
 COURGETTE OMELETTE
 GRATINATED POTATO OMELETTE
 FRESH TOMATOES DRESSED WITH GARLIC AND PARSLEY VINAIGRETTE
 FRESH SEASONAL FRUIT OR CHOCOLATE MOUSSE
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

FRIDAY 22

SALAD BAR
 CREAM OF VEGETABLE SOUP
 RATATOUILLE
 HOME-MADE BREADED PORK ESCALOPE
 MARINATED GRILLED PORK LOIN
 LETTUCE AND CORN SALAD
 HOME-MADE SPICED CHIPS
 FRESH SEASONAL FRUIT ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

SATURDAY 23

BRUNCH:
 *ASSORTED BREADS AND SPREADS
 *COLD CUTS
 *CEREALS AND BAKED PASTRIES
 SALAD BAR
 CRISPY BACON
 CREAMY CARBONARA PASTA MEATBALLS IN TRADITIONAL SAUCE
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

SUNDAY 24

BRUNCH:
 *ASSORTED BREADS AND SPREADS
 *COLD CUTS
 *CEREALS AND BAKED PASTRIES
 SALAD BAR
 SCRAMBLED EGGS WITH CHEESE
 CHICKEN, RICE, AND CURRY PORK LOIN IN PEPPER SAUCE
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

CENA

CELIAC DAY
 CREAMY BROCCOLI SOUP 🍴
 SCRAMBLED EGGS WITH MUSHROOMS AND TURKEY 🍴
 MARINATED PORK LOIN SKEWER 🍴
 DICED POTATOES 🍴
 FRESH SEASONAL FRUIT – YOGHURT 🍴
 ASSORTMENT OF BREADS (GLUTEN-FREE 🍴, WHITE, WHOLEMEAL OR CIABATTA)

RUSSIAN SALAD
 GRILLED CHOP
 TOAST WITH CREAM CHEESE, YORK, MOZZARELLA AND AVOCADO
 APPLE PURÉE
 FRESH SEASONAL FRUIT – YOGURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

SEAFOOD SOUP WITH PASTA
 HOME-MADE BATTERED SQUID
 KENTUCKY-STYLE CHICKEN WINGS
 HOME-MADE CHIPS
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

PASTA SALAD WITH VEGETABLES
 CORDOBA-STYLE FLAMENQUINES
 GRILLED TURKEY BREAST WITH ROSEMARY ONION RINGS
 FRESH SEASONAL FRUIT – YOGURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

VEGETABLE MOUSSAKA
 CHICKEN IN ALMOND SAUCE
 RURAL-STYLE OMELETTE WITH CHORIZO
 GREEN PEPPER FRITTERS
 FRESH SEASONAL FRUIT – YOGURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

CREAM OF SEASONAL VEGETABLE SOUP
 NEW YORK-STYLE HOT DOG
 GRILLED CHICKEN BREAST
 HOMEMADE FRIES
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

WHEAT SALAD WITH HONEY-MUSTARD VINAIGRETTE
 CHICKEN ENCHILADAS
 BAKED HAKE WITH GARLIC AND PARSLEY INFUSION
 COUSCOUS
 FRESH SEASONAL FRUIT – YOGHURT
 ASSORTMENT OF BREADS (WHITE, WHOLEMEAL OR CIABATTA)

MONDAY 25

SALAD BAR
 CREAMY CARBONARA PASTA
 PASTA WITH TOMATO AND
 BLACK OLIVES
 SCRAMBLED EGGS WITH
 ASPARAGUS
 MALLORCAN-STYLE EGGS
 LETTUCE AND GRATED
 CARROT SALAD
 GRILLED VEGETABLES
 FRESH SEASONAL FRUIT OR
 ICE CREAM
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

TUESDAY 26

SALAD BAR
 MIXED WHOLEMEAL RICE,
 MEAT AND SEAFOOD PAELLA
 SAUTÉED CAULIFLOWER
 HAKE FILLET IN AMERICAN
 SAUCE
 HAKE FINGERS
 DICED FRIED POTATOES
 YOGHURT IN VARIOUS
 FLAVOURS
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

