

MENZA Restaurant JAROV

Menu from 15. 10. – 19. 10. 2018

Questions and comments should be directed to info@farao-gastro.cz

Monday:

- Soup:** **Pea cream** (green peas, mixed spices, cream) (1,7)
Menu A 5: **Chicken steak with peach and cheese, french fries / rice**
(chicken breast, cheese, peach, spice mix) (1,7)
Menu B 2: **Roast pork with mushroom sauce, mashed potatoes**
(roast pork, mushrooms, flour, spice mix) (1,7)
Menu B 3: **Vegetable salad with chicken**
(cucumber, lettuce, spindles, pepper, tomato)
Menu C 1: **Spaghetti with cream sauce, tomato, basil and bacon**
(pasta, tomato, cream, basil, bacon) (1,3,7)
Dinner: **Chicken pieces in soft soy sauce, rice**
(chicken breast, soy sauce) (6)

Tuesday:

- Soup:** **Tomato with pasta rice** (tomato puree, blend of spices, rice, pasta) (1,3)
Menu A 5: **Pork tenderloin with honey and chilli, potato croquettes**
(pork, honey, chilli)
Menu B 2: **Marine meat, potato dumplings / rice**
(rear beef, tomato sauce, wine, flour, seasoning mix) (1,3,12)
Menu B 3: **Pasta salad with chicken meat**
(tomato, cucumber, pepper, lettuce, chicken breast, mayonnaise, spice mix) (1,3,7)
Menu C 1: **Broccoli risotto** (rice, broccoli, tomato, white wine, eidam, spice mixture) (7,12)
Dinner: **Fried cheese, potatoes**
(cheese, eggs, flour, breadcrumbs, seasoning mix) (1,3,7)

Wednesday:

- Soup:** **Chinese spicy soup with rice noodles**
(duck cut, mix vegetable, rice noodles, spice mix) (6,9)
Menu A 5: **Roast duck, red cabbage, potato dumplings**
(duck, red cabbage, spice mix) (1,3,7)
Menu B 2: **Chicken in sweet and sour sauce, rice**
(chicken breast, mixed vegetables) (1)
Menu B 3: **Vegetable salad with ham and cheese**
(tomato, cucumber, pepper, lettuce, cheese, spice mix)
Menu C 1: **Dutch steak, mashed potatoes, cucumber**
(pork, cheese 30%, eggs, spice mix) (1,3,7,9)
Dinner: **Chicken steak with pineapple, potatoes**
(chicken breast, cheese, flour, pineapple) (1,7)

MENZA Restaurant JAROV

Jeseniova 208, Praha 3, Telefon: 224092168

*Company FARAO GASTRO, Ltd. He is a member of the Association of Hotels and Restaurants.
Since June 2008, we certified ISO 22000 - food safety management system and HACCP certified systém*

<http://www.farao-gastro.cz>

FARAO GASTRO, s.r.o., Evropská 693/16, 160 00, zapsaná MS v Praze, odd.C, vl. 130132, IČ: 28167872

Validity from 15/10 2018 to 19/10 2018.

Edited by Marek Votava- Chef

Approved by: R. Tůša – director

Thursday:

- Soup:** **Beef broth with egg noodles** (1,3,9)
Menu A 5 : **Turkey steak plum dip, potato wedges**
(turkey breast, plum jam, flour, seasoning mix) (1)
Menu B 2: **Pork goulash „Flamendr“, dumplings**
(pork shoulder, tomato, flour, spice mix) (1,3,7)
Menu B 3: **Greek salad with feta cheese and bacon**
(pepper, tomato, cucumber, lettuce, cheese, bacon,) (7)
Menu C 1: **Blueberry dumplings with yoghurt topping** (1,3,7)
Menu C: **Baked potatoes with vegetables and cheese**
(potatoes, vegetable mix, eidam, cream, milk, spice mix)(7,9)
Dinner: **Chicken steak on colored pepper, potato mash**
(chicken breast, spice mix) (1,3,7,9)

Friday:

- Soup:** **Peasant** (mixed vegetable, mushrooms, cream, spice mix) (1,7)
Menu A 5 : **Stuffed chicken roulade, roast potatoes / rice**
(chicken breast, ham, cheese, spice mix) (1,3,7)
Menu B 2: **Pork with garlic cream, dumplings**
(pork shoulder, garlic, flour, cream) (1,3,7)
Menu B 3: **Pasta salad with chicken and red onion**
(cucumber, lettuce, peppers, chicken. breast, red onion, tomato) (1,3,7)
Menu C 1: **Bean burrito**
(tortilla, tomatoes, beans, rice, tomato puree, onion, spice mix) (1,3,7)

*Gram of meat in raw state: 120g, weight of attachment: 200g
The raw meat weight at the selection menu A is 150gr.
Numbers in brackets indicate numbers in the allergen list.
Information on allergens at the dispensary.*

*Opening hours: Monday - Thursday: from 11.00 to 19.15 hours Friday from 11.00 to 14.45 hours
(Food serving ends 15 min. before closing time)*

From 14:00 pm except Friday, cook timer.

Additional sale and sale of beverages throughout the opening period.

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