OLEGARIO

RESTAURANT

CAFETERIA

HAPPY HOUR



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CLAMS ALLA PARMIGIANA Clams in their shells with a creamy bisgue and a touch of parmesan (10 pcs).

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

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

\$18.000

\$18.000

\$23.000



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BALONE IN A GREEN SAUCE alones in a green sauce with yonnaise.

IO OF MARINATED FISH r own blend of marinated fish

egario - Zapallar - vegetarian.

ARINATED FISH "OLEGARIO"

uadorian sautéed shrimps, squid, cubes of avocado, purple onion, red peppers, celery, green chili peppers, ginger, popcorn, squash seeds and a mare sauce.

MARINATED FISH "ZAPALLAR" Fresh salmon, purple onion, red

peppers, celery, green peppers, ginger and squash seeds in a marinated fish sauce.

TUNA FISH TATAKI

Tuna fish English style, sealed in sesame with a bittersweet sauce, a touch of passion fruit and with toasted ciabatta bread.

\$26.900 \$17.500 \$16.900 \$14.900

> \$15.500

MUSSEL SOUP

Moules et frite: a classic Belgian recipe of mussels in white wine and its delicious broth, accompanied by French fries.

PUMPKIN SOUP

A creamy pumpkin soup sweetened with honey and spiced with ginger and pumpkin seeds.

CONGER FISH SOUP "LA CRUZ"

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

\$9.900	• •	• •	•	•	• •	•	•		•	
\$7.500	• •		•	•		•	•	• •	•	
\$16.000)									



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QUINOA SALAD

A salad of white and black quinoa with avocado, cherry tomatoes, mushrooms, cucumber and watercress, with a dressing of coriander.

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.

MIXED GREEN LEAVES & SHRIMPS

Hydroponic lettuce, arugula, green olives, cherry tomatoes & Ecuadorian shrimps with a seasoning of lemonade with coriander.

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.

\$8.900

\$11.900

\$12.900

\$17.000



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.

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.

VEGETARIAN PIZZA

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

\$14.000	 • • •	
\$14.000	 	

\$14.000



MAIN DISHES

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	

veg strips and slow cooked in a creamy sauce, with spring onions and parmesan cheese.

A STEW OF SHRIMPS

GNOCCHI AL PESTO Potato gnocchi accompanied by a pesto of fresh basil.

TUNA FISH FROM EASTER ISLAND

Grilled and sealed in sesame, accompanied by kumquat, mushrooms and frosted vegetables.

\$15.000

\$9.500

\$18.900





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SPAGHETTI POMODORO

SPAGHETTI ALFREDO

\$8.900

\$8.900



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.	
0	\$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.	¢ 5 000
	\$5.900



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SOFT DRINKS

MINERAL WATER VITAL Fizzy or still 330 cc.

LEMONADE Mint, ginger or both. Sweetener, sugar or natural.

FRESH FRUIT PULP JUICE Choice of the day.

\$2.700 \$2.600 \$3.200 \$3.200

CAFETERIA

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

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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





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.

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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



TOASTED BREAD Whith butter and jam

MACAROONS 5 poppies with various tastes

RASPBERRY CHEESECAKE

KUCHEN OF THE DAY

\$3.900

\$7.500

\$6.000

\$5.500

HAPPY HOUR

TIMETABLE: 6 TO 9 PM

RESTAURANT

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HAPPY HOUR



APEROL

\$ 5.500

PISCO SOUR \$ 3.900

CHANDON BRUT

\$ 5.900

RAMAZZOTI

\$ 5.500

OTILOM

\$ 4.500

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