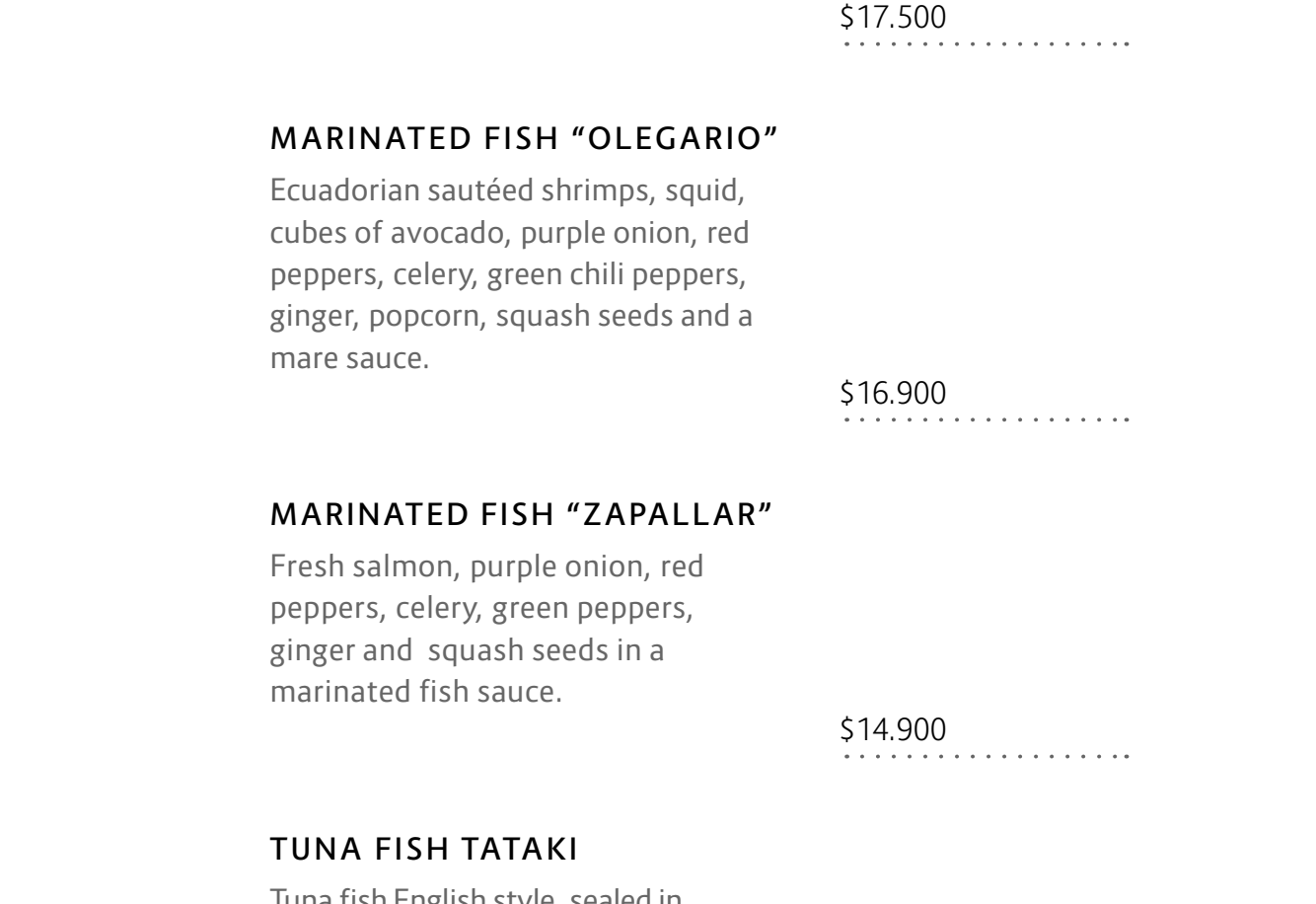
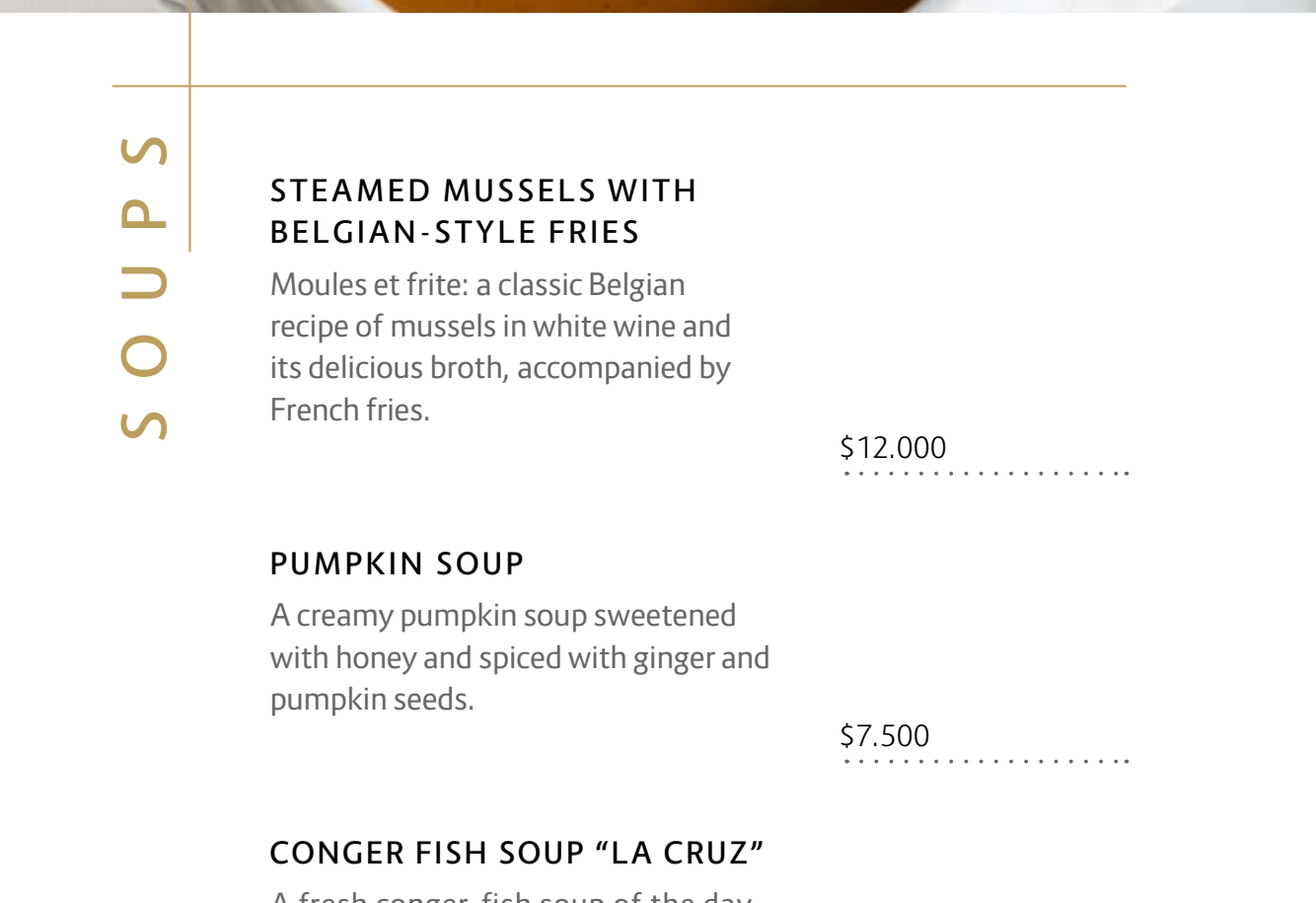
