



**31.90€**

VAT included

Price per person

29.00 € (VAT not included)

## Executive 1

### FIRST COURSE (select one option)

Chicken salad with hazel nuts and feta cheese

Tomato and belly salad

Roasted pumpkin cream with crispy bacon and asparagus

Assorted season vegetables with garlic prawns

Vegetable lasagna with mushrooms cream

Gnochis with cheese cream, marinated salmon and parmesan shavings

### MAIN COURSE (select one option)

Beef hamburger with sweet onions and grilled goat cheese with chips

Iberian medallions with cream and baked potato

Chicken stuffed with vegetables and cheese with potatoes

Cod in prawns cream and candied potatoes

Fish roll stuffed with crab sauce and vegetables

in peppers cream with basmati rice

Grilled tuna fish with ratatouille and basil oil

### DESSERTS (select one option)

Season fruit salad

Vanilla cream with berries

Tiramisu with homemade chocolate chip cookie

Homemade brownie with Catalan cream

Water, wine and coffee included

*Executives*

Pedro Teixeira, 5  
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Information and reservations:  
**Carmen Goizueta**  
[c.goizueta@rafaelhoteles.com](mailto:c.goizueta@rafaelhoteles.com)

2013 rates

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



**36.30€**

VAT included

Price per person

33.00 € (VAT not included)

## Executive 2

### FIRST COURSE (select one option)

Sea food warm cream with prawns and green asparagus  
Tomatoes and mozzarella cheese salad with balsamic dressing  
Potatoes salad with mayonnaise sauce and marinated salmon  
Assorted vegetables wok with ham  
Grilled assorted vegetables with romesco sauce

### MAIN COURSE (select one option)

Pork tenderloin with orange sauce and baked potatoes and tomatoes  
Beef entrecote with vegetables and french fried potatoes  
Baked cod on potatoes and tomatoes  
Baked hake with prawns and vegetables

### DESSERTS (select one option)

White chocolate mousse with yogurt and red fruits  
Mascarpone cheese cake  
Warm chocolate coulant with custard  
Rice pudding with cinnamon and chocolate

Water, wine and coffee included

*Executive 2*



**42.90€**

VAT included

Price per person

39.00 € (VAT not included)

## Executive 3

### FIRST COURSE (select one option)

Liber pate cream with tomatoes and green asparagus  
Pear panzerroti pasta with gorgonzola cheese cream and ham powder  
Duck ham and asparagus salad  
Wild mushroom and garlic prawn warm salad  
Marinated salmon rolls with asparagus and Dutch sauce

### MAIN COURSE (select one option)

Beef tenderloin with potatoes cake and baked peppers  
Baked sucking pig with potatoes and tomatoes  
Duck preserve with mango sauce and vegetables  
Grilled red tuna fish with tomatoes sauce and basil on basmati rice  
Monk fish with vasque sauce on clams and ham  
Baked bass on vegetables and pees cream

### DESSERTS (select one option)

Black and white chocolate mousse  
Apple tart with vanilla ice cream  
Chocolate brownie with raspberries  
Tiramisú ice cream con custard and chocolate sauce

Water, wine and coffee included

*Executives*

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