





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
	LATTE	\$4.200
	VANILLA SCENTED COFFEE	\$3.900
	HOT CHOCOLATE	\$4.000
	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	
NEAPOLITAN PLUS	With a duo of chocolate	
		\$2.900
	With cocoa in cream	
		\$2.900
MACAROONS	5 poppies with various tastes	
		\$7.500
FRIED DOUGH PASTRIES IN TWO SAUCES		
	Crunchy home-made fried snacks made with dough, accompanied by a home-made caramelized milk sauce and chocolate.	
		\$4.500



# 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

## SNACK SUPREME

A variety of 6 home-baked pasties:  
Fresh crab and scallop meat with cream cheese (2 pieces).  
Sautéed shrimp with chives and a smooth cream of cheese (2 pieces).  
Squid from the Magellan Straits with capers and parmesan cheese (2 pieces).

\$8.900