Menu 25/03/2019

	LUNCH/DINNER	(Kcal)*	Proteíns* (g)	Fats* (g)	Carbo- hydrates* (g)
<u>MONDAY</u>					
SOUP	Red cabbage with white beans	133	6	3	19
MAIN DISH	Grilled mixed steak, rice, black beans	637	46	17	62
DIET	Grilled lobster with rice	434	21	10	62
VEGETARIAN	Vegetable pizza	536	19	16	75
TUESDAY					
SOUP	Spinach cream	104	3	3	16
MAIN DISH	Codfish fried with chips	982	18	71	75
DIET	Grilled pork loin with rice	630	52	18	62
VEGETARIAN	Vegetable patties with bean salad	707	19	24	10
WEDNESDAY					
SOUP	Farmer (carrot, potato, garlic, leek, onion, cabbage, tronchuda, red beans)	139	6	4	21
MAIN DISH	Breaded hake with potato peas (potatoes with cubes, peas, carrots and green beans)	719	48	27	70
DIET	Grilled veal scallops with spaghetti	643	52	16	71
VEGETARIAN	Stuffed tomatoes with scrambled eggs	398	22	30	10
THURSDAY					
SOUP	Chicken Soup	137	6	2	22
MAIN DISH	Roasted chicken with rice and chips	711	37	32	66
DIET	Broiled sausage with garlic with potato	461	21	13	62
VEGETARIAN	Lentils stewed with vegetables, rice	312	20	7	41
FRIDAY					
SOUP	Green soup (potatoes, onions, garlic, kale)	120	4	3	18
MAIN DISH	Pasta w/ meat (stewed with meats, carrots, beans)	702	65	24	55
DIET	Tuna salad with black bean and egg, rice	532	45	24	20
VEGETARIAN	Green beans fried w/ chips	677	15	48	52
<u>SATURDAY</u>					
SOUP	Spring (Onion, garlic, carrot, potato, cabbage, leek, peas)	115	5	3	17
MAIN DISH	Grilled Alheira (stuffed with meat), Potato Shovel (fried)	772	18	42	78
DIET	Grilled streak with cooked potatoes	438	21	10	63
	Attention: Menu subject to change; All dishes are accompanied by salad or vegetables; Dessert of the day: se * Average approximate nutritional values per dish If you want a strictly vegetarian dish, inform the kitchen one day Information about allergens present in the menu: request at t	in advance;	et		

