



Menús diseñados por  
Begoña Rodrigo  
Ganadora de  
Top Chef España

24

JUNE-19



25



26



27

**WHOLEGRAIN PRODUCTS**

**SALAD WITH LETTUCE, TOMATO, ONION AND CARROT**  
**WHOLEGRAIN MACARONI WITH TOMATO SAUCE, BUTTER AND CHEESE**  
**SQUID STICKS WITH TARTAR SAUCE AND COURGETTE**  
**FRUIT OF THE SEASON**

28

**SALAD WITH LETTUCE, BEETROOT AND SWEETCORN**  
**RUSSIAN SALAD (WITH HARD-BOILED EGG, TUNA AND MAYONNAISE)**  
**SAUSAGES WITH RATATOUILLE**  
**ICECREAM**

1

JULY-19

**BEAN SPROUT SALAD**  
**PASTA SPIRALS WITH TOMATO SAUCE, OLIVES AND OREGANO**  
**MARINATED ROCK SALMON WITH MUSHROOMS**

**FRUIT OF THE SEASON**

2

**ORGANIC PULSES**

**VIP SALAD: LETTUCE, TOMATO, RED PEPPER AND SERRANO HAM WITH DILL VINAIGRETTE**

**CHICK PEA BOLOGNESE**  
**BEEF STEW WITH QUINOA**

**FRUIT OF THE SEASON**

3

*Dish to share: Guacamole with nachos*

**CHEESE SALAD**

**POTATO SALAD WITH TOMATO, TUNA AND HARD-BOILED EGG**  
**PORK CHOPS IN MARSALA SAUCE WITH ROASTED VEGETABLES**  
**ORGANIC YOGHURT**

4

**VIP SALAD: LOLLO LETTUCE, CURED CHEESE AND TOMATO WITH ROSEMARY VINAIGRETTE**  
**VEGETABLE SOUP WITH CROUTONS**  
**PORK SKEWERS WITH POTATO WEDGES AND PAPRIKA**

**FRUIT OF THE SEASON**

5

**D.O. VALENCIAN RICE**

**FOUR SEASON SALAD WITH YOGHURT DRESSING**  
**OVEN-COOKED RICE WITH PORK RIBS, POTATOES AND CHICK PEAS**  
**SELECTION OF COLD MEATS AND CHEESE**  
**ICECREAM**

8

*Dish to share: tuna and Rosemary pâté with crackers*

**VIP SALAD: MIXED LETTUCE, TURKEY, TOMATO, CUCUMBER AND YOGHURT DRESSING**  
**VICHYOISSE**

**MEAT LASAGNE WITH HOMEMADE BECHAMEL SAUCE**  
**FRUIT OF THE SEASON**

9

**GREEN SALAD WITH LETTUCE, CUCUMBER AND OLIVES**  
**LENTILS WITH QUINOA**  
**BREADED HAM AND CHEESE SQUARES WITH MUSHROOMS**

**FRUIT OF THE SEASON**

10

**SALAD WITH TOMATO, HARD-BOILED EGG, TUNA, SWEETCORN AND CHEESE**  
**ARTICHOKE AND PORK RIB PAELLA (WITH GREEN BEANS AND CHICKEN)**  
**SCRAMBLED EGGS WITH IBERIAN CHORIZO AND CARAMELISED ONION**

**ORGANIC YOGHURT**

11

**CAESAR SALAD**  
**TRICOLORE PASTA SALAD (HARD-BOILED EGG, TOMATO AND SWEETCORN)**  
**BREADED TUNA STEAK WITH FRIED ONION**

**FRUIT OF THE SEASON**

12

**GOURMET DAY: CHINESE FOOD**

**SPRING ROLL**  
**THAI RICE (WITH VEGETABLES, PRAWNS AND SOYA SAUCE)**  
**TURKEY AND VEGETABLE WOK**  
**PEKINESE ORANGE CREAM DESSERT**

15

**SALAD WITH YOGHURT AND BEETROOT DRESSING**  
**PASTA STAR SOUP**  
**BEEF BURGER WITH CARAMELISED ONION**

**FRUIT OF THE SEASON**

16

**ORGANIC PULSES**

**ESCAROLE SALAD WITH ORANGE, TURKEY AND GREEN OLIVE VINAIGRETTE**  
**BEAN STEW WITH CHICK PEAS AND VEGETABLES**  
**MEATBALLS WITH MASHED POTATO**

**FRUIT OF THE SEASON**

17

**SALAD WITH TOMATO, TUNA, ASPARAGUS AND OLIVES**  
**PRAWN CURRY RICE**  
**SPANISH OMELETTE**  
**TOMATO AND COURGETTE SAUCE**  
**ORGANIC YOGHURT**

18

*Dish to share: Hummus with paprika, olive oil and breadsticks*  
**SALAD WITH LETTUCE, CHERRY TOMATOES AND BEETROOT WITH MUSTARD DRESSING**  
**TROPICAL PASTA SALAD (WITH HAM AND PINEAPPLE) BAKED HADDOCK WITH CHEESE AND RED PEPPER SAUCE**  
**FRUIT OF THE SEASON**

19

**VIP SALAD: SPINACH, PARMESAN CHEESE AND CHERRY TOMATOES WITH ROSEMARY VINAIGRETTE**  
**CREAM OF BROCCOLI WITH CRISPY SERRANO HAM**  
**HONEY AND MUSTARD CHICKEN**  
**WINGS WITH POTATO WEDGES**

**ICECREAM**

22

*Dish to share: Salmon and dill cream cheese dip*

**LOCAL PRODUCE**

**VIP SALAD: SPINACH, PARMESAN CHEESE AND CHERRY TOMATOES WITH ROSEMARY VINAIGRETTE**  
**VALENCIAN STEW WITH GREEN BEANS, POTATO AND CARROT**  
**SEASONED PORK LOIN**  
**BAKED AUBERGINE WITH HONEY AND SESAME SEEDS**  
**ORGANIC YOGHURT**

23

**TROPICAL SALAD (HAM AND PINEAPPLE)**  
**PASTA SHELLS WITH BOLOGNESE SAUCE**  
**BATTERED COD WITH RED PEPPERS AND MAYONNAISE**

**FRUIT OF THE SEASON**

24

**GOAT CHEESE AND SALMON SALAD**  
**OVEN-COOKED RICE WITH TOMATO SAUCE**  
**SAUSAGES AND FRIED EGGS**

**ICECREAM**