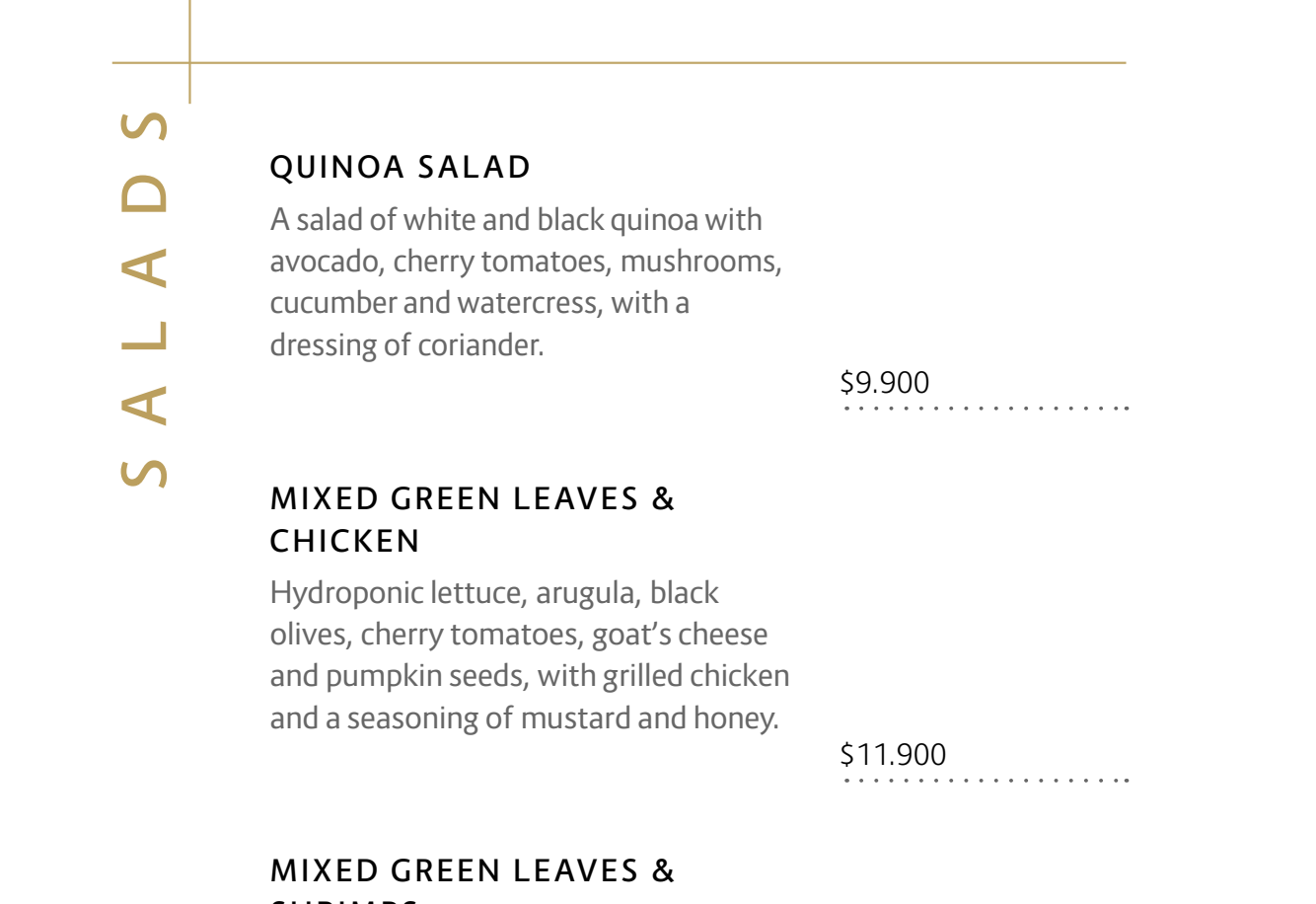