WEDNESDAY 27

SALAD BAR
 LENTIL STEW WITH CARROTS
 LENTIL SALAD WITH
 COUSCOUS
 OVEN-BAKED BURGER IN ITS
 OWN JUICES
 KEFTEDES WITH TZATZIKI
 SAUCE
 TOMATO AND CUCUMBER
 SALAD
 SAUTÉED PLAIN RICE
 FRESH SEASONAL FRUIT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

THURSDAY 28

COMIDA

SALAD BAR
 VICHYSOISE
 GREEN BEANS SAUTÉED WITH
 GARLIC
 TURKEY CASSEROLE
 MEAT PIE
 ROASTED COURGETTE
 FRESH SEASONAL FRUIT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

FRIDAY 29

SALAD BAR
 GAZPACHO
 FRIED BEANS
 FAJITAS WITH SOYA
 BOLOGNESE
 SAUTÉED CHICKEN STRIPS
 WITH VEGETABLES AND
 SPICES
 NACHOS WITH GUACAMOLE
 FRESH SEASONAL FRUIT OR
 CORN CAKE
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

SATURDAY 30

BRUNCH:
***ASSORTED BREADS AND
 SPREADS**
***COLD CUTS**
***CEREALS AND BAKED
 PASTRIES**
SALAD BAR
FRESH BAKED SAUSAGES
**POTATOES WITH CHEESE AND
 BACON**
GRILLED CHICKEN FILLET
**FRESH SEASONAL FRUIT –
 YOGHURT**
ASSORTMENT OF BREADS
**(WHITE, WHOLEMEAL OR
 CIABATTA)**

SUNDAY 31

BRUNCH:
***ASSORTED BREADS AND
 SPREADS**
***COLD CUTS**
***CEREALS AND BAKED
 PASTRIES**
SALAD BAR
**SCRAMBLED EGGS WITH
 PEPPERS**
**STIR-FRIED RICE WITH
 MUSHROOMS**
GARLIC PORK CHOPS
**FRESH SEASONAL FRUIT –
 YOGHURT**
ASSORTMENT OF BREADS
**(WHITE, WHOLEMEAL OR
 CIABATTA)**

CENA

CREAM OF POTATO AND
 CARROT SOUP WITH
 CROUTONS
 KOREAN CHICKEN MEATBALLS
 WITH HONEY AND SOY SAUCE
 HORSE MACKEREL IN
 HOMEMADE TOMATO SAUCE
 KIMCHI-STYLE CABBAGE
 FRESH SEASONAL FRUIT –
 YOGHURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

CAESAR SALAD
 SERRANITO
 FLORENTINE EGGS
 HOME-MADE CHIPS
 FRESH SEASONAL FRUIT –
 YOGURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

RICE SALAD WITH EGG, OLIVES
 AND CORN
 HANDMADE CROQUETTES
 FOGONERO IN GREEN SAUCE
 SAUTÉED PEAS WITH ONION
 FRESH SEASONAL FRUIT –
 YOGURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)

NOODLE SOUP WITH HOME-
 MADE BROTH AND MINCED
 HAM
 SPANISH OMELETTE
 ROAST HAM STEAK
 MEDITERRANEAN STIR-FRY
 FRESH SEASONAL FRUIT –
 YOGHURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 BAGUETTE)

POTATO SALAD
 FRIED FISCH (GALLO) IN
 LEMON MARINADE
 GRILLED PORK CHOP
 CILANTRO COUSCOUS
 FRESH SEASONAL FRUIT –
 YOGURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 BAGUETTE)

**QUINOA SALAD WITH FRESH
 CHEESE AND RADISHES**
**CHICKEN SKEWER IN TERIYAKI
 SAUCE**
BEEF CHOP SUEY
ROASTED POTATOES
**FRESH SEASONAL FRUIT –
 YOGHURT**
ASSORTMENT OF BREADS
**(WHITE, WHOLEMEAL OR
 CIABATTA)**

CREAMY PUMPKIN SOUP
 COMPLETE HAMBURGER
 WITH BEEF, GOUDA CHEESE,
 FRESH TOMATO,
 CARAMELIZED ONION, AND
 LETTUCE
 HOMEMADE FRIED FISH
 ONION RINGS
 FRESH SEASONAL FRUIT –
 YOGHURT
 ASSORTMENT OF BREADS
 (WHITE, WHOLEMEAL OR
 CIABATTA)