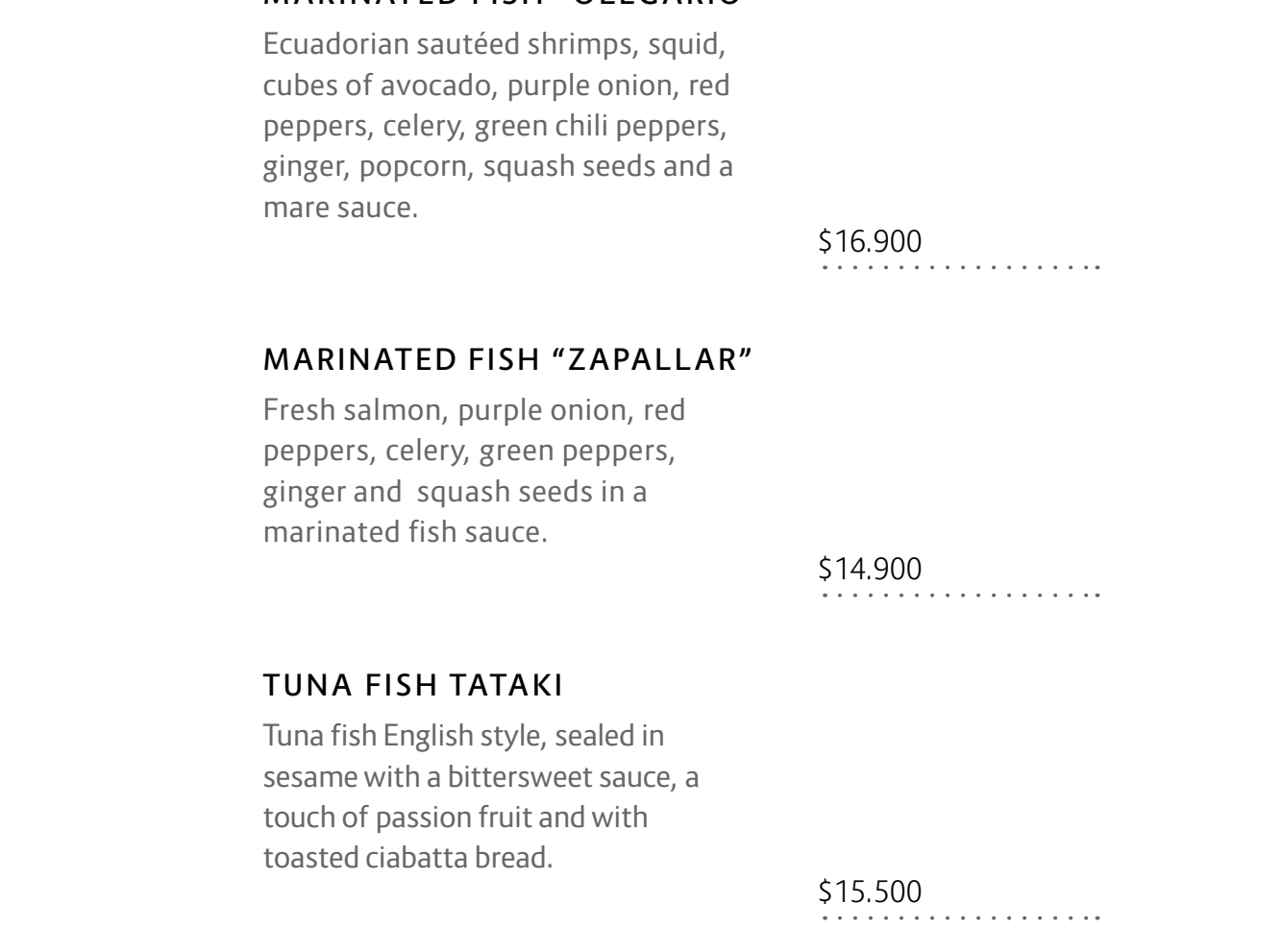
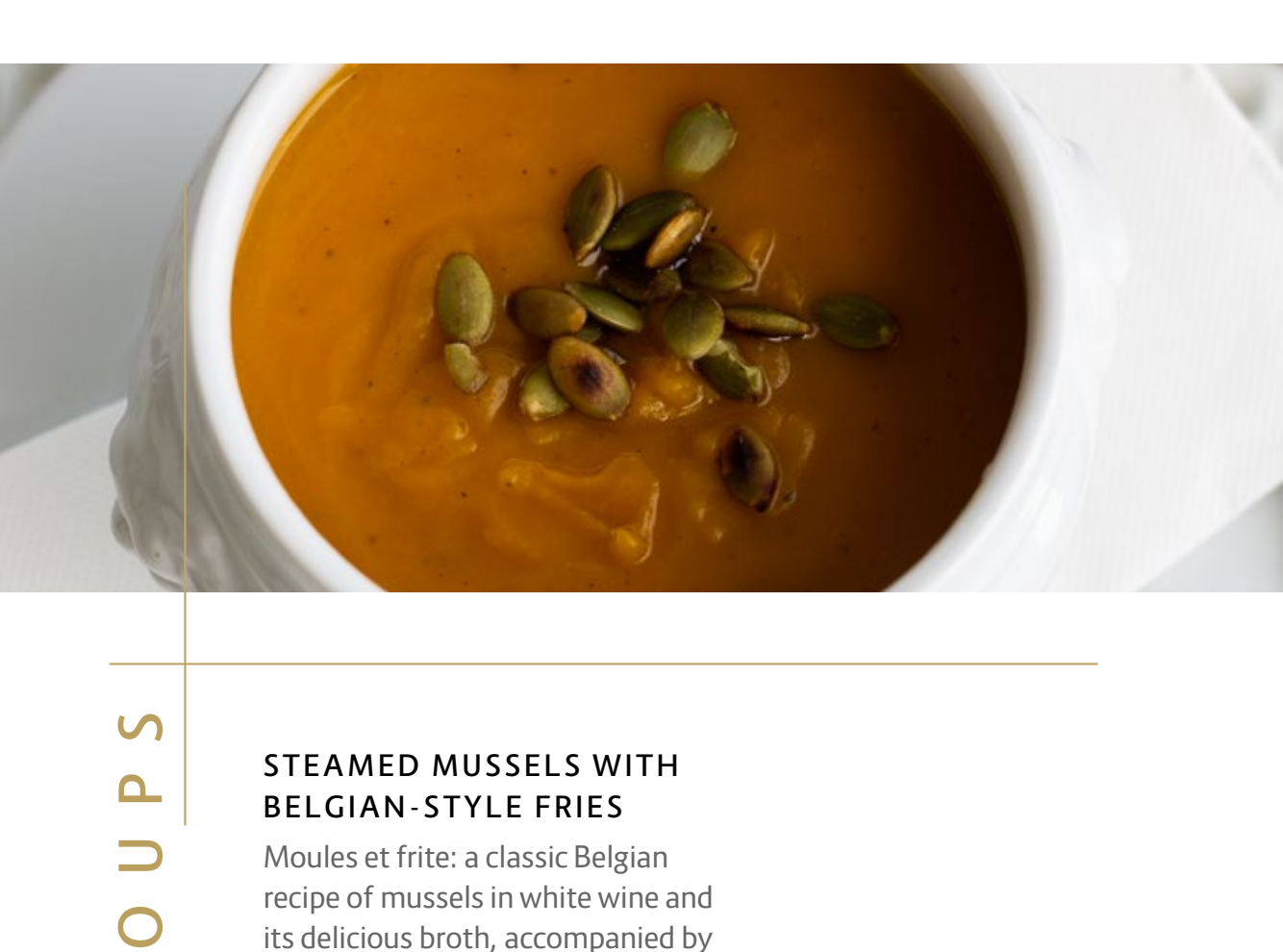
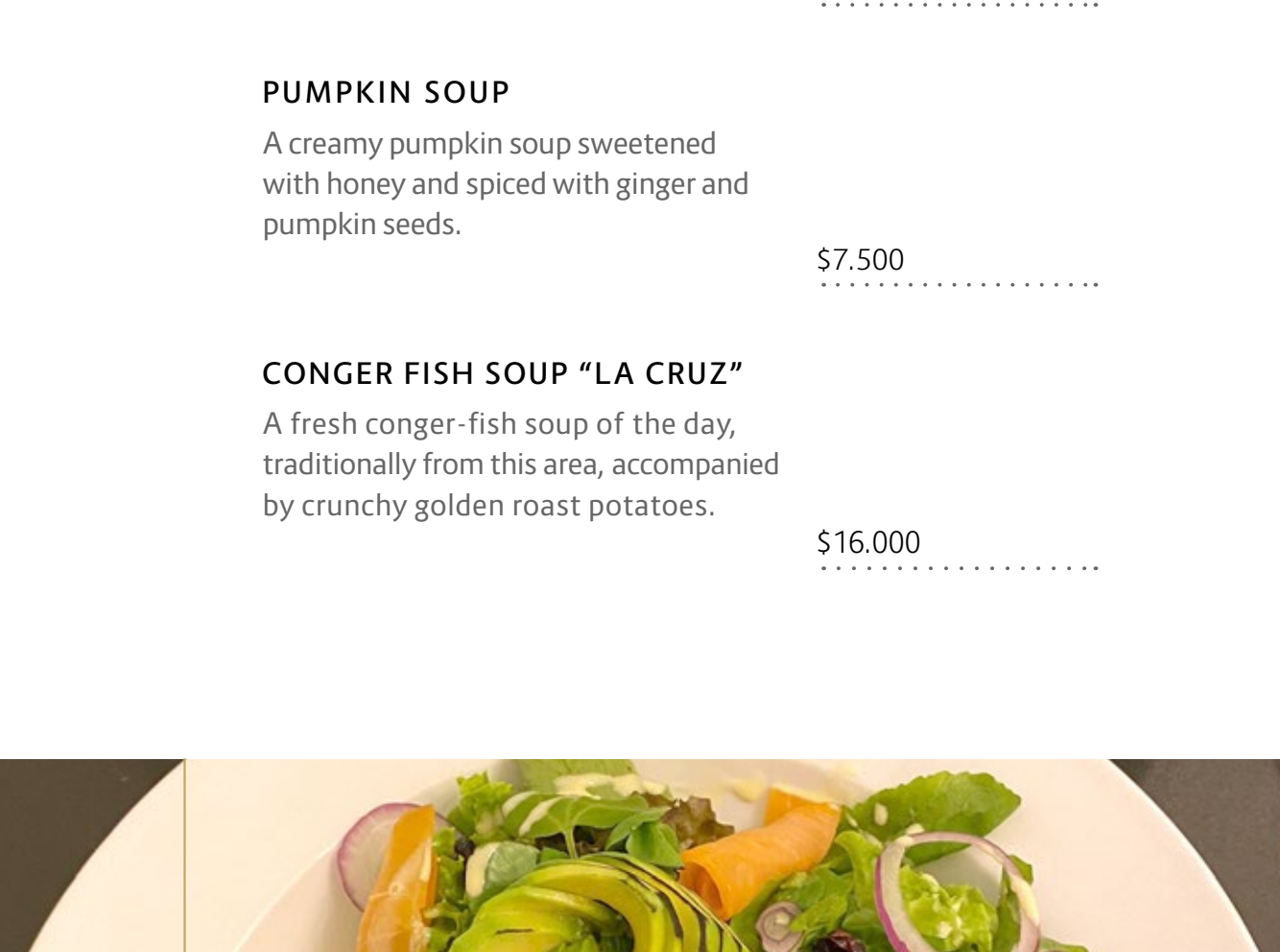
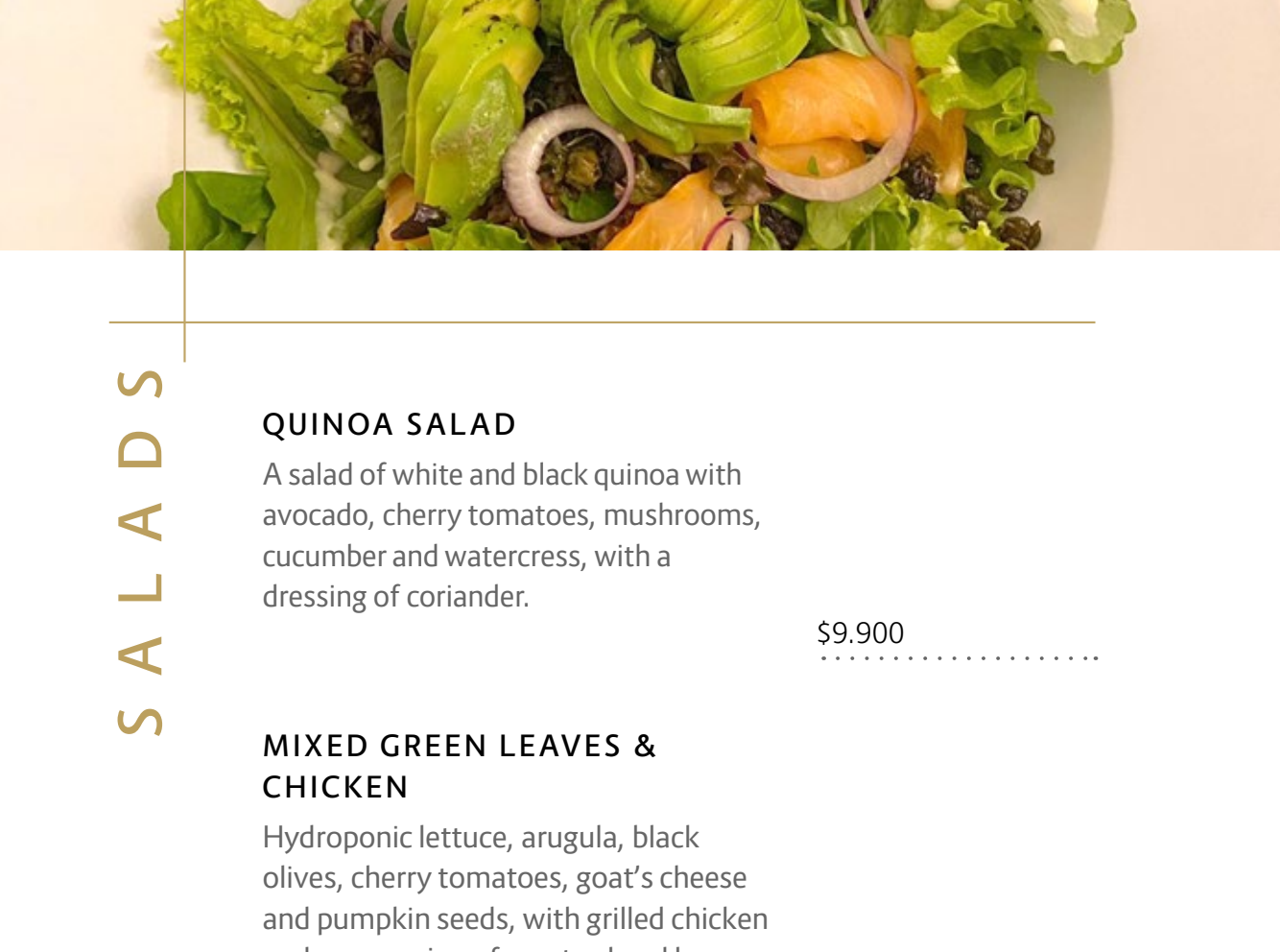
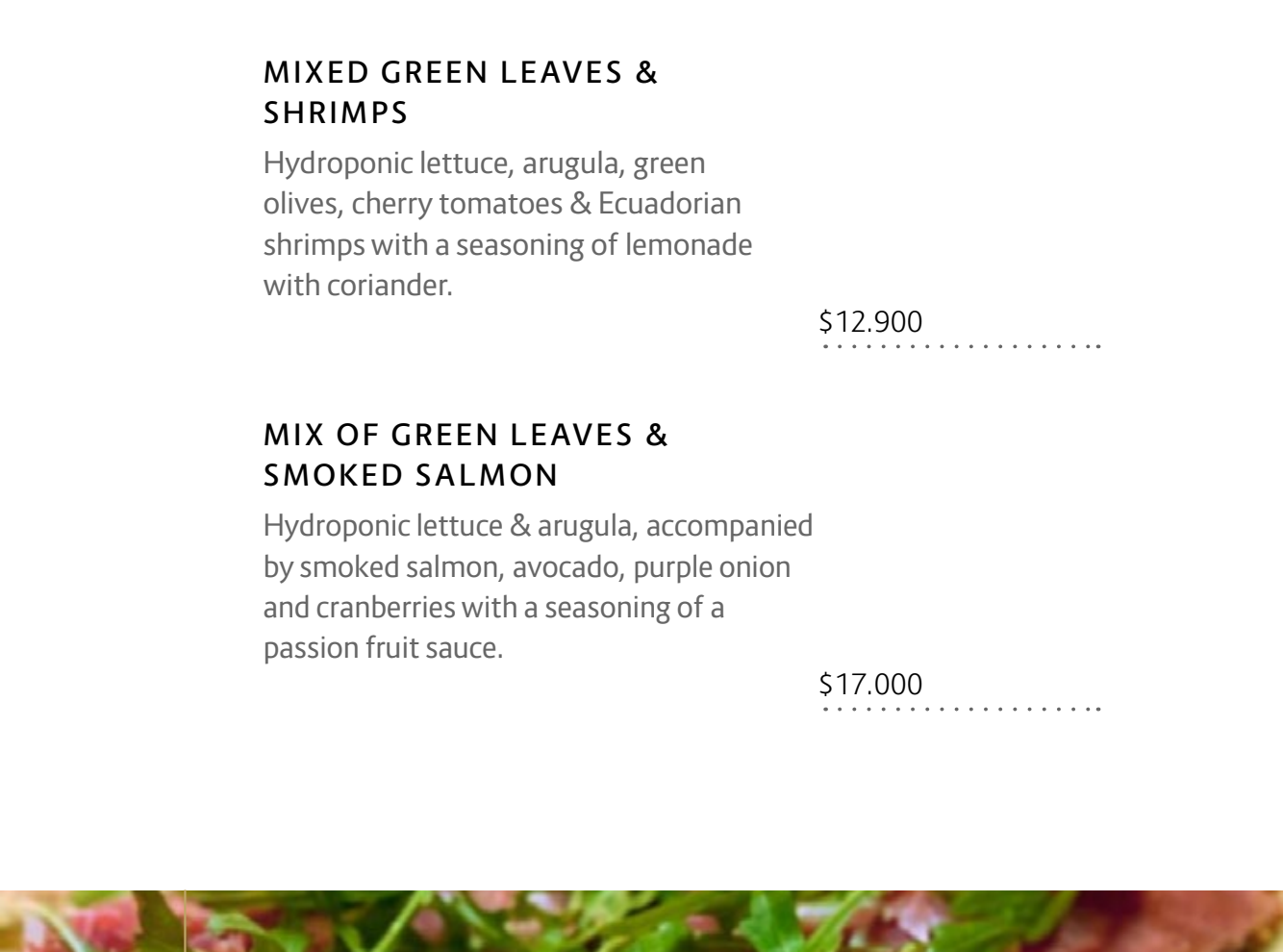
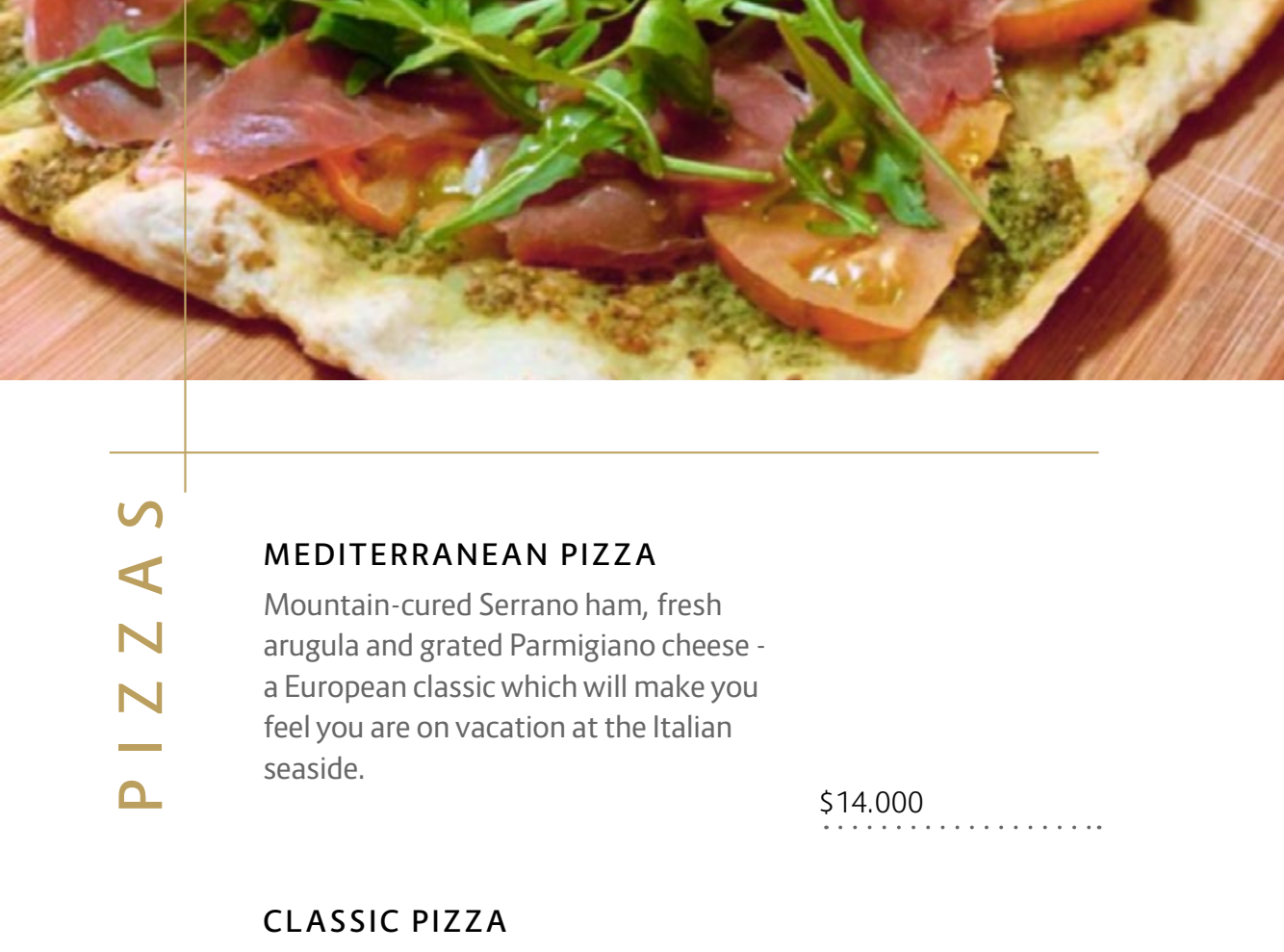
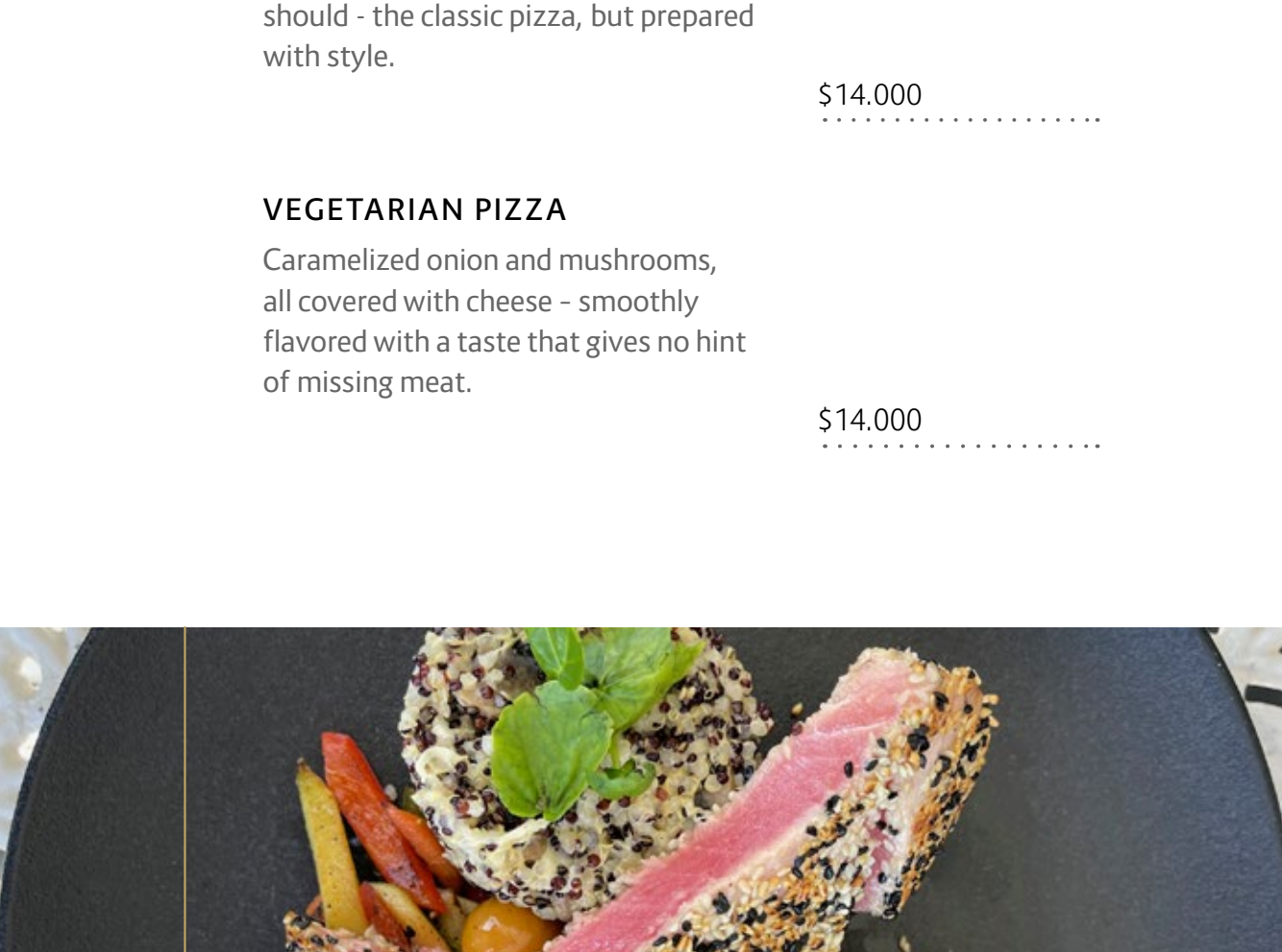