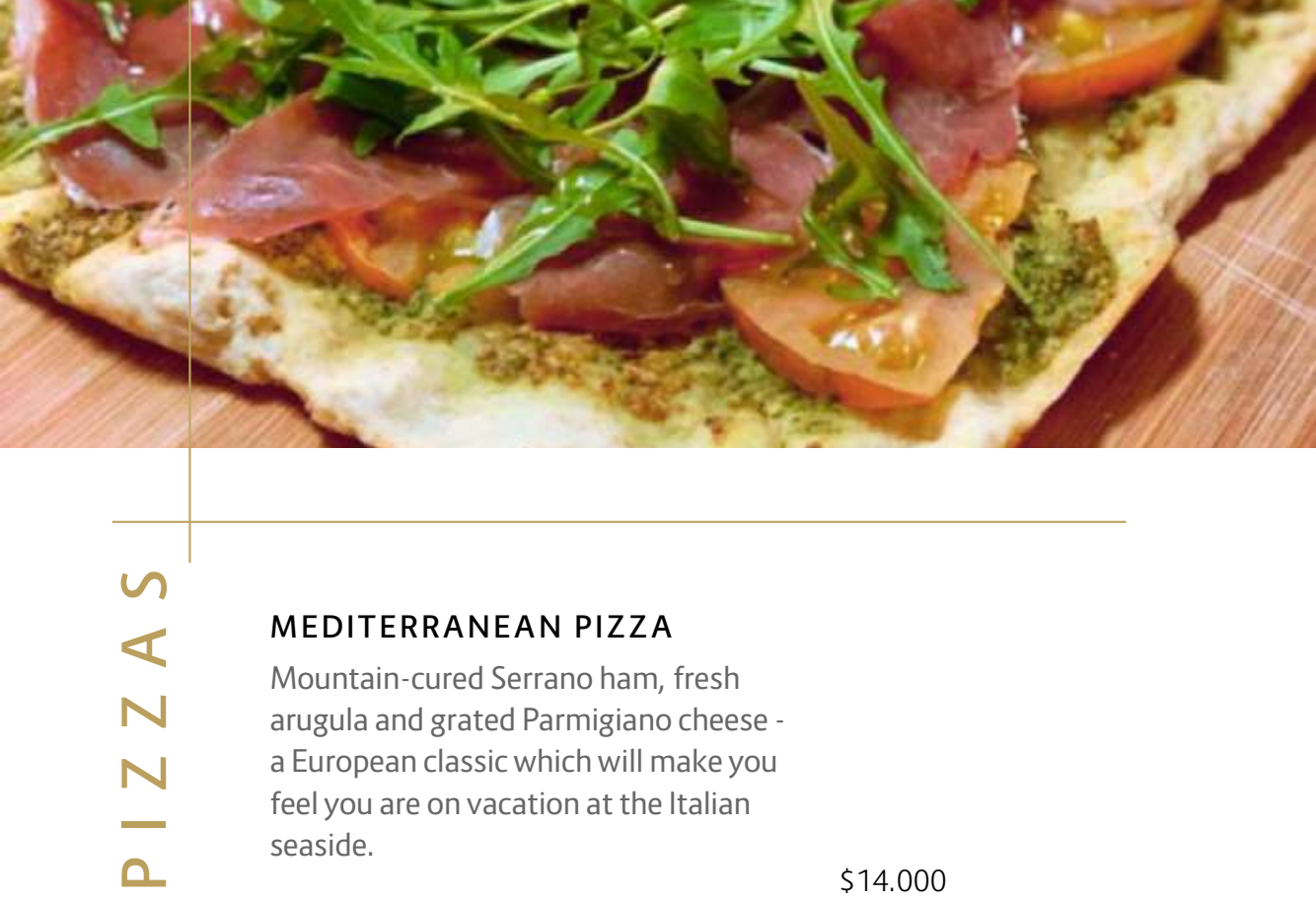
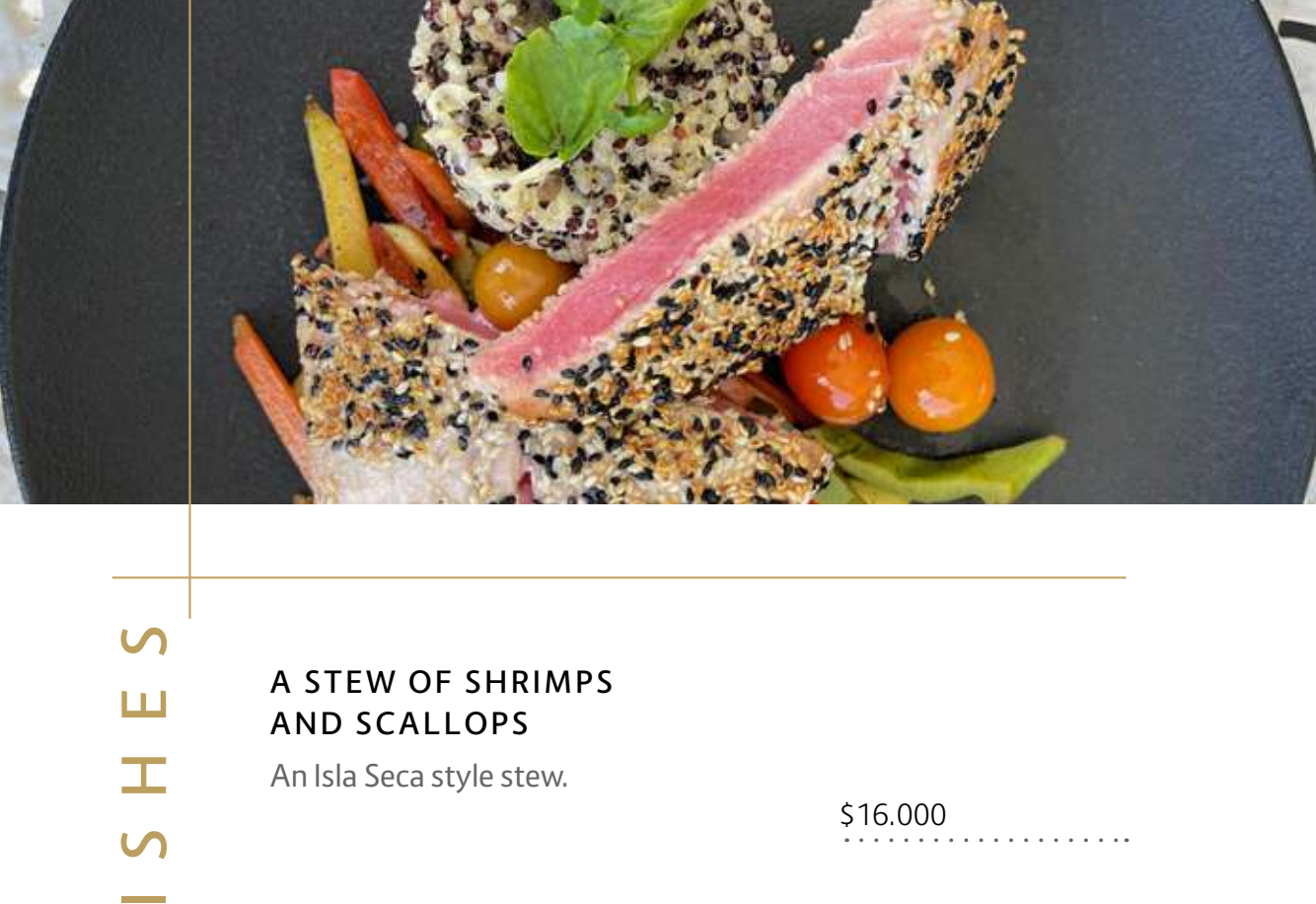
