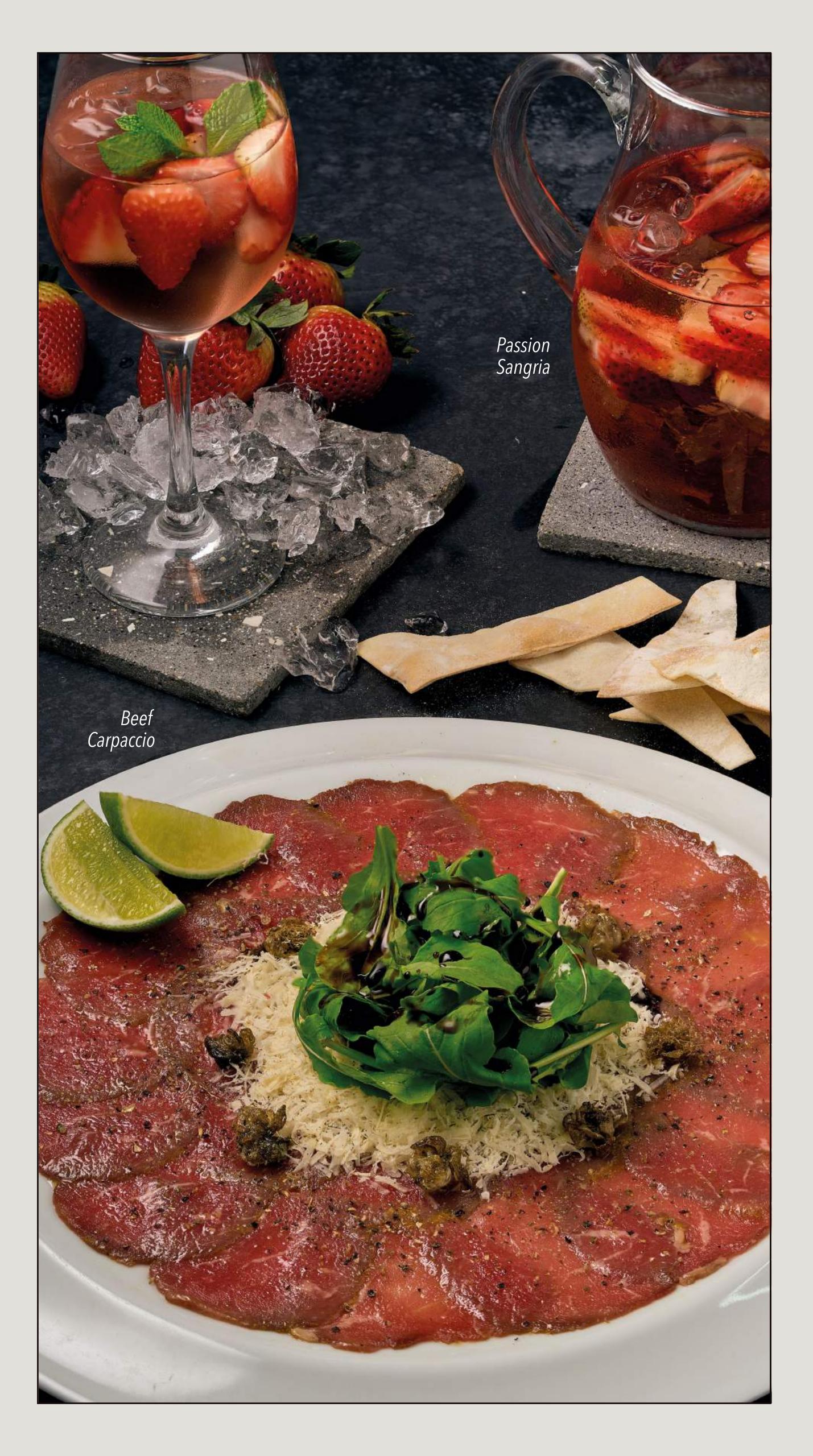


PARMESSANO Restaurante

una marca de nuestra cocina® artesanal



LIQUEUR

WINES

LAS MORAS

OUR HOME WINE IS LAS MORAS (ARGENTINA), AVAILABLE IN RED, ROSÉ, AND WHITE WINE.

