



University of the Azores - Pólo Ponta Delgada

Week of 9th to 13th of February of 2026

Lunch

| | | VE (kJ) | VE (kcal) | Líp. (g) | AG Sat. (g) | HC (g) | Açúcar (g) | Prot. (g) | Sal (g) |
|-------------------------|--|------------|--------------|-------------|----------------|-----------|---------------|--------------|------------|
| Monday | | | | | | | | | |
| Soup | Cauliflower and broccoli cream | 0 | 0 | 0,0 | 0,0 | 0,0 | 0,0 | 0,0 | 0,0 |
| Dish | Fried meat rissoles with sautéed pasta with mushrooms ^{1,2,3,4,5,6,7,8,9,10,11,12,14} | 882 | 210 | 7,6 | 2,0 | 28,6 | 2,4 | 5,7 | 0,8 |
| Diet | Gluten free fusilli pasta with minced beef, mushrooms, carrot and peppers ^{6,12,13} | 870 | 202 | 8,5 | 3,0 | 20,3 | 0,7 | 11,1 | 0,2 |
| Vegan | Lentil bolognese ^{1,3,6,8,11} | 1194 | 282 | 4,1 | 0,6 | 47,2 | 0,3 | 12,6 | 0,1 |
| Dessert | Fresh fruit | 269 | 64 | 0,5 | 0,1 | 13,4 | 13,4 | 0,2 | 0,0 |
| Tuesday | | | | | | | | | |
| World Pulses Day | | | | | | | | | |
| Soup | House soup (Shredded chicken, small pasta, grated carrot and cabbage and mint) ^{1,3,6,10} | 520 | 123 | 1,0 | 0,2 | 18,8 | 1,5 | 8,7 | 0,3 |
| Vegan Soup | Vegetable cream | 153 | 36 | 1,1 | 0,2 | 4,9 | 0,7 | 1,0 | 0,1 |
| Dish / Diet | Roasted forkbeard with kidney bean salad with carrot and corn ^{3,4} | 594 | 141 | 3,2 | 0,5 | 15,8 | 0,5 | 11,2 | 0,1 |
| Vegan | Soy stew with potatoes, peas, carrots and green beans ^{1,6,8,11} | 476 | 113 | 1,2 | 0,2 | 14,5 | 3,1 | 9,0 | 0,1 |
| Dessert | Fresh fruit | 269 | 64 | 0,5 | 0,1 | 13,4 | 13,4 | 0,2 | 0,0 |
| Wednesday | | | | | | | | | |
| Soup | Chickpea with grated carrot and courgetti soup | 300 | 71 | 1,5 | 0,2 | 10,5 | 1,1 | 2,9 | 0,1 |
| Dish/Diet | Roasted pork with onions and apples and white rice ¹² | 806 | 192 | 8,0 | 2,5 | 16,7 | 3,2 | 12,1 | 0,2 |
| Vegan | Vegetarian Paella (tomato, peas, peppers, mushrooms, saffron and tofu) ⁶ | 651 | 155 | 3,5 | 0,8 | 23,0 | 0,9 | 6,4 | 0,2 |
| Dessert | Fresh fruit / Chocolate cake ^{1,3,6,7} | 1816 | 435 | 25,2 | 4,7 | 45,4 | 10,8 | 5,7 | 0,4 |
| Thursday | | | | | | | | | |
| Soup | Lettuce and leek purée | 152 | 36 | 1,1 | 0,2 | 4,9 | 0,7 | 1,0 | 0,1 |
| Dish / Diet | Codfish stew with potatoes ⁴ | 408 | 97 | 2,6 | 0,4 | 10,8 | 1,0 | 7,1 | 1,1 |
| Vegan | Stewed broad beans with vegetables and potatoes | 356 | 84 | 1,4 | 0,2 | 13,7 | 1,4 | 3,0 | 0,1 |
| Dessert | Fresh fruit | 269 | 64 | 0,5 | 0,1 | 13,4 | 13,4 | 0,2 | 0,0 |
| Friday | | | | | | | | | |
| World Radio Day | | | | | | | | | |
| Soup | White bean and brussels sprouts soup | 317 | 75 | 1,4 | 0,3 | 9,9 | 0,7 | 3,6 | 0,1 |
| Dish | Chicken lasagna ^{1,3,6,7,12} | 971 | 230 | 5,6 | 2,4 | 26,9 | 0,8 | 18,0 | 0,3 |
| Diet | Grilled chicken breast steak with gluten free pasta ^{6,13} | 785 | 179 | 1,6 | 0,4 | 24,0 | 0,2 | 18,2 | 0,2 |
| Vegan | Vegetarian farmer pasta (carrot, cabbage, bean and pasta) ^{1,6,10} | 1086 | 258 | 3,4 | 0,6 | 44,5 | 1,8 | 12,1 | 0,1 |
| Dessert | Fresh fruit | 269 | 64 | 0,5 | 0,1 | 13,4 | 13,4 | 0,2 | 0,0 |

For unforeseen reasons, the menu may change. Diet dish- gluten and lactose free. All dishes are accompanied by mixed salad.