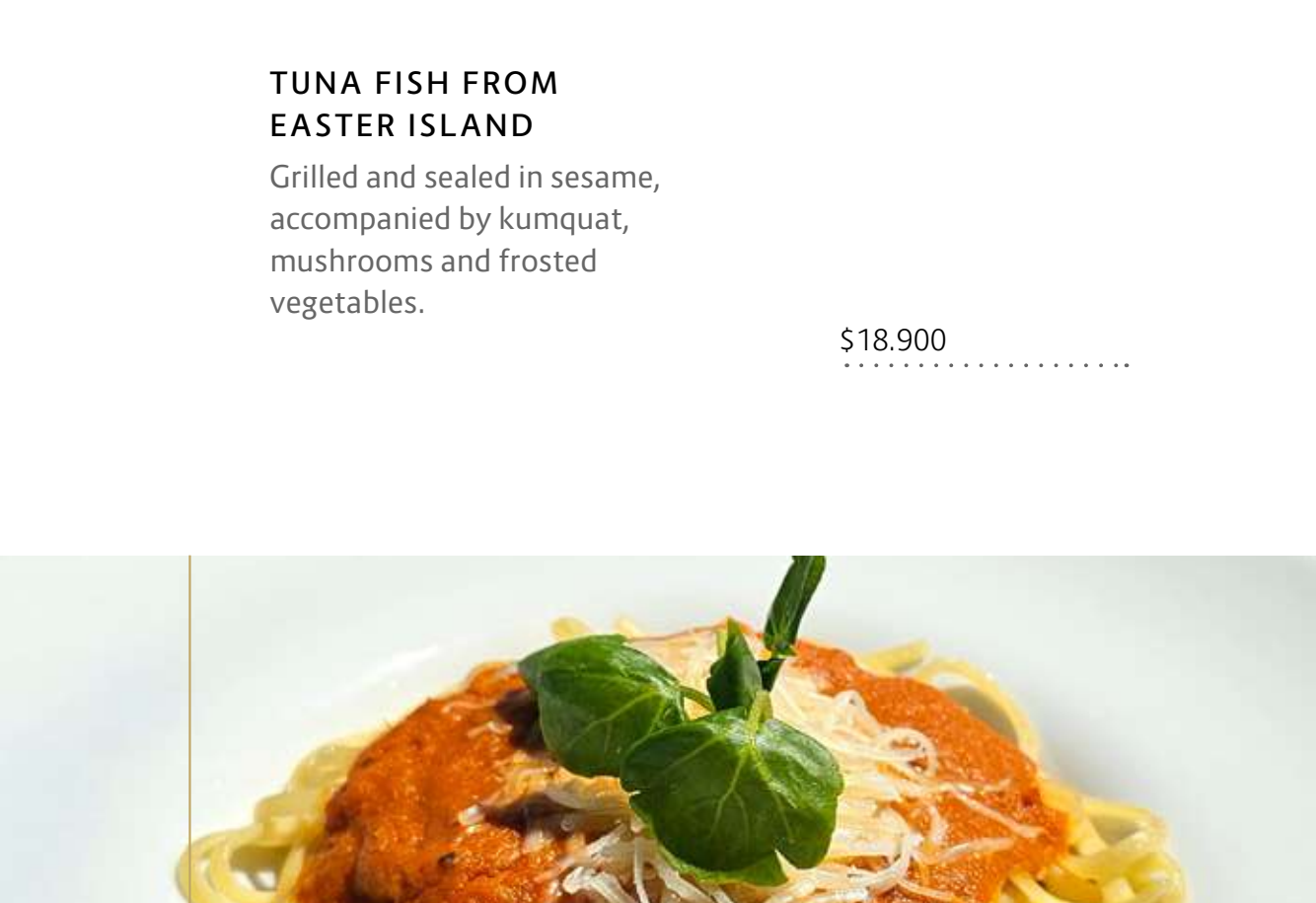
