

MENU

JANUARY 2026

WEEK 1

LUNCH	MONDAY, 12TH	TUESDAY, 13TH	WEDNESDAY, 14TH	THURSDAY, 15TH	FRIDAY, 16TH
PROTEIN	    Holiday Día de los Reyes Magos	Steack with fried egg	Sautéed pork loin	Mixed grill: grilled meat, grilled chicken breast and chorizo	Maki sushi, Philadelphia sushi and California sushi
		Grilled chicken breast	Sautéed chicken	Argentinean chicken soup	Battered fish
STARTER		Traditional soup	Andean soup		Miso ramen
CEREAL		White rice	Creamy Peruvian rice	Potato sour cream	Egg roll
ACCOMPANIMENT		Potato wedges	Causa limeña		Wok vegetables
		Stir-fried vegetables	Peruvian salad	Grilled vegetables	
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
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
DESSERT		Mini chocolate bar	Suspiro limeño	Mini alfajor	Fortune cookie
EARLY YEARS		Beef fajitas	Sautéed chicken	Mixed grill	Battered fish
VEGETARIAN		Stir-fried mushrooms with tofu	Colourful quinoa salad with sun-dried tomatoes, avocado, homemade cucumbers and microvegetables.	Vegetarian grill	Asian vegan mix
SHOW CREPES /PASTAS		N.A.	N.A.	N.A.	N.A.
SHOW WOK		Sizzling Beef Stir fry	N.A.	N.A.	N.A.

WEEK 2

LUNCH	MONDAY, 19TH	TUESDAY, 20TH	WEDNESDAY, 21ST	THURSDAY, 22ND	FRIDAY, 23RD
PROTEIN	Pork ribs in BBQ sauce	Valluna pork chops	Mini fried mojara	Shredded chicken	Powdered meat, chorizo, egg and chicharrón
	Chicken wings	Chicken breast au gratin	Meat with chimichurri	Grilled meat	
STARTER	Spinach cream	Traditional soup	Sancochito	Ajiaco	Bean casserole
CEREAL	Rice with sesame seeds	White rice	Coconut rice	White rice	White rice
ACCOMPANIMENT	Criolla potato	Aborrajado	Plantain	Corn/Arepa	Plantain slice
	Broccoli	Stir-fried vegetables with sesame seeds	Caribbean salad	Avocado slice	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	Chip cookies	Mini brownie	Passion fruit semifreddo	Panelita	Bocadillo with cheese
EARLY YEARS	Pork Julienne	Valluna pork chops	Fish fingers	Chicken leg	Powdered meat
VEGETARIAN	Stuffed tomatoes	Stir-fried vegetables with tofu and coconut water	Stuffed avocado	Vegan ajiaco	Soybean
SHOW CREPES /PASTAS	N.A.	N.A.	Mac & cheese	N.A.	N.A.
SHOW WOK	Mandarin rice	Cantonese rice	N.A.	N.A.	N.A.

WEEK 3

LUNCH	MONDAY, 26TH	TUESDAY, 27TH	WEDNESDAY, 28TH	THURSDAY, 29TH	FRIDAY, 30TH
PROTEIN	Mixed rice	Tilapia in tartar sauce	Classic Bolognese lasagne with beef ragù	Cordon bleu	Beef birria taco
	Chicken breast au gratin	Meat with chimichurri	Chicken breast lasagne in white sauce	Pork Julienne in teriyaki sauce	Marinated cochinita pibil taco with pickled onion
STARTER	Celestine consommé	Mazamorra	Tomato cream	Mushroom cream	Mexican soup
CEREAL	French fries	Rice with sesame seeds	Baguette	White rice	Yellow rice
ACCOMPANIMENT		Manioc croquettes		Mixed vegetables	Refried beans
	Tomato slice	Avocado salad	Greek salad	Potato wedges	Nachos/ Guacamole
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	Cake	Barquillo	Tiramisu	Red berry mousse	Churros
EARLY YEARS	Mixed rice	Tilapia in tartar sauce	Classic Bolognese lasagne with beef ragù	Cordon bleu	Chicken tacos
VEGETARIAN	Vegetarian rice	Quibbes	Vegetarian lasagna	Vegetarian brochette	Vegetarian tacos
SHOW CREPES /PASTAS	Chicken crepes	N.A.	N.A.	Stroganoff crepe	N.A.
SHOW WOK	N.A.	Khaophad of chicken/ papa fosforito (potato)	N.A.	N.A.	N.A.

WE NOURISH WITH LOVE!