LAS MORAS MALBEC

RED WINE OF THE HOUSE.

\$ 16.500 · GLASS

\$83.000 · BOTTLE

LAS MORAS CABERNET SAUVIGNON

RED WINE OF THE HOUSE.

\$83.900 · BOTTLE

LAS MORAS SYRAH ROSÉ

ROSÉ WINE OF THE HOUSE.

\$ 16.500 · GLASS

\$83.000 · BOTTLE

LAS MORAS CHARDONNAY

WHITE WINE OF THE HOUSE.

\$ 16.500 · GLASS

\$83.000 · BOTTLE

LA CELIA

RESERVA CHARDONNAY

WHITE WINE

\$ 19.900 · GLASS

\$ 116.900 · BOTTLE

LA CELIA

RESERVA MALBEC

RED WINE

\$ 19.900 · GLASS

\$ 116.900 · BOTTLE

LAMBRUSCO TINTO

PICCINI SPARKLING WINE.

 $$72.000 \cdot BOTTLE$

LAMBRUSCO ROSÉ

PICCINI SPARKLING WINE.

\$ 72.000 · BOTTLE

VINO TINTO CALIENTE

Mulled red wine

\$ 18.800 · GLASS

SANGRÍAS

TINTA

MADE WITH GRAPES, RED APPLE, AND RED WINE.

\$ 21.900 · GLASS

\$45.900 · HALF

\$ 79.500 · PITCHER

PASIÓN

MADE WITH STRAWBERRIES AND ROSÉ WINE.

\$ 21.900 · GLASS

\$45.900 · HALF

\$ 79.500 · PITCHER

LAMBRUSCO TINTO

ó ROSÉ

PICCINI SPARKLING WINE.

\$ 98.500 · PITCHER

JP CHENET FIZZY

WITH POPSICLE FOREST FRUITS AND

AROMATIC TOUCHES

\$ 24.900 · GLASS

MIMOSA

SPARKLING WINE JP CHENET, ACCOMPANIED BY FRESHLY SQUEEZED TANGERINE JUICE AND A POPSICLE OF STRAWBERRIES AND BLUEBERRIES.

\$23.900

OTHER SPIRITS

AGUARDIENTE ANTIOQUEÑO \$ 8.900 · SHOT BAILEYS \$ 10.900 · SHOT

\$ 46.000 · BOTTLE

\$ 43.000 · BOTTLE

\$ 95.000 · BOTTLE

RON MEDELLÍN 3 AÑOS \$ 9.400 · SHOT OLD PARR 12 AÑOS \$ 22.100 · SHOT

\$ 175.900 · BOTTLE

AMARETTO \$ 8.900 · SHOT RON ZACAPA

\$ 15.900 · SHOT

 $$222.900 \cdot \text{BOTTLE}$



COLD DRINKS

JUICES

Choose your juice either with sugar, edulcorant, or sugar free.

JUGOS NATURALES

Natural juices

STRAWBERRY, BLACKBERRY OR MANGO.

\$ 7.900 · WATER

\$ 8.200 · MILK

\$ 9.500 · PLANT MILK

LIMONADAS FRAPPÉ

Frappé limonade

\$ 7.900 · NATURAL

\$ 10.500 · W/ COCONUT

 $$9.500 \cdot W/ CHERRY OR HIBISCUS.$

\$ 8.900 · W/ SPEARMINT

JUGO DE MANDARINA

Tangerine juice

FRESHLY SQUEEZED TANGERINE.

\$8.900

MEZCLA DE FRUTAS

blend of fruits

TANGERINE - STRAWBERRY.

