

What shall we eat today?





| August 2025 | - GLUTEN-FREE I | MENU GSD I | NTERNATIONAL S | CHOOL COSTA RICA |
|----------------------|--------------------------------|--|----------------------|---|
| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
| | | | | 1 |
| | | | | Roast meat |
| | | | | Tlalpeño broth |
| | | | | Corn Tortillas |
| | | | | Fresh fruit |
| | | | | Water |
| 4 | 5 | 6 | 7 | 8 |
| Spaghetti alla burro | Rice and beans (caribbean) | Mediterranean vegetable stir-fry | Coleslaw | Aztec soup |
| Pomodoro pork loin | Caribbean chicken | Roasted pork loin with mushroom gravy | Fish fingers | Grilles chicken fillet |
| Mixed salad | Coleslaw | Country-style Potatoes | Rice and Beans | Toasted tortilla |
| Fresh fruit | Fresh fruit | Fresh fruit | Fresh fruit | Fresh fruit |
| Water and bread | Water | Water | Water | Water |
| 11 | 12 ITALY | 13 | 14 | 15 |
| Picadillo de turno | Capresse salad | Mashed Potatoes | Lentils with chorizo | |
| Creole salad | Beef tenderloin in apple sauce | Breaded tilapia fillet with tartar sauce | Fried plantain | HOLIDAY |
| Steamed rice | Arancini rice | Garden salad | Steamed rice | |
| Fresh fruit | Fresh fruit | Fresh fruit | Pineaple Atoll | |
| Water | Water | Water | Water | |
| 18 | 19 | 20 | 21 | 22 |
| Au gratin Potatoes | Baked corn | Rice and beans | Pomodoro meatballs | Rice with shrimp |
| Strogonoff chicken | Pork chops | Beef stew | Butter pasta | Porteño pickled |
| Caesar salad | Grilled vegetables | Green salad | Pico de gallo | Potato chips |
| Fresh fruit | Fresh fruit | Fresh fruit | Fresh fruit | Fritter |
| Water | Water | Water | Water | Water |
| 25 Lebanon | 26 | 27 | 28 | 29 |
| Musakhan | Gallo pinto | Squash cream | Potato salad | Pork loin stuffed with spinach and cheese |
| Babaganoush | Grilled steak | Baked chicken thigh | Fish puttanesca | Warm green bean salad |
| Pitas | Pico de gallo with avocado | Baquero caviar | Sauteed vegetables | Rice with vegetables |
| Maamoul | Fresh fruit | Fresh fruit | Fresh fruit | Fresh fruit |
| Water | Water | Water | Water | Water |

Tips for a healthy dinner

Dinner should be a full meal, but a light one in order to promote good rest and contribute to adequate energy intake.

It will consist of a starter, main course and dessert.

It should complement the rest of the day's intake, which is why it should be made up of food groups which were not eaten at lunch:

| If at lunch | At dinner | | |
|-----------------------------------|-----------------------------|--|--|
| Starters | | | |
| Rice/pasta, potatoes or pulses | Cooked or raw vegetables | | |
| Vegetables | Rice/pasta o potatoes | | |
| Main course | | | |
| Meat (beef, pork, poultry) | Fish or eggs | | |
| Fish | Lean meat or egg | | |
| Egg | Fish or meat | | |
| Dessert | Process . | | |
| Fruit | Dairy produt or fruit | | |
| Dairy product | Fruit | | |

It's recommended to eat food that is not high in fat in order to sleep well afterwards.

Water should be the drink of choice as opposed to juice or soft drinks.

A balanced diet should be varied in order to make sure we have a good intake of all the nutrients.

It's advisable to eat fresh and seasonal food, favoring the consumption of fruit, vegetables and pulses.

It's important to eat between 4 and 5 meals a day, trying not to skip one of the most important meals: breakfast.

We can't forget to include physical exercise as the companion to a balanced diet.

In every menu, the kcal of an approximate average serving is indicated.

