

**PRE-NURSERY - Y3
MARCH 2026**

SEASONAL FRUITS:
**Banana, Apple, Pear
Strawberry & Orange**

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.

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

2	starter	Seasonal vegetable salad	KCAL	941,90
			PROT	37,60g
			CA	262,69mg
	first	Macaroni Bolognese	FE	7,56mg
			HDC	111,16g
			LIP	40,53g
	second	Grilled hake with green beans		
	dessert	Fruit		
	dinner	Grilled zucchini White meat /Fruit		

3	starter	Seasonal vegetable salad	KCAL	706,93
			PROT	29,56g
			CA	128,15mg
	first	Lentils with vegetables	FE	8,42mg
			HDC	92,72g
			LIP	24,94g
	second	Scrambled eggs with potatoes and ham		
	dessert	Fruit		
	dinner	Spiced cous cous Grilled fish with lemon /Fruit		

4	starter	Seasonal vegetable salad	KCAL	886,43
			PROT	42,26g
			CA	292,00mg
	first	Noodle soup	FE	6,81mg
			HDC	91,63g
			LIP	53,02g
	second	Sausages with tomato sauce		
	dessert	Yogurt		
	dinner	Steamed broccoli Veggie "meat" balls /Fruit		

5	starter	Coleslaw	KCAL	791,81
			PROT	38,09g
			CA	405,83mg
	first	'Rossejat' rice	FE	4,89mg
			HDC	91,63g
			LIP	29,95g
	second	Turkey and cheese		
	dessert	Fruit		
	dinner	Vegetables wok Onion omelet /Fruit		

6	starter	Fresh organic salad	KCAL	878,51
			PROT	27,74g
			CA	262,11mg
	first	Vegetable puree	FE	4,54mg
			HDC	115,74g
			LIP	34,51g
	second	Homemade pizza		
	dessert	Organic fruit		
	dinner	Full salad Whitefish /Fruit		

9	starter	Seasonal vegetable salad	KCAL	830,29
			PROT	32,33g
			CA	211,39mg
	first	Pasta with carbonara sauce	FE	5,80mg
			HDC	115,69g
			LIP	45,36g
	second	Redfish on the back with carrot		
	dessert	Fruit		
	dinner	Escalivada Blue fish /Fruit		

10	starter	Seasonal vegetable salad	KCAL	747,22
			PROT	65,81g
			CA	305,48mg
	first	Mashed beans	FE	7,08mg
			HDC	92,52g
			LIP	60,34g
	second	Fajita with cooked ham and cheese		
	dessert	Fruit		
	dinner	Cooked potatoes Lean red meat /Fruit		

11	starter	Fresh organic salad	KCAL	714,61
			PROT	43,29g
			CA	286,20mg
	first	Noodle soup	FE	6,37mg
			HDC	79,54g
			LIP	31,63g
	second	Boneless chicken with chips		
	dessert	Yogurt		
	dinner	Sautéed vegetable stew Lentil burgers /Fruit		

12	starter	Fresh organic salad	KCAL	820,47
			PROT	28,87g
			CA	296,42mg
	first	Milanese rice	FE	6,05mg
			HDC	114,46g
			LIP	27,50g
	second	Spanish omelette with manchego cheese		
	dessert	Organic fruit		
	dinner	Sautéed green beans Steamed fish /Fruit		

13	starter	Seasonal vegetable salad	KCAL	819,17
			PROT	36,66g
			CA	130,41mg
	first	Seasonal vegetable cream	FE	6,05mg
			HDC	74,22g
			LIP	42,52g
	second	Lean pork with sauce with chips		
	dessert	Fruit		
	dinner	Leek cream Poultry /Fruit		

16	starter		KCAL	
			PROT	
			CA	
	first	Holiday	FE	
			HDC	
			LIP	
	second			
	dessert			
	dinner			

17	starter		KCAL	
			PROT	
			CA	
	first	Holiday	FE	
			HDC	
			LIP	
	second			
	dessert			
	dinner			

18	starter		KCAL	
			PROT	
			CA	
	first	Holiday	FE	
			HDC	
			LIP	
	second			
	dessert			
	dinner			

19	starter		KCAL	
			PROT	
			CA	
	first	Holiday	FE	
			HDC	
			LIP	
	second			
	dessert			
	dinner			