\$ 9.500

FLAVORED SODAS

SODA DE SANDÍA Watermelon soda

\$ 9.900

SODA JAMAICA Hibiscus soda

HIBISCUS WITH CINNAMON.

A FRESH AND EFERVESCENT BLEND OF

\$ 9.900

SODA DE MARACUYÁ Passionfruit soda

\$ 9.900

SODA MISTERIO

Mystery soda

FRESH FLAVORS OF BASIL, ORANGE AND LIME.

\$ 9.900

SODA DE LYCHEE Lychees soda

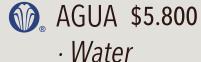
\$11.800

SODA MICHELADA

\$ 9.100

OTHERS

HATSU \$9.800





GASEOSAS \$6.200

· Sodas

BEERS



\$ 9.900



\$ 9.900



\$7.500

3 CORDILLERAS cerveza artesanal premiun

\$ 10.900

11iller \$ 7.900

MICHELADO \$2.900

PARMESSANO'S COCKTAILS

GIN TONIC

Made with Tanqueray gin, Juniper Tonic Water, Quinine natural, natural yuzu and natural juniper, sweetened with sugar cane.

\$ 31.500

PALOMA

Made with Mezcal union, sparkling natural of Juniper and other ingredients natural as pink grapefruit.

\$ 34.800

MOSCOW MULE

Made with vodka Smirnoff, ginger beer Juniper, Uraba gingers antioquia and honey bees

\$ 27.900





APPETIZERS

CREMA DE MAÍZ CAMPESINA Farmer's corn soup

Made with corn, sweet plantain, cherry tomatoes, mozzarella cheese y corn crunch, finished with parsley.

\$18.900

CREMA DE TOMATE Cream tomato soup

Made with fresh tomatoes, and a touch of parmisan cheese with cream and sprouts.

\$14.900

CREMA DE CHAMPIÑONES Cream mushroom soup

Fresh mushrooms with a touch of crunchy quinoa, parmisan and cream topped with sprouts.

\$17.900





CARPACCIO DE RES Beef carpaccio

Thin slices of raw sirloin with lime, olive oil, crunchy capers, arugula, parmisan. Sided with bread sticks and a balsamic reduction.

\$29.500 · For 2 people

TABLA DEL MAR Seafood platter

A blend of parmisan squid and our traditional crunchy shrimp sided with red pesto sauce, dill sauce, and slices of lime, topped with parsley and sprouts.

\$39.900 · For 4 people

CAMARONES CROCANTES

Crispy shrimps

Breaded shrimps sided with red pesto sauce, and dill sauce.

\$21.900 · For 2 people \$34.900 · For 4 people

MINI CROQUETAS

Mini croquetts
Chicken croquettes to share and enjoy with dill sauce and red pesto.

\$23.900 · For 2 people







PASTAS

FETTUCCINE CARBONARA

Long artisan pasta on a creamy sauce with pork belly and parmisan. \$25.900

SPAGHETTI BOLOGNESE

Our traditional meat based pomodoro sauce, made with fresh tomatoes and spices. \$25.900

TORTELLINI DE RICOTTA Y **ESPINACA EN 3 QUESOS** Ricotta and spinach with 3 cheeses tortellini

Artisan pasta filled with riccota and spinach, submerged in a creamy sauce of aged cheeses: blue, parmisan and gruyere.

\$34.900

Optional, grated: + \$6.900

PESTO SPAGHETTI 🔊 💿





Classic sauce made of basil, olive oil, garlic, nuts and parmisan.

\$25.900

PENNE EN SALSA BOLO-ROSA Penne on a bolognese- cocktail sauce

Traditional preparation of pomodoro and meat with a touch of cream.

\$25.900

FETTUCCINE EN SALSA **ALFREDO TRUFADA** Truffled alfredo sauce fettuccine

Long artisan pasta in a creamy sauce of black truffle.