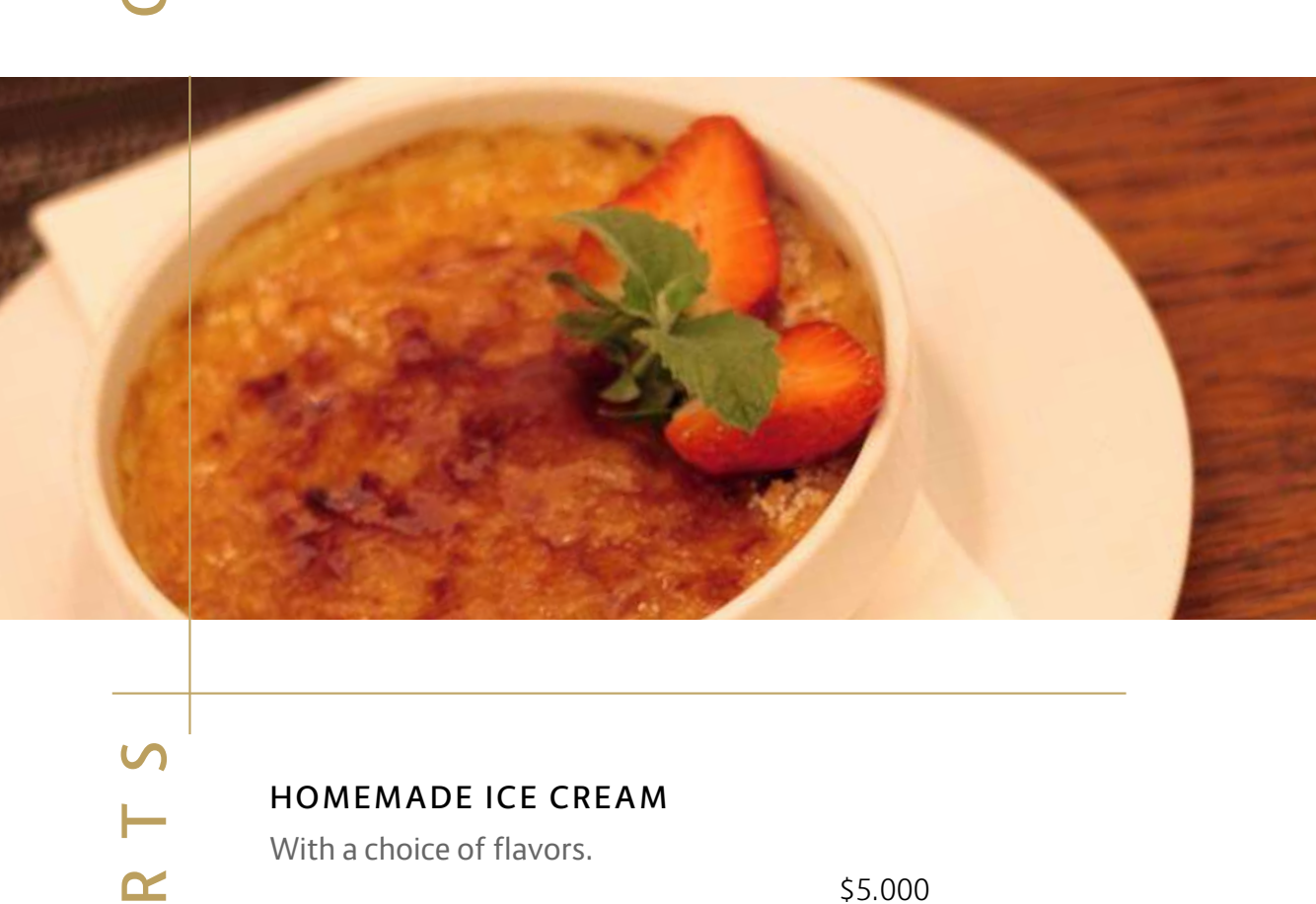
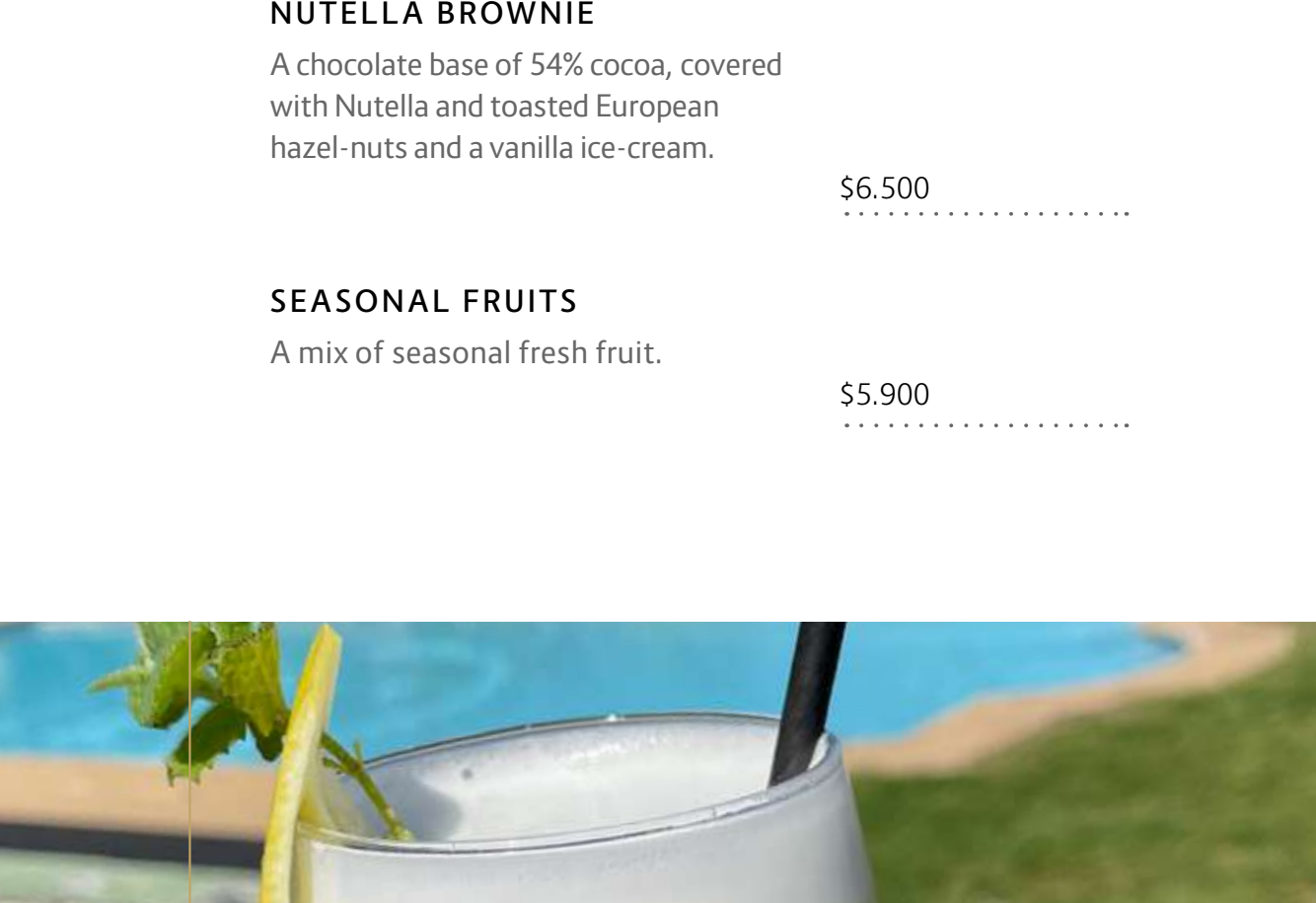
