



# MENÚ

## MARZO 2025

## YAGO SCHOOL

### LUNES

### MARTES

### MIÉRCOLES

### JUEVES

### VIERNES

03

04

05

06

07

LACITOS BOLOÑESA  
LASAÑA

SOPA DE ESTRELLITAS  
CONSOME DE AVE

ARROZ CON CURRY Y PASAS  
ARROZ NEGRO CON GAMBAS Y ALI OLI

LENTEJAS  
SOPA DE CURRY ANGOINDIA

CREMA DE VERDURAS  
GUISANTES SALTEADOS CON YORK

FOGONERO AL HORNO CON SALSA  
MEDITERRANEA  
FOGONERO CON SALSA DE AJO Y PEREJIL  
ENSALADA DE JUDÍAS VERDES Y ZANAHORIA  
FRUTA FRESCA

POLLO AL HORNO  
FILETES DE LOMO A LA PLANCHA  
CALABAZA ASADA  
FRUTA FRESCA

TORTILLA DE PATATAS Y CEBOLLA  
REVUELTO DE CHAMPIÑONES  
ENSALADA MIXTA  
YOGUR

ALBONDIGAS DE POLLO AL CHILINDRON  
POLLO A LA PLANCHA CON LIMON  
PATATAS DADO  
FRUTA FRESCA

GALLO SAN PEDRO A LA SICILIANA  
GALLO FRITO  
ENSALADA DE MAR  
FRUTA FRESCA

10

11

12

13

14

CANELONES DE CARNE

ALUBIAS PINTAS CON PATATAS

PAELLA MIXTA

GUISO DE PATATAS CON CARNE

CREMA DE CALABACIN CON AROMA DE  
HIJOJO

MACARRONES NAPOLITANA

ESPINACAS CON GARBANZOS

ARROZ NEGRO CON GAMBAS Y ALI OLI

ENSALADA DE PATATAS CON MANZANA Y  
POLLO

JUDIAS VERDES CON TOMATE

REVUELTO DE ESPÁRRAGOS  
TORTILLA DE CALABACÍN  
PANACHE DE VERDURAS

SALCHICHAS CON PIMIENTOS  
SALCHICHAS CON SALSA BARBACOA  
ENSALADA VARIADA

PAVO EN SALSA  
PAVO ASADO CON SALSA DE MANZANAS  
PATATAS FRITAS

CROQUETAS DE POLLO  
POLLO EN PEPITORIA  
ENSALADA DE ZANAHORIAS

BACALAO GRATINADO  
BACALAO REBOZADO AL AJILLO  
CALABACIN REBOZADO

NATILLAS

FRUTA FRESCA

FRUTA FRESCA

FRUTA FRESCA

YOGUR NATURAL CON TOPPING

17

18

19

20

21

WOK DE PASTA CON VERDURAS Y BACON  
CODITOS CON PESTO DE ESPINACAS Y TOMATE  
SECO

ESPINACAS GRATINADAS CON BECHAMEL  
COCIDO DE GARBANZOS CON VERDURAS

CREMA DE CALABACIN

FRANCIA  
QUICHE LORRAINE

HABAS BABY SALTEADAS

EMPANADILLAS DE ATUN  
ATÚN AL HORNO CON CEBOLLA  
CAREMELIZADA

HAMBURGUESA CON QUESO  
HAMBURGUESA CON SALSA DE MOSTAZA  
ANTIGUA

PAVO EN SALSA DE CIRUELAS  
PAVO EN SALSA DE MANZANAS

GRATIN DAUPHINOIS  
RATATOULLI

TORTILLA FRANCESA  
TORTILLA DE PATATA GRATINADA

SALTEADO DE VERDURAS

ENSALADA DE LECHUGA, MAIZ Y ZANAHORIA

PATATAS FRITAS ESPECIADAS

PIPERRADA

TOMATE ALIÑADO

FRUTA FRESCA

FRUTA FRESCA

FRUTA FRESCA

FRUTA FRESCA

YOGUR

24

25

26

27

28

CODITOS CARBONARA  
ESPIRALES AL POMODORO CON ACEITUNA  
FRESCA

GRECIA  
MOUSAKA  
ENSALADA DE PEPINO, TOMATE, ACEITUNAS  
Y QUESO FRESCO

POTAJE DE ALUBIAS  
ALUBIAS ALIÑADAS

CREMA DE VERDURAS  
COLIFLOR SALTEADA

PAELLA DE VERDURAS  
ENSALADA DE ARROZ TROPICAL

SALMÓN CON SALSA DE SOJA

KEFTEDES

PAVO EN SALSA

REVUELTO DE PATATAS CON JAMÓN  
SERRANO

LOMO DE MERLUZA EN SALSA AMERICANA

SALMÓN CON SALSA A LA NARANJA

SOUVLAKI

PASTEL DE CARNE

HUEVOS A LA MALLORQUINA  
CHAMPIÑONES SALETADOS CON AJO Y  
PEREJIL

PALITOS DE MERLUZA

PANACHÉ DE VERDURAS

BERENJENAS FRITAS CON MIEL

ENSALADA MIXTA

FRUTA FRESCA

CALABACÍN REBOZADO

FRUTA FRESCA

YOGUR NATURAL CON TOPPING

FRUTA FRESCA

FRUTA FRESCA

FRUTA FRESCA

31

MACARRONES CON TOMATE  
ESPAGUETIS CON SALSA DE CHAMPIÑONES  
FOGONERO CON VINAGRETA BLANCA  
FOGONERO A LA ROTEÑA  
JUDÍAS VERDES SALTEADAS CON AJITO  
FRUTA FRESCA



