

# Weekly Menu

Meals for Healthier Metabolism





#### Breakfast

- Vegetable and Egg Frittata
- Arugula and Cherry Tomato Salad



#### Lunch

- Turkey and Celeryand Squash Puree
- Lettuce Salad with Cucumber



#### Dessert

<sup>4</sup> Citrus Fruit Salad/ Berry Fruit Salad



#### Dinner

Lentil Salad with
Grilled Vegetables,
Feta Cheese, and
Pesto Dressing





#### Breakfast

- Egg, Bacon, and Spinach Frittata
- Lamb's Lettuce and Cherry Tomato



#### Lunch

- YiChicken withRoasted Pumpkin
- MRed Cabbage Salad



Dessert

🆞 Twix Bars



#### Dinner

- Sea Bass Fillet and Grilled Vegetables
- Lettuce with Cucumber Salad

## 📛 Wednesday



#### Breakfast

Lettuce Wrap Sandwich



Lunch

- Chicken Thigh and Mushrooms with Leeks
- 🆞 Lettuce Salad



#### Dessert

Chocolate Brownie with Orange



### Dinner

Mozzarella and Avocado Salad





#### Breakfast

- Whole Grain Breadwith Avocado andChickpea Spread
- Cucumber and Bell Pepper Sticks



#### Lunch

- Beef Burger andCauliflower andCelery Puree
- Lettuce Salad



Dessert

Greek Yogurt with Strawberries and Almonds



#### Dinner

Grilled Tuna Saladwith Vegetables andPesto Dressing

## 📛 Friday



#### Breakfast

🆞 Whole Grain Bread



Lunch ¶ Marinirani tofu s



Dessert <sup>¶</sup> Chocolate Pudding



Dinner ¶ Salad with Beef

with Tuna Spread

9 Olives, Cherry Tomatoes brokulom

🆞 Zelena salata i radič

Sirloin and Pesto Dressing

## What is a Metabolic Friendly Menu?

In collaboration with physicians and nutritionists we have created a menu designed to support the health of your metabolism.

### Metabolic Friendly meals are:



Mediterranean in style



Low in carbohydrates

Based on healthy fats and whole foods



## Why Choose a Metabolic Friendly Menu?

Expertly designed under the supervision of physicians and nutritionists, it is tailored to specific needs.

# It represents a solution for achieving:



Better metabolic health



Reduced insulin resistance



Healthier body weight and appearance



Feeling vitality and energy