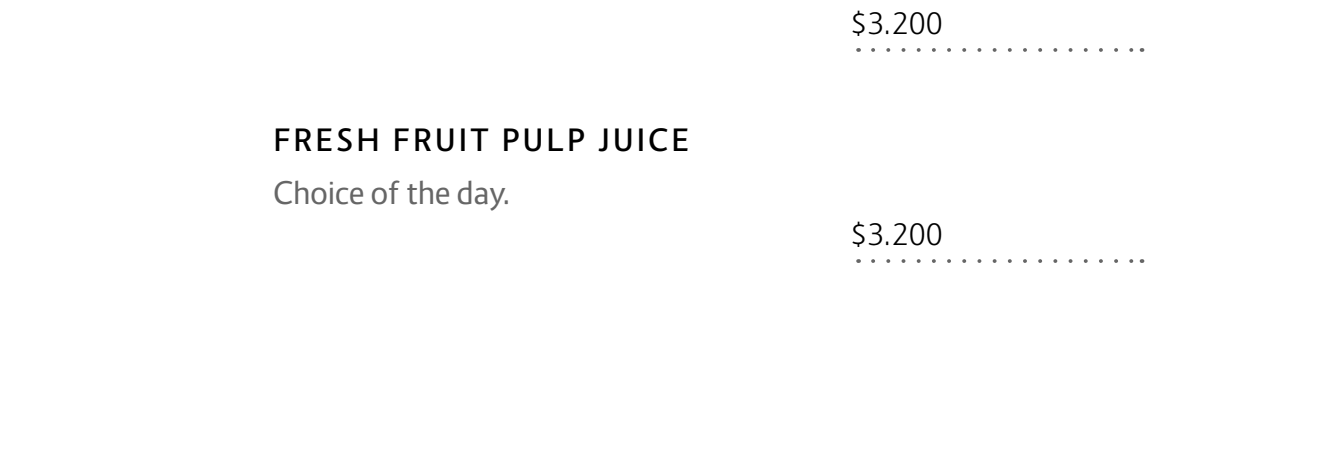


