MENZA Restaurant JAROV

Menu from 12. 3. – 16. 3. 2018

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

Monday:

Soup: Beef broth with noodles (1,3)
Menu A5: Roast pork with Roquefort sauce, croquettes (roast pork, blue cheese, cheese, cream) (1,7)
Menu B2: Chicken with garlic, spinach, potato dumplings (chicken breast, garlic, spinach, spice mix) (1,3,7)
Menu B3: Pasta salad with chicken (chicken breast, tomato, cucumber, pepper, lettuce) (1,3)
Menu C1: Gnocchetti Sardi Toscano (pasta, ham, peeled tomatoes, garlic, spice mix) (1,3,7)
Dinner: Chicken steak, mashed potatoes (chicken breast, onion, bacon, spice mix) (1,7)

Tuesday:

Soup: Kulajda (1,3,7)
Menu A5: Marinated turkey steak, boiled potatoes, cabbage salad (turkey breast,)( 1)
Menu B2: Frankfurt roast beef, dumplings / rice (rear beef, flour, sausage, spice mix) (1,3,7,13)
Menu B3: Vegetable salad with ham, corn and yogurt. dip (tomato, cucumber, pepper, ham, corn, lettuce) (7)
Menu C1: Spaghetti with oyster mushroom on pasta (pasta, oyster mushroom, cream, milk, spice mix) (1,3,7)
Dinner: Pork chop, mashed potatoes (ham, egg, breadcrumbs, flour, spice mix) (1,3,7,9,13)

Wednesday:

Soup: Vegetable soup with egg (3)
Menu A5: Chicken breast with cranberry dip, potato wedges (chicken breast, cranberries) (1)
Menu B2: Krušovický pork goulash, dumplings (pork shoulder, beer, flour, spice mix) (1,3,7)
Menu B3: Vegetable salad with chicken and cheese (pepper, tomato, cucumber, lettuce, chicken breast, blue cheese) (7)
Menu C1: Pangasius in corn crust, mashed potatoes (pangasius, flour, eggs, cornflakes, spice mix) (7)
Dinner: Pork strips with leek and mushrooms, roasted potatoes (pork, leeks, mushrooms, spice mix)

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 12/3 2018 to 16/3 2018. Edited by Michal Tencer- Chef Approved by: R. Tůša – director
Thursday:

Soup: Cauliflower (1,7)
Menu A5: Tenderloin baked in herb crust, mashed potatoes
(pork, spice mix, bacon, cream, mayonnaise, diced tomatoes) (3,7,11)
Menu B2: Kung-pao, rice
(chicken breast, mixed vegetables, peanut) (5)
Menu B3: Vegetable salad with chicken and corn, french dressing
(tomato, cucumber, pepper, lettuce, chicken breast, spice mix)
Menu C1: Bacon dumplings with cabbage (1,3,7)
Menu C: Baked pancakes with plums (1,3,7)
Dinner: Chicken barbecue, French fries
(chicken breast, bell pepper, onion, bacon, spice mix) (10)

Friday:

Soup: Goulash (1)
Menu A5: Stuffed tortilla chicken and fresh vegetables
(chicken breasts, breadcrumbs, flour, eggs, yogurt, mix vegetables) (1,3,7)
Menu B2: Pasta Chinese-style
(chicken breast, white cabbage, mixed vegetables, spice mix) (1,3,7)
Menu B3: Pasta salad with ham, cheese and garlic dip
(cucumber, lettuce, peppers, ham, garlic, cheese, yogurt, tomato) (1,3,7)
Menu C1: Fried mushrooms, cooked potatoes
(mushrooms, flour, breadcrumbs, egg) (1,3,7,13)

Gram of meat in raw state: 120g, weight of attachment: 200g
The raw meat weight at the menu A is 150g.
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.