

2	3	4	5	6
<p>MONDAY</p> <p>CREAM OF COURGETTE SOUP CREMA DE CALABACÍN</p> <p>CHICKEN DRUMSTICKS JAMONCITOS DE POLLO</p> <p>GREEN SALAD ENSALADA VERDE</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>TUESDAY</p> <p>PASTA (GLUTEN AND EGG FREE) WITH TOMATO SAUCE CODITOS DE PASTA SIN GLUTEN Y SIN HUEVO CON SALSA DE TOMATE CASERA</p> <p>BEEF MEATBALLS IN CORNMEAL SAUCE ALBONDIGAS DE TERNERA CON SALSA DE MAIZENA</p> <p>LETTUCE, TOMATO AND SHREDDED CARROT SALAD ENSALADA DE LECHUGA, TOMATE Y ZANAHORIA RALLADA</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>WEDNESDAY</p> <p>BROCCOLI WITH POTATOES AND CARROTS BRÓCOLI CON PATATAS Y ZANAHORIA</p> <p>ROAST LEAN PORK RUSTIDO DE MAGRA</p> <p>GREEN SALAD ENSALADA VERDE</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>THURSDAY</p> <p>LENTILS WITH VEGETABLES LENTEJAS CON VERDURAS</p> <p>FRENCH OMELETTE TORTILLA FRANCESA</p> <p>LETTUCE AND ASPARAGUS LECHUGA Y ESPÁRRAGO</p> <p>NATURAL YOGHURT YOGUR NATURAL</p>	<p>FRIDAY</p> <p>RICE WITH TOMATO SAUCE AND EGG ARROZ A LA CUBANA</p> <p>GRILLED HAKE FILLET FILETE DE MERLUZA A LA PLANCHA</p> <p>LETTUCE, ONION AND TOMATO SALAD ENSALADA DE LECHUGA, CEBOLLA Y TOMATE</p> <p>FRUIT FRUTA DE TEMPORADA</p>
<p>9</p> <p>GREEN BEANS WITH POTATOES JUDIAS VERDES CON PATATAS</p> <p>GRILLED PORK LOIN SLICES LOMO A LA PLANCHA</p> <p>GREEN SALAD ENSALADA VERDE</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>10</p> <p>PASTA (GLUTEN AND EGG FREE) WITH TUNA FISH PASTA (SIN GLUTEN Y SIN HUEVO) CON ATÚN</p> <p>COURGETTE OMELETTE TORTILLA DE CALABACÍN</p> <p>TOMATO AND SWEETCORN TOMATE Y MAÍZ</p> <p>NATURAL YOGHURT YOGUR NATURAL</p>	<p>11</p> <p>PASTA SOUP (EGG AND GLUTEN FREE) SOPA DE PASTA SIN HUEVO Y SIN GLUTEN</p> <p>VEAL HAMBURGER WITH HOMEMADE BAKED POTATOES HAMBURGUESA DE TERNERA AL HORNO CON PATATAS PAJA CASERAS</p> <p>LETTUCE AND TOMATO LECHUGA Y TOMATE</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>12</p> <p>SEAFOOD RICE WITH SQUID AND PRAWNS ARROZ ABANDA</p> <p>GRILLED CHICKEN STEAK FILETE DE POLLO A LA PLANCHA</p> <p>LETTUCE AND CUCUMBER LECHUGA Y PEPINO</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>13</p> <p>VEGETABLE CREAM CREMA DE VERDURAS</p> <p>BAKED FISH FILLET FILETE DE ABADEJO AL HORNO</p> <p>DICED POTATOES PATATAS DADO</p> <p>FRUIT FRUTA DE TEMPORADA</p>
