



P A R A L L E L O D I E C I S I E T E



The 17th parallel is an imaginary line that divided Vietnam during the civil war. This parallel crosses through the Asian countries that inspire our menu and also corresponds to a latitude near Colombia, guaranteeing the availability of fresh, local produce.

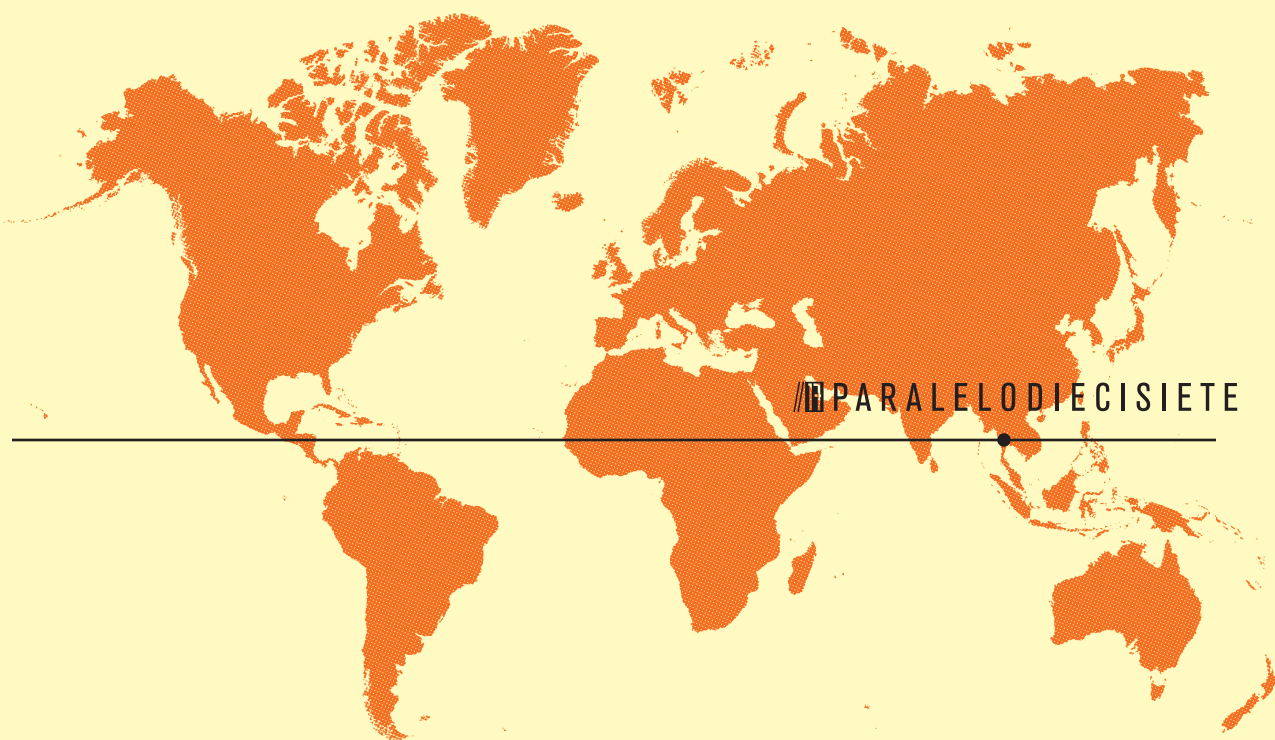
The tropics have always been our inspiration, with Herbario being inspired by Colombia, Bonuar by Africa, and Paralelo 17 by SouthEast Asia. Paralelo 17 looks at tropical ingredients with Eastern eyes, and, more specifically, from the perspective of Southeast Asia and countries like Vietnam, Thailand, Cambodia and Laos.

Although we are clear that we are not a traditional Vietnamese or Thai restaurant, we are inspired by the rich gastronomical area and its two greatest influences: China and India.

