

MENÚ ENERO 2023

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LUNES	MARTES	MIÉRCOLES	JUEVES	VIERNES																																																		
9 CREMA DE CALABACIN Y BRÓCOLI NATURAL CINTA DE LOMO AL HORNO CON GUARNICIÓN DE ARROZ BLANCO INTEGRAL GELATINA	10 LENTEJAS CASERAS CACHELOS DE MERLUZA CON ENSALADA DE LECHUGA Y TOMATE FRUTA DE TEMPORADA	11 SOPA DE AVE ALBÓNDIGAS DE TERNERA A LA JARDINERA CON PATATAS FRUTA DE TEMPORADA	12 PATATAS CON BACALAO HUEVO FRITO CON SALSA DE TOMATE FRUTA DE TEMPORADA	13 RECETA NUEVA GUIISO DE RANCHO CANARIO PESCADILLA EN SALSA VERDE FRUTA DE TEMPORADA																																																		
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Nuestros menús incluyen PAN BLANCO e INTEGRAL y la bebida es AGUA.