

CHOCOLATE

¿CÓMO SE ELABORA?



BENEFICIOS DEL CACAO



¿QUÉ CHOCOLATE ESCOJO?

- EVITAR BLANCOS: NO LLEVAN CACAO, SOLO MANTECAS Y MAYOR CANTIDAD DE AZÚCARES AÑADIDOS
- ESCOGER CON AL MENOS UN 70% DE CACAO (SI ES MÁS, MEJOR)
- CAMBIAR CACAOS SOLUBLES AZUCARADOS POR CACAO PURO EN POLVO
- RACIÓN RECOMENDADA: 1-2 ONZAS DIARIAS
- EVITAR 'SIN AZÚCARES' O EDULCORADOS

En colaboración con colegiosaludable.com

Menús elaborados y calibrados con la asesoría de Compass Group



Si hemos comido	Podemos cenar
Cereales, féculas o legumbres	Hortalizas crudas o legumbres cocidas
Verduras	Cereales o féculas
Carne	Pescado o huevo
Pescado	Carne magra o huevo
Huevo	Pescado o carne magra
Fruta	Lácteos o fruta
Lácteos	Fruta





MENÚ Mensual

MARZO / 2021

YOUNG LEARNERS

- » Existen menús de celíacos, alérgicos al pescado, huevo, leche, etc.
- » Todos los días habrá un menú de dieta blanda.
- » Los pescados que utilizamos en los menús han sido congelados al menos 72 horas antes, según normativa vigente.
- » Nuestros menús incluyen pan blanco e integral y la bebida será agua.

Semana	LUNES	Información nutricional	MARTES	Información nutricional	MIÉRCOLES	Información nutricional	JUEVES	Información nutricional	VIERNES	Información nutricional
1	1 de marzo » Turmix de garbanzos con verduras patata y huevo » Fruta	Cal 522 Kcal Prot 15 Gr H.C. 44 Gr Lip 35 Gr G. 6 Gr	2 de marzo » Turmix de verduras y pasta con pollo » Fruta	Cal 448 Kcal Prot 13 Gr H.C. 50 Gr Lip 33 Gr G. 6 Gr	3 de marzo » Turmix de puerro y patata con merluza » Fruta	Cal 387 Kcal Prot 16 Gr H.C. 48 Gr Lip 33 Gr G. 5 Gr	4 de marzo » Turmix de verduras, patata y ternera » Yogur natural	Cal 464 Kcal Prot 23 Gr H.C. 36 Gr Lip 38 Gr G. 10 Gr	5 de marzo » Turmix de verduras y arroz con merluza » Fruta	Cal 463 Kcal Prot 16 Gr H.C. 52 Gr Lip 29 Gr G. 5 Gr
2	8 de marzo <i>Jornada "flavours of the world"</i> » Turmix de calabacín, patata y ternera » Fruta	Cal 437 Kcal Prot 19 Gr H.C. 43 Gr Lip 34 Gr G. 7 Gr	9 de marzo » Turmix de calabacín, zanahoria y patata con merluza » Fruta	Cal 404 Kcal Prot 15 Gr H.C. 49 Gr Lip 31 Gr G. 5 Gr	10 de marzo » Turmix de zanahoria patata y pollo » Fruta	Cal 395 Kcal Prot 12 Gr H.C. 49 Gr Lip 36 Gr G. 7 Gr	11 de marzo » Turmix de guisante, zanahoria, patata y huevo » Yogur natural	Cal 399 Kcal Prot 17 Gr H.C. 32 Gr Lip 48 Gr G. 12 Gr	12 de marzo <i>Jornada "flavours of the world"</i> » Turmix de verduras y arroz con merluza » Fruta	Cal 463 Kcal Prot 16 Gr H.C. 52 Gr Lip 29 Gr G. 5 Gr
3	15 de marzo » Turmix de zanahoria patata y pollo » Fruta	Cal 395 Kcal Prot 12 Gr H.C. 49 Gr Lip 36 Gr G. 7 Gr	16 de marzo » Turmix de puerro y patata con merluza » Fruta	Cal 387 Kcal Prot 16 Gr H.C. 48 Gr Lip 33 Gr G. 5 Gr	17 de marzo » Turmix de patata, calabacín y huevo » Fruta	Cal 413 Kcal Prot 11 Gr H.C. 45 Gr Lip 40 Gr G. 7 Gr	18 de marzo » Turmix de calabacín, zanahoria y patata con merluza » Yogur natural	Cal 406 Kcal Prot 19 Gr H.C. 40 Gr Lip 38 Gr G. 9 Gr	19 de marzo NO LECTIVO	
4	22 de marzo » Turmix de verduras y arroz con merluza » Fruta	Cal 463 Kcal Prot 16 Gr H.C. 52 Gr Lip 29 Gr G. 5 Gr	23 de marzo » Turmix de garbanzos con calabacín, zanahoria, patata y huevo » Fruta	Cal 504 Kcal Prot 15 Gr H.C. 44 Gr Lip 36 Gr G. 6 Gr	24 de marzo » Turmix de puerro y patata con merluza » Fruta	Cal 387 Kcal Prot 16 Gr H.C. 48 Gr Lip 33 Gr G. 5 Gr	25 de marzo » Turmix de verduras y patata con merluza » Yogur natural	Cal 417 Kcal Prot 19 Gr H.C. 41 Gr Lip 37 Gr G. 9 Gr	26 de marzo NO LECTIVO	
5	29 de marzo NO LECTIVO		30 de marzo NO LECTIVO		31 de marzo NO LECTIVO		1 de abril FESTIVO		2 de abril FESTIVO	

