



PLAZA EL BOSQUE  
EBRO



# MENÚ EJECUTIVO

EXECUTIVE MENU

2025

# LUNES MONDAY



## ENTRADA STARTER

- Ensalada César camarón.  
Caesar salad with shrimps.

## PLATO PRINCIPAL MAIN COURSE

- Fettuccini carbonara con yema curada.  
Fettuccine carbonara with cured yolk.

## POSTRE DESSERT

- Torta de chocolate con mermelada de guinda ácida.  
Chocolate cake with sour cherry jam.

## VALORES PRICES

Entrada + plato principal + postre + bebida ó vino + café.  
Starter + main course + dessert + soft drink + coffee.

**\$20.900 CLP**

Plato principal + postre + bebida ó vino + café.  
Main course + dessert + soft drink + coffee.

**\$18.600 CLP**



# MARTES TUESDAY

## ENTRADA STARTER

- Carbonada estilo sureño.  
Chilean southern style beef soup.

## PLATO PRINCIPAL MAIN COURSE

- Escalopines de salmón relleno con espinacas al parmesano crocante servidos con verduras de la estación y salsa de curry verde.  
Salmon scallops stuffed with spinach breaded in crispy parmesan, served with seasonal vegetables and green curry sauce.

## POSTRE DESSERT

- Chessecake brûlée y fresas de la estación.  
Burnt Cheesecake with seasonal strawberries.

## VALORES PRICES

Entrada + plato principal + postre + bebida ó vino + café.  
Starter + main course + dessert + soft drink + coffee.

**\$20.900 CLP**

Plato principal + postre + bebida ó vino + café.  
Main course + dessert + soft drink + coffee.

**\$18.600 CLP**



# MIÉRCOLES WEDNESDAY

## ENTRADA STARTER

- Arancini de setas trufado sobre hojas verdes servido en pesto de tomate y albahaca.  
Truffled mushroom arancini over a mix of greens, served with tomato and basil pesto.

## PLATO PRINCIPAL MAIN COURSE

- Medallón de pavo relleno con ciruela acompañado de ratatouille de verduras gratinado.  
Turkey stuffed with plum, served with a ratatouille gratin.

## POSTRE DESSERT

- Mousse de manjar aireado con crocante de chocolate.  
Milk caramel mousse with a chocolate crunch.

## VALORES PRICES

Entrada + plato principal + postre + bebida ó vino + café.  
Starter + main course + dessert + soft drink + coffee.

**\$20.900 CLP**

Plato principal + postre + bebida ó vino + café.  
Main course + dessert + soft drink + coffee.

**\$18.600 CLP**



# JUEVES THURSDAY

## ENTRADA STARTER

- Panna cotta de betarraga servida con ensalada de guisantes y grissini al eneldo.  
Beet panna cotta served with peas and a grissini with dill.

## PLATO PRINCIPAL MAIN COURSE

- Plateada en su jugo servida con ragout de trigo mote y pimientos asados.  
Cup of cube rol au jus served with a wheat berries and peppers ragout.

## POSTRE DESSERT

- Tiramisú amaretto.  
Classic Tiramisu.

## VALORES PRICES

Entrada + plato principal + postre + bebida ó vino + café.  
Starter + main course + dessert + soft drink + coffee.

**\$20.900 CLP**

Plato principal + postre + bebida ó vino + café.  
Main course + dessert + soft drink + coffee.

**\$18.600 CLP**



# VIERNES FRIDAY

## ENTRADA STARTER

- Hojaldre rellena con pollo y verduras gratinadas con salsa roquefort y mermelada de frutilla.  
Puff pastry stuffed with chicken and vegetables gratin with Roquefort sauce and strawberry jam.

## PLATO PRINCIPAL MAIN COURSE

- Risotto de tomates con vegetales asados.  
Tomato risotto with roasted vegetables.

## POSTRE DESSERT

- Blondie de frambuesa y chocolate blanco.  
White chocolate brownie with raspberries.

## VALORES PRICES

Entrada + plato principal + postre + bebida ó vino + café.  
Starter + main course + dessert + soft drink + coffee.

**\$20.900 CLP**

Plato principal + postre + bebida ó vino + café.  
Main course + dessert + soft drink + coffee.

**\$18.600 CLP**