

WEKK FROM JUNE 30ND TO JULY 06TH					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		S		
	B		So		
	C	BUFFET	E	BUFFET	
	D		F		
	V		V		
	OP		OP		
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 MANCHEGO CHEESE 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					