\$25.900

PENNE ALFREDO

Traditional preparation of a cream, cheese, and dashes of parmisan. \$25.900

AN EXPERINCIA OF FLAVORS AND FRESHNESS THAT CONSERVES TRADITION.

OF YOUR CHOICE

CHOOSE PASTA WITH A SAUCE OF YOUR CHOICE

Step 1 - CHOOSE YOUR PASTA

SHORT PASTA: TORTELLINI DE QUESO PENNE. RICOTTA Y ESPINACA

LONG PASTA: Ricotta and spinach tortellini

SPAGHETTI O FETTUCCINE. (This option does not include sauce, choose your choice) \$25.900

\$34.900

Step 2 - CHOOSE YOUR SAUCE

· POMODORO · BOLOGNESE W/ COCKTAIL SAUCE · CARBONARA

· ALFREDO · COCKTAIL SAUCE · BOLOGNESE

· 3 CHEESES · ALFREDO W/ TRUFFLE · PESTO 🔼





MIXED ONES

SINATRA

Grilled chicken sided with artisan spaghetti carbonara with parmesan cheese and a salad of the house.

\$34.900



Grilled salmon, sided with artisan fettuccine pasta on a pesto sauce and a salad of the house.

\$44.900

MARY TIERRA Sea and land

Grilled sirloin, sided with artisan fetuccine pasta with sauteed shrimp on white wine, topped with three cheeses sauce and salad of the house.

\$47.900

MIXTO ARBÓREA Arborea mix

Grilled sirloin, sided with artisan spaghettin on a carbonara sauce with parmisan and salad of the house.

\$44.900

POLLO TRUFADO Truffled chicken

Grilled Chicken fillet bathed in a parsley and mushrooms sauce, sided with penne artisan pasta with an alfredo truffle sauce with parmisan, kale salad with caesar dressing, crunchy quinoa and parmisan cheese.

\$34.900

SOLOMITO CABERNET

Grilled sirlound on a mushroom sauce sided with potato puree with parmisan cheese and salad of the house.

\$44.900

CORDON BLEU CARBONARA

Crunchy chicken filled with ham and sabana cheese, a touch of pomodoro sauce, sided with fettuccine artisan pasta on a carbonara sauce with parmisan and salad of the house.

\$34.900

In every dish you can switch the salad of the house with: caesar salad with dressing, croutons and parmesan, or kale salad with dressing, crunchy quinoa and parmisan (for an additional \$1.500).

All of our proteins can be replaced with a plant based one - Koftas(for an additional \$1.500)











PARMESSANO SPECIALS

RISOTTO CAPURGANÁ Capurganá risotto

An exquisit blend of pacific and caribbean flavors. Crunchy white fish on a risotto with a sauce of mushroom, shrimp, coconut, sweet plantain, spices and picadillo.

Half a portion \cdot \$32.900 Whole portion \cdot \$47.900

CAMARÓN Y POLLO CARBONAR Shrimp & chicken carbonara

Grilled shrimp and chicken julienne, on a penne artisan pasta in a creamy carbonara an parmisan sauce.

\$38.900

FLORENTINE CORDON BLEU

Crunchy chicken filled with ham and sabana cheese, on an artisan fettuccine sauce with a creamy bacon sauce, a dash of onion, florentine styled spinach and parmisan, with balsamic vinegar.

\$34.900

POLLO A LA MILANESA Chicken milanese

Grated chicken milanese with pomodoro, mozzarella and parmisan, sided with artisan spaghetti on a cocktail sauce.

\$29.900

CODILLO PARMESSANO Parmessano's ham hock

Slow-cooked ham hock marinated on black beer, finished on high heat with a crunchy skin over a potato puree, with mini romaine letuce leaves, caesar dressing, parmisan, and a drizzle of thai sauce.