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MENÚ Mensual

MARZO / 2021

INFANTIL - PRIMARIA

- » Existen menús de celíacos, alérgicos al pescado, huevo, leche, etc.
- » Todos los días habrá un menú de dieta blanda.
- » Los pescados que utilizamos en los menús han sido congelados al menos 72 horas antes, según normativa vigente.
- » Nuestros menús incluyen pan blanco e integral y la bebida será agua.

Semana	LUNES	Información nutricional	MARTES	Información nutricional	MIÉRCOLES	Información nutricional	JUEVES	Información nutricional	VIERNES	Información nutricional
1	1 de marzo	Cal 751 Kcal Prot 12 Gr H.C. 45 Gr Lip 41 Gr G. 8 Gr	2 de marzo	Cal 588 Kcal Prot 18 Gr H.C. 42 Gr Lip 33 Gr G. 6 Gr	3 de marzo	Cal 509 Kcal Prot 21 Gr H.C. 29 Gr Lip 48 Gr G. 10 Gr	4 de marzo	Cal 662 Kcal Prot 19 Gr H.C. 26 Gr Lip 54 Gr G. 14 Gr	5 de marzo	Cal 670 Kcal Prot 23 Gr H.C. 38 Gr Lip 35 Gr G. 7 Gr
2	8 de marzo <i>Jornada "flavours of the world"</i>	Cal 842 Kcal Prot 24 Gr H.C. 45 Gr Lip 28 Gr G. 8 Gr	9 de marzo	Cal 754 Kcal Prot 12 Gr H.C. 48 Gr Lip 37 Gr G. 6 Gr	10 de marzo	Cal 699 Kcal Prot 23 Gr H.C. 33 Gr Lip 41 Gr G. 11 Gr	11 de marzo	Cal 637 Kcal Prot 22 Gr H.C. 38 Gr Lip 35 Gr G. 9 Gr	12 de marzo <i>Jornada "flavours of the world"</i>	Cal 741 Kcal Prot 17 Gr H.C. 46 Gr Lip 34 Gr G. 6 Gr
3	15 de marzo	Cal 518 Kcal Prot 15 Gr H.C. 48 Gr Lip 33 Gr G. 8 Gr	16 de marzo	Cal 771 Kcal Prot 18 Gr H.C. 47 Gr Lip 32 Gr G. 5 Gr	17 de marzo	Cal 799 Kcal Prot 16 Gr H.C. 36 Gr Lip 43 Gr G. 7 Gr	18 de marzo	Cal 823 Kcal Prot 20 Gr H.C. 38 Gr Lip 41 Gr G. 9 Gr	19 de marzo No LECTIVO	
4	22 de marzo	Cal 565 Kcal Prot 21 Gr H.C. 38 Gr Lip 38 Gr G. 6 Gr	23 de marzo	Cal 685 Kcal Prot 18 Gr H.C. 39 Gr Lip 39 Gr G. 7 Gr	24 de marzo	Cal 747 Kcal Prot 15 Gr H.C. 50 Gr Lip 33 Gr G. 5 Gr	25 de marzo	Cal 739 Kcal Prot 20 Gr H.C. 39 Gr Lip 39 Gr G. 12 Gr	26 de marzo No LECTIVO	
5	29 de marzo No LECTIVO		30 de marzo No LECTIVO		31 de marzo No LECTIVO		1 de abril FESTIVO		2 de abril FESTIVO	

