

Menu 1	<u>Garrofon Meze</u> (Possible GF)	<u>Cilantro Burritos</u> (Possible GF)	Pasta Nevicata	<u>Smoked Beans and Greens</u> (Gluten Free)	Glazed Tofu Salad (Gluten Free)	<u>Chickpea Tarissa</u> (Gluten Free)	Curried Seitan over Basmati	Ensalada de Judias Cremosas (Gluten Free)
	DESSERT OF THE WEEK: BLONDE KEY LIME PIE							
Menu 2	<u>Molt d'anys</u> (Possible GF)	Fillet Brassica	<u>Aztec Salad</u> (Gluten Free)	Chana Masala (Gluten Free)	Nishime with Spanish Rice (Gluten Free)	<u>Chili sin Queso</u> (Possible GF)	Linguine Stroganoff	Moroccan Salad (Gluten Free)
	DESSERT OF THE WEEK: COCONUT CHOCOLATE SQUARES							
Menu 3	<u>Three Bean Salad</u> (Gluten Free)	<u>Guisantes a la Crema de Tomate</u> (Possible GF)	<u>Lloret Verd</u>	Ginger Cabbage over Sesame Rice (Gluten Free)	<u>Chisaya Mama</u> (Gluten Free)	Kashmir (Gluten Free)	Fajitas	<u>Seitan Pizza</u>
	DESSERT OF THE WEEK: LEMON YOGURT (Gluten Free)							
Menu 4	<u>Flamenco</u> (Gluten Free)	<u>Macro Mediterranean Salad</u> (Gluten Free)	Andalusian Rice (Gluten Free)	Mac Uncheese	Risotto al Forno (Gluten Free)	Spanish Tapas	<u>Soft Tacos</u>	Israeli Kamut
	DESSERT OF THE WEEK: GINGER KANTEN (Gluten Free)							
Menu 5	Quinoa Tabouleh (Gluten Free)	Sheperd's Pie	Pasta Salad	<u>Smoky BBQ Seitan</u>	Formentera (Gluten Free)	<u>Bean Gazpacho</u> (Gluten Free)	<u>Misodillas</u> (Possible GF)	Garden Risotto w/pepper crème (Gluten Free)
	DESSERT OF THE WEEK: MOCHA PUDDING (Gluten Free)							

SUMMER MENU