20	starter		KCAL	
			PROT	
			CA	
	first	Holiday	FE	
			HDC	
			LIP	
	second			
	dessert			
	dinner			

23	starter	Seasonal vegetable salad	KCAL	895,70
			PROT	46,21g
			CA	292,45mg
	first	Pasta Bolognese with cheese	FE	7,15mg
			HDC	112,61g
			LIP	45,09g
	second	Grilled fish with corn on the cob (Children: sautéed corn)		
	dessert	Fruit		
	dinner	Full salad Poultry /Fruit		

24	starter	Seasonal vegetable salad	KCAL	830,15
			PROT	27,76g
			CA	250,85mg
	first	Stewed chickpeas with vegetables	FE	8,84mg
			HDC	99,44g
			LIP	36,19g
	second	Chicken Nuggets with samfaina		
	dessert	Fruit		
	dinner	Cob of corn with salt Whitefish /Fruit		

25	starter	Fresh organic salad	KCAL	682,47
			PROT	24,12g
			CA	104,67mg
	first	Fish finger	FE	4,37mg
			HDC	88,81g
			LIP	25,99g
	second	White rice with tomato and egg		
	dessert	Fruit		
	dinner	Roasted sweet potato chips Scrambled eggs with vegetables /Fruit		

26	starter	Fresh organic salad	KCAL	766,99
			PROT	25,74g
			CA	138,70mg
	first	Vegetable puree	FE	5,49mg
			HDC	83,62g
			LIP	37,09g
	second	Turkey ragu		
	dessert	Organic fruit		
	dinner	Vegetable skewers Poultry /Fruit		

27	starter	AMERICAN JOURNEY Coleslaw	KCAL	1006,95
			PROT	37,85g
			CA	210,22mg
	first	Mac and Cheese	FE	7,23mg
			HDC	119,73g
			LIP	41,93g
	second	Grilled burger with chips		
	dessert	Chocolate cake		
	dinner	Spiced cous cous Whitefish /Fruit		

30	starter	Seasonal vegetable salad	KCAL	886,42
			PROT	28,88g
			CA	302,07mg
	first	Carbonara spaghetti	FE	4,58mg
			HDC	96,81g
			LIP	54,62g
	second	French omelette with croquettes		
	dessert	Fruit		
	dinner	Cooked potatoes Grilled fish with lemon /Fruit		

31	starter	Seasonal vegetable salad	KCAL	878,45
			PROT	44,87g
			CA	175,21mg
	first	Creamed legumes with croutons	FE	8,77mg
			HDC	104,92g
			LIP	32,00g
	second	Lean pork with sauce		
	dessert	Fruit		
	dinner	Grilled zucchini Poultry /Fruit		

	starter		KCAL	
			PROT	
			CA	
	first		FE	
			HDC	
			LIP	
	second			
	dessert			
	dinner			

	starter		KCAL	
			PROT	
			CA	
	first		FE	
			HDC	
			LIP	
	second			
	dessert			
	dinner			

	starter		KCAL	
			PROT	
			CA	
	first		FE	
			HDC	
			LIP	
	second			
	dessert			
	dinner			

DIFFERENTIATING VALUE

- VEGETARIAN RECIPE
- SUSTAINABLE FISHING
- ORGANIC PRODUCTS
- FOODIE RECIPE
- TRADITIONAL GASTRONOMY
- SEASONAL PRODUCT
- LOCAL PRODUCT (K.M.D)

ALLERGENS

- CELERY
- PEANUTS
- NUTS
- SESAME
- CRUSTACEANS
- EGG
- GLUTEN
- FISH
- SOY
- MOLLUSKS
- DAIRY
- SULPHITES
- LUPINS
- MUSTARD

