

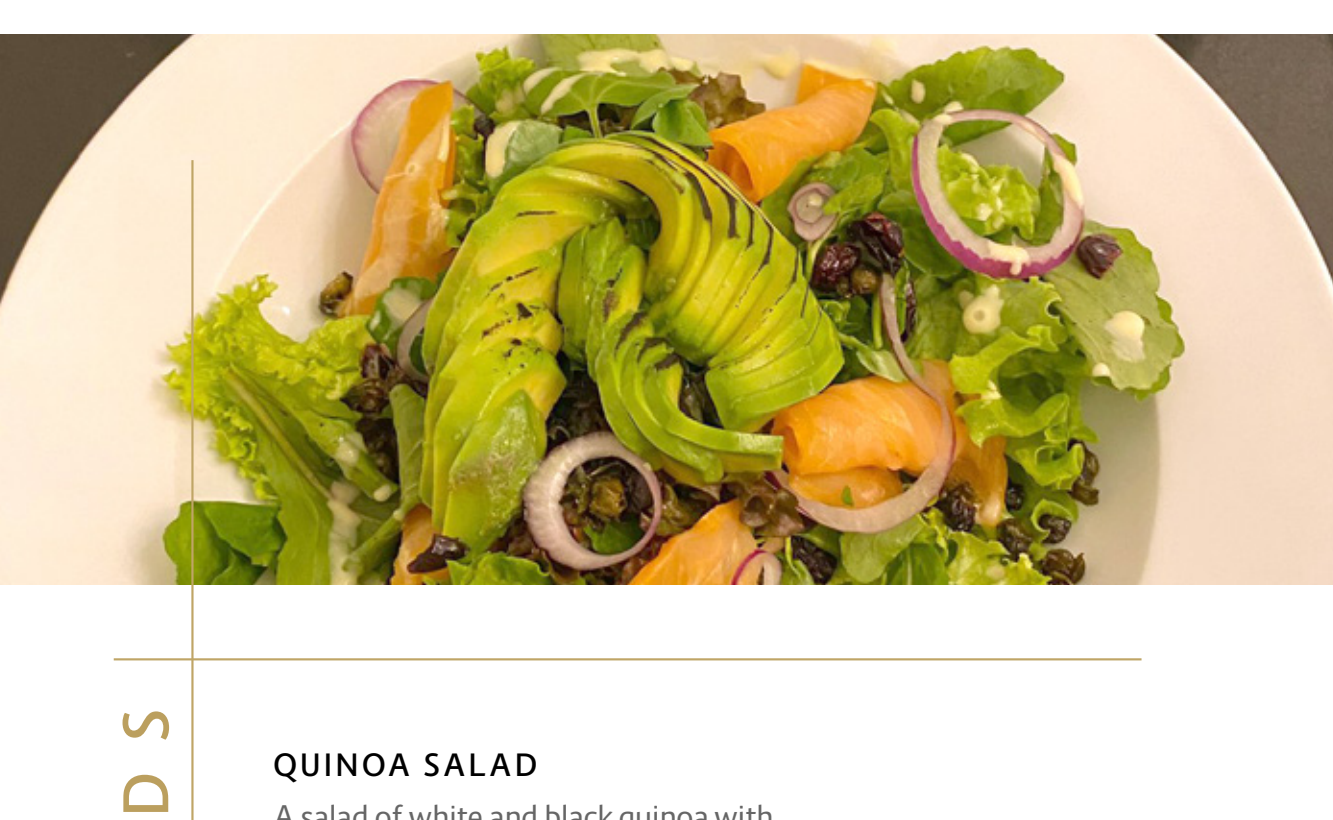
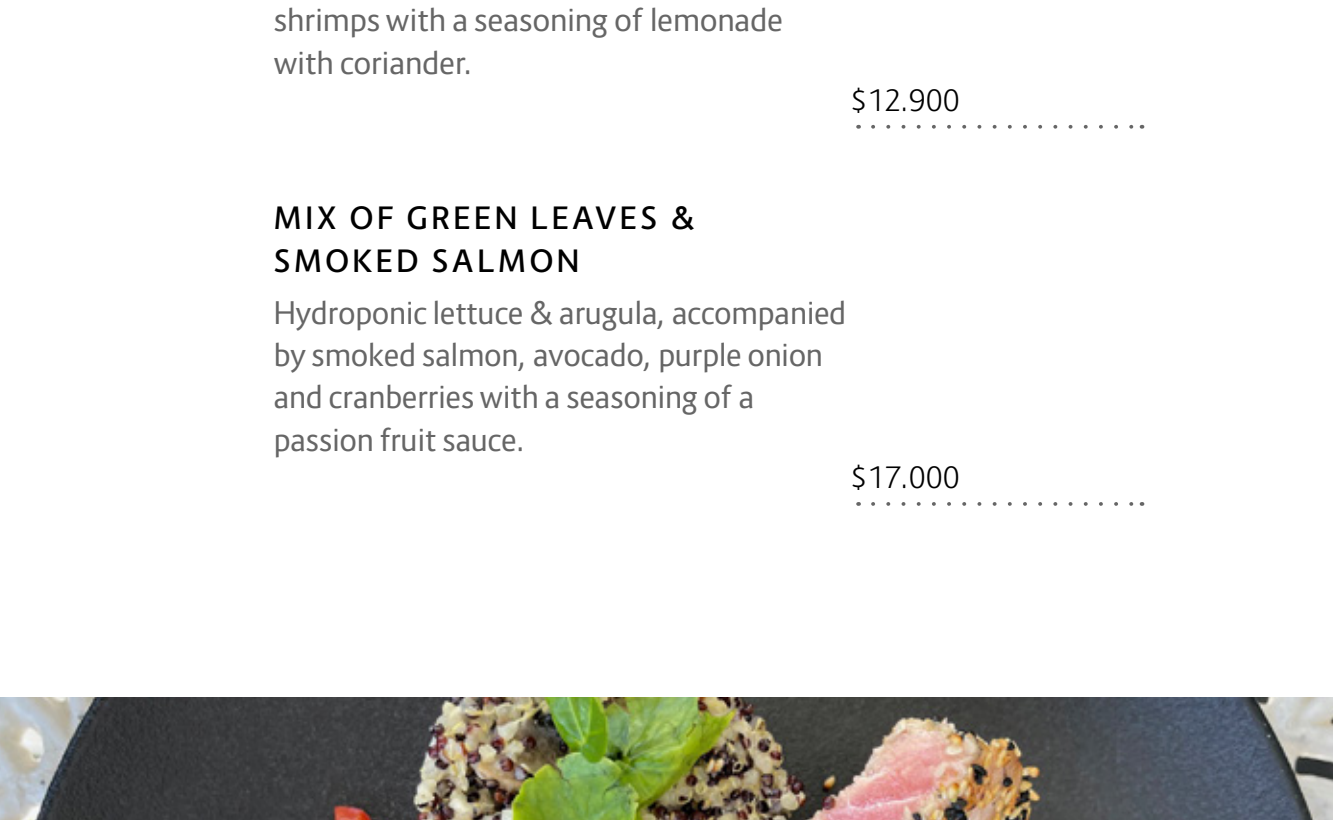
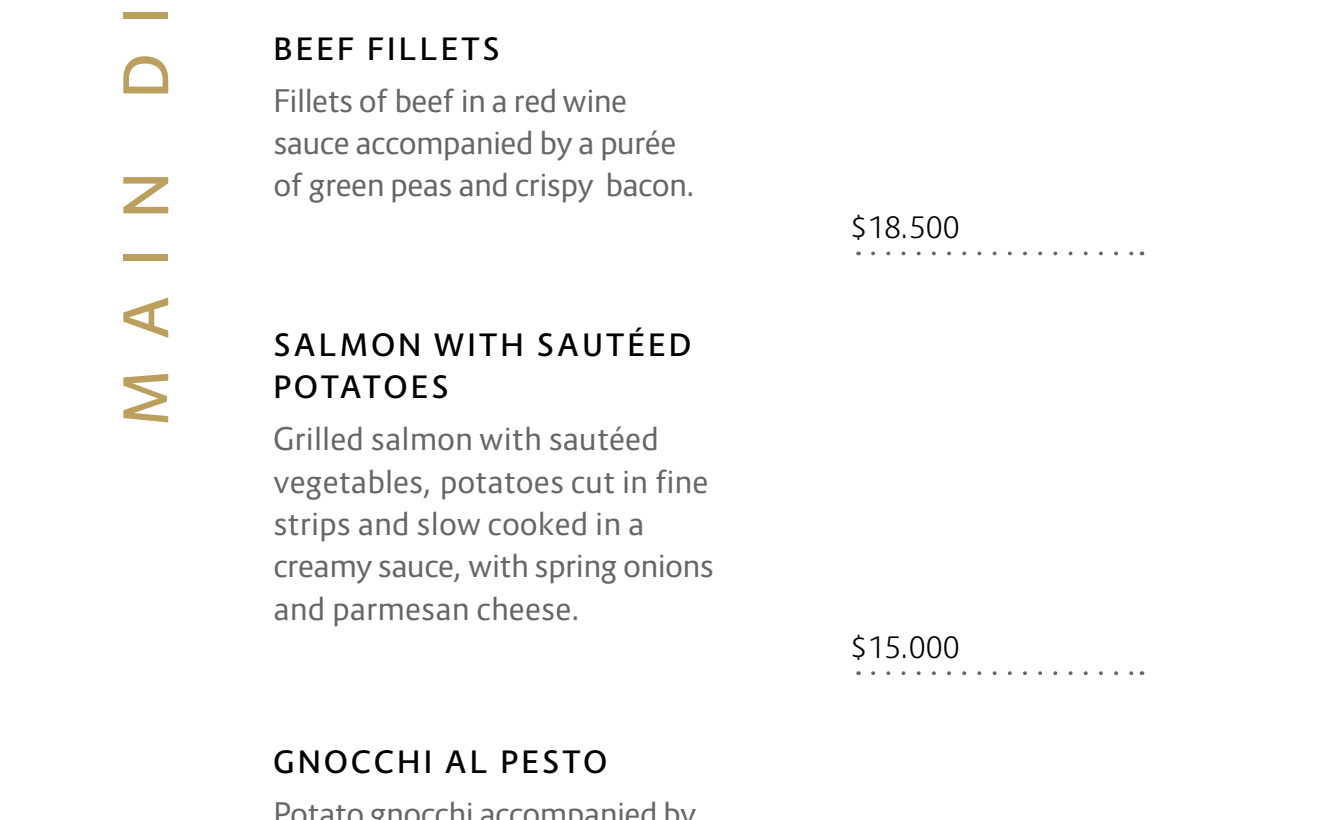
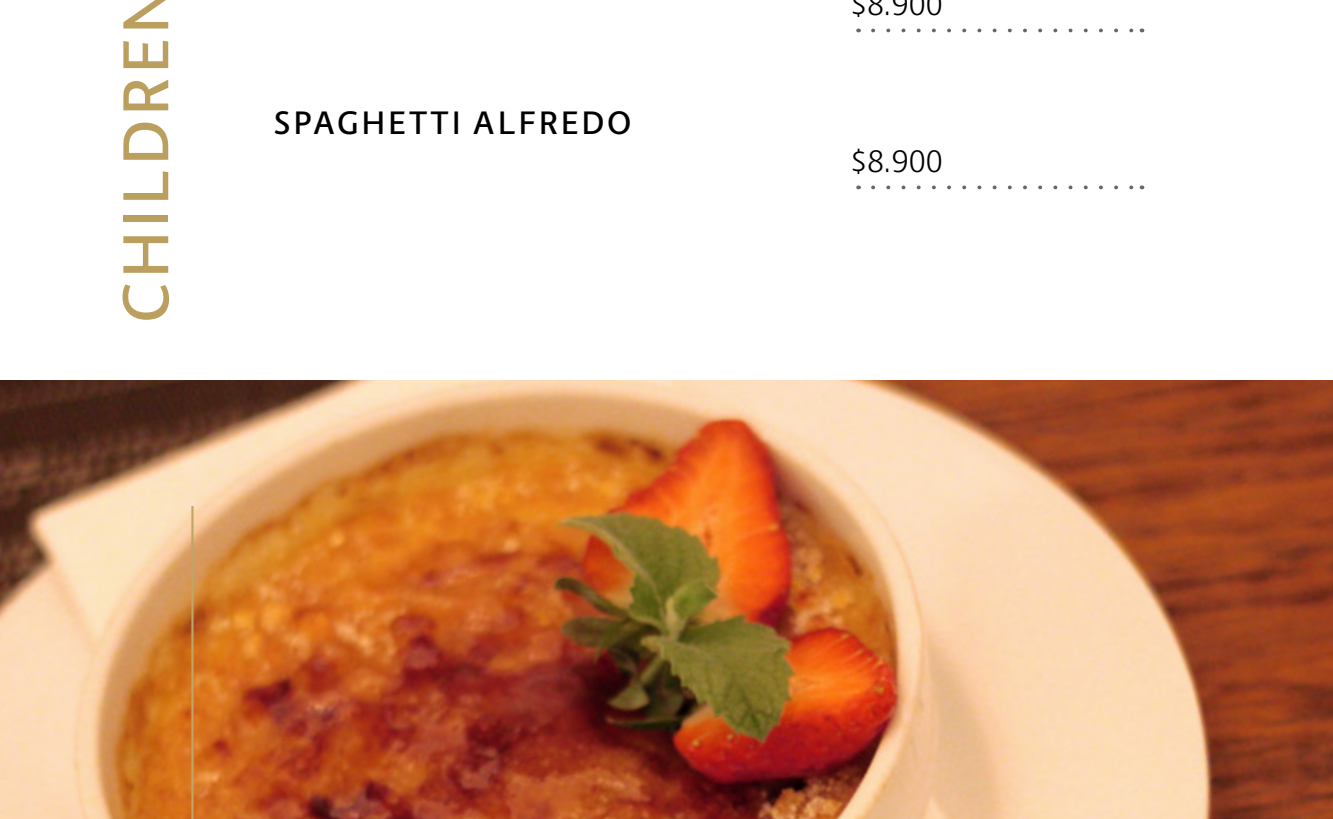
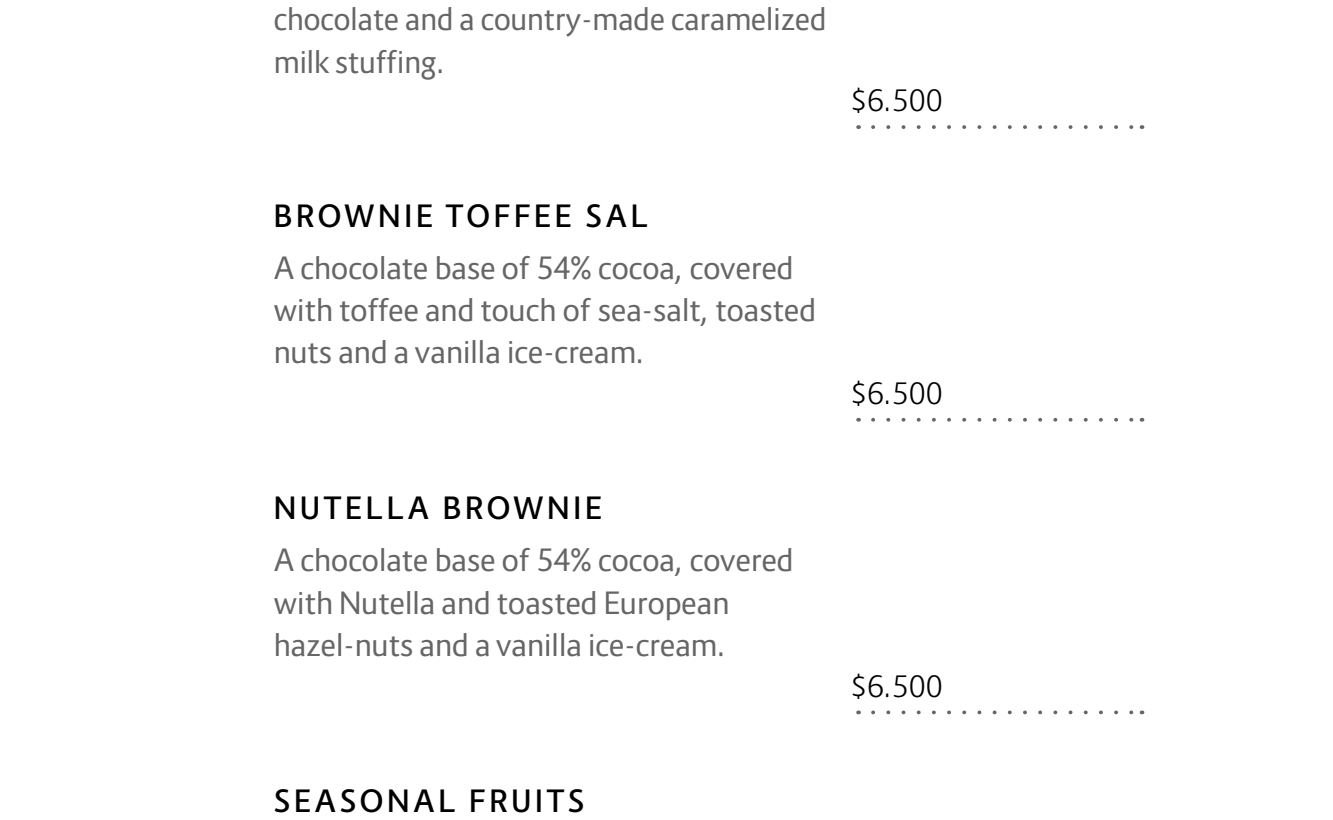
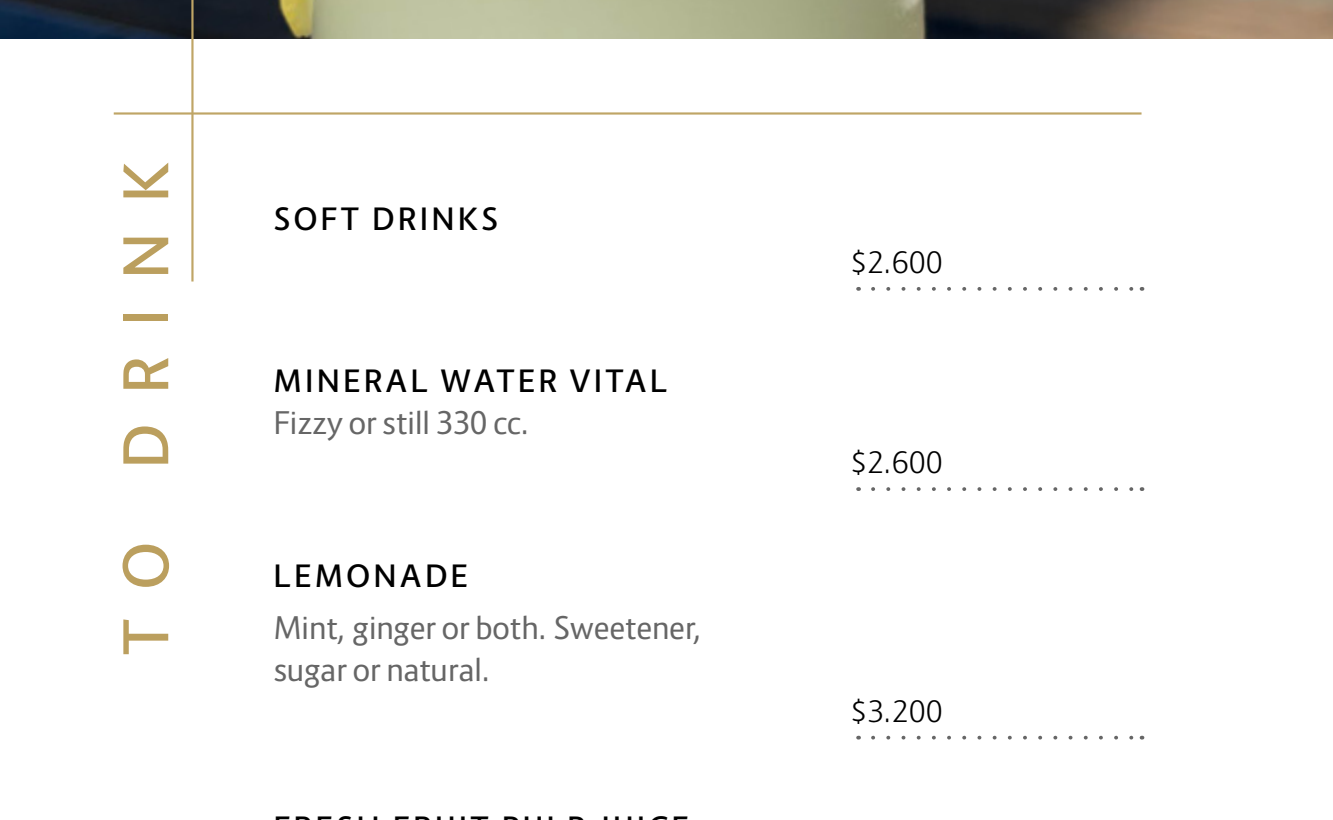


OLEGARIO		
RESTAURANT ISLA SECA		
RESTAURANTCAFETERIAHAPPY HOUR		
SHARED DISHES		
	<b>CLAMS ALLA PARMIGIANA</b> Clams in their shells with a creamy bisque and a touch of parmesan (10 pcs).	\$18.000
	<b>SCALLOPS ALLA PARMIGIANA</b> Scallops in their shells with a creamy bisque and a touch of parmesan (10 pcs).	\$18.000
ENTREES		
	<b>MORSELS OF ABALONE</b> 6 toasts of abalone fish "Isla Seca" style.	\$23.000
