



2024 APRILT	Monday 1	Tuesday 2	Wednesday 3	Thursday 4	Friday 5
Main Menu	HOLIDAY	HOLIDAY	SALAD BAR GNOCCIS, RINGLET NOODLES, SHORT NOODLES TOMATO, PARISIEN AND PINKS SAUCE	SALAD BAR BAKED VEAL MUSHROOMS SAUCE WHOLE RICE AND RICE	SALAD BAR BREADED CHICKEN MASHED POTATOES
Other Course			BREADED SOY WITH CHEESE VEGGIE TORTILLA	VARIETY OF PIES HAM AND CHEESE, PUMPKINS AND ZUCCHINIS	FISH ROULETTE VEGGIE PUDDING
Veggie menú			BREADED SOY WITH CHEESE VEGGIE TORTILLA	PUMPKINS PIE ZUCCHINIS PIE	CHICKPEA MEATBALLS VEGGIE PUDDING
Gluten free			GLUTEN FREE SALAD GLUTEN FREE PASTA HOMEMADE GLUTEN FREE SAUCE FRUITS	GLUTEN FREE SALAD GRILLED STEAK WHOLE RICE FRUITS	GLUTEN FREE SALAD BREADED CHICKEN WITH GLUTEN FREE FLOUR MASHED POTATOES, GLUTEN FREE FRUITS
	Monday 8	Tuesday 9	Wednesday 10	Thursday 11	Friday 12
Main Menu	SALAD BAR TORTELETTIS, FUSSILES, SPAGHETTIS TUCO, FOUR CHEESES, PINK SAUCES	SALAD BAR MEAT AND POTATOES PIE (meat cut with knife, mashed potatoes)	SALAD BAR BAKED CHICKEN WITH GREEN ONION SAUCE WHOLE RICE AND RICE	SALAD BAR BREADED VEAL TWO COLOURS PURÉE (POTATOES AND PUMPKINS)	SALAD BAR MEXICAN TACOS (meat, chicken, vegetables) FRENCH FRIES
Other Course	BAKED BREADED SOY SPINACH, ZUCCHIN AND PUMPKINS SAUTEED	BAKED LOIN PORK WITH BAKED VEGETABLES	VARIETY OF PIES HAM AND CHEESE, LEEK, CARROT	MACARRONES WITH CHEESE SAUCE	FISH ROLL WITH PUMPKI PURÉE
Veggie menú	BAKED BREADED SOY SPINACH, ZUCCHINI, PUMPKINS SAUTEED	CHOP SUEY WITH VEGETABLES AND LENTILS	STEW WITH VEGETABLES WITH RICE	CHICKPEA CROQUETTE VEGAN MASHED POTATOES	VEGGIE TACOS FRENCH FRIES
Gluten free	GLUTEN FREE SALAD GLUTEN FREE PASTA HOMEMADE GLUTEN FREE SAUCE FRUITS	GLUTEN FREE SALAD GLUTEN FREE BURGER SANDWITH WITH FRENCH FRIES OR GRILLED LOIN PORK WITH APPLE AND CARROT PURÉE FRUITS	GLUTEN FREE SALAD GRILLED CHICKEN WITH RICE FRUITS	GLUTEN FREE SALAD BAKED BREADES VEAL GLUTEN FREE FLOUR TWO COLOURS PURÉE FRUITS	GLUTEN FREE SALAD BAKED FISH ROULETTE FRENCH FRIES SQUASH AND SWEET POTATOES FRUITS
	Monday 15	Tuesday 16	Wednesday 17	Thursday 18	Friday 19
Main Menu	SALAD BAR TRADITIONAL CHICKEN RISOTTO (rice, cream, chicken, saffron, spices)	SALAD BAR BREADED VEAL OPTION, WITH NAPOLITAN SAUCE WOK OF VEGETABLES	SALAD BAR VARIETY OF PIZZAS MOZZARELLA, WITH EGGS, WITH BACON, VEGGIES, TOMATO	SALAD BAR BREADED FISH FILET MASHED POTATOES	SALAD BAR GNOCCIS, SPAGHETTIS, MOSTACHOLES TOMATO, PINK AND FOUR CHEESES SAUCES
Other Course	CHOW MEIN (noodles sauteed with veggies and soy sauce)	VARIETY OF PIES HAM AND CHEESE, CHARD AND CAPRESSE	BAKED STUFFED LOIN PORK MUSTARD AND HONEY SAUCE VEGETABLE PUDDING	VEAL BROCHETTE WITH PUMPKINS	BAKED CHICKEN SPINACH WITH CREAM SAUCE