<p>16</p> <p>LENTIL STEW LENTEJAS ESTOFADAS</p> <p>TUNA OMELETTE TORTILLA DE ATÚN</p> <p>LETTUCE AND TOMATO SALAD ENSALADA DE LECHUGA Y TOMATE</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>17</p> <p>PASTA (GLUTEN AND EGG FREE) WITH TOMATO SAUCE CODITOS DE PASTA SIN GLUTEN Y SIN HUEVO CON SALSA DE TOMATE CASERA</p> <p>SALMON IN CRISPY POTATO AND TOMATO CRUST SALMON EN COSTRA DE PATATA CRUJIENTE Y TOMATE</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>18</p> <p>TRICOLOR VEGETABLES VERDURA TRICOLOR (BROCOLI, JUDIA VERDE Y ZANAHORIA)</p> <p>PORK LOIN STEAK SEASONED WITH HERBS AND ONIONS BISTEC DE MAGRA A LA FINAS HIERBAS SOBRE LECHO DE CEBOLLA</p> <p>SLICED POTATOES PATATA PANADERA</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>19</p> <p>WHITE RICE WITH TOMATO AND BASIL ARROZ BLANCO CON TOMATE Y ALBAHACA</p> <p>ROAST CHICKEN THIGH CONTRAMUSLO DE POLLO ASADO</p> <p>GREEN SALAD ENSALADA VERDE</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>20</p> <p>INTERNATIONAL HAPPINESS DAY PASTA SOUP (EGG AND GLUTEN FREE) SOPA DE PASTA SIN HUEVO Y SIN GLUTEN</p> <p>MUSHROOM TOAST GLUTEN EGG PLV NUTS FREE (BREAD GLUTEN FREE, TOMATO) TOSTA DE CHAMPIÑONES SIN GLUTEN, HUEVO, PLV NI FRUTOS SECOS (TOMATE Y PAN SIN GLUTEN NI FRUTOS SECOS)</p> <p>NATURAL YOGHURT YOGUR NATURAL</p>
<p>23</p> <p>PASTA (GLUTEN AND EGG FREE) WITH TOMATO SAUCE CODITOS DE PASTA SIN GLUTEN Y SIN HUEVO CON SALSA DE TOMATE CASERA</p> <p>SPANISH OMELETTE TORTILLA DE PATATAS</p> <p>LETTUCE AND OLIVES LECHUGA Y OLIVAS</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>24</p> <p>PASTA SOUP (EGG AND GLUTEN FREE) SOPA DE PASTA SIN HUEVO Y SIN GLUTEN</p> <p>BEEF STEAK ESCALOPINES DE TERNERA</p> <p>LETTUCE AND MUNG BEAN LECHUGA Y JUDIA BROTE</p> <p>NATURAL YOGHURT YOGUR NATURAL</p>	<p>25</p> <p>VEGETABLE CREAM CREMA DE VERDURAS</p> <p>CHICKEN ROAST POLLO AL HORNO</p> <p>GREEN SALAD ENSALADA VERDE</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>26</p> <p>STEWED CHICKPEAS (ECOLOGICAL) WITH POTATO GARBANZOS (ECOLOGICO) GUISADOS CON PATATA</p> <p>FRIED PORK LOIN WITH CORNMEAL TIRAS DE LOMO DE CERDO NATURAL FRITAS CON MAIZENA</p> <p>TOMATO AND OREGANO TOMATE CON OREGANO</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>27</p> <p>RICE WITH TOMATO SAUCE AND EGG ARROZ A LA CUBANA</p> <p>BAKED HAKE FILLET FILETE DE MERLUZA AL HORNO</p> <p>GREEN SALAD ENSALADA VERDE</p> <p>FRUIT FRUTA DE TEMPORADA</p>
<p>30</p> <p>CREAM OF PUMPKIN SOUP CREMA DE CALABAZA</p> <p>GARLIC CHICKEN FILETE DE POLLO AL AJILLO</p> <p>FRENCH FRIES PATATAS FRITAS</p> <p>FRUIT FRUTA DE TEMPORADA</p>	<p>31</p> <p>LENTILS WITH VEGETABLES LENTEJAS CON VERDURAS</p> <p>GRILLED LEAN MEAT FILLET FILETE DE MAGRA A LA PLANCHA</p> <p>LETTUCE AND OLIVE SALAD WITH SHREDDED CARROT ENSALADA DE LECHUGA, ZANAHORIA RALLADA Y ACEITUNAS</p> <p>FRUIT FRUTA DE TEMPORADA</p>			



Ángel León joins Scolarest to change children's eating habits while bringing them closer to the sea, shedding light on its unknown benefits. I jumped at the chance to commit to the challenge and get to work - working for them and with the sea.