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MENÚ Mensual

MARZO / 2021 SECUNDARIA - BACHILLERATO

- » Existen menús de celíacos, alérgicos al pescado, huevo, leche, etc.
- » Todos los días habrá un menú de dieta blanda.
- » Los pescados que utilizamos en los menús han sido congelados al menos 72 horas antes, según normativa vigente.
- » Nuestros menús incluyen pan blanco e integral y la bebida será agua.

Semana	LUNES	Información nutricional	MARTES	Información nutricional	MIÉRCOLES	Información nutricional	JUEVES	Información nutricional	VIERNES	Información nutricional
1	1 de marzo	Cal 751 Kcal Prot 12 Gr H.C. 45 Gr Lip 41 Gr G. 8 Gr	2 de marzo	Cal 588 Kcal Prot 18 Gr H.C. 42 Gr Lip 33 Gr G. 6 Gr	3 de marzo	Cal 509 Kcal Prot 21 Gr H.C. 29 Gr Lip 48 Gr G. 10 Gr	4 de marzo	Cal 662 Kcal Prot 19 Gr H.C. 26 Gr Lip 54 Gr G. 14 Gr	5 de marzo	Cal 670 Kcal Prot 23 Gr H.C. 38 Gr Lip 35 Gr G. 7 Gr
2	8 de marzo <i>Jornada "flavours of the world"</i>	Cal 842 Kcal Prot 24 Gr H.C. 45 Gr Lip 28 Gr G. 8 Gr	9 de marzo	Cal 754 Kcal Prot 12 Gr H.C. 48 Gr Lip 37 Gr G. 6 Gr	10 de marzo	Cal 699 Kcal Prot 23 Gr H.C. 33 Gr Lip 41 Gr G. 11 Gr	11 de marzo	Cal 637 Kcal Prot 22 Gr H.C. 38 Gr Lip 35 Gr G. 9 Gr	12 de marzo <i>Jornada "flavours of the world"</i>	Cal 741 Kcal Prot 17 Gr H.C. 46 Gr Lip 34 Gr G. 6 Gr
3	15 de marzo	Cal 518 Kcal Prot 15 Gr H.C. 48 Gr Lip 33 Gr G. 8 Gr	16 de marzo	Cal 771 Kcal Prot 18 Gr H.C. 47 Gr Lip 32 Gr G. 5 Gr	17 de marzo	Cal 799 Kcal Prot 16 Gr H.C. 36 Gr Lip 43 Gr G. 7 Gr	18 de marzo	Cal 823 Kcal Prot 20 Gr H.C. 38 Gr Lip 41 Gr G. 9 Gr	19 de marzo No LECTIVO	
4	22 de marzo	Cal 565 Kcal Prot 21 Gr H.C. 38 Gr Lip 38 Gr G. 6 Gr	23 de marzo	Cal 685 Kcal Prot 18 Gr H.C. 39 Gr Lip 39 Gr G. 7 Gr	24 de marzo	Cal 747 Kcal Prot 15 Gr H.C. 50 Gr Lip 33 Gr G. 5 Gr	25 de marzo	Cal 739 Kcal Prot 20 Gr H.C. 39 Gr Lip 39 Gr G. 12 Gr	26 de marzo No LECTIVO	
5	29 de marzo No LECTIVO		30 de marzo No LECTIVO		31 de marzo No LECTIVO		1 de abril FESTIVO		2 de abril FESTIVO	