\$43.900

CANNELONIS TRUFADOS DE POLLO Y SETAS Truffled chicken and mushroom cannelonis

On a creamy truffle sauce, grated with mozzarella and parmisan cheese, topped with crunchy sliced almonds and sprouts.

\$32.900

CANNELONIS TRUFADOS VEGETARIANO Truffled vegetarian cannelonis

Filled with a cream of spinach and mushrooms sauteed on white wine and onions. Served on a creamy truffle sauce, grated with mozzarella and parmisan cheese, topped with runchy sliced almonds and sprouts.

\$32.900

LASAGNA DE CARNE Meat lasagna

Artisan sheets of pasta filled with grated bolognese, pomodoro sauce, mozzarella and parmisan cheese, sided with the salad of the house.

\$32.900

LASAGNA MIXTA Mixed lasagna

Artisan sheets of pasta filles with chicken on an alfredo and bolognese sauce, pomodoro sauce grated with mozzarella and parmisan cheese, sided with the salad of the house.

\$32.900

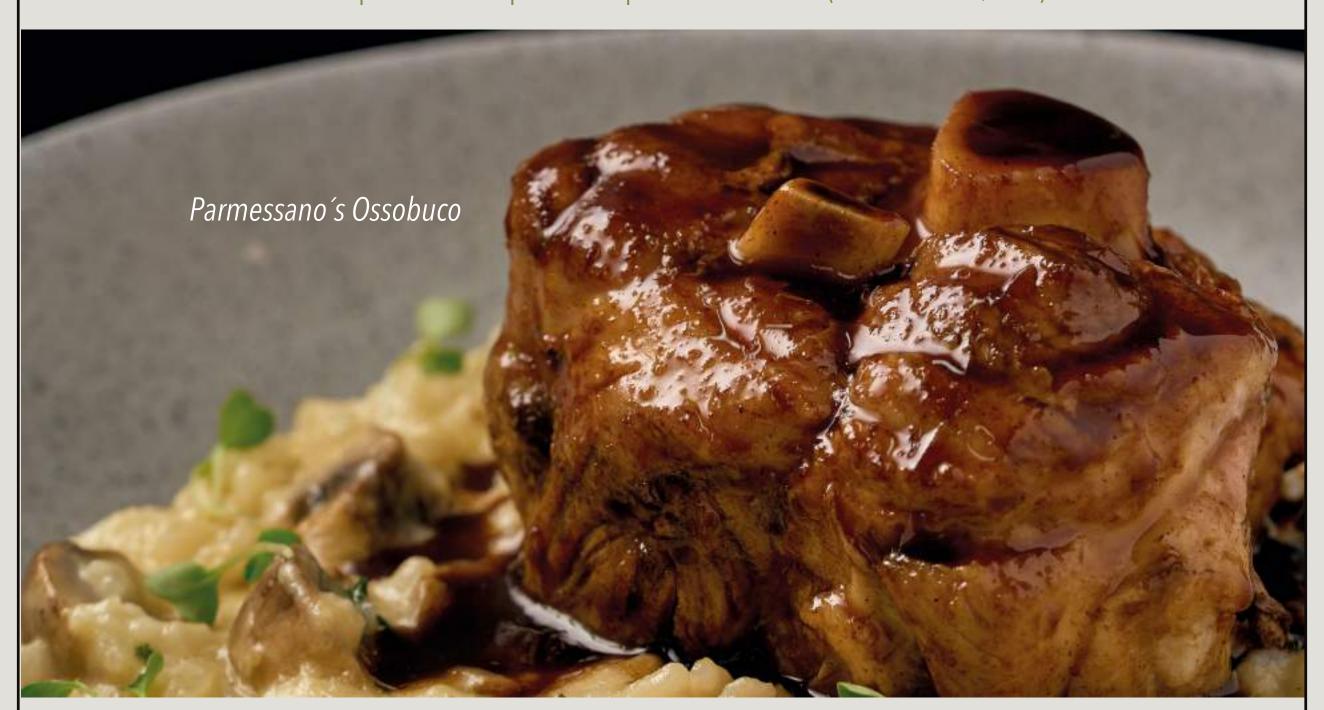
PARMESSANO'S OSSOBUCO

Marinated for a day and slow cooked for 8hrs, glazed with oriental bbq sauce and sprouts, over a 3 cheeses and mushrooms risotto.

