

MENU

FEBRUARY 2026

WEEK 1



LUNCH	MONDAY, 2ND	TUESDAY, 3RD	WEDNESDAY, 4TH	THURSDAY, 5TH	FRIDAY, 6TH
PROTEIN	Madeiro pork loin	Broaster chicken leg	Fried fish a l'orly	Steack with fried egg	Beef and Chicken Pad Thai
	Chicken fricassee	Oven-baked pork loin in cape gooseberry sauce	Veal in a wine sauce	Grilled chicken breast	
STARTER	Vegetable soup	Noodle soup	Minestrone soup	Traditional soup	Carrot cream
CEREAL	White rice	Rice pilaf	Rice with sesame seeds	White rice	Garlic toast
ACCOMPANIMENT	Potato wedges	Manioc croquettes	Plantain	Stewed cassava with butter	
	Cream broccoli	Mixed vegetables	Pickled vegetables	Avocado salad	Stir-fried vegetables
SALAD BAR	Salad bar	Salad bar	Salad bar	Salad bar	Salad bar
FRUIT	Fruit of the day	Fruit of the day	Fruit of the day	Fruit of the day	Fruit of the day
OPTIONAL	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast
DESSERT	Mini barquillo	Jelly	Cocada	Mini chocolate bar	Mini brownie
EARLY YEARS	Madeiro pork loin	Broaster chicken leg	Fried fish a l'orly	Beef fajitas	Spaghetti in bolognese sauce
VEGETARIAN	Vegetarian rolls	Arepas of quinoa stuffed with tofu, cheese and mushroom	Stuffed avocado	Stir-fried mushrooms with tofu	Vegetarian Pad Thai
SHOW CREPES /PASTAS	N.A.	Fettuccini en salsa carbonara	N.A.	N.A.	N.A.
SHOW WOK	Crispy Hokkien Noodles	N.A.	Cantonese rice	Fried rice with bistec	N.A.

WEEK 2



LUNCH	MONDAY, 9TH	TUESDAY, 10TH	WEDNESDAY, 11TH	THURSDAY, 12TH	FRIDAY, 13TH
PROTEIN	Rice with chicken	Meatballs in traditional sauce	Flank steak in traditional sauce	Penne al forno with beef chunks seared in white wine sauce and fine herbs	Shredded chicken
	Beef fajitas in BBQ sauce	Grilled chicken breast fillets	Breaded fish fillet	Spaghetti with grilled chicken slices, stir-fried with tomato, baby corn and hogao	Grilled meat
STARTER	Celestine consommé	Mondonguito	Pasta soup	Pomodoro cream	Ajaco
CEREAL		White rice	Rice with parsley		White rice
ACCOMPANIMENT	French fries	Baked plantain	Cassava in traditional sauce	Baguette	Corn/Arepa
	Fine herbs tomato	Lentils in traditional sauce	Avocado salad	Capresse tomato	Avocado slice
SALAD BAR	Salad bar	Salad bar	Salad bar	Salad bar	Salad bar
FRUIT	Fruit of the day	Fruit of the day	Fruit of the day	Fruit of the day	Fruit of the day
OPTIONAL	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast
DESSERT	Mini quimbaya	Vanilla flan	Passion fruit semifreddo	Mini cannoli	Panelita
EARLY YEARS	Rice with chicken	Meatballs in traditional sauce	Breaded fish fillet	Penne in bolognese sauce	Chicken leg
VEGETARIAN	Vegetarian rice	Vegetarian meatballs	Macrobiotic bowl	Penne pomodoro in Neapolitan sauce, basil, fresh tomato cubes and tofu cheese	Vegan ajaco
SHOW CREPES /PASTAS	Stroganoff crepes	N.A.	Spaghetti carbonara	N.A.	N.A.
SHOW WOK	N.A.	Stir-fried brown rice with pork	N.A.	Mini grill	N.A.

WEEK 3



LUNCH	MONDAY, 16TH	TUESDAY, 17TH	WEDNESDAY, 18TH	THURSDAY, 19TH	FRIDAY, 20TH
PROTEIN	Stroganoff	Fish fingers	Posta cartagenera	Powdered meat, chorizo, egg and chicharrón	Spanish Paella
	Chicken rotti	Mini churrasco	Baked chicken leg		
STARTER	Traditional soup	Cuchuco	Rice soup	Bean casserole	Vegetable cream
CEREAL	White rice	Rice with parsley	White rice	White rice	Potato pie
ACCOMPANIMENT	Steamed potato	Olivier salad	Manioc croquettes	Plantain slice	
	Stir-fried vegetables		Caribbean salad	Avocado	Spanish salad
SALAD BAR	Salad bar	Salad bar	Salad bar	Salad bar	Salad bar
FRUIT	Fruit of the day	Fruit of the day	Fruit of the day	Fruit of the day	Fruit of the day
OPTIONAL	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast
DESSERT	Mini tartlet	Marshmallows	Cheese with arequipe	Bocadillo with cheese	Churros
EARLY YEARS	Stroganoff	Fish fingers	Baked chicken leg	Powdered meat	Valencian Paella
VEGETARIAN	Stuffed tomatoes	Quinoa croquettes	Vegetarian lasagna with zucchini, mushrooms and aubergine	Soybean	Vegetarian paella
SHOW CREPES /PASTAS	Scaloppine in Neapolitan sauce	Mini chicken pan cook	N.A.	N.A.	N.A.
SHOW WOK	N.A.	N.A.	Mandarin rice	N.A.	N.A.

WEEK 4



LUNCH	MONDAY, 23TH	TUESDAY, 24TH	WEDNESDAY, 25TH	THURSDAY, 26TH	FRIDAY, 27TH
PROTEIN	Meat in Bolognese, tomato and carbonara sauce	Wings	Sautéed pork loin	Fish fingers	Meat burger
	Eastern-style chicken leg	Pork ribs in BBQ sauce	Peruvian-style chicken	Chicken breast au gratin	Chicken burger
STARTER	Tomato cream	Fusilli soup	Hen broth	Rice soup	Celestine consommé
CEREAL	Pastas (short ,long and macaroni)	Basmati rice	Spinach rice	White rice	French fries
ACCOMPANIMENT	Garlic bread	Potato wedges	Causa limeña	Papa chip	
	Baguette/ Parmesan cheese	Ratatouille	Bean and avocado salad	Avocado salad	Grilled vegetables
SALAD BAR	Baguette/ Parmesan cheese	Salad bar	Salad bar	Salad bar	Salad bar
FRUIT	Baguette/ Parmesan cheese	Fruit of the day	Fruit of the day	Fruit of the day	Fruit of the day
OPTIONAL	Baguette/ Parmesan cheese	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast	Meat and/or grilled chicken breast
DESSERT	Baguette/ Parmesan cheese	Chip cookies	Suspiros	Mini milhoja	Ice Cream
EARLY YEARS	Baguette/ Parmesan cheese	Breaded chicken	Sautéed pork loin	Fish fingers	Mini meat burger
VEGETARIAN	Baguette/ Parmesan cheese	Vegetarian raps	Stuffed zucchini rolls	Vegetarian grill	Vegetarian burger
SHOW CREPES /PASTAS	Baguette/ Parmesan cheese	N.A.	Penne with meatballs au gratin	N.A.	N.A.
SHOW WOK	Baguette/ Parmesan cheese	Vermicelli	N.A.	Cantonese rice	N.A.

WE NOURISH WITH LOVE!