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<p>2</p> <p>starter Seasonal vegetable salad KCAL 941,90 PROT 37,60g CA 262,69mg FE 111,16g HDC 40,53g</p> <p>first Macaroni Bolognese</p> <p>second Grilled hake with green beans 7,56mg HDC 83,11g LIP 40,53g</p> <p>dessert Fruit</p> <p>dinner Grilled zucchini White meat /Fruit</p>	<p>3</p> <p>starter Seasonal vegetable salad KCAL 782,03 PROT 32,11g CA 128,40mg FE 88,48mg HDC 83,11g LIP 36,52g</p> <p>first Lentils with vegetables and sausage</p> <p>second Scrambled eggs with potatoes and ham</p> <p>dessert Fruit</p> <p>dinner Spiced cous cous Grilled fish with lemon /Fruit</p>	<p>4</p> <p>starter Seasonal vegetable salad KCAL 886,43 PROT 42,26g CA 292,00mg FE 6,81mg HDC 75,46g LIP 53,02g</p> <p>first Noodle soup</p> <p>second Sausages with tomato sauce and aubergine</p> <p>dessert Yogurt</p> <p>dinner Steamed broccoli Veggie "meat" balls /Fruit</p>	<p>5</p> <p>starter Coleslaw KCAL 838,75 PROT 28,06g CA 112,85mg FE 4,79mg HDC 129,54g LIP 22,71g</p> <p>first 'Rossejat' rice</p> <p>second Vegetable, turkey and cheese quesadillas</p> <p>dessert Fruit</p> <p>dinner Vegetables wok Onion omelet /Fruit</p>	<p>6</p> <p>starter Fresh organic salad KCAL 878,51 PROT 27,74g CA 262,11mg FE 4,54mg HDC 115,74g LIP 34,51g</p> <p>first Vegetable puree</p> <p>second Homemade pizza</p> <p>dessert Organic fruit</p> <p>dinner Full salad Whitefish /Fruit</p>
<p>9</p> <p>starter Seasonal vegetable salad KCAL 830,29 PROT 32,33g CA 211,39mg FE 5,80mg HDC 115,69g LIP 45,36g</p> <p>first Pasta with carbonara sauce</p> <p>second Redfish on the back with carrot</p> <p>dessert Fruit</p> <p>dinner Escalivada Blue fish /Fruit</p>	<p>10</p> <p>starter Seasonal vegetable salad KCAL 895,79 PROT 70,00g CA 344,75mg FE 8,53mg HDC 93,29g LIP 74,43g</p> <p>first Baked beans</p> <p>second Fajita with cooked ham and cheese with vegetables</p> <p>dessert Fruit</p> <p>dinner Cooked potatoes Lean red meat /Fruit</p>	<p>11</p> <p>starter Fresh organic salad KCAL 824,96 PROT 48,85g CA 307,86mg FE 7,18mg HDC 80,40g LIP 40,31g</p> <p>first Noodle soup</p> <p>second Chicken wings with chips</p> <p>dessert Yogurt</p> <p>dinner Sautéed vegetable stew Lentil burgers /Fruit</p>	<p>12</p> <p>starter Fresh organic salad KCAL 820,47 PROT 28,87g CA 296,42mg FE 6,05mg HDC 114,46g LIP 27,50g</p> <p>first Milanese rice</p> <p>second Spanish omelette with manchego cheese</p> <p>dessert Organic fruit</p> <p>dinner Sautéed green beans Steamed fish /Fruit</p>	<p>13</p> <p>starter Seasonal vegetable salad KCAL 787,69 PROT 23,33g CA 147,70mg FE 5,15mg HDC 84,07g LIP 41,05g</p> <p>first Seasonal vegetable cream</p> <p>second Hot dog with chips</p> <p>dessert Fruit</p> <p>dinner Leek cream Poultry /Fruit</p>