Menús elaborados y calibrados con la asesoría de Compass Group



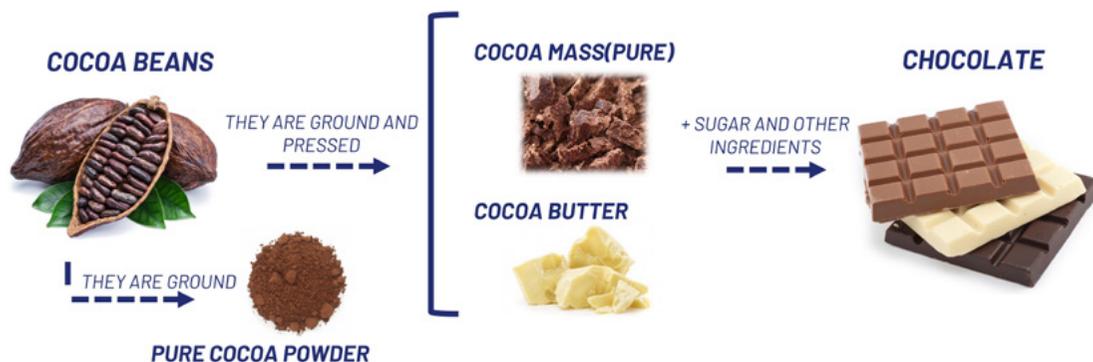
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CHOCOLATE

How is it made?



BENEFITS OF COCOA



WHICH CHOCOLATE DO I CHOOSE?

- AVOID WHITE CHOCOLATE: IT DOES NOT CONTAIN COCOA, ONLY BUTTER AND LARGER AMOUNTS OF ADDED SUGAR
- CHOOSE ONE WITH **AT LEAST 70% COCOA** (IF IT CONTAINS MORE, EVEN BETTER)
- REPLACE SOLUBLE COCOA CONTAINING SUGAR WITH PURE COCOA POWDER
- RECOMMENDED ALLOWANCE: 1-2 OUNCES DAILY

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If for lunch, we ate...

For dinner, we can eat...

Cereals, starches or legumes

Raw green vegetables

Vegetables

Cereals or starches

Meat

Fish or egg

Fish

Lean meat or egg

Egg

Fish or lean meat

Fruit

Yogurt products or fruit

Yogurt products

Fruit





MONTHLY Menu

MARCH / 2021

YOUNG LEARNERS

Food will be adapted to the needs of the students.

- » There are specially prepared menus for gluten intolerance, food allergies, etc.
- » We offer a bland diet daily for children who may feel unwell.
- » All fish has been frozen for a minimum of 72 hours as per food safety standards.
- » Our menus include wholemeal and white bread and the drink will be water.

