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"Estos menús, a excepción de crustáceos y moluscos, pueden contener los siguientes alérgenos:
Gluten, lácteos, huevo, pescado, altramucos, cacahuetes, apio, sésamo, frutos secos, sulfitos, mostaza y soja."
Para mayor información contacte con nosotros.

JUNIO 2021

C.E.I.P. LOS ANGELES Alérgicos Marisco



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MARTES LENTEJAS GUIADAS CON VERDURAS LENTIL STEW WITH VEGETABLE TORTILLA DE PATATAS CON ENSALADA DE LECHUGA Y TOMATE POTATO OMELETTE WITH LETTUCE AND TOMATO SALAD PAN BREAD YOGUR YOGHURT	MIÉRCOLES ENSALADILLA RUSA CON HUEVO COCIDO RUSSIAN SALAD WITH BOILED EGG POLLO AL CHILDRÓN CON SALTEADO DE VERDURAS CHICKEN IN SAUCE WITH SAUTÉED VEGETABLE PAN BREAD FRUTA DEL TIEMPO SEASONAL FRUIT	JUEVES PURÉ DE VERDURAS VEGETABLE PURÉE ESCALOPINES DE CERDO EN SALSA CON ARROZ PORK FILLETS IN SAUCE WITH RICE PAN INTEGRAL WHOLE-GRAIN BREAD FRUTA DEL TIEMPO SEASONAL FRUIT	VIERNES ESPAGUETIS A LA CARBONARA CON BECHAMEL Y BEICON SPAGHETTI IN WHITE SAUCE WITH BACON PESCADILLA EN SALSA CON GUISANTES Y ESPÁRRAGOS YOUNGHAKE IN SAUCE WITH PEAS AND ASPARAGUS PAN BREAD FRUTA DEL TIEMPO SEASONAL FRUIT																																																																				
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* Las frutas de temporada que se servirán son: manzana Golden, plátano, pera, piña y manzana Royal Gala

- Menús elaborados de acuerdo a los programas NAOS y PERSEO
- Raciones establecidas de acuerdo a la SENC para niños entre 7-12 años
- Valoración nutricional realizada con la base de datos BEDCA