| OLEGARIO             |                                                                                                                                                                                                                |
|----------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| RESTAURANT ISLA SECA |                                                                                                                                                                                                                |
| RESTAURANT           | CAFETERIA   HAPPY HOUR                                                                                                                                                                                         |
| SHARED DISHES        |                                                                                                                                 |
|                      | <b>CLAMS ALLA PARMIGIANA</b><br>Clams in their shells with a creamy bisque and a touch of parmesan (10 pcs).<br>\$18.000                                                                                       |
|                      | <b>SCALLOPS ALLA PARMIGIANA</b><br>Scallops in their shells with a creamy bisque and a touch of parmesan (10 pcs).<br>\$18.000                                                                                 |
| ENTREES              |                                                                                                                               |
|                      | <b>MORSELS OF ABALONE</b><br>6 toasts of abalone fish “Isla Seca” style.<br>\$23.000                                                                                                                           |
|                      | <b>ABALONE IN A GREEN SAUCE</b><br>Abalones in a green sauce with mayonnaise.<br>\$26.900                                                                                                                      |
| SOUPS                |                                                                                                                               |
|                      | <b>TRIO OF MARINATED FISH</b><br>Our own blend of marinated fish Olegario - Zapallar - vegetarian.<br>\$17.500                                                                                                 |
|                      | <b>MARINATED FISH “OLEGARIO”</b><br>Ecuadorian sautéed shrimps, squid, cubes of avocado, purple onion, red peppers, celery, green chili peppers, ginger, popcorn, squash seeds and a mare sauce.<br>\$16.900   |
| SALADS               |                                                                                                                               |
|                      | <b>MARINATED FISH “ZAPALLAR”</b><br>Fresh salmon, purple onion, red peppers, celery, green peppers, ginger and squash seeds in a marinated fish sauce.<br>\$14.900                                             |
|                      | <b>TUNA FISH TATAKI</b><br>Tuna fish English style, sealed in sesame with a bittersweet sauce, a touch of passion fruit and with toasted ciabatta bread.<br>\$15.500                                           |
| PIZZAS               |                                                                                                                               |
|                      | <b>CONGER FISH SOUP “LA CRUZ”</b><br>A fresh conger-fish soup of the day, traditionally from this area, accompanied by crunchy golden roast potatoes.<br>\$16.000                                              |
|                      | <b>STEAMED MUSSELS WITH BELGIAN-STYLE FRIES</b><br>Moules et frite: a classic Belgian recipe of mussels in white wine and its delicious broth, accompanied by French fries.<br>\$12.000                        |
| MAIN DISHES          |                                                                                                                               |
|                      | <b>PUMPKIN SOUP</b><br>A creamy pumpkin soup sweetened with honey and spiced with ginger and pumpkin seeds.<br>\$7.500                                                                                         |
|                      | <b>QUINOA SALAD</b><br>A salad of white and black quinoa with avocado, cherry tomatoes, mushrooms, cucumber and watercress, with a dressing of coriander.<br>\$9.900                                           |
| CHILDREN'S MENU      |                                                                                                                               |
|                      | <b>MIXED GREEN LEAVES &amp; CHICKEN</b><br>Hydroponic lettuce, arugula, black olives, cherry tomatoes, goat's cheese and pumpkin seeds, with grilled chicken and a seasoning of mustard and honey.<br>\$11.900 |
|                      | <b>MIXED GREEN LEAVES &amp; SHRIMPS</b><br>Hydroponic lettuce, arugula, green olives, cherry tomatoes & Ecuadorian shrimps with a seasoning of lemonade with coriander.<br>\$12.900                            |
| TO DRINK             |                                                                                                                               |
|                      | <b>MIX OF GREEN LEAVES &amp; SMOKED SALMON</b><br>Hydroponic lettuce & arugula, accompanied by smoked salmon, avocado, purple onion and cranberries with a seasoning of a passion fruit sauce.<br>\$17.000     |
|                      |                                                                                                                               |
| DESSERTS             | <b>MEDITERRANEAN PIZZA</b><br>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.<br>\$14.000     |
|                      | <b>CLASSIC PIZZA</b><br>Tomato in chunks, seasoned with love, ham and cheese just dripping off it as it should - the classic pizza, but prepared with style.<br>\$14.000                                       |
