



## Executive 1

### ENTRÉES

Poached eggs with spinach  
and foiegras sauce

### MAIN COURSES

Norwegian fresh salmon tournedeau  
with confit tomato and roasted almonds

### DESSERTS

Warm brownie with vanilla ice cream and caramel sauce

# 31.00€

VAT included

Price per person

28.18 € (VAT not included)

## Executive 2

### ENTRÉES

Spinach cannelloni au gratin  
with fresh salmon and "Cardinal" shrimps

### MAIN COURSES

Veal "milfeuilles" with confit potatoe

### DESSERTS

Pumpkin cream with kiwi

# 31.00€

VAT included

Price per person

28.18 € (VAT not included)

The menus must be the same for the whole group.  
All menus include mineral water, house wine and coffees.

Executives



## Executive 3

### ENTRÉES

Seafood cream with  
shrimp and cuttelfish tempura

### MAIN COURSES

Crispy chicken with mango and cheddar cheese

### DESSERTS

Apple warm cake with vanilla ice-cream and cocoa

**31.00€**

VAT included

Price per person

28.18 € (VAT not included)

## Executive 4

### ENTRÉES

Steamed seasonal vegetables  
mosaic with crispy ham and basil oil

### MAIN COURSES

Oven baked sea bass filets with confited tomatoes

### DESSERTS

Chocolate tart with peach jam

**31.00€**

VAT included

Price per person

28.18 € (VAT not included)

The menus must be the same for the whole group.  
All menus include mineral water, house wine and coffees.

Av. de Navarra, 6-8  
08911 BADALONA  
P: +34 931 847 900  
F: +34 931 847 910

[www.rafaelhotels.com](http://www.rafaelhotels.com)  
[badalona@rafaelhotels.com](mailto:badalona@rafaelhotels.com)

Information and reservations:  
**Groups department**  
T: +34 915 399 021  
[groups@rafaelhotels.com](mailto:groups@rafaelhotels.com)

2013 rates

Our establishment is in compliance with Spanish law  
RD 1420/2006 concerning the prevention of anisakis.

*Executives*



## Executive 5

### ENTRÉES

Roasted aubergine and peppers  
puff pastry with grilled goat cheese  
and rocket oil

### MAIN COURSES

Pork Iberic sirloin with mushrooms sauce and potatoe terrine

### DESSERTS

Pudding with "dulce de leche" ice-cream

**31.00€**

VAT included

Price per person

28.18 € (VAT not included)

## Executive 6

### ENTRÉES

Mushrooms pudding with foie  
and roasted pine nuts

### MAIN COURSES

Hake supreme with green asparagus sauce

### DESSERTS

Mouse with red fruits sauce

**31.00€**

VAT included

Price per person

28.18 € (VAT not included)

The menus must be the same for the whole group.  
All menus include mineral water, house wine and coffees.

*Executives*



## Executive 7

### ENTRÉES

Warm mouse of spinachs and asparagus with surymi and smoked salmon

### MAIN COURSES

Veal scallops with mushrooms and olives sauce, duchesse potatoes and pine nuts

### DESSERTS

Raspberries tart with yogurt shot

**31.00€**

VAT included

Price per person

28.18 € (VAT not included)

## Executive 8

### ENTRÉES

Vegetable lasagna with shrimps

### MAIN COURSES

Veal entrecotte with mozzarella gratin and mushroom sauce

### DESSERTS

Fruit salad mosaic with pistachio sorbet

**35.00€**

VAT included

Price per person

31.82 € (VAT not included)

The menus must be the same for the whole group.  
All menus include mineral water, house wine and coffees.

*Executives*



## Executive 9

### ENTRÉES

Cold fish cannelloni with caviar sauce

### MAIN COURSES

Beef sirloin "Granadine" au "Café de Paris"  
sauce with potatoe and almond cake

### DESSERTS

Bitter chocolate cake with peach jam

# 37.00€

VAT included

Price per person

33.64 € (VAT not included)

*Executive*

The menus must be the same for the whole group.  
All menus include mineral water, house wine and coffees.

Av. de Navarra, 6-8  
08911 BADALONA  
P: +34 931 847 900  
F: +34 931 847 910

[www.rafaelhotels.com](http://www.rafaelhotels.com)  
[badalona@rafaelhotels.com](mailto:badalona@rafaelhotels.com)

Information and reservations:  
**Groups department**  
T: +34 915 399 021  
[groups@rafaelhotels.com](mailto:groups@rafaelhotels.com)

2013 rates

Our establishment is in compliance with Spanish law  
RD 1420/2006 concerning the prevention of anisakis.