

O L E G A R I O

R E S T A U R A N T I S L A S E C A

RESTAURANT

CAFETERIA

HAPPY HOUR

BRUSCHETTAS

Anchovies, home-made ricotta in a lemon zest	\$5.500
Cold cut of pork with pasticcios and straciatella	\$6.000
Abalone, home-made mayonnaise in a green sauce	\$12.000

STARTERS

Slices of filleted roast beef - tonatto style	\$ 8.500
Raw trout	\$ 8.500
Clams alla parmigiana with grana padano cheese	\$18.000
Parmesan scallops with grana padano cheese	\$18.000
Hearts of Caesar-style lettuce with anchovies	\$5.500
Salmon ceviche	\$14.900

PIZZAS

Prosciutto Prosciutto, straciatella and fresh arugula	\$14.000
Shrimps Shrimps, mozzarella fior di latte and a green sauce	\$14.000
Margarita Mozzarella, cherry tomatoes confit with pesto.	\$14.000
Five Cheese Straciatella, taleggio, gorgonzola, provolone and grana padano cheese, topped with truffle honey.	\$14.000

MAIN DISHES

Beef fillets in a butter of dried tomatoes and a baby arugula salad with Italian granular cheese	\$18.500
Linguine with local clam sauce	\$13.000
Gnocchi in a basil pesto, burrata cheese and pistachios	\$12.000
Salad of cos lettuce, Caesar dressing, grana padano cheese and bread-crumbs	\$7.000
Cream of mussels with saffron	\$13.000
Grilled southern hake on romesco hummus, olives, capers and parsley	\$15.000
Pumpkin orzotto and butter with rosemary	\$15.000
Zucchini and ricotta cream	\$7.500

DESSERTS

Lemon sorbet with limoncello	\$6.000
Crème Brûlée stuffed with red fruits	\$6.500
Chocolate cake with a coating of caramelized milk and a chocolate ice-cream topped with whipped cream	\$7.000
Vanilla ice cream affogato with caramelized hazel nuts	\$6.000

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
Standard Tonic Water	\$2.600
Premium Tonic Water Mr. Perkins	\$4.000

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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

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

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
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5.00 pm to 8.00 pm

Enjoy twice as much in a unique setting in Zapallar

2 X1 ON COCKTAILS

Pisco Sour	\$5.900
Pisco Sour Catedral	\$8.500
Aperol	\$7.200
Ramazzotti	\$7.200
Piscola	\$7.500
Sparkling Wine Carmen Frida Khalo 200ml	\$6.000

*Promotion applies per person