<p>16</p> <p>starter Holiday</p> <p>first Holiday</p> <p>second Holiday</p> <p>dessert Holiday</p> <p>dinner Holiday</p>	<p>17</p> <p>starter Holiday</p> <p>first Holiday</p> <p>second Holiday</p> <p>dessert Holiday</p> <p>dinner Holiday</p>	<p>18</p> <p>starter Holiday</p> <p>first Holiday</p> <p>second Holiday</p> <p>dessert Holiday</p> <p>dinner Holiday</p>	<p>19</p> <p>starter Holiday</p> <p>first Holiday</p> <p>second Holiday</p> <p>dessert Holiday</p> <p>dinner Holiday</p>	<p>20</p> <p>starter Holiday</p> <p>first Holiday</p> <p>second Holiday</p> <p>dessert Holiday</p> <p>dinner Holiday</p>
<p>23</p> <p>starter Seasonal vegetable salad KCAL 797,89 PROT 45,58g CA 254,07mg FE 6,14mg HDC 110,92g LIP 37,47g</p> <p>first Bolognese with cheese</p> <p>second Grilled fish with corn on the cob (Children: sautéed corn)</p> <p>dessert Fruit</p> <p>dinner Full salad Poultry /Fruit</p>	<p>24</p> <p>starter Seasonal vegetable salad KCAL 830,15 PROT 27,76g CA 250,85mg FE 8,84mg HDC 99,44g LIP 36,19g</p> <p>first Stewed chickpeas with vegetables</p> <p>second Chicken Nuggets with samfaina</p> <p>dessert Fruit</p> <p>dinner Cob of corn with salt Whitefish /Fruit</p>	<p>25</p> <p>starter Fresh organic salad KCAL 869,08 PROT 19,26g CA 162,92mg FE 5,10mg HDC 101,53g LIP 43,19g</p> <p>first Breaded squids with tartar sauce</p> <p>second White rice with tomato and egg</p> <p>dessert Fruit</p> <p>dinner Roasted sweet potato chips Scrambled eggs with vegetables /Fruit</p>	<p>26</p> <p>starter Fresh organic salad KCAL 773,68 PROT 30,15g CA 120,82mg FE 5,51mg HDC 80,01g LIP 37,48g</p> <p>first Vegetable puree</p> <p>second Turkey curry</p> <p>dessert Organic fruit</p> <p>dinner Vegetable skewers Poultry /Fruit</p>	<p>27</p> <p>starter AMERICAN JOURNEY KCAL 1149,61 PROT 30,77g CA 381,85mg FE 152,27g HDC 46,04g</p> <p>first Coleslaw</p> <p>second Mac and Cheese</p> <p>third Complete burger 1/4 pound with bacon, cheese fries</p> <p>dessert Chocolate cake</p> <p>dinner Spiced cous cous Whitefish /Fruit</p>
<p>30</p> <p>starter Seasonal vegetable salad KCAL 886,42 PROT 28,88g CA 302,07mg FE 4,58mg HDC 96,81g LIP 54,62g</p> <p>first Carbonara spaghetti</p> <p>second French omelette with croquettes</p> <p>dessert Fruit</p> <p>dinner Cooked potatoes Grilled fish with lemon /Fruit</p>	<p>31</p> <p>starter Seasonal vegetable salad KCAL 821,95 PROT 33,24g CA 185,72mg FE 9,18mg HDC 124,65g LIP 41,14g</p> <p>first Creamed legumes with croutons</p> <p>second Tenderloin in sauce with gnocchi</p> <p>dessert Fruit</p> <p>dinner Grilled zucchini Poultry /Fruit</p>	<p>32</p> <p>starter Holiday</p> <p>first Holiday</p> <p>second Holiday</p> <p>dessert Holiday</p> <p>dinner Holiday</p>	<p>33</p> <p>starter Holiday</p> <p>first Holiday</p> <p>second Holiday</p> <p>dessert Holiday</p> <p>dinner Holiday</p>	

