



PLAZA EL BOSQUE
EBRO



MENÚ EJECUTIVO

EXECUTIVE MENU

2026



LUNES MONDAY

ENTRADA STARTER

- Crema de arvejas servida con mousse de cebolla ahumada.
Pea cream soup served with a smoked onion mousse.

PLATO PRINCIPAL MAIN COURSE

- Tilapia empanizada con panko y perejil servida con ensalada de papas, aceituna, apio y salsa de aceituna morada.
Tilapia breaded with panko and parsley served with a potato , olive and celery salad and a purple olive sauce.

POSTRE DESSERT

- Tartaleta de chocolate con crema de frambuesa y coco.
Chocolate tart with raspberries and coconut.

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

- Quinoa tropical servida con gravlax de salmón y salsa de mango.
Tropical quinoa served with salmon gravlax and mango sauce.

PLATO PRINCIPAL MAIN COURSE

- Lasagna boloñesa con ragout de espinaca servida con salsa de tomates frescos.
Lasagna Bolognese with spinach ragú served with fresh tomato sauce.

POSTRE DESSERT

- Mousse de arroz tres leches y crujiente de canela.
Three milk rice pudding mousse and cinnamon crisp.

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

- Carpaccio de res y verduras servido con mini ensalada fresca y crumble de callampa.

Beef and vegetable carpaccio served with a mini fresh salad and mushroom crumble.

PLATO PRINCIPAL MAIN COURSE

- Salteado mar y tierra servido con papas a las finas hierbas.

Surf and turf stir fry served with herb roasted potatoes.

POSTRE DESSERT

- Profiterol craquelado con crema de arándanos.

Crackled profiterol with blueberry cream.

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

- Chupe de mariscos con tostadas parmesanas.
Seafood pudding with parmesan toasts.

PLATO PRINCIPAL MAIN COURSE

- Pollo grille con galleta de risotto al cilantro, salsa de limón y crocante de camote.
Grilled chicken with a cilantro risotto cake, lemon sauce and sweet potato crisp.

POSTRE DESSERT

- Mousse de limón con tierra de chocolate.
Lemon mousse with chocolate sand.

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

- Quiche de tomate, queso y albahaca servido con mix de hojas.
Tomato, cheese and basil quiche served with a mix of green leaves.

PLATO PRINCIPAL MAIN COURSE

- Milanesa de res servida con ensalada de guisantes y salsa tártara.
Beef milanese with a pea salad and tartar sauce.

POSTRE DESSERT

- Trifle de frutillas con mermelada de guinda acida, crema montada y coco laminado.
Strawberry trifle with sour cherry jam, whipped cream and laminated dry coconut.

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