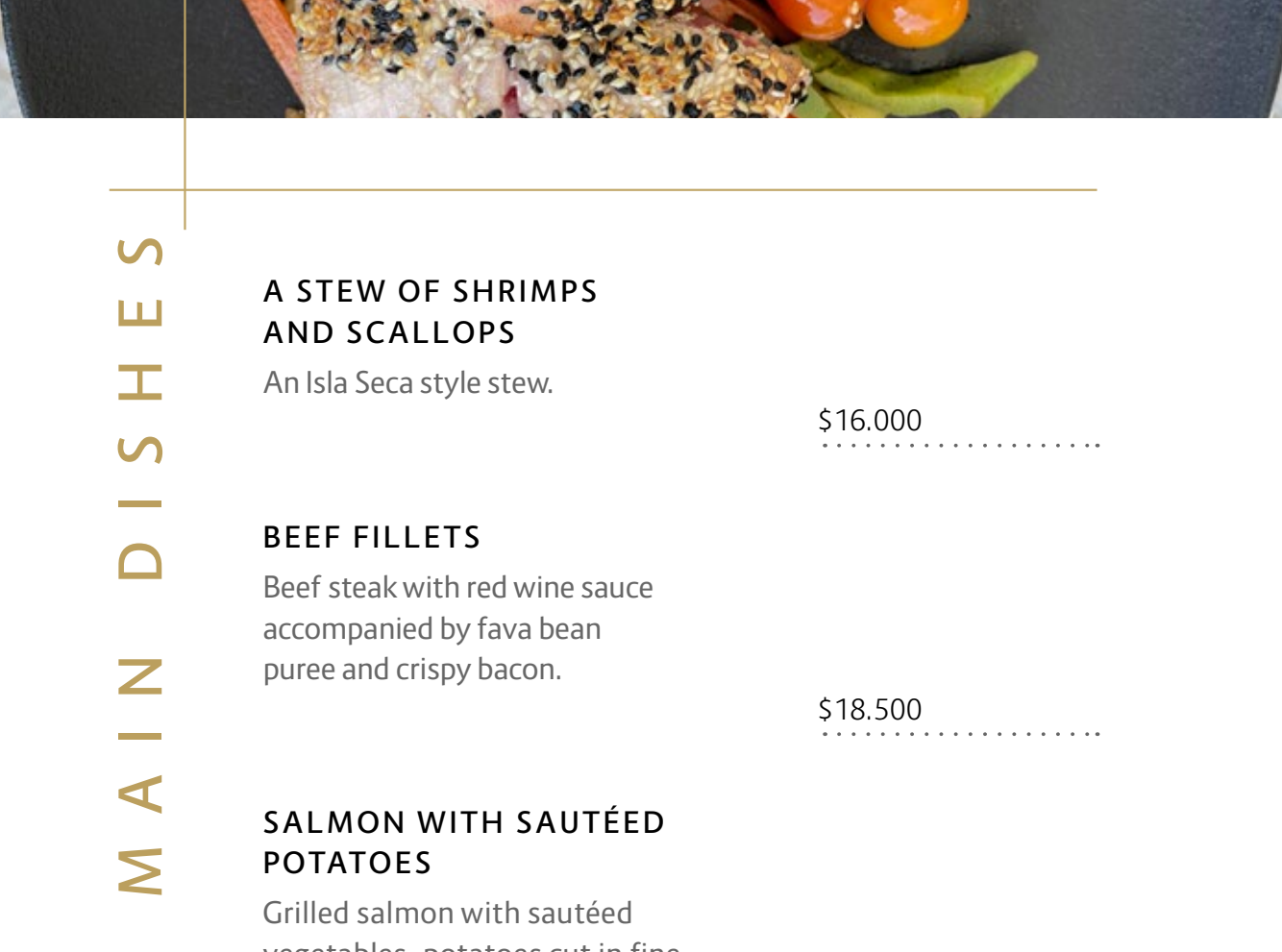
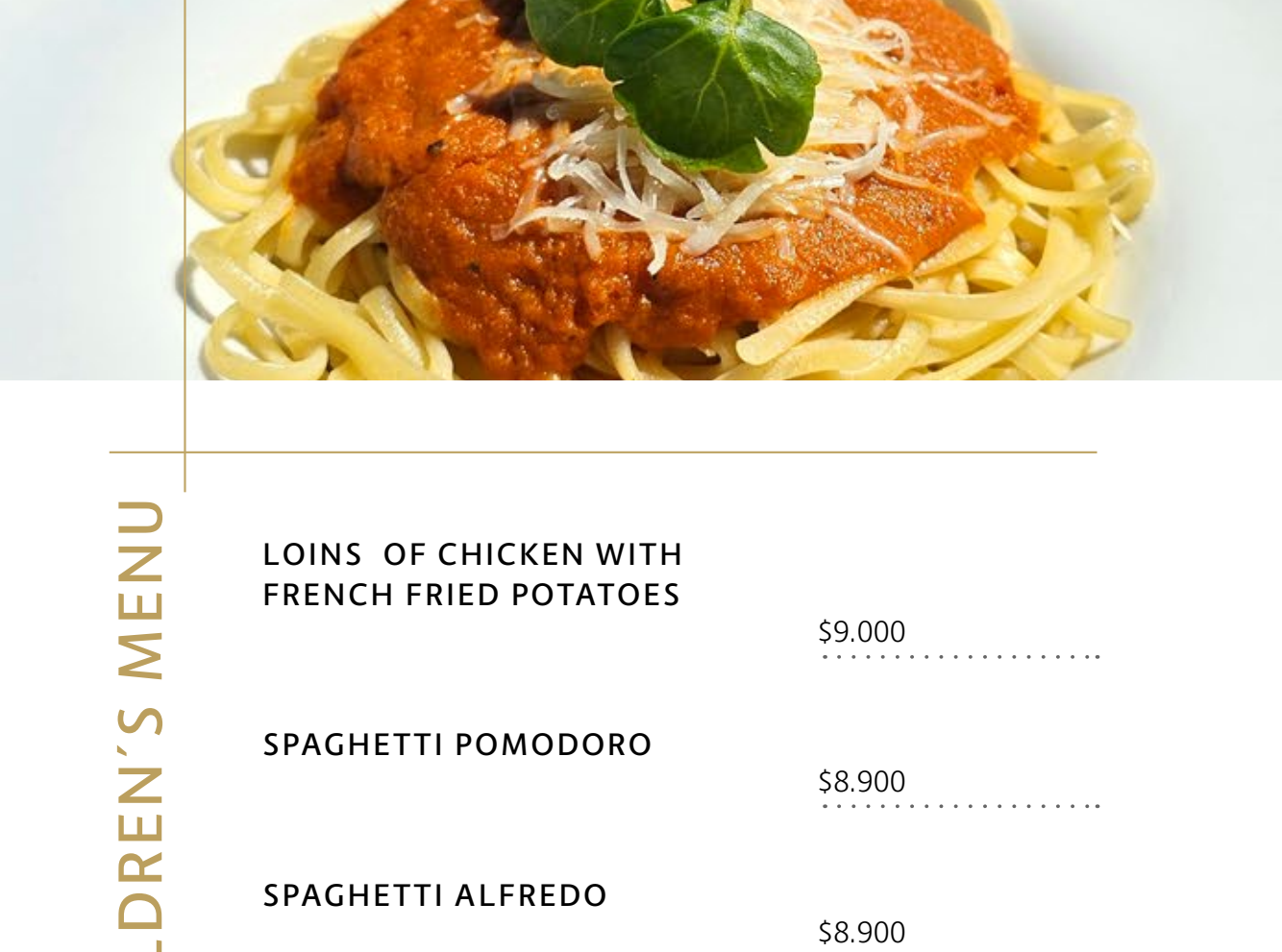
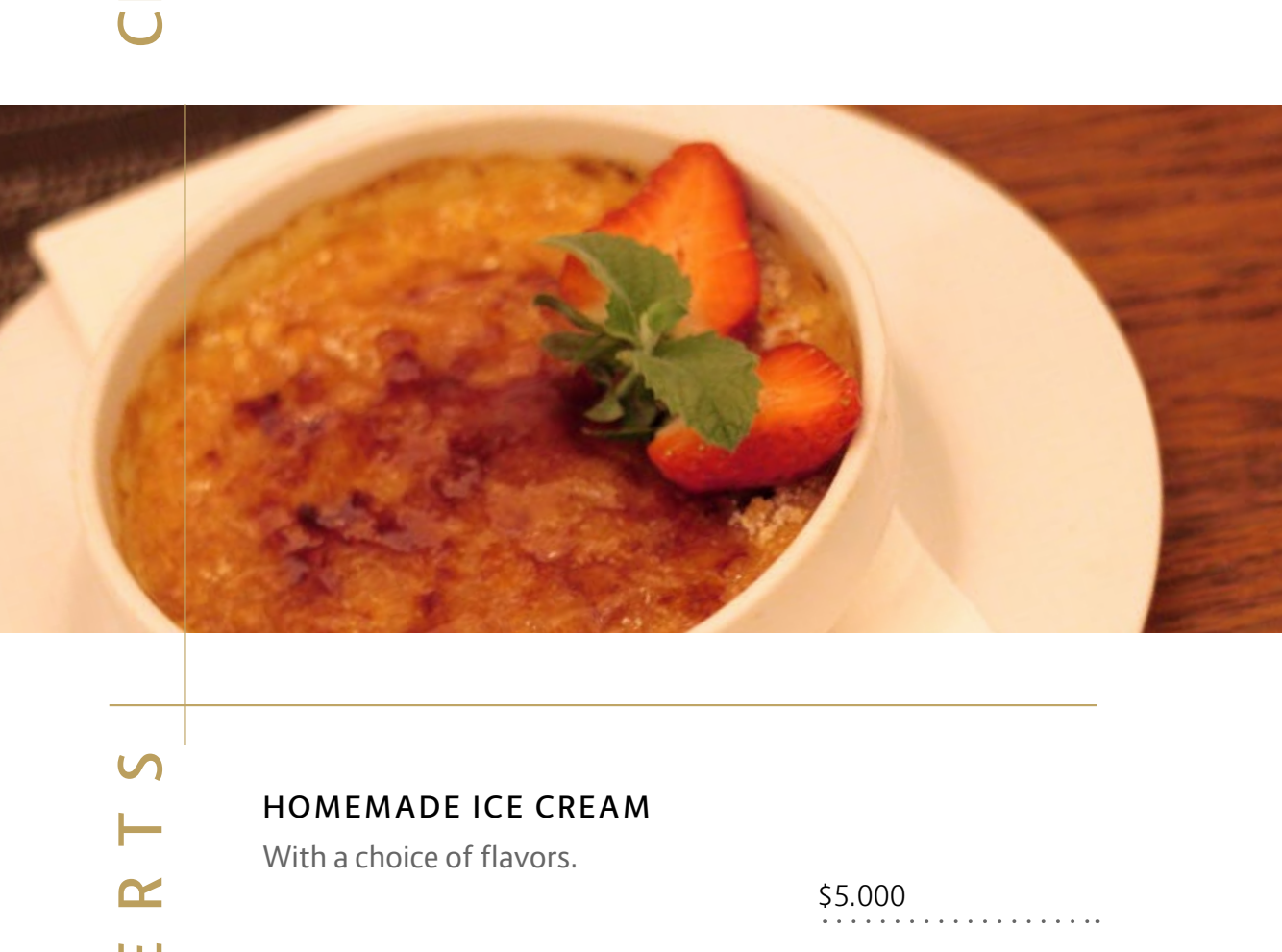
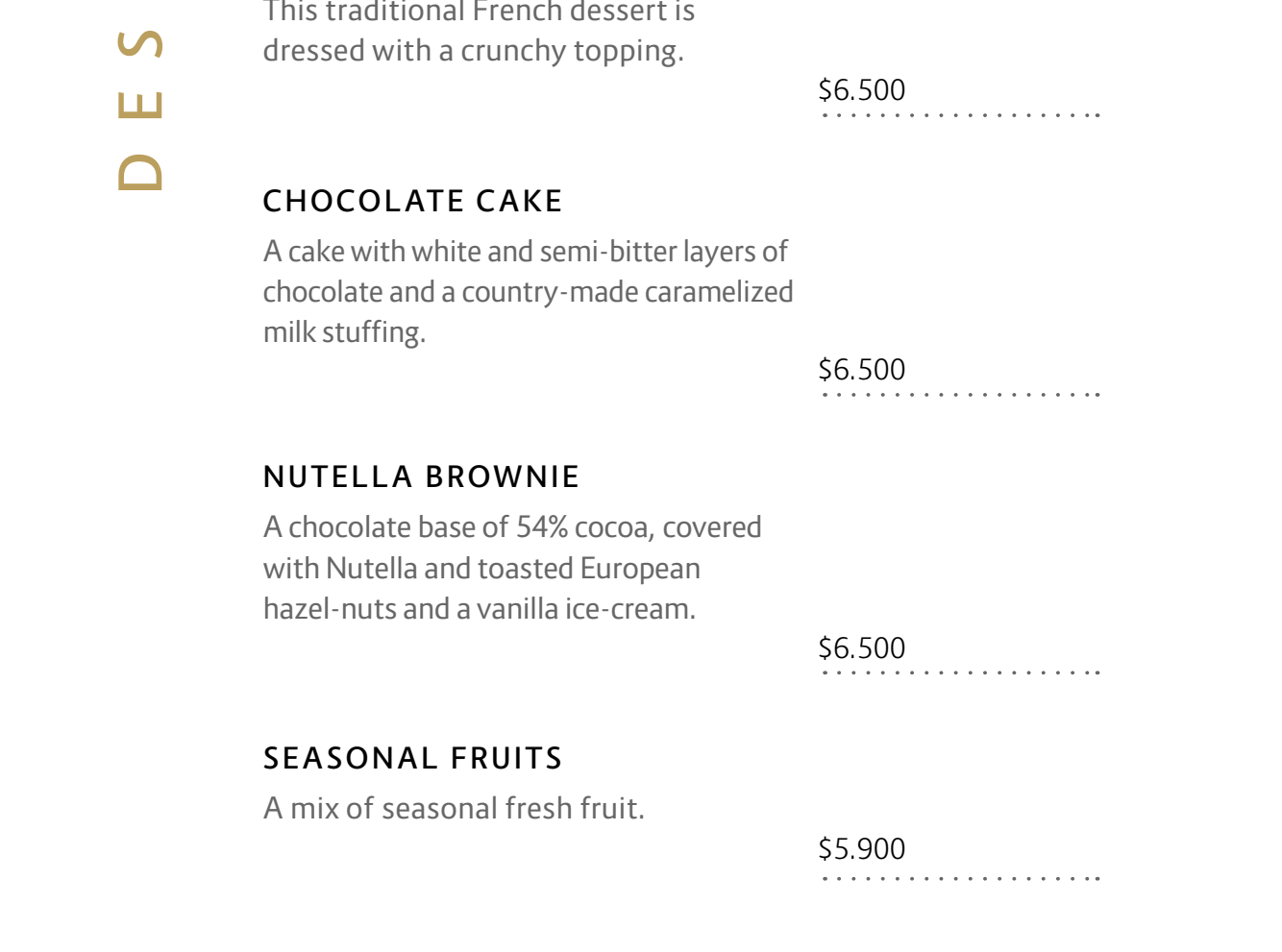
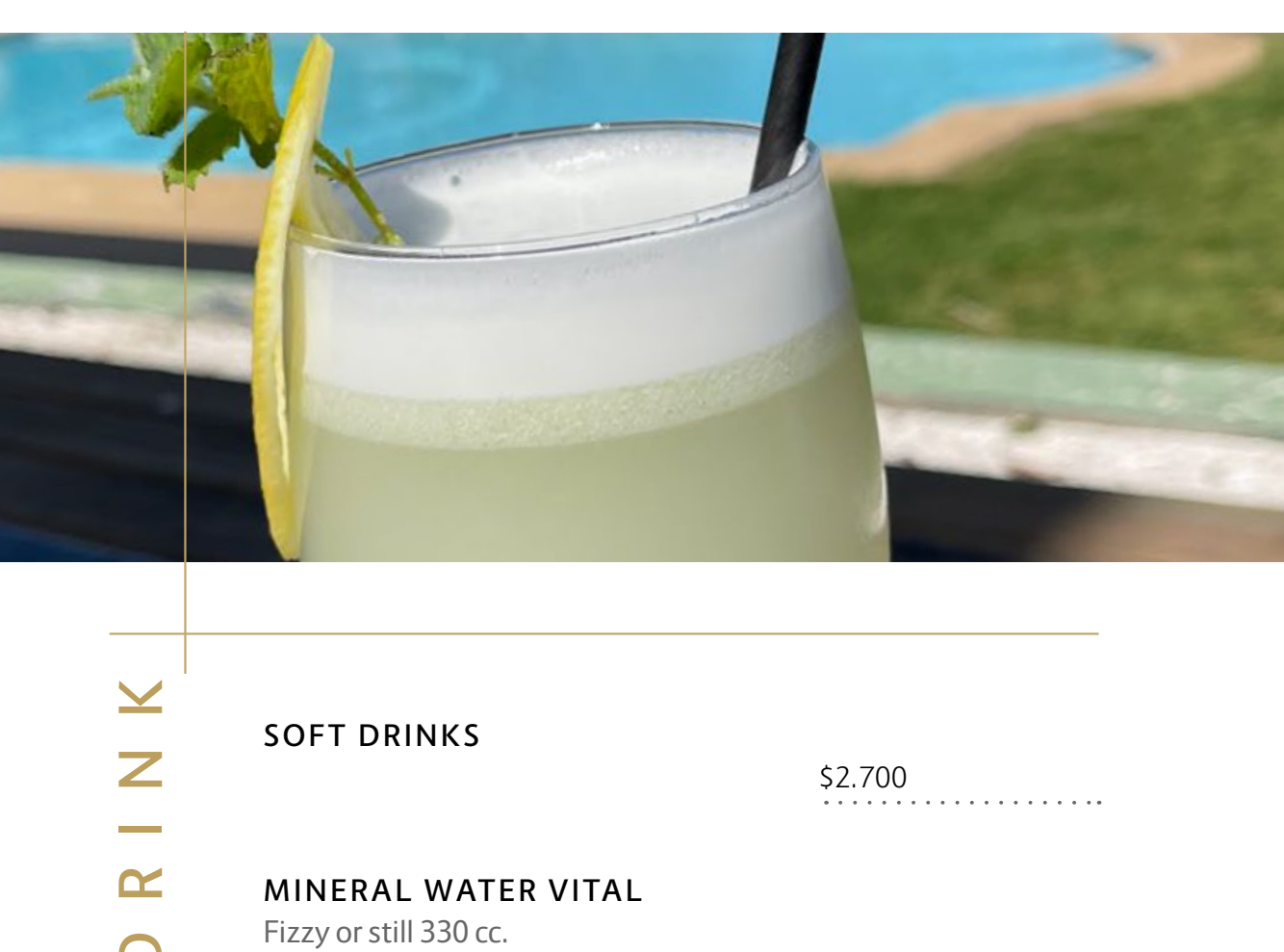
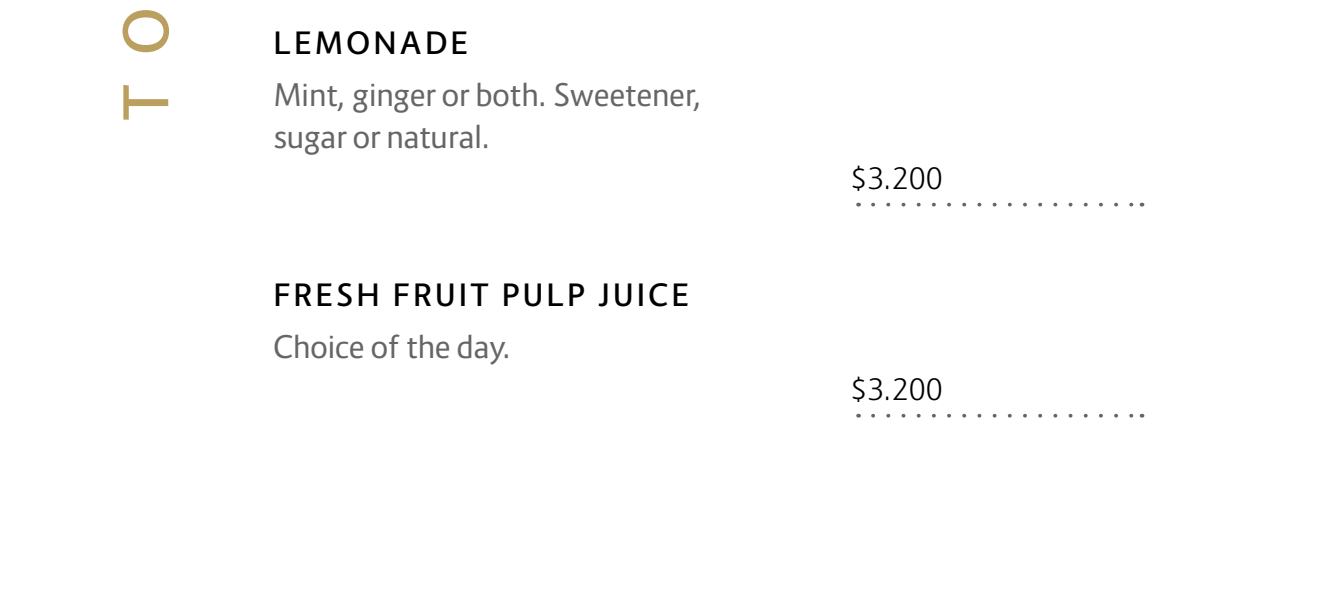


OLEGARIO		
