

# MENÚ NOVIEMBRE 2021

**mawersa**  
- 1983 -



INTEGRAL

ECOLÓGICO

NUEVA RECETA

LUNES	MARTES	MIÉRCOLES	JUEVES	VIERNES																																																		
<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>																																																		
DIA DE TODOS LOS SANTOS	CREMA DE VERDURAS Y HORTALIZAS NATURALES LOMO AL HORNO CON PATATAS HORNEADAS FRUTA DE TEMPORADA	PAJARITAS BOLOÑESA MERLUZA CON ENSALADA MIXTA FRUTA DE TEMPORADA	LENTEJAS CASERAS HUEVO FRITO CON RATATOUILLE NATURAL Y PATATAS A CUADRITOS YOGUR	SALTEADO DE JUDIAS VERDES Y ZANAHORIAS POLLO TIKKA MASALA CON ARROZ INTEGRAL FRUTA DE TEMPORADA																																																		
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Nuestros menús incluyen PAN BLANCO e INTEGRAL y la bebida es AGUA.