

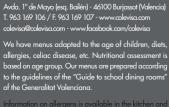
PRE-NURSERY - Y3 SEPTEMBER 2025

SEASONAL FRUITS:

Banana, Pineapple, Melon, Watermelon & Apple

DIFFERENTIATING VALUE **ALLERGENS**





Crunch de salmon with concassé

tomato

Fruit

Grilled zucchini

Information on allergens is available in the kitchen and the address of the center. Whole wheat bread will be









11 (3)

Hake fillet a la meunière with peas 5,42mg







377,59m

41,59q

12

Hummus eggplant with bread peaks

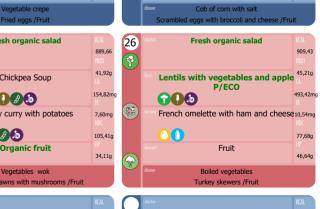
Valencian paella with free-range

chicken

Organic fruit

970.07

20,18q







Y4 - Y11 SEPTEMBER 2025

SEASONAL FRUITS:

Banana, Pineapple, Melon, Watermelon & Apple

DIFFERENTIATING VALUE











ALLERGENS



Avda. 1º de Mayo (esq. Bailén) - 46100 Burjassot (Valencia) T. 963 169 106 / F. 963 169 107 - www.colevisa.com colevisa@colevisa.com - www.facebook.com/colevisa

We have menus adapted to the age of children, diets, allergies, celiac disease, etc. Nutritional assessment is based on age group. Our menus are prepared according to the guidelines of the "Guide to school dining rooms" of the Generalitat Valenciana.

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Grilled fish with lemon /Fruit

Fresh seasonal salad with fruit

Cream of red lentils with croutons

Sausages with tomato

Fruit

Cauliflower with potato

Salmorejo

Pasta Bolognese

Fruit

Gratin potatoes

Scrambled eggs with vegetables /Fruit

Seasonal vegetable salad

"Fideua" of vegetables and mushrooms 39,17g

Crunch de salmon with concassé

tomato

Fruit

Grilled zucchini

Hake Provencal with grilled eggplant 5,99mg

(1)

B

858,52

35,77g

10,13mc

27,97g

757,22

34.91a

162.20m

33,75g

895,19

144,849

43 36n







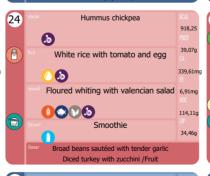


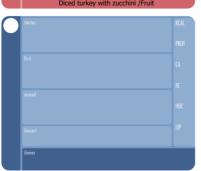
Fruit





























Y9 - Y11 - 2ND OPTION SEPTEMBER 2025

SEASONAL FRUITS:

Banana, Pineapple, Melon, Watermelon & Apple

DIFFERENTIATING VALUE











ALLERGENS



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"Minestrone" soup

Plain vogurt

Sautéed green beans

Toast with tomato, cheese and anchovies

6.

Salmon with dill with roasted pepper 4,69mg

41,61g

258.58mg

102.950

45,31g



Neapolitan wholemeal macaroni with

Sausages with baked potatoes

Organic fruit

Quinoa with spices

Zucchini omelette with avocado /Fruit

5.97m

132.34

39,15g

26,03g

135.15mc

5,99mg

8.5





Fresh seasonal salad with fruit

Cream of red lentils with croutons

Koskera hake

Cauliflower with potato

Seasonal vegetable salad

Roti turkey with concassé tomato

Fruit

Grilled zucchini

Poultry /Fruit

(1)



16

(2)

798,07

10,60m

16,02g

891.66

144,500

37.06a







Chickpea Soup

Cod balls with potatoes

Organic fruit



Lentils with vegetables and apple 47,91g

10,13mg

P/ECO

Lean pork with tomato sauce

1





Grilled onion tender and red pepper