This cuisine is defined by fresh ingredients, blends of aromatic herbs and crunchy vegetables that bring great charm to elementary ingredients like rice, coconut milk, fruit, lemongrass, ginger, fish sauce, sweet, sour, spicy. These are some elements that make up this great cuisine.

The format of our menu is ideal for sharing with friends, allowing you to try more flavors from our dishes.

21



Starters

Crab Wontons

Crispy Asian wonton wrapper filled with crab meat.
\$12.800

Popcorn Shrimp

Crispy breaded shrimp with sweet chili sauce.
\$19.800

Spring Rolls

Crunchy traditional eastern rolls stuffed with vegetables and chicken.
\$14.800

Vietnamese Rolls

Fresh veggies and spices rolled into rice paper.

Pork \$14.800

Shrimp \$14.800

Pork Belly

Slow-cooked pork belly covered with hoisin sauce on top of sweet plantain slices.
\$19.800

Tofu with Green Papaya Chutney

Grilled tofu with green papaya chutney.
\$13.800

Three Waters Ceviche

Fresh seviche with white fish, shrimp, salmon and mango slices.
\$20.800

Bánh Mì

Vietnamese sandwich with baguette bread, fresh vegetables, aromatic herbs, lemongrass dressing, pork pâté, artisan mayonnaise and sriracha.

Chicken \$20.800

Pork \$20.800

Pork Belly \$20.800

Soups

Mushroom (Tom Kha Gai)

Mixed mushrooms in soy broth.
\$19.800

Coconut Chicken

Traditional Vietnamese soup with ginger and fresh spices.
\$22.800

Pho

Comforting beef broth with Asian spices.
\$22.800

Salads

Tofu Salad

Stir-fried tofu with crunchy vegetables and fresh lettuce.
\$32.800

Tenderloin Flambé

Beef tenderloin flambé slices with crunchy vegetables and fresh lettuce.
\$34.800

Pork Belly

Stir-fried pork belly with crunchy noodles and sweet plantain slices.
\$34.800

Peanut Chicken

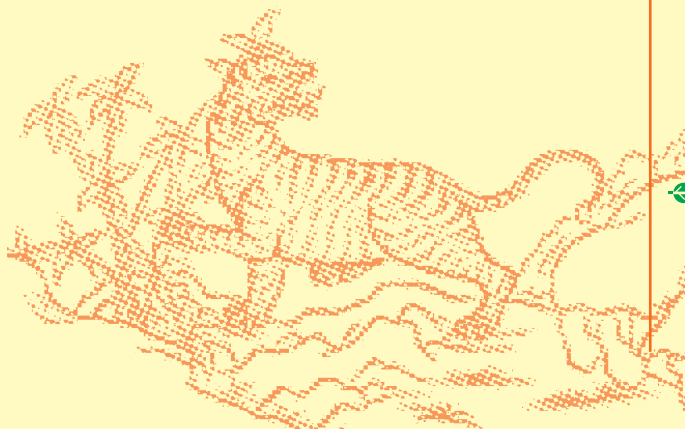
Steamed chicken encrusted with peanuts served with crunchy vegetables and fresh lettuce.
\$34.800

Caramelized Prawns

Stir fried prawns with sesame seeds, vegetables and mango slices.
\$44.800

Opciones Vegetarianas:

- Tofu marinado en soya
- Proteína vegetal (trigo, soya y leguminosas)



Curries

Yellow

Stir-fried chicken breast cubes in yoghurt with peanuts.
\$34.800

Red

Stir-fried beef tenderloin cubes in coconut milk with crunchy soy seeds.
\$36.800

Green

Stir-fried shrimp and squid in coconut milk with crunchy noodles.
\$36.800

Tofu

\$32.400

Pad Thai

Traditional stir fry with rice noodles and vegetables.