Week	MONDAY	Nutritional Information	TUESDAY	Nutritional Information	WEDNESDAY	Nutritional Information	THURSDAY	Nutritional Information	FRIDAY	Nutritional Information
1	1st of March » CHICKPEAS WITH VEGETABLES, POTATOES AND EGG » TURMIX » FRUIT	Cal 522 Kcal Prot 15 Gr H.C. 44 Gr Lip 35 Gr G. 6 Gr	2nd of March » VEGETABLES AND PASTA WITH CHICKEN TURMIX » FRUIT	Cal 448 Kcal Prot 13 Gr H.C. 50 Gr Lip 33 Gr G. 6 Gr	3rd of March » LEEK AND POTATOES WITH HAKE TURMIX » FRUIT	Cal 387 Kcal Prot 16 Gr H.C. 48 Gr Lip 33 Gr G. 5 Gr	4th of March » VEGETABLES, POTATOES AND BEEF TURMIX » NATURAL YOGHURT	Cal 464 Kcal Prot 23 Gr H.C. 36 Gr Lip 38 Gr G. 10 Gr	5th of March » VEGETABLES AND RICE WITH HAKE TURMIX » FRUIT	Cal 463 Kcal Prot 16 Gr H.C. 52 Gr Lip 29 Gr G. 5 Gr
2	8th of March <i>Jornada "flavours of the world"</i> » COURGETTE, POTATOES AND BEEF TURMIX » FRUIT	Cal 437 Kcal Prot 19 Gr H.C. 43 Gr Lip 34 Gr G. 7 Gr	9th of March » COURGETTE, CARROTS AND POTATOES WITH HAKE » TURMIX » FRUIT	Cal 404 Kcal Prot 15 Gr H.C. 49 Gr Lip 31 Gr G. 5 Gr	10th of March » CARROTS, POTATOES AND CHICKEN TURMIX » FRUIT	Cal 395 Kcal Prot 12 Gr H.C. 49 Gr Lip 36 Gr G. 7 Gr	11th of March » PEAS, CARROTS, POTATOES AND EGG TURMIX » NATURAL YOGHURT	Cal 399 Kcal Prot 17 Gr H.C. 32 Gr Lip 48 Gr G. 12 Gr	12th of March <i>Jornada "flavours of the world"</i> » VEGETABLES AND RICE WITH HAKE TURMIX » FRUIT	Cal 463 Kcal Prot 16 Gr H.C. 52 Gr Lip 29 Gr G. 5 Gr
3	15th of March » CARROTS, POTATOES AND CHICKEN TURMIX » FRUIT	Cal 395 Kcal Prot 12 Gr H.C. 49 Gr Lip 36 Gr G. 7 Gr	16th of March » LEEK AND POTATOES WITH HAKE TURMIX » FRUIT	Cal 387 Kcal Prot 16 Gr H.C. 48 Gr Lip 33 Gr G. 5 Gr	17th of March » POTATOES, COURGETTE AND EGG TURMIX » FRUIT	Cal 413 Kcal Prot 11 Gr H.C. 45 Gr Lip 40 Gr G. 7 Gr	18th of March » COURGETTE, CARROTS AND POTATOES WITH HAKE » TURMIX » NATURAL YOGHURT	Cal 406 Kcal Prot 19 Gr H.C. 40 Gr Lip 38 Gr G. 9 Gr	19th of March HOLIDAY	
4	22nd of March » VEGETABLES AND RICE WITH HAKE TURMIX » FRUIT	Cal 463 Kcal Prot 16 Gr H.C. 52 Gr Lip 29 Gr G. 5 Gr	23rd of March » CHICKPEAS WITH COURGETTE, CARROT, POTATOES » AND EGG TURMIX » FRUIT	Cal 504 Kcal Prot 15 Gr H.C. 44 Gr Lip 36 Gr G. 6 Gr	24th of March » LEEK AND POTATOES WITH HAKE TURMIX » FRUIT	Cal 387 Kcal Prot 16 Gr H.C. 48 Gr Lip 33 Gr G. 5 Gr	25th of March » VEGETABLES AND POTATOES WITH HAKE TURMIX » NATURAL YOGHURT	Cal 417 Kcal Prot 19 Gr H.C. 41 Gr Lip 37 Gr G. 9 Gr	26th of March HOLIDAY	
5	29th of March HOLIDAY		30th of March HOLIDAY		31st of March HOLIDAY		1st of April HOLIDAY		2nd of April HOLIDAY	

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MONTHLY Menu

MARCH / 2021 INFANTS-PRIMARY

Food will be adapted to the needs of the students.

- » There are specially prepared menus for gluten intolerance, food allergies, etc.
- » We offer a bland diet daily for children who may feel unwell.
- » All fish has been frozen for a minimum of 72 hours as per food safety standards.
- » Our menus include wholemeal and white bread and the drink will be water.

