

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

MORSELS OF ABALONE

6 toasts of abalone fish "Isla Seca" style.

\$23.000

ENTREES

ABALONE IN A GREEN SAUCE

Abalones in a green sauce with mayonnaise.

\$26.900

TRIO OF MARINATED FISH

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

SOUPS

MUSSEL SOUP

Moules et frites: 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

CONGER FISH SOUP "LA CRUZ"

A fresh conger-fish soup of the day, traditionally from this area, accompanied by crunchy golden roast potatoes.

\$16.000

SALADS

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

PIZZAS

MEDITERRANEAN PIZZA

Mountain-cured Serrano ham, fresh arugula and grated Parmigiano cheese - a European classic which will make you feel you are on vacation at the Italian seaside.

\$14.000

CLASSIC PIZZA

Tomato in chunks, seasoned with love, ham and cheese just dripping off it as it should - the classic pizza, but prepared with style.

\$14.000

VEGETARIAN PIZZA

Caramelized onion and mushrooms, all covered with cheese - smoothly flavored with a taste that gives no hint of missing meat.

\$14.000

MAIN DISHES

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

DESSERTS

HOMEMADE ICE CREAM

With a choice of flavors.

\$5.000

CREME BRULÉE

This traditional French dessert is dressed with a crunchy topping.

\$6.500

CHOCOLATE CAKE

A cake with white and semi-bitter layers of chocolate and a country-made caramelized milk stuffing.

\$6.500

BROWNIE TOFFEE SAL

A chocolate base of 54% cocoa, covered with toffee and touch of sea-salt, toasted nuts and a vanilla ice-cream.

\$6.500

NUTELLA BROWNIE

A chocolate base of 54% cocoa, covered with Nutella and toasted European hazel-nuts and a vanilla ice-cream.

\$6.500

SEASONAL FRUITS

A mix of seasonal fresh fruit.

\$5.900

TO DRINK

SOFT DRINKS

\$2.700

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



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
MACAROONS 5 poppies with various tastes	\$7.500
RASPBERRY CHEESECAKE	\$6.000

HAPPY HOUR

TIMETABLE: 6 TO 9 PM

RESTAURANT

CAFETERIA

HAPPY HOUR



TO DRINK

APEROL

\$ 5.500
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RAMAZZOTI

\$ 5.500
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PISCO SOUR

\$ 3.900
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MOJITO

\$ 4.500
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CHANDON BRUT

\$ 5.900
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WINE BY THE GLASS

\$ 3.900
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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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