	<b>ABALONE IN A GREEN SAUCE</b> Abalones in a green sauce with mayonnaise.	\$26.900
SOUPS	<b>TRIO OF MARINATED FISH</b> Our own blend of marinated fish Olegario - Zapallar - vegetarian.	\$17.500
	<b>MARINATED FISH "OLEGARIO"</b> 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
	<b>MARINATED FISH "ZAPALLAR"</b> Fresh salmon, purple onion, red peppers, celery, green peppers, ginger and squash seeds in a marinated fish sauce.	\$14.900
	<b>TUNA FISH TATAKI</b> Tuna fish English style, sealed in sesame with a bittersweet sauce, a touch of passion fruit and with toasted ciabatta bread.	\$15.500
		
SALADS	<b>MUSSEL SOUP</b> Moules et frite: a classic Belgian recipe of mussels in white wine and its delicious broth, accompanied by French fries.	\$9.900
	<b>PUMPKIN SOUP</b> A creamy pumpkin soup sweetened with honey and spiced with ginger and pumpkin seeds.	\$7.500
	<b>CONGER FISH SOUP "LA CRUZ"</b> A fresh conger-fish soup of the day, traditionally from this area, accompanied by crunchy golden roast potatoes.	\$15.000
		
	<b>QUINOA SALAD</b> A salad of white and black quinoa with avocado, cherry tomatoes, mushrooms, cucumber and watercress, with a dressing of coriander.	\$8.900
MAIN DISHES	<b>MIXED GREEN LEAVES &amp; CHICKEN</b> 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
	<b>MIXED GREEN LEAVES &amp; SHRIMPS</b> Hydroponic lettuce, arugula, green olives, cherry tomatoes & Ecuadorian shrimps with a seasoning of lemonade with coriander.	\$12.900
