

| MONDAY 27 | TUESDAY 28 | WEDNESDAY 1 | THURSDAY 2 | FRIDAY 3 |
|---|--|--|---|--|
| | | Pasta with tomato sauce  | Vegetable stew  | Chickpea and bacon stew  |
| | | Hake fingers  | Grilled pork loin with salad  | Baked limanda fillet with peas  |
| | | Apple  | Instant custard cup  | Banana  |
| <small>Energía: 414 Kcal. Lípidos: 14.9 g. AGS: 1.5 g. Hidratos de Carbono: 57.8 g. Azúcares: 9.9 g. Proteínas: 12.3 g. Valoración nutricional calculada para un niño de 1-4 años con unas necesidades de 1250 Kcal/día.</small> | | | | |
| MONDAY 6 | TUESDAY 7 | WEDNESDAY 8 | THURSDAY 9 | FRIDAY 10 |
| MENU TEMATICO  | Homestyle white bean stew  | Macaroni Bolognese  | Rice with tomato sauce  | Stew  |
|  | Battered and fried hake  | Roasted chicken thigh in its natural sauce with salad  | Baked limanda with salad  | |
| | Fruit yoghurt  | Apple  | Instant custard cup  | Banana  |
| <small>Energía: 392 Kcal. Lípidos: 13.9 g. AGS: 1.5 g. Hidratos de Carbono: 54.6 g. Azúcares: 9.9 g. Proteínas: 12.3 g. Sal: 1.7mg. Valoración nutricional calculada para un niño de 1-4 años con unas necesidades de 1250 Kcal/día.</small> | | | | |
| MONDAY 13 | TUESDAY 14 | WEDNESDAY 15 | THURSDAY 16 | FRIDAY 17 |
| Red beans with rice  | Spaghetti with tomato sauce  | Castilian-style lentil stew  | Rice soup  | Leek purée  |
| Homemade pork Salisbury steak with tomato with French fries  | Hake in mery sauce  | Chicken stew with sautéed carrot  | Coalfish in Alicante-style sauce with peas  | Tomato sauce  |
| Pear  | Instant custard cup  | Apple  | Instant custard cup  | Banana  |
| <small>Energía: 423 Kcal. Lípidos: 15.0 g. AGS: 1.6 g. Hidratos de Carbono: 59.2 g. Azúcares: 10.1 g. Proteínas: 12.9 g. Sal: 1.6mg. Valoración nutricional calculada para un niño de 1-4 años con unas necesidades de 1250 Kcal/día.</small> | | | | |
| MONDAY 20 | TUESDAY 21 | WEDNESDAY 22 | THURSDAY 23 | FRIDAY 24 |
| Vegetable stew with ham  | Vegetables and white bean stew  | Macaroni with tomato sauce  | Chickpea and chorizo stew  | Courgette purée  |
| Grilled pork fillet with salad  | Potato omelet Lettuce and tomato salad  | Baked halibut with sautéed vegetables  | Homemade pork Salisbury steak with tomato with French fries  | Battered and fried cod with lettuce salad  |
| Pear  | Instant custard cup  | Apple  | Instant custard cup  | Banana  |
| <small>Energía: 393 Kcal. Lípidos: 14.0 g. AGS: 1.5 g. Hidratos de Carbono: 54.9 g. Azúcares: 10.1 g. Proteínas: 11.9 g. Sal: 1.6mg. Valoración nutricional calculada para un niño de 1-4 años con unas necesidades de 1250 Kcal/día.</small> | | | | |
| MONDAY 27 | TUESDAY 28 | WEDNESDAY 29 | THURSDAY 30 | FRIDAY 31 |
| Sautéed green beans with potatoes and carrot  | Homemade poultry noodle soup  | Lentil and vegetable stew  | | |
| Battered and fried hake with lettuce and tomato salad  | Roasted chicken thigh in its natural sauce with chips  | Potato omelet with lettuce  | | |
| Pear  | Instant custard cup  | Apple  | | |
| <small>Energía: 400 Kcal. Lípidos: 13.6 g. AGS: 1.4 g. Hidratos de Carbono: 55.8 g. Azúcares: 9.9 g. Proteínas: 13.6 g. Sal: 1.7mg. Valoración nutricional calculada para un niño de 1-4 años con unas necesidades de 1250 Kcal/día.</small> | | | | |
| Water and bread are included in all menus. | |  | | |