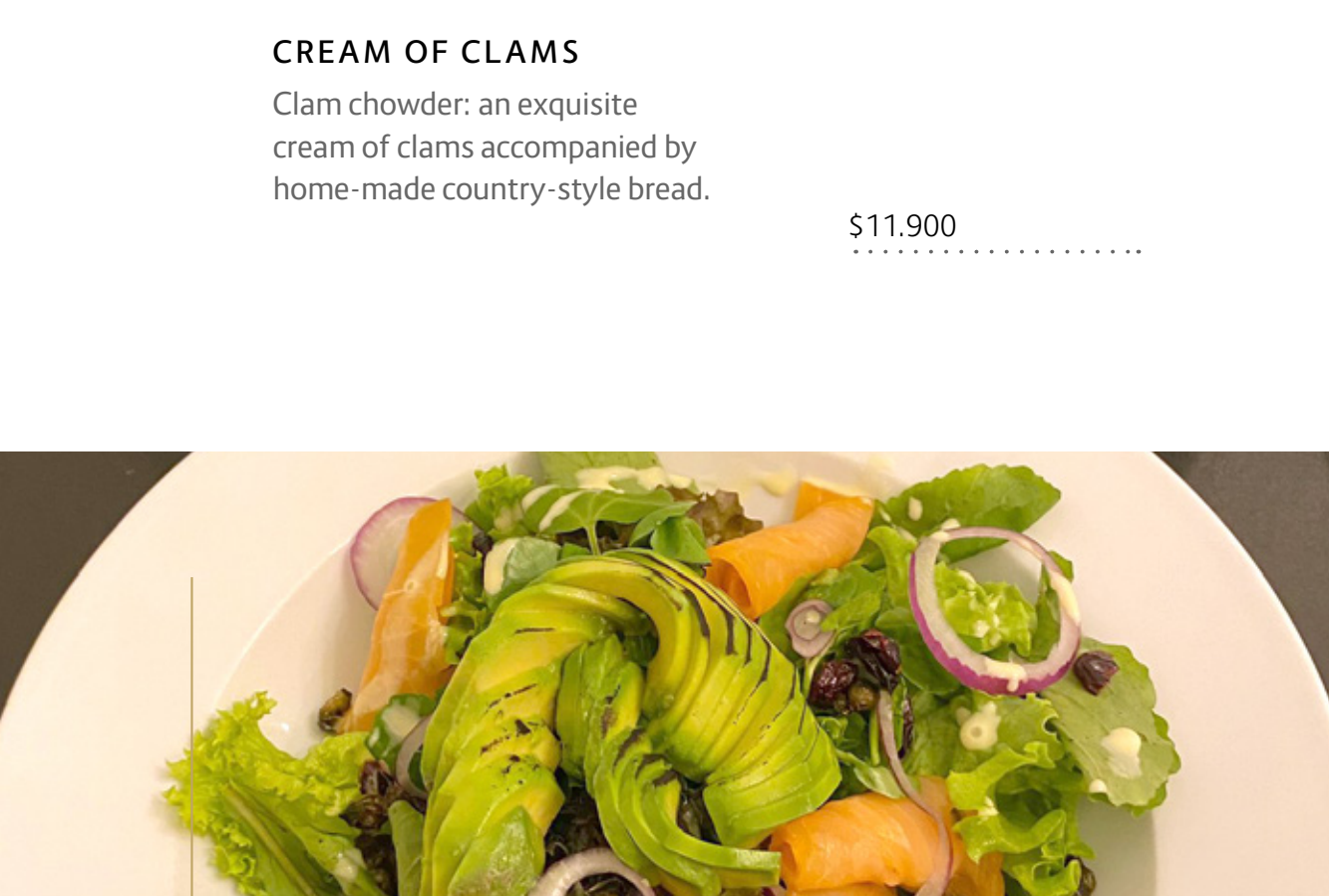