	<b>MIX OF GREEN LEAVES &amp; SMOKED SALMON</b> Hydroponic lettuce & arugula, accompanied by smoked salmon, avocado, purple onion and cranberries with a seasoning of a passion fruit sauce.	\$17.000
		
	<b>A STEW OF SHRIMPS AND SCALLOPS</b> An Isla Seca style stew.	\$16.000
CHILDREN'S MENU	<b>BEEF FILLETS</b> Fillets of beef in a red wine sauce accompanied by a purée of green peas and crispy bacon.	\$18.500
	<b>SALMON WITH SAUTÉED POTATOES</b> 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
	<b>GNOCCHI AL PESTO</b> Potato gnocchi accompanied by a pesto of fresh basil.	\$9.500
	<b>TUNA FISH FROM EASTER ISLAND</b> Grilled and sealed in sesame, accompanied by kumquat, mushrooms and frosted vegetables.	\$18.900
		
TO DRINK	<b>LOINS OF CHICKEN WITH FRENCH FRIED POTATOES</b>	\$9.000
	<b>SPAGHETTI POMODORO</b>	\$8.900
	<b>SPAGHETTI ALFREDO</b>	\$8.900
		
	<b>HOMEMADE ICE CREAM</b> With a choice of flavors.	\$5.000
TO DRINK	<b>CREME BRULÉE</b> This traditional French dessert is dressed with a crunchy topping.	\$6.500
	<b>CHOCOLATE CAKE</b> A cake with white and semi-bitter layers of chocolate and a country-made caramelized milk stuffing.	\$6.500
	<b>BROWNIE TOFFEE SAL</b> A chocolate base of 54% cocoa, covered with toffee and touch of sea-salt, toasted nuts and a vanilla ice-cream.	\$6.500
	<b>NUTELLA BROWNIE</b> A chocolate base of 54% cocoa, covered with Nutella and toasted European hazel-nuts and a vanilla ice-cream.	\$6.500
	<b>SEASONAL FRUITS</b> A mix of seasonal fresh fruit.	\$5.900
TO DRINK		
	<b>SOFT DRINKS</b>	\$2.600
	<b>MINERAL WATER VITAL</b> Fizzy or still 330 cc.	\$2.600
	<b>LEMONADE</b> Mint, ginger or both. Sweetener, sugar or natural.	\$3.200
	<b>FRESH FRUIT PULP JUICE</b> Choice of the day.	\$3.200





TO DRINK	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	
	With a duo of chocolate	
		\$2.900
	NEAPOLITAN PLUS	
	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  
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