Chicken \$36.800

Pork \$36.800

Prawns \$38.800


Tofu \$34.800

Entrées

Smoked Chicken

Chicken breast stuffed with a smoked chicken thigh bathed in hoisin sauce. Served with sweet plantain and buttermilk.
\$36.800

Tamarind BBQ Pork

 Roasted pork sirloin with tamarind sauce, served on stir-fried vegetables.
\$38.800

Smoked Ribs

Pork ribs a l'orange. Served with vegetable stir fry.
\$40.800

Pork thighs

Grilled with tamarind bbq sauce on stir-fired veggies.
\$38.800

Marinated Entrecôte

Soy marinated entrecôte served with rice croquettes and vegetables. Recommended medium rare
\$44.800

Glazed Morrillo

Beef chuck, slow cooked in red beer, served with basmati rice.
\$40.800

Massaman Tenderloin

Thick cut of tenderloin in massaman curry and coconut milk.
\$44.800

Catch of the Day

Grilled fish of the day, served with either green curry or tamarind sauce.
\$46.800

Crunchy Peanut Salmon

Grilled salmon encrusted with peanuts and covered with sugarcane, chile and lemongrass.
\$46.800

Curry Prawns

Stir-fried prawns in coconut milk served with scented rice.
\$48.800

Dessert

Roast Pineapple with Coconut Ice Cream

Roast pineapple rings with coconut ice cream and rum syrup.
\$15.800

Mango Brûlée

Fresh mango cubes covered with crème brûlée sauce.
\$16.800

Chocolate Gulupas

Passion fruit reconstruction with 65% dark chocolate.
\$16.800

Baby Banana Cake

Banana sponge cake with artisanal coconut ice cream.
\$15.800

Vegetarian Options:

Soy marinated tofu.

Vegetable protein: veggie steak made with lentils, wheat and legumes.

BEVERAGES

| | |
|-------------------------------------|-------|
| MINERAL WATER (natural / sparkling) | 4.800 |
| SODA | 4.800 |
| FRUIT JUICE | 6.800 |
| COCONUT LEMONADE | 8.800 |
| ICED TEA | 6.800 |
| HATSU ICED TEA | 9.800 |
| FLAVORED CLUB SODA | 8.800 |

IMPORTED BEERS

| | |
|---------------|-------|
| STELLA ARTOIS | 9.800 |
| CORONA | 9.800 |
| HEINEKEN | 9.800 |

LOCAL CRAFT BEERS

| | |
|---------------------------|--------|
| BOGOTA BEER COMPANY (BBC) | 10.800 |
|---------------------------|--------|

LOCAL BRANDS

| | |
|---------------|-------|
| ANDINA | 7.800 |
| CLUB COLOMBIA | 7.800 |
| ÁGUILA CERO | 6.800 |

Michelada add \$2.000

POUSSE-CAFE

| | |
|---|--------|
| CAMPARI | 9.800 |
| BAILEY'S | 10.800 |
| FRANGELICO | 10.800 |
| COINTREAU | 13.800 |
| DRAMBUIE | 13.800 |
| ANCHO REYES Mexican spicy liqueur crafted from ancho chiles | 14.800 |
| AMARETTO DISARONNO | 15.400 |

Tea

Classic Black Tea

Earl grey, black tea flavored with bergamot.
\$6.800

Classic Green Tea

Short leaf green tea scented with jasmine blossoms.
\$6.800

Green Tea Basket

Green tea with apples, orange peel, hibiscus flowers
and strawberries.
\$6.800

Fruit Infusion

Forest Berries
(strawberries, blackberries, hibiscus and apple)

Fireplace Fire

(apple, orange peels, cinnamon and cloves)

Ginger

(ginger, tangerine and pears).

\$6.800

Coffee

French press preparation. Different
seasonal coffees available.

Ask your server.