If you are allergic or intolerant to any substance, you should consult the person in charge of the unit for more precise information before consuming your meal. Your meal contains/may contain the following substances or products and their derivatives: ¹Cereals containing gluten, ²Crustaceans, ³Eggs, ⁴Fish, ⁵Peanuts, ⁶Soy, ⁷Milk, ⁸Nuts, ⁹Celery, ¹⁰Mustard, ¹¹Sesame seeds, ¹²Sulfur Dioxide and Sulfites, ¹³Lupin, ¹⁴Clams. For those who are not allergic or intolerant, these substances or products are completely harmless.

Nutritional Declaration: Variations in preparation and cooking techniques, as well as seasonal and regional differences in the products, may alter the values presented. Average values calculated from the known average values of the ingredients used according to the National Institute of Health Dr. Ricardo Jorge, Food Composition Table (2019), and information provided by suppliers.

VE – Energy Value, HC – Carbohydrates, Líp. – Lipids, Prot. – Proteins



University of the Azores - Pólo Ponta Delgada

Week of 09th to 13th of February of 2026

Dinner

Monday

| | | VE (kJ) | VE (kcal) | Líp. (g) | AG Sat. (g) | HC (g) | Açúcar (g) | Prot. (g) | Sal (g) |
|-------------|---|------------|--------------|-------------|----------------|-----------|---------------|--------------|------------|
| Dish | Tuna salad with potatoes, vegetables and mayonnaise 1,3,4,5,6,7,10,11,12 | 500 | 119 | 4,4 | 0,5 | 12,0 | 1,1 | 7,1 | 0,5 |
| Diet | Tuna salad with potatoes and vegetables ⁴ | 460 | 109 | 3,0 | 0,4 | 13,2 | 0,8 | 6,5 | 0,5 |

Tuesday

| | | VE (kJ) | VE (kcal) | Líp. (g) | AG Sat. (g) | HC (g) | Açúcar (g) | Prot. (g) | Sal (g) |
|-------------|---|------------|--------------|-------------|----------------|-----------|---------------|--------------|------------|
| Dish | Roasted chicken with beer sauce and corn rice ^{1,3,6,7,8,12} | 756 | 180 | 4,6 | 0,7 | 19,3 | 0,2 | 13,9 | 0,3 |
| Diet | Roasted plain chicken with boiled corn rice | 728 | 172 | 2,5 | 0,4 | 21,0 | 0,1 | 16,0 | 0,2 |

Wednesday

| | | VE (kJ) | VE (kcal) | Líp. (g) | AG Sat. (g) | HC (g) | Açúcar (g) | Prot. (g) | Sal (g) |
|--------------------|--|------------|--------------|-------------|----------------|-----------|---------------|--------------|------------|
| Dish / Diet | Roasted hake medallions with leek and boiled potatoes ^{4,7} | 390 | 92 | 2,0 | 0,7 | 10,1 | 0,8 | 8,0 | 0,2 |

Thursday

| | | VE (kJ) | VE (kcal) | Líp. (g) | AG Sat. (g) | HC (g) | Açúcar (g) | Prot. (g) | Sal (g) |
|-------------|---|------------|--------------|-------------|----------------|-----------|---------------|--------------|------------|
| Dish | Beef shepherd's pie ^{3,7,12} | 487 | 116 | 6,2 | 2,2 | 7,1 | 0,2 | 7,7 | 0,1 |
| Diet | Stewed cubed beef with potatoes ¹² | 394 | 93 | 2,2 | 0,3 | 13,8 | 1,1 | 3,9 | 0,2 |

Friday

| | | VE (kJ) | VE (kcal) | Líp. (g) | AG Sat. (g) | HC (g) | Açúcar (g) | Prot. (g) | Sal (g) |
|-------------|--|------------|--------------|-------------|----------------|-----------|---------------|--------------|------------|
| Dish | Fried blue jack mackerel with boiled sweet potato ^{1,4,6} | 675 | 161 | 5,2 | 0,9 | 21,3 | 5,1 | 6,3 | 0,2 |
| Diet | Roasted blue jack mackerel with boiled sweet potato ⁴ | 533 | 127 | 3,1 | 0,6 | 15,4 | 4,3 | 8,5 | 0,2 |

For unforeseen reasons, the menu may change. Diet dish- gluten and lactose free. All dishes are accompanied by mixed salad.

If you are allergic or intolerant to any substance, you should consult the person in charge of the unit for more precise information before consuming your meal. Your meal contains/may contain the following substances or products and their derivatives: ¹Cereals containing gluten, ²Crustaceans, ³Eggs, ⁴Fish, ⁵Peanuts, ⁶Soy, ⁷Milk, ⁸Nuts, ⁹Celery, ¹⁰Mustard, ¹¹Sesame seeds, ¹²Sulfur Dioxide and Sulfites, ¹³Lupin, ¹⁴Clams. For those who are not allergic or intolerant, these substances or products are completely harmless.

Nutritional Declaration: Variations in preparation and cooking techniques, as well as seasonal and regional differences in the products, may alter the values presented. Average values calculated from the known average values of the ingredients used according to the National Institute of Health Dr. Ricardo Jorge, Food Composition Table (2019), and information provided by suppliers.

VE – Energy Value, HC – Carbohydrates, Líp. – Lipids, Prot. – Proteins