



MENU:

JUNE 2024

HIGHSCHOOL- AMERICAN SCHOOL OF BARCELONA

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

03

Vegetable Paella
Veal ragout
Tuna, mushrooms and york ham pizza
Sautéed peas with onion
Bread and fresh seasoned fruit

04

Yakisoba tagliatelle
Chicken skewer with teriyaki sauce
Spring rolls
Kimchi style cabbage
Bread and fresh seasoned fruit

05

Vegetable cream with croutons
Potato and tuna omelet
Chicken fajitas with red kidney beans
Thai stir-fried rice
Bread and fresh seasoned fruit

06

Macaroni and tomato
Beef cheeseburger on brioche bun
Codfish scrambled eggs
Fried wedge potatoes
Bread and vanilla custard

07

Noodle soup
Hake fillet andalusian style
Andalusian style marinated chicken
Sautéed broccoli
Bread and fresh seasoned fruit

10

Green beans with potatoes
Eggs stuffed with tuna
Lean pork gyros with tzatziki sauce and tomato slice
Fried green peppers
Bread and fresh seasonal fruit

11

Braised chickpeas with vegetables
Saxony cutlet in apple sauce
Zucchini omelet
Stir-fried basmati rice
Bread and fresh seasonal fruit

12

Vegetable Paella
Fish and chips
Meatballs in garden style
-
Bread and flavored yogurt

13

Mac and cheese
Broaster style chicken
Grilled pork loin
French fries
Bread and fresh seasonal fruit

14

Carrot cream
Meat cannelloni with béchamel sauce au gratin
Col with salchicha bratwurst
Roasted tomato
Bread and fresh seasonal fruit

17

Carbonara tagliatelle
Roast ham with apple sauce and gravy sauce
Cod fritters and croquettes
Vegetable stew sautéed with serrano ham
Bread and fresh seasonal fruit

18

Mexican style rice (carrot, peas and tomato)
Chicken Enchiladas
Minced beef tacos
Nachos with cheese
Bread and fresh seasonal fruit

19

Cauliflower and cheddar cheese soup
Veal ragout
Chicken, mushroom and corn pie
Zucchini with mushrooms sautéed with garlic and parsley
Bread and chocolate custard

20

Vegetable noodles
Steamed gyozas
Bacon uramaki with barbeque sauce
Vegetables in tempura
Bread and fresh seasonal fruit

21

24



25



26



27



28