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2	starter	Seasonal vegetable salad	KCAL	841,28
			PROT	
	first	Macaroni Bolognese	CA	45,21g
			FE	174,15mg
	second	Pepper marinated chicken fillet	HDC	7,38mg
			HDC	82,63g
	dessert	Fruit	LIP	37,11g
	dinner	Grilled zucchini White meat /Fruit		

3	starter	Seasonal vegetable salad	KCAL	859,96
			PROT	
	first	Lentils with vegetables and sausage	CA	33,89g
			FE	141,99mg
	second	Tenderloin in sauce	HDC	9,15mg
			HDC	83,19g
	dessert	Fruit	LIP	54,26g
	dinner	Spiced cous cous Grilled fish with lemon /Fruit		

4	starter	Seasonal vegetable salad	KCAL	878,25
			PROT	
	first	Noodle soup	CA	43,58g
			FE	314,81mg
	second	Fried fish	HDC	6,14mg
			HDC	90,15g
	dessert	Yogurt	LIP	45,47g
	dinner	Steamed broccoli Veggie "meat" balls /Fruit		

5	starter	Coleslaw	KCAL	882,31
			PROT	
	first	'Rossejat' rice	CA	76,97g
			FE	125,97mg
	second	Pil-pil cod	HDC	6,67mg
			HDC	91,87g
	dessert	Fruit	LIP	22,98g
	dinner	Vegetables wok Onion omelet /Fruit		

6	starter	Fresh organic salad	KCAL	878,51
			PROT	
	first	Vegetable puree	CA	27,74g
			FE	262,11mg
	second	Homemade pizza	HDC	4,54mg
			HDC	115,74g
	dessert	Organic fruit	LIP	34,51g
	dinner	Full salad Whitefish /Fruit		

9	starter	Seasonal vegetable salad	KCAL	788,15
			PROT	
	first	Pasta with carbonara sauce	CA	41,52g
			FE	236,61mg
	second	Grilled burger with cheese	HDC	4,83mg
			HDC	85,67g
	dessert	Fruit	LIP	49,12g
	dinner	Escalivada Blue fish /Fruit		

10	starter	Seasonal vegetable salad	KCAL	675,25
			PROT	
	first	Baked beans	CA	27,99g
			FE	181,12mg
	second	Scrambled mushrooms	HDC	8,89mg
			HDC	64,53g
	dessert	Fruit	LIP	34,01g
	dinner	Cooked potatoes Lean red meat /Fruit		

11	starter	Fresh organic salad	KCAL	763,60
			PROT	
	first	Noodle soup	CA	48,96g
			FE	342,74mg
	second	Hake with lemon with chips	HDC	6,81mg
			HDC	79,70g
	dessert	Yogurt	LIP	34,37g
	dinner	Sautéed vegetable stew Lentil burgers /Fruit		

12	starter	Fresh organic salad	KCAL	852,53
			PROT	
	first	Milanese rice	CA	31,43g
			FE	121,06mg
	second	Loin escalope with tomato	HDC	6,86mg
			HDC	121,41g
	dessert	Organic fruit	LIP	38,68g
	dinner	Sautéed green beans Steamed fish /Fruit		

13	starter	Seasonal vegetable salad	KCAL	739,70
			PROT	
	first	Seasonal vegetable cream	CA	22,55g
			FE	90,51mg
	second	Grilled fish with chips	HDC	4,14mg
			HDC	65,57g
	dessert	Fruit	LIP	44,10g
	dinner	Leek cream Poultry /Fruit		

16	starter		KCAL	
			PROT	
	first	Holiday	CA	
			FE	
	second		HDC	
			HDC	
	dessert		LIP	
			LIP	
	dinner			

17	starter		KCAL	
			PROT	
	first	Holiday	CA	
			FE	
	second		HDC	
			HDC	
	dessert		LIP	
			LIP	
	dinner			

18	starter		KCAL	
			PROT	
	first	Holiday	CA	
			FE	
	second		HDC	
			HDC	
	dessert		LIP	
			LIP	
	dinner			

19	starter		KCAL	
			PROT	
	first	Holiday	CA	
			FE	
	second		HDC	
			HDC	
	dessert		LIP	
			LIP	
	dinner			

20	starter		KCAL	
			PROT	
	first	Holiday	CA	
			FE	
	second		HDC	
			HDC	
	dessert		LIP	
			LIP	
	dinner			

23	starter	Seasonal vegetable salad	KCAL	838,32
			PROT	
	first	Bolognese with cheese	CA	48,50g
			FE	298,67mg
	second	Chicken drumsticks with corn on the cob (Children: sautéed corn)	HDC	7,62mg
			HDC	112,00g
	dessert	Fruit	LIP	38,85g
	dinner	Full salad Poultry /Fruit		

24	starter	Seasonal vegetable salad	KCAL	791,69
			PROT	
	first	Stewed chickpeas with vegetables	CA	27,30g
			FE	258,89mg
	second	Spanish omelette with samfaina	HDC	10,50mg
			HDC	114,08g
	dessert	Fruit	LIP	25,85g
	dinner	Cob of corn with salt Whitefish /Fruit		

25	starter	Fresh organic salad	KCAL	850,28
			PROT	
	first	White rice with tomato and egg	CA	34,74g
			FE	121,95mg
	second	Turkey stew	HDC	5,86mg
			HDC	96,86g
	dessert	Fruit	LIP	35,77g
	dinner	Roasted sweet potato chips Scrambled eggs with vegetables /Fruit		