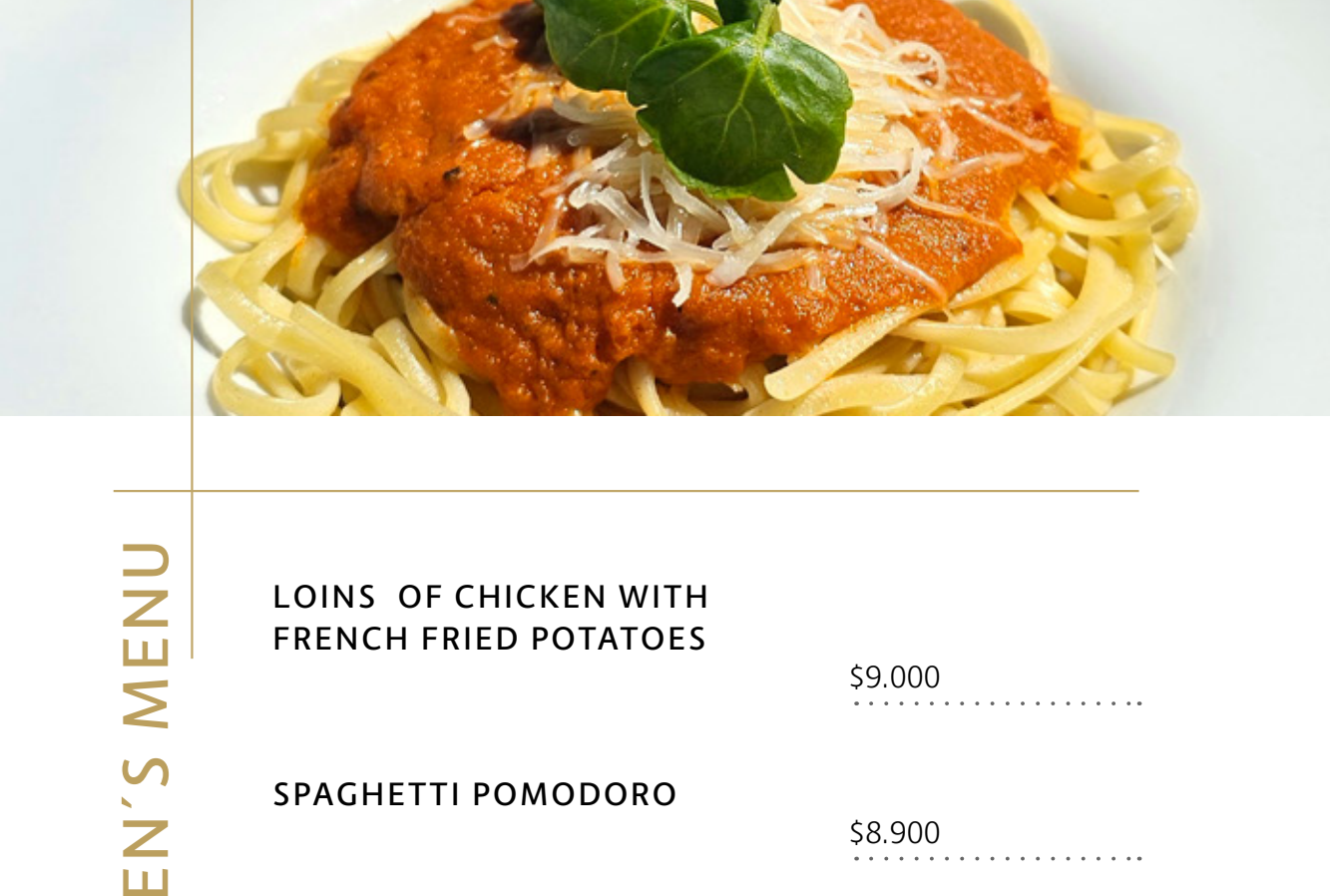


