O L E G A R I O **RESTAURANT** CAFETERIA HAPPY HOUR CLAMS ALLA PARMIGIANA Ш I 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). Ш \$18.000  $\alpha$ 4 CLAMS MEUNIÉRE Clams in a buttered sauce with a I 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 S ABALONE IN A GREEN SAUCE Ш Abalones in a green sauce with ш mayonnaise. \$26.900 Z TRIO OF MARINATED FISH ш Our own blend of marinated fish Olegario - Zapallar - vegetarian. \$17.500 MARINATED FISH "OLEGARIO" Ecuadorian sautéed shrimps, squid, cubes of avocado, purple onion, red peppers, celery, green chili peppers, ginger, popcorn, squash seeds and a mare sauce. \$16.900 MARINATED FISH "ZAPALLAR" Fresh salmon, purple onion, red peppers, celery, green peppers, ginger and squash seeds in a marinated fish sauce. \$14.900 TUNA FISH TATAKI Tuna fish English style, sealed in sesame with a bittersweet sauce, a touch of passion fruit and with toasted ciabatta bread. \$15.500 MUSSEL SOUP Moules et frite: a classic Belgian recipe of mussels in white wine and its delicious broth, accompanied by French fries. \$9.900 **PUMPKIN SOUP** A creamy pumpkin soup sweetened with honey and spiced with ginger and pumpkin seeds. \$7.500 **CREAM OF CLAMS** Clam chowder: an exquisite cream of clams accompanied by home-made country-style bread. \$11.900 CONGER FISH SOUP "LA CRUZ" A fresh conger-fish soup of the day, traditionally from this area, accompanied by crunchy golden roast potatoes. \$15.000 **QUINOA SALAD** A salad of white and black quinoa with avocado, cherry tomatoes, mushrooms, cucumber and watercress, with a dressing of coriander. \$8.900 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. \$11.900 MIXED GREEN LEAVES & **SHRIMPS** Hydroponic lettuce, arugula, green olives, cherry tomatoes & Ecuadorian shrimps with a seasoning of lemonade with coriander. \$12.900 MIX OF GREEN LEAVES & **SMOKED SALMON** Hydroponic lettuce & arugula, accompanied by smoked salmon, avocado, purple onion and cranberries with a seasoning of a passion fruit sauce. \$17.000 A STEW OF SHRIMPS AND SCALLOPS An Isla Seca style stew. \$16.000 **BEEF FILLETS** Fillets of beef in a red wine sauce accompanied by a purée of green peas and crispy bacon. \$18.500 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. \$15.000 **GNOCCHI AL PESTO** Potato gnocchi accompanied by a pesto of fresh basil. \$9.500 TUNA FISH FROM **EASTER ISLAND** Grilled and sealed in sesame, accompanied by kumquat, mushrooms and frosted vegetables. \$18.900 CHILDREN'S MENU LOINS OF CHICKEN WITH FRENCH FRIED POTATOES \$9.000 SPAGHETTI POMODORO \$8.900 SPAGHETTI ALFREDO \$8.900 **CHOCOLATE VOLCANO** Accompanied with a choice of ~ ice creams. \$7.200 Ш TIRAMISÚ Spong cake dessert dipped in grain Ш coffee and Kahlúa, with traces of soft Italian cream cheese. \$6.000 HOMEMADE ICE CREAM With a choice of flavors. \$5.000 MANJARATE OLEGARIO A crunchy glass of caramelized cocoa filled with creamy caramelized milk and a fudge of milk chocolate. \$4.500 CREME BRULÉE This traditional French dessert is dressed with a crunchy topping. \$6.500 **TOFFEE CAKE** A sweet cake filled with home-made nut-sweetened toffee and acid hints of raspberry. \$5.900 **SEASONAL FRUITS** A mix of seasonal fresh fruit. \$5.900 **SOFT DRINKS** \$2.600 MINERAL WATER VITAL Fizzy or still 330 cc. \$2.600 LEMONADE Mint, ginger or both. Sweetener, sugar or natural. \$3.200 FRESH FRUIT PULP JUICE Choice of the day. \$3.200

## CAFETERIA

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

RESTAURANT

**CAFETERIA** 

HAPPY HOUR



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\$4.900 VANILLA ICED COFFEE \$3.000 **RISTRETTO** \$3.200 **ESPRESSO** \$3.800 **DOUBLE ESPRESSO** \$3.800 **AMERICANO** \$3.900 **COFFEE WITH A LITTLE MILK** \$4.400 DOUBLE WITH A DASH OF MILK \$4.200 **CAPPUCCINO** LATTE \$4.200 VANILLA SCENTED COFFEE \$3.900 **HOT CHOCOLATE** \$4.000 A CHOICE OF TEAS \$ 1.900



# ANDWICHE

### Minced-meat sandwich, caramelized

**ISLA SECA** 

onion and lettuce in a French baguette.

\$10.700

### Chicken fillet sandwich with slices of avocado in a ciabatta style bread.

LA CRUZ

\$10.500

### Smoked salmon sandwich, cream cheese, layers of cucumber and

**EL BOLDO** 

arugula in a croissant.

\$13.900

# ciabatta style bread.

**BARROS JARPA** 

SIDE DISHES

Ham and cheese sandwich in a

\$2.500

\$1.300

\$2.200

\$8.900

Tomatoes Cheese

Avocado

\* A CHOICE OF BREAD \* SLICED BREAD, WHITE OR WHOLE MEAL, BAGUETTE OR CIABATTA

**ALL OUR SANDWICHES ARE ACCOMPANIED BY FRIES** 



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# **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

IN TWO SAUCES Crunchy home-made fried snacks made with dough, accompanied by a home-made caramelized milk sauce and chocolate.

FRIED DOUGH PASTRIES

\$4.500

### HAPPY HOUR

### TIMETABLE: 6 TO 9 PM

### RESTAURANT

### **CAFETERIA**

**HAPPY HOUR** 



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**APEROL** RAMAZZOTI

\$ 5.500 \$ 5.500

**PISCO SOUR** MOJITO

\$ 3.900 \$ 4.500

**CHANDON BRUT** WINE BY THE GLASS

\$ 5.900 \$ 3.900

### A JUG OF SUMMER WINE / 500ml

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

\$ 10.000



### **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

\$23.000

### MORSELS OF ABALONE 6 toasts of abalone fish "Isla Seca" style.

### **COUNTRY-STYLE BREAD** With a loin of beef, filleted

chicken and sautéed vegetables.

\$22.000

\$8.900

**FONDUED** 

**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

Squid from the Magellan Straits with capers and parmesan cheese (2 pieces).

smooth cream of cheese (2 pieces).