# MENÚ

## MARCH 2025

## YAGO SCHOOL

### LUNES

### MARTES

### MIÉRCOLES

### JUEVES

### VIERNES

03

04

05

06

07

PASTA IN BOLOGNESE SAUCE  
LASAGNE

SOUP WITH PASTA STARS  
CHICKEN CONSOMMÉ

RICE WITH CURRY AND RAISINS  
BLACK RICE WITH PRAWNS AND AIOLI

LENTILS  
ANGLO-INDIAN CURRY SOUP

CREAM OF VEGETABLE SOUP  
SAUTEED GREEN BEANS WITH YORK

BAKED POLLOCK WITH MEDITERRANEAN  
SAUCE

ROAST CHICKEN

POTATO AND ONION SPANISH OMELETTE

CHICKEN MEATBALLS COOKED WITH RED  
PEPPERS

SICILIAN-STYLE JOHN DORY

DOGFISH IN SAUCE

GRILLED PORK TENDERLOIN FILLETS

SCRAMBLED EGGS WITH MUSHROOMS

GRILLED CHICKEN WITH LEMON

FRIED JOHN DORY

ROASTED PUMPKIN  
FRESH FRUIT

GREEN BEAN, CARROT AND CORN SALAD  
FRESH FRUIT

MIXED SALAD  
YOGHURT

FRIED POTATOES  
FRESH FRUIT

SEAFOOD SALAD  
FRESH FRUIT

10

11

12

13

14

MEAT CANNELLONI

PINTO BEANS WITH POTATOES

MIXED PAELLA

POTATO STEW WITH MEAT

CREAM OF COURGETTE SOUP WITH  
FENNEL AROMA

MACARONI NAPOLETANA

SPINACH WITH CHICKPEAS

BLACK RICE WITH PRAWNS AND AIOLI

POTATO SALAD WITH APPLE AND CHICKEN

GREEN BEANS WITH TOMATO

SCRAMBLED EGGS WITH ASPARAGUS

SAUSAGES WITH PEPPERS

TURKEY IN SAUCE

CHICKEN CROQUETTES

COD AU GRATIN

COURGETTE OMELETTE

SAUSAGES WITH BBQ SAUCE

ROAST TURKEY WITH APPLE SAUCE

CHICKEN WITH A SAFFRON AND ALMOND  
SAUCE

BATTERED COD IN A GARLIC SAUCE

MIXED VEGETABLES

MIXED SALAD

CHIPS

CARROT SALAD

BATTERED COURGETTE

CUSTARD

FRESH FRUIT

FRESH FRUIT

FRESH FRUIT

NATURAL YOGHURT WITH TOPPING

17

18

19

FRANCE

20

21

STIR-FRIED PASTA WITH VEGETABLES AND  
BACON

SPINACH GRATIN WITH BECHAMEL SAUCE

COURGETTE SOUP

QUICHE LORRAINE

SAUTÉED BABY BROAD BEANS

PASTA WITH SPINACH AND SUN-DRIED  
TOMATO PESTO

CHICKPEA STEW WITH VEGETABLES

GREEN BEANS WITH HAM AND TOMATO

BOUILLABAISE

PEAS WITH EGG AND HAM

TUNA PASTIES

CHEESEBURGER

TURKEY IN PLUM SAUCE

GRATIN DAUPHNOIS

FRENCH OMELETTE

BAKED TUNA WITH CARAMELISED ONION  
SAUTÉED VEGETABLES

HAMBURGER WITH WHOLEGRAIN MUSTARD SAUCE  
LETTUCE, CORN AND CARROT SALAD

ROAST TURKEY WITH APPLE SAUCE  
SPICED CHIPS

RATATOUILLE  
PIPERRADA

SPANISH OMELETTE AU GRATIN  
DRESSED TOMATO

FRESH FRUIT

FRESH FRUIT

FRESH FRUIT

FRESH FRUIT

YOGHURT

24

GREECE

25

26

27

28

ELBOW MACARONI CARBONARA  
FUSILLI IN A TOMATO SAUCE WITH FRESH  
OLIVES

MOUSAKA  
CUCUMBER, TOMATO, OLIVES AND FRESH  
CHEESE SALAD

BEAN STEW  
DRESSED BEANS

CREAM OF VEGETABLE SOUP  
SAUTÉED CAULIFLOWER

VEGETABLES PAELLA  
TROPICAL RICE SALAD

SALMON WITH SOY SAUCE

KEFTEDES

TURKEY IN SAUCE

SCRAMBLED EGGS WITH POTATO AND  
SERRANO HAM

HAKE LIN IN AMERICAN SAUCE

SALMON WITH AN ORANGE SAUCE

SOUVLAKI

MEAT CAKE

MAJORCAN EGGS

HAKE STICKS

ASSORTED VEGETABLES

FRIED EGGPLANTS WITH HONEY

MIXED SALAD

SAUTÉED MUSHROOMS WITH GARLIC AND  
PARSLEY

BATTERED COURGETTE

FRESH FRUIT

NATURAL YOGHURT WITH TOPPING

FRESH FRUIT

FRESH FRUIT

VANILLA FLAN

31

MACARONI WITH TOMATO  
SPAGHETTI WITH MUSHROOM SAUCE  
POLLOCK WITH WHITE VINAIGRETTE  
ROTA-STYLE POLLOCK  
SAUTÉED GREEN BEANS WITH GARLIC  
FRESH FRUIT