Veggie menú	CHOW MEIN (noodles sautés with veggies and soy sauce)	ZUCCHINI PIE LEEK AND CHARD PIE	VARIETY OF PIZZA WITHOUT HAM	VEGGIE BROCHETTE WITH PUMPKINS	STUFFED PUMPKINS WITH SPINACH CREAM SAUCE
Gluten free	GLUTEN FREE SALAD GRILLED CHICKEN WITH RICE FRUITS	GLUTEN FREE SALAD BREADED CHICKEN GLUTEN FREE FLOUR ROASTED POTATOES, SWEET POTATOES, PUMPKINS FRUITS	GLUTEN FREE SALAD GLUTEN FREE PIZZA OR GRILLED LOIN PORK WITH VEGETABLES FRUITS	GLUTEN FREE SALAD BAKED FISH ROULETTE BAKED POATOES FRUITS	GLUTEN FREE SALAD GLUTEN FREE PASTA HOMEMADE GLUTEN FREE SAUCE FRUITS
	Monday 22	Tuesday 23	Wednesday 24	Thursday 25	Friday 26
Main Menu	SALAD BAR BAKED CHICKEN LEEK SAUCE RICE / WHOLE RICE	SALAD BAR BAKED LOIN PORK MUSTARD AND HONEY SAUCE WITH POTATOES AND PROVENCAL POTATOES	SALAD BAR RAVIOLIS, MACARONI, TAGLIATELLIS FOUR CHEESES, TOMATO AND PINK SAUCES	SALAD BAR BURGER’S DAY (sandwich with bread, burger, tomato, lettuce, onion) FRENCH FRIES BREADED ONION RINGS	SALAD BAR BREADED CHICKEN ZAFFRON RICE
Other Course	BREADED SOY WITH NAPOLITAN SAUCE CARROTS SOUFFLÉE	HOMEMADE FISH NUGGETS WITH PUMKINS	CHICKEN WITH ORANGE SAUCE WITH SPINACH AND CREAM SAUCE	BAKED FISH ROULETTE WHOLE CHOW FAN (whole rice sauteed with vegetables)	VARIETY OF PIES CHARD, ZUCCHINIS, LEEK
Veggie Menu	BREADED SOY CARROTS SOUFFLÉE	EGGPLANT NUGGETS WITH PUMPKINS	BREADED PUMPKINS SPINACH WITH CREAM SAUCE	CHAW FAN (Whole rice with vegetables and soy sauce)	VARIETY OF PIES CHARD, LEEK AND ZUCCHINIS
Gluten free	GLUTEN FREE SALAD BAKED CHICKEN WITH GLUTEN FREE SAUCE WITH RICE AND CARROTS FRUITS	GLUTEN FREE SALAD GRILLED STEAK WITH POTATOES AND PUMPKINS FRUITS	GLUTEN FREE SALAD GLUTEN FREE PASTA HOMEMADE GLUTEN FREE SAUCE FRUITS	GLUTEN FREE SALAD GRILLED STEAK GLUTEN FREE MASHED POTATOES FRUITS	GLUTEN FREE SALAD BREADED CHICKEN WITH GLUTEN FREE FLOUR GLUTEN FREE YELLOOY PURÉE
	Monday 29	Tuesday 30	Wednesday 1º DE MAYO	Thursday 2	Friday 3
Main Menu	SALAD BAR BAKED VEAL MUSTARD SAUCE MASHED POTATOES AND PUMPKINS PURÉE	SALAD BAR CHICKEN PORTUGUESE STEW WITH RICE	HOLIDAY	SALAD BAR SORRENTINOS, RINGLETS NOODLES, SPAGHETTIS TOMATO, PARISIEN AND BECHAMEL SAUCES	SALAD BAR BREADED VEAL TWO COLOURS PURÉE
Other Course	GNOCCHIS ROSSINI SAUCE	HOMEMADE FISH NUGGET’S WITH OIL SQUASH		BREADED EGGPLANTS WITH CHEESE VEGGIE TORTILLA	SPANISH STEW LENTIS
Veggie Menu	BREADED SOY WITH NAPOLITAN SAUCE CHARD TORTILLA	CHICKPEA MEATBALLS WITH SQUASH		VARIETY OF PASTAS SAUCES WITHOUT MEAL	LENTILS AND VEGGIE STEW
Gluten free	GLUTEN FREE SALAD GRILLED STEAK WITH GLUTEN FREE MASHED POATOES AND PUMPKINS PURÉE FRUITS	GLUTEN FREE SALAD GRILL CHICKEN WITH VEGGIES AND RICE FRUITS		GLUTEN FREE SALAD GLUTEN FREE PASTAS HOMEMADE GLUTEN FREE SAUCE FRUITS	GLUTEN FREE SALAD GLUTEN FREE BREADED VEAL GLUTEN FREE TWO COLOURS PURÉE FRUITS

NOTES

*Special salad bar, Waldorf, spinach, Capresse, eggplants, etc.

*Classic salad bar, tomato, carrots, lettuce, fennel, onion, etc.

*Variety of desserts every day, jelly, mousse, cakes, pies, etc.

