

RADISSON
BLUTM

PLAZA EL BOSQUE
SANTIAGO



MENÚ EJECUTIVO

EXECUTIVE MENU

2026

LUNES MONDAY



ENTRADA STARTER

- Tartar de betarraga y pulpo.
Beet and octopus tartar.

PLATO PRINCIPAL MAIN COURSE

- Tallarines salteados con pollo.
Stir fried noodles with chicken.

POSTRE DESSERT

- Mousse piña colada.
Pineapple and coconut mousse.

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

- Ceviche de verduras.
Veggie ceviche.

PLATO PRINCIPAL MAIN COURSE

- Lomo de cerdo criollo con puré de zapallo asado y brotes del día.
Beef tenderloin with roasted buttercup squash purée and sprouts.

POSTRE DESSERT

- Trilogía de chocolate.
Chocolate trilogy.

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

- Crema de choclo y trufa.
Truffled corn cream soup.

PLATO PRINCIPAL MAIN COURSE

- Reineta crocante con arroz de berros y ensalada chilena.
Crispy Pomfret with watercress, rice and chilean salad (tomato and onion).

POSTRE DESSERT

- Cheesecake de mango.
Mango cheesecake.

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

- Timbal de jaiba con pebre tropical.
Crab pudding with spicy tropical sauce.

PLATO PRINCIPAL MAIN COURSE

- Pechuga de ave a la plancha acompañado de trisotto de quinoa, arvejas, mote y garbanzo frito.
Grilled chicken breast served with a quinoa, pea, wheat berries and fried chickpea risotto.

POSTRE DESSERT

- Mora crema.
Black Berry 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

VIERNES FRIDAY



ENTRADA STARTER

- Carpaccio de salmón y alcachofa.
Salmon and artichoke carpaccio.

PLATO PRINCIPAL MAIN COURSE

- Spaghetti con salsa blanca de champiñón y jamón con toques de aceite de trufa.
Creamy mushroom and ham Spaghetti with touches of truffle oil.

POSTRE DESSERT

- Tiramisú.
Tiramisú.

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