Week	MONDAY	Nutritional Information	TUESDAY	Nutritional Information	WEDNESDAY	Nutritional Information	THURSDAY	Nutritional Information	FRIDAY	Nutritional Information
1	1st of March » Integral rice fried chinese style » Plain old-fashioned eggs » Lettuce and shredded carrot » Fruit	Cal 751 Kcal Prot 12 Gr H.C. 45 Gr Lip 41 Gr G. 8 Gr	2nd of March » Red kidney beans with vegetables » Grilled chicken steak with chimichurri sauce » Tomato and oregano » Fruit	Cal 588 Kcal Prot 18 Gr H.C. 42 Gr Lip 33 Gr G. 6 Gr	3rd of March » Pasta letter soup (ecologic) » Tuna fish in tomato sauce » Red peppers » Fruit	Cal 509 Kcal Prot 21 Gr H.C. 29 Gr Lip 48 Gr G. 10 Gr	4th of March » Cream of leek and potato soup » Meatloaf with cuttlefish with vegetables » Lettuce and cucumber » Natural yoghurt	Cal 662 Kcal Prot 19 Gr H.C. 26 Gr Lip 54 Gr G. 14 Gr	5th of March » Chickpea bolognese » Cod with cream of mushrooms » Green salad » Fruit	Cal 670 Kcal Prot 23 Gr H.C. 38 Gr Lip 35 Gr G. 7 Gr
2	8th of March <i>Jornada "flavours of the world"</i> » French style peas » "Borgoña" braised beef (boeuf bourguignon) » Potatoes au gratin » Fruit	Cal 842 Kcal Prot 24 Gr H.C. 45 Gr Lip 28 Gr G. 8 Gr	9th of March » Rice with norma's sauce » Galician style hake fillet » Lettuce and olives » Fruit	Cal 754 Kcal Prot 12 Gr H.C. 48 Gr Lip 37 Gr G. 6 Gr	10th of March » Rioja style potato stew (with chorizo sausage and red peppers) » Cajun roasted chicken » Lettuce, tomato, beetroot and sweetcorn » Fruit	Cal 699 Kcal Prot 23 Gr H.C. 33 Gr Lip 41 Gr G. 11 Gr	11th of March » Lentils with pumpkin » Scrambled eggs with sautéed vegetables and soy » Lettuce and cooked ham » Natural yoghurt	Cal 637 Kcal Prot 22 Gr H.C. 38 Gr Lip 35 Gr G. 9 Gr	12th of March <i>Jornada "flavours of the world"</i> » Pasta (ecological) to the broccoli pesto sauce » Salmon thousand herbs with green pods miso and honey » Green salad » Fruit	Cal 741 Kcal Prot 17 Gr H.C. 46 Gr Lip 34 Gr G. 6 Gr
3	15th of March » Cream of carrots, sage and sheep's cheese » Chicken breast in lemon sauce » Roast potatoes » Fruit	Cal 518 Kcal Prot 15 Gr H.C. 48 Gr Lip 33 Gr G. 8 Gr	16th of March » Chinese fried rice » Rioja style palometa » Greek salad » Fruit	Cal 771 Kcal Prot 18 Gr H.C. 47 Gr Lip 32 Gr G. 5 Gr	17th of March » White beans stewed with mushrooms » Spanish omelette with turkey » Lettuce, sweetcorn and carrots » Fruit	Cal 799 Kcal Prot 16 Gr H.C. 36 Gr Lip 43 Gr G. 7 Gr	18th of March » Spaghetti with sausage » Haddock fillet with romesco sauce » Lettuce and olives » Natural yoghurt	Cal 823 Kcal Prot 20 Gr H.C. 38 Gr Lip 41 Gr G. 9 Gr	HOLIDAY	
4	22th of March » Home style chicken soup » Salmon in leek sauce » Lettuce, onion and tuna salad » Fruit	Cal 565 Kcal Prot 21 Gr H.C. 38 Gr Lip 38 Gr G. 6 Gr	23th of March » Chickpeas with spinach stew » Scrambled eggs with ham » Tomato » Fruit	Cal 685 Kcal Prot 18 Gr H.C. 39 Gr Lip 39 Gr G. 7 Gr	24th of March » Paella with chicken » Kake in sauce » Green salad » Fruit	Cal 747 Kcal Prot 15 Gr H.C. 50 Gr Lip 33 Gr G. 5 Gr	25th of March » Cream of peas soup and mint » Beef burger » Mixed salad » Natural yoghurt	Cal 739 Kcal Prot 20 Gr H.C. 39 Gr Lip 39 Gr G. 12 Gr	HOLIDAY	
5	29th of March HOLIDAY		30th of March HOLIDAY		31st of March HOLIDAY		1st of April HOLIDAY		2nd of April HOLIDAY	

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MONTHLY Menu

MARCH / 2021

SECONDARY ED. - HIGH SCHOOL

Food will be adapted to the needs of the students.