OLEGARIO	
RESTAURANT ISLA SECA	
RESTAURANT	CAFETERIA HAPPY HOUR
SHARED DISHES	
	<div> CLAMS ALLA PARMIGIANA Clams in their shells with a creamy bisque and a touch of parmesan (10 pcs). </div> <div>\$18.000</div>
	<div> SCALLOPS ALLA PARMIGIANA Scallops in their shells with a creamy bisque and a touch of parmesan (10 pcs). </div> <div>\$18.000</div>
	<div> CLAMS MEUNIÈRE Clams in a buttered sauce with a touch of parsley, white wine and lemon (10 pcs). </div> <div>\$18.000</div>
	<div> MORSELS OF ABALONE 6 toasts of abalone fish “Isla Seca” style. </div> <div>\$23.000</div>
ENTREES	
	<div> FONDUE COUNTRY-STYLE BREAD With a loin of beef, filleted chicken and sautéed vegetables. </div> <div>\$22.000</div>
	
	<div> ABALONE IN A GREEN SAUCE Abalones in a green sauce with mayonnaise. </div> <div>\$26.900</div>
	<div> TRIO OF MARINATED FISH Our own blend of marinated fish Olegario - Zapallar - vegetarian. </div> <div>\$17.500</div>
SOUPS	
	<div> MARINATED FISH “OLEGARIO” Ecuadorean sautéed shrimps, squid, cubes of avocado, purple onion, red peppers, celery, green chili peppers, ginger, popcorn, squash seeds and a mare sauce. </div> <div>\$16.900</div>
	<div> MARINATED FISH “ZAPALLAR” Fresh salmon, purple onion, red peppers, celery, green peppers, ginger and squash seeds in a marinated fish sauce. </div> <div>\$14.900</div>
	<div> TUNA FISH TATAKI Tuna fish English style, sealed in sesame with a bittersweet sauce, a touch of passion fruit and with toasted ciabatta bread. </div> <div>\$15.500</div>
	
	<div> MUSSEL SOUP Moules et frite: a classic Belgian recipe of mussels in white wine and its delicious broth, accompanied by French fries. </div> <div>\$9.900</div>
SALADS	<div> PUMPKIN SOUP A creamy pumpkin soup sweetened with honey and spiced with ginger and pumpkin seeds. </div> <div>\$7.500</div>
	<div> CREAM OF CLAMS Clam chowder: an exquisite cream of clams accompanied by home-made country-style bread. </div> <div>\$11.900</div>
	
	<div> QUINOA SALAD A salad of white and black quinoa with avocado, cherry tomatoes, mushrooms, cucumber and watercress, with a dressing of coriander. </div> <div>\$8.900</div>
	<div> MIXED GREEN LEAVES & CHICKEN Hydroponic lettuce, arugula, black olives, cherry tomatoes, goat's cheese and pumpkin seeds, with grilled chicken and a seasoning of mustard and honey. </div> <div>\$11.900</div>
MAIN DISHES	<div> MIXED GREEN LEAVES & SHRIMPS Hydroponic lettuce, arugula, green olives, cherry tomatoes & Ecuadorean shrimps with a seasoning of lemonade with coriander. </div> <div>\$12.900</div>
	<div> MIX OF GREEN LEAVES & SMOKED SALMON Hydroponic lettuce & arugula, green olives, cherry tomatoes & Ecuadorean shrimps with a seasoning of lemonade with coriander. </div> <div>\$12.900</div>
	<div> MIX OF GREEN LEAVES & SMOKED SALMON Hydroponic lettuce, avocado, purple onion and cranberries with a seasoning of a passion fruit sauce. </div> <div>\$17.000</div>
	
	<div> A STEW OF SHRIMPS AND SCALLOPS An Isla Seca style stew. </div> <div>\$16.000</div>
CHILDREN'S MENU	<div> BEEF FILLETS Fillets of beef in a red wine sauce accompanied by a purée of green peas and crispy bacon. </div> <div>\$18.500</div>
	<div> SALMON WITH SAUTÉED POTATOES Grilled salmon with sautéed vegetables, potatoes cut in fine strips and slow cooked in a creamy sauce, with spring onions and parmesan cheese. </div> <div>\$15.000</div>
	<div> GNOCCHI AL PESTO Potato gnocchi accompanied by a pesto of fresh basil. </div> <div>\$9.500</div>
	<div> TUNA FISH FROM EASTER ISLAND Grilled and sealed in sesame, accompanied by kumquat, mushrooms and frosted vegetables. </div> <div>\$18.900</div>
	
TO DRINK	<div> LOINS OF CHICKEN WITH FRENCH FRIED POTATOES </div> <div>\$9.000</div>
	<div> SPAGHETTI POMODORO </div> <div>\$8.900</div>
	<div> SPAGHETTI ALFREDO </div> <div>\$8.900</div>
	
	<div> CHOCOLATE VOLCANO Accompanied with a choice of ice creams. </div> <div>\$7.200</div>
DESSERTS	<div> BACON FROM HEAVEN The classical Chilean caramel cream. </div> <div>\$6.000</div>
	<div> HOMEMADE ICE CREAM With a choice of flavors. </div> <div>\$5.000</div>
	<div> SEASONAL FRUITS A mix of seasonal fresh fruit. </div> <div>\$5.900</div>
	<div> CREME BRULÉE This traditional French dessert is dressed with a crunchy topping. </div> <div>\$6.500</div>
	
