



PLAZA EL BOSQUE
EBRO

MENÚ EJECUTIVO

LUNES MONDAY



ENTRADA STARTER

- Panna cotta de salmón servida con ensalada de arvejas y chip de camote. / *Salmon panna cotta served with a pea salad and sweet potato chips.*

PLATO PRINCIPAL MAIN COURSE

- Gnocchi de papa con salsa boloñesa. / *Gnocchi Bolognese.*

POSTRE DESSERT

- Torta merengue con compota de piña colada y limón sutil. / *Meringue cake with pineapple and lemon compote.*

VALORES PRICES

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

\$19.900 CLP

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

\$16.900 CLP



MARTES TUESDAY

ENTRADA STARTER

- Rol de zapallo italiano grillado relleno con humus de garbanzo, con mini ensalada mediterránea y salsa ranch (mayo, crema acida, yogurt, cebolla y ajo en polvo, salsa inglesa y eneldo). / *Grilled zucchini roll stuffed with chickpea hummus, with a mini mediterranean salad and ranch dressing (mayonnaise, sour cream, yogurt, onion and garlic powder, Worcestershire sauce and dill).*

PLATO PRINCIPAL MAIN COURSE

- Finos cortes de salmón marinados en soya, jengibre y ciboulette, envuelto en masa crocante servido con puré de habas y salsa ostra. / *Fine cuts of salmon marinated in soy, ginger and chives, wrapped in a crunchy dough and served with broad beans purée and oyster sauce.*

POSTRE DESSERT

- Moka cake con nueces y crema montada de chocolate blanco. / *Mocha cake with nuts and white chocolate cream*

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Starter + main course + dessert + soft drink + coffee

\$19.900 CLP

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

\$16.900 CLP

MIÉRCOLES WEDNESDAY



ENTRADA STARTER

- Carpaccio de albacora servido con cous cous y verduras. /
Albacore carpaccio served with cous cous and vegetables.

PLATO PRINCIPAL MAIN COURSE

- Lasaña de verduras y pastelera de choclo en salsa pomodoro. /
Vegetable lasagna with corn pastry and pomodoro sauce.

POSTRE DESSERT

- Soufflé de maracuyá. /
Passion fruit soufflé.

VALORES PRICES

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

\$19.900 CLP

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

\$16.900 CLP



JUEVES THURSDAY



ENTRADA STARTER

- Sopa de camarones (bisque, papa, habas y camarones). / *Shrimp soup (bisque, potato, broad beans and shrimps).*

PLATO PRINCIPAL MAIN COURSE

- Carne braseada en su jugo servida con humus de garbanzo y zapallos italianos salteados en aceite de sésamo. / *Braised beef au jus served with chickpea hummus and zucchini sautéed in sesame oil.*

POSTRE DESSERT

- Pastel de chocolate en texturas. / *Chocolate cake in textures.*

VALORES PRICES

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

\$19.900 CLP

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

\$16.900 CLP



VIERNES FRIDAY

ENTRADA STARTER

- Tártaro de atún con tostadas y lactonesa de mango. /
Tuna tartare with toasts and mango milk mayonnaise

PLATO PRINCIPAL MAIN COURSE

- Pollo grille acompañado de panqueque relleno de espinaca, ricotta y almendras gratinado en salsa putanesca. / Grilled chicken served with pancakes stuffed with spinach, ricotta cheese and almonds au gratin with putanesca sauce.

POSTRE DESSERT

- Streusel de berries con helado de chocolate. /
Berry streusel pie with vanilla ice cream.

VALORES PRICES

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

\$19.900 CLP

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

\$16.900 CLP