\$43.900

In every dish you can switch the salad of the house with: caesar salad with dressing, croutons and parmesan, or kale salad with dressing, crunchy quinoa and parmisan (for an additional \$1.500).

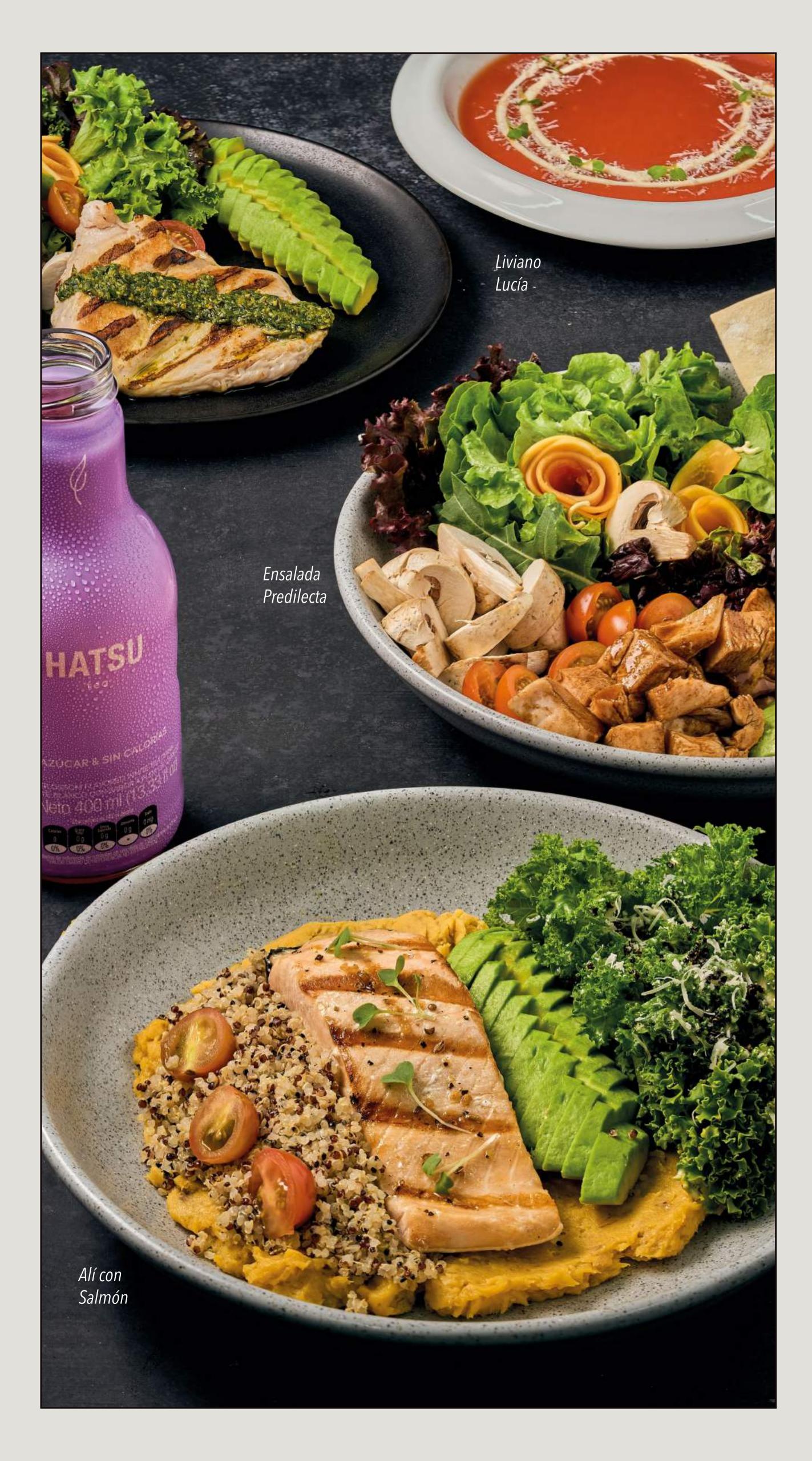
All of our proteins can be replaced with a plant based one - Koftas(for an additional \$1.500)