TO DRINK	<div> SOFT DRINKS </div> <div>\$2.600</div>
	<div> MINERAL WATER VITAL OR CACHANTUN Fizzy or still 500 cc. </div> <div>\$2.600</div>
	<div> LEMONADE Mint, ginger or both. Sweetener, sugar or natural. </div> <div>\$3.200</div>
	<div> FRESH FRUIT PULP JUICE Choice of the day. </div> <div>\$3.200</div>
	

CAFETERIA

TIMETABLE: 11AM TO 1 PM / 4 PM TO 8 PM

RESTAURANT

CAFETERIA

HAPPY HOUR



TO DRINK

VANILLA ICED COFFEE	\$4.900
RISTRETTO	\$3.000
ESPRESSO	\$3.200
DOUBLE ESPRESSO	\$3.800
AMERICANO	\$3.800
COFFEE WITH A LITTLE MILK	\$3.900
DOUBLE WITH A DASH OF MILK	\$4.400
CAPPUCCINO	\$4.200
VANILLA SCENTED COFFEE	\$3.900
A CHOICE OF TEAS	\$ 1.900



SANDWICHES

ISLA SECA	
Minced-meat sandwich, caramelized onion and lettuce in a French baguette.	
	\$10.700
LA CRUZ	
Chicken fillet sandwich with slices of avocado in a ciabatta style bread.	
	\$10.500
EL BOLDO	
Smoked salmon sandwich, cream cheese, layers of cucumber and arugula in a croissant.	
	\$13.900
BARROS JARPA	
Ham and cheese sandwich in a ciabatta style bread.	
	\$8.900
SIDE DISHES	
Avocado	\$2.500
Tomatoes	\$1.300
Cheese	\$2.200

* A CHOICE OF BREAD *

SLICED BREAD, WHITE OR WHOLE MEAL, BAGUETTE OR CIABATTA

ALL OUR SANDWICHES ARE ACCOMPANIED BY FRIES



AS SWEETENERS

TOASTED BREAD	
Whith butter and jam	
	\$3.900
CROISSANT	
Stuffed with a duo of chocolate	
	\$3.500
NEAPOLITAN	
With a duo of chocolate	
	\$2.900
NEAPOLITAN PLUS	
With cocoa in cream	
	\$2.900
MACAROONS	
5 poppies with various tastes	
	\$7.500

HAPPY HOUR

TIMETABLE: 6 TO 9 PM

RESTAURANT

CAFETERIA

HAPPY HOUR

TO DRINK

APEROL

\$ 5.500
.....

RAMAZZOTI

\$ 5.500
.....

PISCO SOUR

\$ 3.900
.....

MOJITO

\$ 4.500
.....

CHANDON BRUT

\$ 5.900
.....

WINE BY THE GLASS

\$ 3.900
.....

A JUG OF SUMMER WINE / 500ml

Sauvignon blanc or Merlot, a variety of seasonal fruit, orange juice, Sprite and gum.

\$ 10.000
.....

SHARED DISHES

CLAMS ALLA PARMIGIANA

Clams in their shells with a creamy bisque and a touch of parmesan (10 pcs).

\$18.000
.....

SCALLOPS ALLA PARMIGIANA

Scallops in their shells with a creamy bisque and a touch of parmesan (10 pcs).

\$18.000
.....

CLAMS MEUNIÉRE

Clams in a buttered sauce with a touch of parsley, white wine and lemon (10 pcs).

\$18.000
.....

MORSELS OF ABALONE

6 toasts of abalone fish "Isla Seca" style.

\$23.000
.....

FONDUED COUNTRY-STYLE BREAD

With a loin of beef, filleted chicken and sautéed vegetables.

\$22.000
.....

MAR BRAVO PLATTER(FOR 2)

MAR BRAVO PLATTER(FOR 2)

2 snacks of abalone
2 marinated fish (Olegario and Zapallar)
Raw salmon Thai style
4 pasties (2 cheese, tomato & basil and 2 minced meat)
A variety of toast

\$29.000
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