Every day seasonal fruits

*Medical diet and special diets

*Nutritional consulting

*Degree in nutrition Lic. Luz Vieyra Capdepont

*Mail address, info@cookssrl.com.ar / calidadynutricion@cookssrl.com.ar



2024 APRIL	Monday 1	Tuesday 2	Wednesday 3	Thursday 4	Friday 5
Main Menu	HOLIDAY	HOLIDAY	SALAD RINGLETS NOODLES TOMATO, BECHAMEL AND PINK SAUCES PEACHES IN SYRUP FRUITS	SALAD BAKED TENDERIZED VEAL WITH RICE AND FRITTERS WITH CARROTS FRUIT SALAD FRUITS	SALAD BREADED CHICKEN MASHED POTATOES ICE CREAM
Other Course			BREADED EGGPLANTS VEGGIE TORTILLA	VARIETY OF PIES HAM AND CHEESE, ZUCCHINIS AND PUMPKINS	BAKED FISH WITH VEGGIE PUDDING
	Monday 8	Tuesday 9	Wednesday10	Thursday 11	Friday 12
Main Menu	SALAD FUSSILES HOMEMADE TOMATO, BECHAMEL AND PINK SAUCES PEACHES IN SYRUP FRUITS	SALAD BAKED TENDERIZED VEAL MASHED POTATOES YOGURT FRUITS	SALAD BAKED CHICKEN RICE AND RICE WITH PUMPKINS FRITTERS VANILLA YOGURT FRUITS	SALAD BREADED VEAL TWO COLOURS PURÉE ICE CREAM FRUITS	SALAD BAKED CHICHEN AND VEAL CARROTS STICKS AND FRENCH FRIES FRUIT SALAD FRUITS
Other Course	BAKED BREADED SOY SPINACH, ZUCCHIN AND PUMPKINS SAUTEED	BAKED LOIN PORK WITH BAKED VEGETABLES	VARIETY OF PIES HAM AND CHEESE, LEEK, CARROT	MACARRONES WITH CHEESE SAUCE	FISH ROLL WITH PUMPKI PURÉE
	Monday 15	Tuesday 16	Wednesday 17	Thursday 18	Friday 19
Main Menu	SALAD BAKED CHICKEN RICE AND RICE WITH SQUASH FRITTERS CHEESE AND SWEET DESSERT FRUITS	SALAD BREADED CHICKEN WITH VEGETABLES VANILLA CUSTARD FRUITS	SALAD VARIETY OF TURNOVERS HAM AND CHEESE, VEAL CUT WITH KNIFE, VEGGIES FRUIT SALAD FRUITS	SALAD HOMEMADE BAKED BREADED FISH MASHED POTATOES JELLY FRUITS	SALAD MOSTACHOLES NOODLES HOMEMADE TOMATO, BECHAMEL AND PINK SAUCES VANILLA YOGURT FRUITS
Other Course	CHOW MEIN (noodles sauteed with veggies and soy sauce)	VARIETY OF PIES CHARD, LEEK, ZUCCHINI	BAKED TENDERIZED LOIN PORK MUSTARD AND HONEY SAUCE WOK OF VEGGIES	BAKED TENDERIZED VEAL WITH PUMPKINS	BAKED CHICKEN SPINACH WITH CREAM SAUCE
	Monday 22	Tuesday 23	Wednesday 24	Thursday 25	Friday 26
Main Menu	SALAD BAKED CHICKEN RICE AND SPINACH FRITTERS FRUIT SALAD FRUITS	SALAD BAKED VEAL / LOIN PORK SWEET POTATOES AND POTATOES VANILLA CUSTARD FRUITS	SALAD MACARONIS HOMEMADE TOMATO, BECHAMEL AND PINK SAUCES ICE CREAM FRUITS	SALAD ARGENTINE CREOLES (Sandwiches with tenderized meat, tomato, letucce) FRENCH FRIES AND BREADED ONION RINGLET JELLY FRUITS	SALAD BREADED CHICKEN RICE AND FRITTERS WITH VEGETABLES YELLY WITH FRUITS FRUITS
Other Course	BREADED EGGPLANT WOK OF VEGETABLES	HOMEMADE FISH NUGGETS WTH PUMPKINS	CHICKEN WITH ORANGE SAUCE SWEET POTATOES AND CARROTS	BAKED FISH ROULETTE WHOLE CHOW FAN (whole rice sauteed with vegetables)	VARIETY OF PIES CHARD, CAPRESSE, LEEK
	MONDAY 29	Tuesday 30	Wednesday 1 st OF MAY	Thursday 2	Friday 3
Main Menu	SALAD BAR BAKED VEAL MASHED POTATOES AND PUMPKINS PURÉE YOGUR WITH CEREALS	SALAD BAR CHCKEN GRILL WITH RICE AND FRITTERS RICE WITH VEGGIES PEAR COMPOTE FRUITS	HOLIDAY	SALAD BAR RINGLETS NOODLES TOMATO, BECHAMEL AND PINK SAUCES FRUIT SALAD FRUITS	SALAD BAR BREADED VEAL TWO COLOURS PURÉE BANANA AND OATMEAL PUDDING FRUITS
Other Course	GNOCCIS ROSSINI SAUCE	HOMEMADE FISH NUGGET’S WITH OIL SQUASH		BREADED EGGPLANTS WITH CHEESE VEGGIE TORTILLA	SPANISH STEW LENTIS