26	starter	Fresh organic salad	KCAL	812,40
			PROT	
	first	Vegetable puree	CA	22,54g
			FE	139,87mg
	second	Scrambled garlic tios	HDC	5,87mg
			HDC	96,97g
	dessert	Organic fruit	LIP	38,34g
	dinner	Vegetable skewers Poultry /Fruit		

27	starter	AMERICAN JOURNEY Coleslaw	KCAL	1149,61
			PROT	
	first	Mac and Cheese	CA	30,77g
			FE	381,85mg
	second	Complete burger 1/4 pound with bacon, cheese fries	HDC	152,27g
			HDC	152,27g
	dessert	Chocolate cake	LIP	46,04g
	dinner	Spiced cous cous Whitefish /Fruit		

30	starter	Seasonal vegetable salad	KCAL	678,70
			PROT	
	first	Carbonara spaghetti	CA	28,13g
			FE	270,61mg
	second	Fish fingers	HDC	2,98mg
			HDC	91,50g
	dessert	Fruit	LIP	34,22g
	dinner	Cooked potatoes Grilled fish with lemon /Fruit		

31	starter	Seasonal vegetable salad	KCAL	706,18
			PROT	
	first	Creamed legumes with croutons	CA	30,19g
			FE	178,13mg
	second	Cod confit with gnocchi	HDC	6,88mg
			HDC	118,39g
	dessert	Fruit	LIP	22,52g
	dinner	Grilled zucchini Poultry /Fruit		

	starter		KCAL	
			PROT	
	first		CA	
			FE	
	second		HDC	
			HDC	
	dessert		LIP	
			LIP	
	dinner			

	starter		KCAL	
			PROT	
	first		CA	
			FE	
	second		HDC	
			HDC	
	dessert		LIP	
			LIP	
	dinner			

	starter		KCAL	
			PROT	
	first		CA	
			FE	
	second		HDC	
			HDC	
	dessert		LIP	
			LIP	
	dinner			



MENÚ CAFETERÍA MARZO 2026

VALORES DIFERENCIADORES

- RECETA VEGETARIANA
- PESCA SOSTENIBLE
- PRODUCTO ECOLÓGICO
- RECETA FOODIE
- GASTRONOMÍA TRADICIONAL
- PRODUCTO DE TEMPORADA
- PRODUCTO LOCAL KM.0

ALÉRGICOS

- APRO
- CAJAHUETE
- FRUTOS SECOS
- SÉSAMO
- ORUSTÁCIOS
- HUEVO
- GLUTEN
- PESCADO
- SOJA
- MOLUSCOS
- LÁCTEOS
- SULFITOS
- ALTRAMUCCES
- MOSTAZA

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

Disponemos de menús adaptados a la edad de los niños, dietas, alergias, celiacía, etc. La evaluación nutricional se basa en el grupo de edad. Nuestros menús se preparan de acuerdo con las directrices de la "Guía de menús de comedores escolares" de la Generalitat Valenciana.

La información sobre los alérgenos está disponible en la cocina y en la dirección del centro. Se dará pan integral un día a la semana.

2 Plato del día

Macarrones a la boloñesa

3 Plato del día

Huevos con patatas y jamón

4 Plato del día

Longanizas con salsa de tomate

5 Plato del día

Arròs rossetjat

6 Plato del día

Pizza Artesana

9 Plato del día

Helices a la carbonara

10 Plato del día

Fajita con pico de gallo, york y queso

11 Plato del día

Alitas de pollo con patatas

12 Plato del día

Arroz milanesa

13 Plato del día

Hot Dog con patatas

16 Plato del día

FESTIVO

17 Plato del día

FESTIVO

18 Plato del día

FESTIVO

19 Plato del día

FESTIVO

20 Plato del día

FESTIVO

23 Plato del día

Salmón al horno con mazorca de maíz

24 Plato del día

Nuggets de pollo con samfaina

25 Plato del día

Arroz a la cubana

26 Plato del día

Pavo al curry

27 JORNADA AMERICANA

American burger con bacon cheese fries

30 Plato del día

Espaguetis a la carbonara

31 Plato del día

Lomo en salsa con ñoquis

Plato del día

Plato del día

Plato del día