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- » We offer a bland diet daily for children who may feel unwell.
- » All fish has been frozen for a minimum of 72 hours as per food safety standards.
- » Our menus include wholemeal and white bread and the drink will be water.

Week	MONDAY	Nutritional Information	TUESDAY	Nutritional Information	WEDNESDAY	Nutritional Information	THURSDAY	Nutritional Information	FRIDAY	Nutritional Information
1	1st of March » Integral rice fried chinese style » Plain old-fashioned eggs » Lettuce and shredded carrot » Fruit	Cal 751 Kcal Prot 12 Gr H.C. 45 Gr Lip 41 Gr G. 8 Gr	2nd of March » Red kidney beans with vegetables » Grilled chicken steak with chimichurri sauce » Tomato and oregano » Fruit	Cal 588 Kcal Prot 18 Gr H.C. 42 Gr Lip 33 Gr G. 6 Gr	3rd of March » Pasta letter soup (ecologic) » Tuna fish in tomato sauce » Red peppers » Fruit	Cal 509 Kcal Prot 21 Gr H.C. 29 Gr Lip 48 Gr G. 10 Gr	4th of March » Cream of leek and potato soup » Meatloaf with cuttlefish with vegetables » Lettuce and cucumber » Natural yoghurt	Cal 662 Kcal Prot 19 Gr H.C. 26 Gr Lip 54 Gr G. 14 Gr	5th of March » Chickpea bolognese » Cod with cream of mushrooms » Green salad » Fruit	Cal 670 Kcal Prot 23 Gr H.C. 38 Gr Lip 35 Gr G. 7 Gr
2	8th of March <i>Jornada "flavours of the world"</i> » French style peas » "Borgoña" braised beef (boeuf bourguignon) » Potatoes au gratin » Fruit	Cal 842 Kcal Prot 24 Gr H.C. 45 Gr Lip 28 Gr G. 8 Gr	9th of March » Rice with norma's sauce » Galician style hake fillet » Lettuce and olives » Fruit	Cal 754 Kcal Prot 12 Gr H.C. 48 Gr Lip 37 Gr G. 6 Gr	10th of March » Rioja style potato stew (with chorizo sausage and red peppers) » Cajun roasted chicken » Lettuce, tomato, beetroot and sweetcorn » Fruit	Cal 699 Kcal Prot 23 Gr H.C. 33 Gr Lip 41 Gr G. 11 Gr	11th of March » Lentils with pumpkin » Scrambled eggs with sautéed vegetables and soy » Lettuce and cooked ham » Natural yoghurt	Cal 637 Kcal Prot 22 Gr H.C. 38 Gr Lip 35 Gr G. 9 Gr	12th of March <i>Jornada "flavours of the world"</i> » Pasta (ecological) to the broccoli pesto sauce » Salmon thousand herbs with green pods miso and honey » Green salad » Fruit	Cal 741 Kcal Prot 17 Gr H.C. 46 Gr Lip 34 Gr G. 6 Gr
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4	22th of March » Home style chicken soup » Salmon in leek sauce » Lettuce, onion and tuna salad » Fruit	Cal 565 Kcal Prot 21 Gr H.C. 38 Gr Lip 38 Gr G. 6 Gr	23th of March » Chickpeas with spinach stew » Scrambled eggs with ham » Tomato » Fruit	Cal 685 Kcal Prot 18 Gr H.C. 39 Gr Lip 39 Gr G. 7 Gr	24th of March » Paella with chicken » Kake in sauce » Green salad » Fruit	Cal 747 Kcal Prot 15 Gr H.C. 50 Gr Lip 33 Gr G. 5 Gr	25th of March » Cream of peas soup and mint » Beef burger » Mixed salad » Natural yoghurt	Cal 739 Kcal Prot 20 Gr H.C. 39 Gr Lip 39 Gr G. 12 Gr	26th of March HOLIDAY	
5	29th of March HOLIDAY		30th of March HOLIDAY		31st of March HOLIDAY		1st of April HOLIDAY		2nd of April HOLIDAY	

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