SCOLAREST
with families



NOTAS: No utilitzar ingredients que continguin l'al•lergen no tolerat (llegir l'etiquetatge) i evitar la contaminació creuada durant el procés.

WHO IS ANGEL LEÓN?

Chef of the Aponiente restaurant with 3 Michelin stars. He is one of the most international prestigious chefs. His passion and love for the sea have led him to create innovative projects based on marine protein.



FISH REVOLUTION



With the aim of improving our young ones' eating habits, Ángel León has joined Scolarest in a new gastronomic R&D project to promote consumption of marine protein. The chef has researched tools to produce original and exclusive products with which to improve our children's diet.



HOW WE IMPROVE IT?

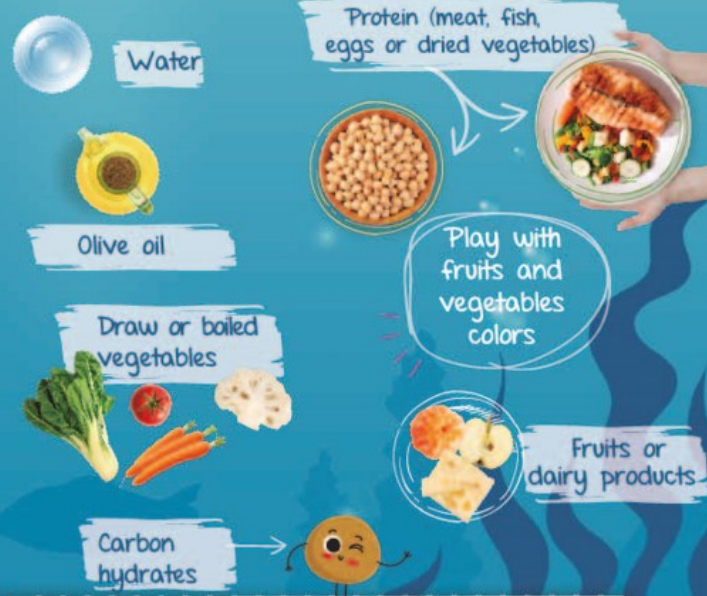
With culinary products that provide high percentages of Omega 3, proteins, vitamins and minerals. At the same time, we avoid the use of preservatives and colour additives.

We don't substitute the fish ration, we complement it!



COMPLETE IT PROPERLY

Dinner menu



A CONCEPTUAL REVOLUTION IS OUR GOAL

Scolarest and Ángel León aim to introduce fish in a fun and familiar way, avoiding rejection and favouring its inclusion. The overall goal of this project is for our children to consume more fish protein as part of a normal diet, without having to modify their eating habits or routines. That's the key!



If I lunch:

- Cereals, starches or dried vegetables
- Vegetables
- Meat
- Fish
- Eggs
- Fruits
- Dairy products

I will dinner:

- Raw vegetables or boiled dried vegetables
- Cereals or starches
- Fish or eggs
- Lean meat or eggs
- Fish or lean meat
- Dairy products or fruits
- Fruits

Notes:



When allergies or instances of intolerance are present, our aim is to maintain a good diet by substituting the products that are not tolerated for others from the same family. Our company freezes all fish that is destined for raw or underdone consumption, as established by the Royal Decree 1420/2006. In compliance with the Eu 1169/2011, the kitchen offers information on any allergens present in the menus.