|                      | <b>VEGETARIAN PIZZA</b><br>Caramelized onion and mushrooms, all covered with cheese - smoothly flavored with a taste that gives no hint of missing meat.<br>\$14.000                                           |
| TO DRINK             |                                                                                                                               |
|                      | <b>A STEW OF SHRIMPS AND SCALLOPS</b><br>An Isla Seca style stew.<br>\$16.000                                                                                                                                  |
|                      | <b>BEEF FILLETS</b><br>Beef steak with red wine sauce accompanied by fava bean puree and crispy bacon.<br>\$18.500                                                                                             |
| TO DRINK             | <b>SALMON WITH SAUTÉED POTATOES</b><br>Grilled salmon with sautéed vegetables, potatoes cut in fine strips and slow cooked in a creamy sauce, with spring onions and parmesan cheese.<br>\$15.000              |
|                      | <b>GNOCCHI AL PESTO</b><br>Potato gnocchi accompanied by a pesto of fresh basil.<br>\$12.000                                                                                                                   |
|                      | <b>TUNA FISH FROM EASTER ISLAND</b><br>Grilled and sealed in sesame, accompanied by kumquat, mushrooms and frosted vegetables.<br>\$18.900                                                                     |
| TO DRINK             |                                                                                                                               |
|                      | <b>LOINS OF CHICKEN WITH FRENCH FRIED POTATOES</b><br>\$9.000                                                                                                                                                  |
|                      | <b>SPAGHETTI POMODORO</b><br>\$8.900                                                                                                                                                                           |
| TO DRINK             |                                                                                                                              |
|                      | <b>SPAGHETTI ALFREDO</b><br>\$8.900                                                                                                                                                                            |
|                      |                                                                                                                              |
| TO DRINK             | <b>HOMEMADE ICE CREAM</b><br>With a choice of flavors.<br>\$5.000                                                                                                                                              |
|                      | <b>CREME BRULÉE</b><br>This traditional French dessert is dressed with a crunchy topping.<br>\$6.500                                                                                                           |
|                      | <b>CHOCOLATE CAKE</b><br>A cake with white and semi-bitter layers of chocolate and a country-made caramelized milk stuffing.<br>\$6.500                                                                        |
| TO DRINK             | <b>BROWNIE TOFFEE SAL</b><br>A chocolate base of 54% cocoa, covered with toffee and touch of sea-salt, toasted nuts and a vanilla ice-cream.<br>\$6.500                                                        |
|                      | <b>NUTELLA BROWNIE</b><br>A chocolate base of 54% cocoa, covered with Nutella and toasted European hazel-nuts and a vanilla ice-cream.<br>\$6.500                                                              |
|                      | <b>SEASONAL FRUITS</b><br>A mix of seasonal fresh fruit.<br>\$5.900                                                                                                                                            |
| TO DRINK             |                                                                                                                              |
|                      | <b>SOFT DRINKS</b><br>\$2.700                                                                                                                                                                                  |
|                      | <b>MINERAL WATER VITAL</b><br>Fizzy or still 330 cc.<br>\$2.600                                                                                                                                                |
| TO DRINK             | <b>LEMONADE</b><br>Mint, ginger or both. Sweetener, sugar or natural.<br>\$3.200                                                                                                                               |
|                      | <b>FRESH FRUIT PULP JUICE</b><br>Choice of the day.<br>\$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 |
| MACAROONS                     |         |
| 5 poppies with various tastes |         |
|                               | \$7.500 |
| RASPBERRY CHEESECAKE          |         |
|                               | \$6.000 |
| KUCHEN OF THE DAY             |         |
|                               | \$5.500 |

# HAPPY HOUR

TIMETABLE: 6 TO 9 PM

RESTAURANT

CAFETERIA

HAPPY HOUR



5.00 pm to 8.00 pm

Enjoy twice as much in a unique  
setting in Zapallar

2 X1 ON COCKTAILS

\*Promotion applies per person

PISCO SOUR

\$ 5.900

.....

PISCO SOUR

CATEDRAL

\$ 8.500

.....

GLASS OF  
SPARKLING WINE

\$ 5.500

.....

RAMAZZOTTI

\$ 7.200

.....

APEROL

\$ 7.200

.....

PISCOLA

\$ 7.500

.....

TO DRINK