\$4.800

COCKTAILS

| | | |
|---------------------|--------|---|
| HOTEL HABANA | 20.800 | Rum, peach nectar, triplesec, lemon, honey |
| FORENOON FIZZ* | 26.800 | Gin, cointreau, sparkling wine, lemon |
| SEXY GUADALUPE | 24.800 | Tequila, crème de cassis, triplesec, bitters, lemon |
| INDIAN SUMMER | 22.800 | Gin, elderflower syrup, grapefruit juice and lemon |
| DRAMBUIE DEVIL | 22.800 | Drambuie, Sailor Jerry rum and lemon |
| SINGAPUR SLING | 22.800 | Gin, cointreau, crème de cassis, cucumber, lemon, pineapple, bitters |
| FRENCH 75* | 24.800 | Brandy, sparkling wine, syrup, lemon |
| APEROL SPRITZ* | 26.800 | Vodka, Aperol, sparkling wine |
| OLD GEORGE SOUR | 26.800 | Mezcal, tequila, triplesec, lemon, cardamom, basil |
| FLORA FLORA | 22.800 | Gin, raspberry syrup, lemon, tonic water, Isabella grape, ginger |
| CORIANDER SOUR | 20.800 | Gin, pineapple, lemon, triplesec, coriander |
| MAI TAI | 20.800 | Sailor Jerry Rum, Habanero lemon Monin, lemon |
| MARTINI PARALELO 17 | 24.800 | Ginger-infused Absolut Vodka |
| ANCHO REYES SOUR | 26.800 | Mezcal, reposado tequila, poblano chile liqueur, bitters and triplesec |
| VICHE ENLULADO | 18.800 | Artisanal viche from the Pacific coast, lulo fruit, mint leaves and lemon |

*Sparkling cocktails are served in pairs

CLASSICS

| | |
|------------------------------|--------|
| MOJITO | 20.800 |
| MOJITO ZACAPA 12 AÑOS | 24.800 |
| CAIPIRINHA (Cachaça) | 20.800 |
| CAIPIROSKA (Vodka) | 20.800 |
| CAIPIROSKA FRUTOS DEL BOSQUE | 20.800 |
| PISCO SOUR | 24.800 |
| MARGARITA | 22.800 |
| MARGARITA 1800 REPOSADO | 32.800 |
| ABSOLUT VODKA MARTINI | 24.800 |
| CIROC VODKA MARTINI | 34.800 |
| GREY GOOSE VODKA MARTINI | 44.800 |
| DRY MARTINI CLÁSICO | 24.800 |
| HENDRICKS DRY MARTINI | 44.800 |
| COSMOPOLITAN | 24.800 |
| LYCHEE MARTINI | 26.800 |
| GREEN APPLE MARTINI | 26.800 |

MOCKTAILS (SIN LICOR)

| | | |
|-------------------------|--------|----------------------|
| CAIPIRINHA DE CRANBERRY | 14.800 | |
| VIRGIN MOJITO | 14.800 | Peppermint and lemon |
| SAN PATRICIO | 14.800 | Lulo and spearmint |

