

MAY'S MENU 2024

			THURSDAY 2nd	FRIDAY 3rd
		BANK HOLIDAY	 Lentil salad with tomato, tuna, egg and olives Chicken escalope Green salad with nuts Seasonal fruit* 	 Rice with tomato sauce Stewed turkey with vegetables Seasonal fruit*
MONDAY 6th	TUESDAY 7th	WEDNESDAY 8th	THURSDAY 9th	FRIDAY 10th
 Creamy leek and potato soup with bread croutons Ham and cheese pizza **Chicken croquetes Carrot sticks Seasonal fruit* 	 Chickpeas in basil oil **Stewed chickpeas Battered calamari Sweet corn and green salad Seasonal fruit* 	 Rice with carrots, peas and onion (Milanese style) Oven-baked hake fillet with onion and tomato Yoghurt La Fageda 	 Lentil salad with tomato, tuna, egg and olives Roasted chicken in lemon sauce Seasonal fruit* 	 Noodle casserole Potato and onion omelette with <i>pa amb</i> <i>tomàquet</i> Green salad with nuts Sliced orange with honey
MONDAY 13th	TUESDAY 14th	WEDNESDAY 15th	THURSDAY 16th	FRIDAY 17th
 Rice with tomato sauce Battered hake with tomatoes and fresh cheese Seasonal fruit* 	 Gazpacho (tomato, cucumber and pepper cold soup) with brown bread croutons Meatballs <i>jardinière</i> (vegetables and sauce) Seasonal fruit* 	 Tagliatelle pasta with pesto sauce Chickpea hamburger Green salad with carrots Yoghurt La Fageda 	 Stewed lentils with vegetables Potato and onion omelette with <i>pa amb tomàquet</i> Seasonal fruit* 	FREE ELECTED DAY
	TUESDAY 21st	WEDNESDAY 22nd	THURSDAY 23rd	FRIDAY 24th
BANK HOLIDAY	 Macarroni with tomato sauce and grated cheese Scrambled eggs with mushrooms and toasted bread Tomato and olive salad Seasonal fruit* 	 Fideuada Grilled turkey with caramelised onions Green salad with diced apple and sunflower seeds Yoghurt La Fageda 	 <i>Empedrat</i> (white beans, tomato, tuna and olives) Vegetable lasagna Fruita de temporada* 	 Mushroom risotto Diced chicken with curry and rice Fruit salad
MONDAY 27th	TUESDAY 28th	WEDNESDAY 29th	THURSDAY 30th	FRIDAY 31st
 Chickpeas in basil oil **Stewed chickpeas Potato and onion omelette with <i>pa amb tomàquet</i> Green salad with nuts Seasonal fruit* 	 Potato salad (tomato, boiled egg and olives) **Boiled green beans and potatoes Oven-baked hake fillet with tomates and onions Seasonal fruit* 	 Creamy pumpkin soup with bread croutons Rice with meat and mushrooms Yoghurt La Fageda 	 Coloured pasta ringlets with apple, dried cheese and olives Oven-baked chicken wings with french fries Seasonal fruit* 	 Stewed peas with potatoes Grilled botifarra sausage Green salad with carrots Fruit salad

**I1, I2 and I3

*Apple, pear, banana, strawberries, melon, loquat, nectarine and peach