PARMESSANO

FRESH & HEALTHY -

LÍA 💿 🖦



Tomato cream soup as entrance. Sided with grilled salmon, with a touch of pesto, avocado and a salad of the house.

\$42.900

*Quinoa addition \$5.900

SICILIANO

Tomato cream soup as entrance. Half a portion of pasta with a sauce of your choice, and salad of the house.

\$29.900

*Quinoa addition \$5.900

LUCÍA 📀

Tomato cream soup as entrance. Sided with grilled chicken, a touch of pesto, avocado and salad of the house.

\$29.900

*Quinoa addition \$5.900

SOFÍA

Tomato cream soup as entrance. Sided with grilled sirloin with avocado and salad of the house.

\$41.900

*Quinoa addition \$5.900

ALÍ

Healthy blend of superfoods: Sweet plantain sided with a mix of quinoa, thai dressing, cherry tomatoes, kale leaves, caesar dressing, black crunchy quinoa, and parmisan, does not include cream.

or chicken \$29.900 · w/ kofta

\$43.900 · w/ salmon

*Our light dishes LÍA, SICILIANO, LUCÍA AND SOFÍA are sided with a cream tomato soup. Switch it for an additional cost:



SALADS

PREDILECTA

Chicken cubes on an oriental bbq sauce, avocado, cherry tomatoes, mushrooms, and a mix of lettuces with balsamic vinegar, sesame seeds, crunchy of pasta and mountain papaya.

\$27.900

MEDITERRÁNEA 💿

Seasoned kale leaves, dried tomatoes mix, black olives, feta, on a bed of artisan penne pasta with pesto sauce finished with a balsamic reduction, parmisan and mini romaine lettuce leaves.

\$38.900 · w/ kofta or chicken $38.900 \cdot w$ sauteed shrimp

\$44.900 · w/ salmon

CÉSAR

Crispy mini romaine lettuce, dressed with caresar salad, croutons and parmisan. w/ protein of your choice. .

\$26.900 · w/ chicken \$39.900 · w/ salmon ▶





·PARMESSANITOS·

PARMESSANITO PAPITAS

Parmessanito fries

Breaded or grilled chicked, sided with french fries.

\$23.900

PARMESSANITO MIXTICO

Mixed parmessanito

Breaded or grilled chicked, sided with an artisan short or long pasta, and a sauce of your choice.

\$26.900



The parmessanitos are sided with carrot sticks, juice of choice (mango, mulberry, strawberry or lemonade) and a butter cookie.

DESSERTS

TORTA DE CHOCOLATE

Chocolate cake

Filled with caramel spread.

\$11.900 · Slice

\$ 59.000 · Whole (10-12 slices)

NEVADO DE CHOCOLATE

Chocolate Snowy

Exquisit blend between a chocolate cake and a caramel pudding glazed with caramel spread.

\$ 12.900 · Slice

\$ 89.000 · Whole (15-18 slices)

CHEESECAKE CON SALSA DE FRUTOS ROJOS

Red berries glazed cheesecake

\$ 10.900 · Slice

\$ 79.000 · Whole (12-14 slices)

NAPOLEÓN LIGHT

\$12.900 · Slice

FLAN DE LECHE

Caramel pudding

Baked pudding with a soft caramel.

