

MENÚ



* Aportamos el valor nutricional de todas las elaboraciones.

Cumpliendo con el Reglamento 1169/2011, la empresa tiene a su disposición los alérgenos que contiene cada plato. Pueden solicitarlo en colectividades@intur.com | Descárgate mensualmente los menús en www.casaintur.com o en nuestra APP "Intur APP"

No cocinamos con potenciadores del sabor ni colorantes artificiales. Incluimos lácteos de proximidad con reducción de azúcar frente a ediciones anteriores. Nuestro menú incluye vegetales frescos y frutas de temporada. Se ofrecerá pan integral dependiendo de la disponibilidad del horno local.

Menú recomendado y validado nutricionalmente por la dietista - nutricionista colegiada nº CV00639



casa
intur
SALUDABLES
DESDE 1992

MAYO 2025

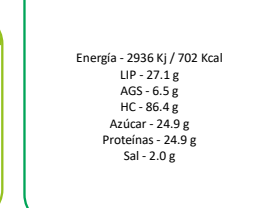
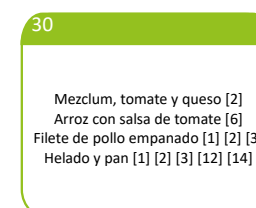
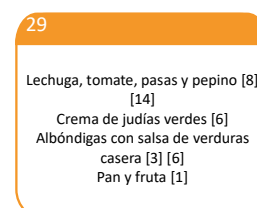
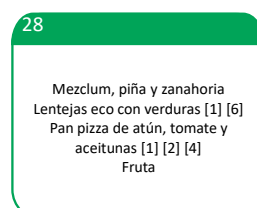
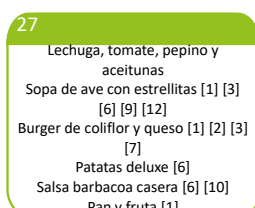
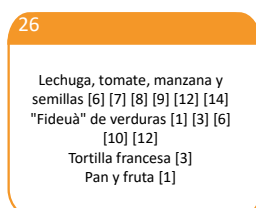
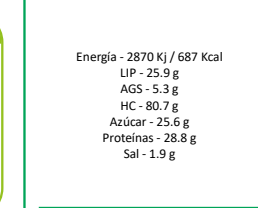
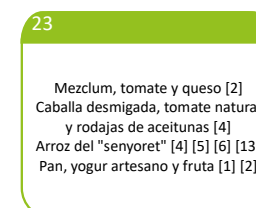
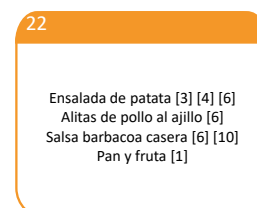
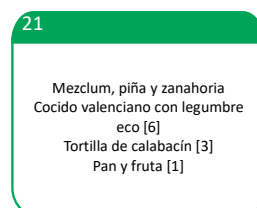
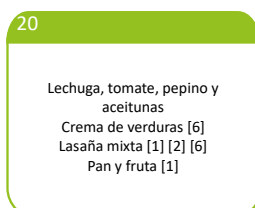
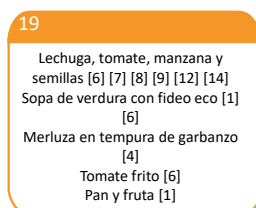
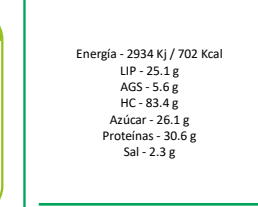
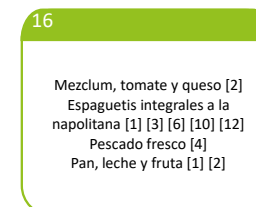
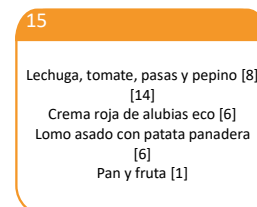
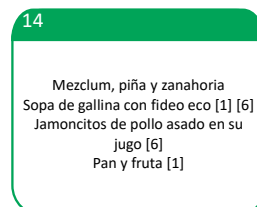
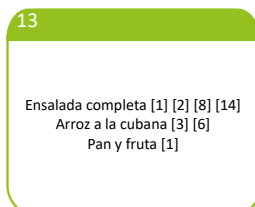
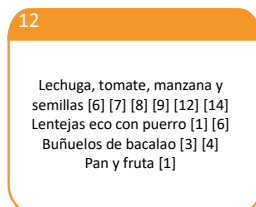
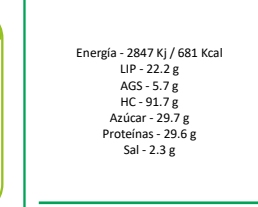
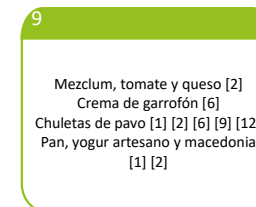
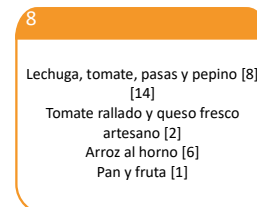
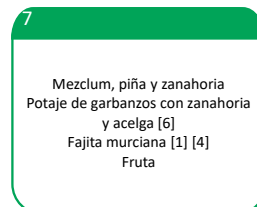
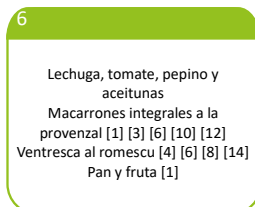
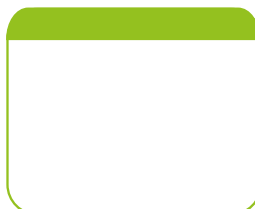
LUNES

MARTES

MIÉRCOLES

JUEVES

VIERNES

VALORACIÓN
NUTRICIONAL

[1] Gluten



[2] Lácteos



[3] Huevo



[4] Pescado



[5] Moluscos

[6] SO₂, sulfitos

[7] Sésamo



[8] Cacahuets



[9] Altramuces



[10] Mostaza



[11] Apio



[12] Soja



[13] Crustáceos



[14] F. de cáscara