

DINING HALL JULY 2026

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY	
29	<p>Spaghetti with bolognese sauce</p> <p>Turkey chops with salad</p> <p>Yoghurt</p>	30	<p>Tepid vichyssoise</p> <p>Roasted chicken legs in lemon sauce with potatoes</p> <p>Fruit</p> <p>DINNER</p> <p>Chicken and vegetable soup with noodles</p> <p>Hamburger with chips and salad</p> <p>Ice cream</p>	1	<p>Paella with vegetables and lean meat</p> <p>Eggs villaroy with salad</p> <p>Fruit</p>	2	<p>Sautéed green beans with bacon</p> <p>Beef meatballs with vegetables and rice</p> <p>Fruit</p> <p>DINNER</p> <p>Pasta au gratin with chorizo</p> <p>Homemade san jacobó with salad</p> <p>Yoghurt</p>	3	<p>Stewed lentils with vegetables / Homemade gazpacho</p> <p>Hake belly with tomato</p> <p>Ice cream</p>
6	<p>Rice with homemade tomato sauce</p> <p>Fried eggs with pisto manchego</p> <p>Fruit</p>	7	<p>Vegetable soup with chicken meat and noodles / Homemade gazpacho</p> <p>Turkey ragù with vegetable sauce and diced potatoes</p> <p>Yoghurt</p> <p>DINNER</p> <p>Vegetable farfalle with napoletana sauce</p> <p>Crumbed loin fillet with salad</p> <p>Fruit</p>	8	<p>Cream of vegetable soup</p> <p>Lasagna</p> <p>Fruit</p>	9	<p>Paella with vegetables and chicken</p> <p>Chicken fillet with baked potatoes</p> <p>Fruit</p> <p>DINNER</p> <p>Sautéed peas with ham / Homemade gazpacho</p> <p>Hot-dog with chips</p> <p>Fruit</p>	10	<p>Maccheroni al pesto</p> <p>Hake fillet with salad</p> <p>Ice cream</p>
13	<p>Cream of courgette soup with cheese</p> <p>Potato omelette with salad</p> <p>Fruit</p>	14	<p>Fried rice</p> <p>Roasted chicken legs aux herbes with potatoes</p> <p>Fruit</p>	15	<p>Stewed lentils with vegetables / Homemade gazpacho</p> <p>Abadejo' cod with tomato and onion</p> <p>Fruit</p>	16	<p>Vegetable soup with noodles / Homemade gazpacho</p> <p>Saxon loins with potatoes</p> <p>Yoghurt</p>	17	<p>Pasta with homemade tomato sauce and chorizo</p> <p>Ham pizza with salad</p> <p>Ice cream</p>

Bread will be whole-grain twice per week

These menus have been validated by Noemí Aparicio Fernández, with a degree in Food and Biology Science and Technology.