RESTAURANT ISLA SECA		
RESTAURANTCAFETERIAHAPPY HOUR		
SHARED DISHES		
	CLAMS ALLA PARMIGIANA Clams in their shells with a creamy bisque and a touch of parmesan (10 pcs).	\$18.000
	SCALLOPS ALLA PARMIGIANA Scallops in their shells with a creamy bisque and a touch of parmesan (10 pcs).	\$18.000
ENTREES		
	MORSELS OF ABALONE 6 toasts of abalone fish "Isla Seca" style.	\$23.000
SOUPS		
	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
		
	STEAMED MUSSELS WITH BELGIAN-STYLE FRIES Moules et frite: a classic Belgian recipe of mussels in white wine and its delicious broth, accompanied by French fries.	\$12.000
SALADS		
	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
		
	QUINOA SALAD A salad of white and black quinoa with avocado, cherry tomatoes, mushrooms, cucumber and watercress, with a dressing of coriander.	\$9.900
	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, 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 Beef steak with red wine sauce accompanied by fava bean puree 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.	\$12.000
		
	TUNA FISH FROM EASTER ISLAND Grilled and sealed in sesame, accompanied by kumquat, mushrooms and frosted vegetables.	\$18.900
		
	LOINS OF CHICKEN WITH FRENCH FRIED POTATOES	\$9.000
CHILDREN'S MENU	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
	NUTELLA BROWNIE A chocolate base of 54% cocoa, covered with Nutella and toasted European hazel-nuts and a vanilla ice-cream.	\$6.500
TO DRINK		
	SEASONAL FRUITS A mix of seasonal fresh fruit.	\$5.900
		
	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	\$3.200
	Choice of the day.	



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