

Y4 - Y11 **NOVEMBER 2025**

SEASONAL FRUITS:

Banana, Apple, Pear Persimon & Mandarin

DIFFERENTIATING VALUE **ALLERGENS**





937,40

35,58g

44,58g

819,37

26,23a

118.02a

29,32g

Redfish on the back with carrot

Fruit

Sautéed vegetable stew

Lean red meat /Fruit

Seasonal vegetable salad

Lentils with meat (Children: Lentils

with vegetables)

French omelette with croquettes

Fruit

Quinua soap

Seasonal vegetable salad

Macaroni Neapolitan

(vegetables) gratin

cob

Fruit

Grilled zucchini

Poultry /Fruit

Hake in mery sauce with corn on the 4,60mg

P

(5)

1 6

(2)

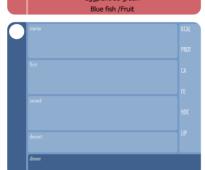
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(b)







Pasta Soup

Moroccan style meatballs

Homemade biscuit and chocolate cake

Hummus toast

Soy burgers /Fruit

Coleslaw

Gratin eggs

Milanese rice

Fruit

V.S

110

831,92

33,69g

224,01m

6,10mc

115,320

26,58g



1 2 3

Fresh organic salad

Lentils with vegetables and sausage

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Organic fruit

Spiced cous cous

Baked pork loin with mushrooms with 9,88mg

54,85q









Y9 - Y11 - 2ND OPTION NOVEMBER 2025

SEASONAL FRUITS:

Banana, Apple, Pear Persimon & Mandarin

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Avda. 1° 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

Information on allergens is available in the kitchen and the address of the center. Whole wheat bread will be offered one day a week.

based on age group. Our menus are prepared according to the guidelines of the "Guide to school dining rooms"

of the Generalitat Valenciana.























Hummus chicknea

755,97

