\$ 9.500 · Slice

\$ 59.000 · Whole (8-10 slices)

MICAO DE AREQUIPE

caramel spread micao

Engulfed milk jam flavor and puff pastry.

\$ 10.900 · Slice

\$ 79.000 · Whole (12-14 slices)

POSTRE DE REINA Queen's dessert

Delicious crème anglaise pudding and a swiss roll with a red berries sauce.

\$ 10.900 · Slice

\$ 59.000 · Whole (10-12 slices)

FANTASÍA DE TRES LECHES

Three milks fantasy

With peaches and meringue.

\$ 10.900 · Slice

\$ 68.000 · Whole (8-10 slices)

TORTA DE ZANAHORIA Carrot cake

Fluffy, filled with caramel spread, covered with a a cheese and crunchy sliced almonds cream.

\$ 10.900 · Slice

\$ 57.000 · Whole (10-12 slices)

DELIRIO DE BAILEYS Bailey's delirium

Bailey's and 3 milk based cake, with crunchy peanut and caramel nougat, covered with a

\$ 11.900 · Slice

\$ 75.000 · Whole (10-12 slices)

white chocolate and gold dust cream.



COFFEES

CAFÉ AMERICANO American coffee

\$ 4.300

GRANIZADO DE CAFÉ

Frozen coffee \$ 7.900

AMERICANO DOBLE Double Americano

\$ 5.300

CAFÉ ÓPERA \$ 14.900

CAFÉ LATTE

Latte \$ 6.300

ESPRESSO

PERICO

Coffee with milk \$ 4.600

ESPRESSO DOPPIO

\$ 4.200 \$ 5.300

CAPUCCINO TRADICIONAL

Traditional cappuccino \$ 6.900

CAPUCCINO TODO FRESA Todo Fresa cappuccino

\$ 6.900

CAPUCCINO BAILEYS \$10.800

CAFÉ **PAISA** Paisa coffee \$ 14.900

CAFÉ **TODO FRESA** Todo Fresa coffee \$ 12.800





Ask your server for our breakfst locations where you can enjoy our

{ DESAYUNOS}

- PARMESSANO -

PARMESSANO

Restaurante

CONTACT US

444 46 62

CIUDAD DEL RÍO

MALL LOS MOLINOS

ELTESORO MALL

MALL SANTAFÉ MEDELLÍN

MALL INDIANA

LA STRADA

MAYORCA MALL

MERCADO DEL RÍO

UNICENTRO MEDELLÍN

CITY PLAZA MALL

VIVA ENVIGADO MALL

LAURELES

(Second park)

OVIEDO MALL

PARQUE FABRICATO

JARINES LLANOGRANDE

TIP WARNING

We inform consumers that this commercial establishment suggests a tip corresponding to 10% of the invoice value, which may be accepted, rejected, or modified by the customer according to the assessment of the service provided. It is required to indicate to the server at the time of requesting the bill whether or not you want the said value to be included in the invoice or inform them of the value you want to assign as a tip.

Additionally, the money collected for tips is distributed 100% among the collaborators of points of sale, production, and distribution centers.

In the case of experiencing an inconvenience with the charge of the tip, contact the exclusive line available in Bogotá to address concerns on the subject: 651 32 40 or the Citizen Service Line of the Superintendency of Industry and Commerce: 592 04 00 in Bogotá, or for the rest of the country national toll-free line: 018000-910165, to file your complaint.

IMPOCONSUMO WARNING

All our prices of the letter include 8% of Impoconsumo.

ALLERGEN INFORMATION

Our products are made in a production plant that uses wheat (gluten), milk (lactose), eggs, peanuts, soybeans, and tree nuts. And they are prepared in restaurants that use crustaceans and fish, it is recommended to be careful due to food allergies





Parmessano



301 2984171