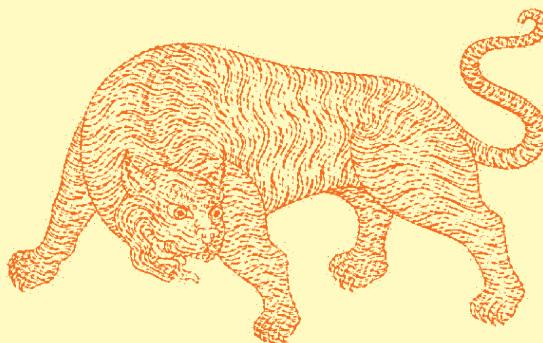
Sangaree

Asian

White wine, lychees, lemongrass, ginger and strawberries

Half Jar (500 cc) \$31.000

Full Jar (1.000 cc) \$59.000



SPIRITS

| | SHOT | HALF BOTTLE | BOTTLE |
|-----------------------------|--------|-------------|---------|
| AGUARDIENTE | | | |
| AGUARDIENTE TAPA AZUL | 8.000 | 60.000 | |
| RUM | | | |
| MEDELLÍN 8 YEARS | 12.000 | 90.000 | |
| SAILOR JERRY | 14.000 | | 180.000 |
| PAMPERO ANIVERSARIO | 18.000 | | 220.000 |
| HECHICERA | 27.000 | | 320.000 |
| ZACAPA AMBAR 12 YEARS | 16.000 | | 210.000 |
| ZACAPA 23 YEARS | 26.000 | | 315.000 |
| ZACAPA XO | 58.000 | | 840.000 |
| BRANDY & COGNAC | | | |
| BRANDY DON PEDRO 12 AÑOS | 20.000 | | 270.000 |
| COGNAC HENNESSY V.S.O.P. | 48.000 | | 600.000 |
| TEQUILA & MEZCAL | | | |
| TEQUILA ALACRÁN | 24.000 | | 330.000 |
| TEQUILA 1800 REPOSADO | 24.000 | | 330.000 |
| TEQUILA DON JULIO AÑEJO | 31.000 | | 470.000 |
| MEZCAL ALACRÁN | 28.000 | | 380.000 |
| GIN | | | |
| TANQUERAY RANGPUR | 22.000 | | 260.000 |
| BOMBAY | 22.000 | | 250.000 |
| BULLDOG | 24.000 | | 320.000 |
| CITADELLE | 26.000 | | 340.000 |
| HENDRICK'S | 28.000 | 240.000 | 370.000 |
| G VINE FLORAISSON | 34.000 | | 440.000 |
| LONDON No.1 | 36.000 | | 460.000 |
| GIN MARE | 36.000 | | 460.000 |
| 47 MONKEYS (500CC) | 48.000 | | 460.000 |
| TONIC WATER | | | |
| CANADA DRY | | | 4.800 |
| JUNIPER | | | 8.800 |
| MIL976 | | | 8.800 |
| FEVER TREE | | | 11.800 |
| 1724 | | | 12.800 |

| | SHOT | HALF BOTTLE | BOTTLE |
|--|--------|-------------|---------|
| VODKA | | | |
| ABSOLUT | 14.000 | 98.000 | 170.000 |
| CIROC | 24.000 | | 300.000 |
| GREY GOOSE | 28.000 | | 350.000 |
| WHISKY, BOURBON & RYE | | | |
| TULLAMORE DEW WHISKY | 14.000 | | 180.000 |
| JACK DANIEL'S WHISKY | 18.000 | | 260.000 |
| WILD TURKEY BOURBON | 18.000 | | 245.000 |
| OLD PARR 12 AÑOS WHISKY | 20.000 | 210.000 | 255.000 |
| MONKEY SHOULDER WHISKY | 22.000 | | 260.000 |
| GLENFIDDICH SINGLE MALT 12 AÑOS WHISKY | 22.000 | | 280.000 |
| BULLEIT RYE | 23.000 | | 300.000 |
| MACALLAN TRIPLE CASK MATURED 12 WHISKY | 30.000 | | 450.000 |
| WOODFORD RESERVE WHISKY | 38.000 | | 550.000 |

ADVERTENCIA PROPINA

Customers are informed that this commercial establishment suggests to its customers a service charge equal to 10% of the bill, which may be accepted, rejected or modified by you, according to how you value the service you received. When requesting the bill, please let your server know whether you want this value to be included or not on the bill and indicate the service charge you wish to add. At this commercial establishment, 90% of the monies collected as a service charge is shared amongst the service and kitchen staff, and the remaining 10% partially covers tableware and glassware replacement expenses. If you have any problems with the service charge, please call the exclusive hotline set up in Bogota to attend concerns in this regard: 651-3240 or the Industry and Trade Superintendent's citizen assistance number: 592-0400 in Bogota or the national toll-free number: 018000-910165, to file your complaint.

ALL PRICES ARE IN COLOMBIAN PESOS AND INCLUDE TAXES.

THE SALE OF ALCOHOL TO MINORS IS FORBIDDEN BY LAW EXCESSIVE CONSUMPTION OF ALCOHOL IS HARMFUL TO HEALTH