

PANTHERA

THIRST

Devil's Garden: Mezcal Casamigo, Cynar, Lime, Agave syrup and Spearmint - 13,00€ -
Firebird: Patrón Silver, Blood orange juice, Ginger syrup, Chili and Lime - 13,00€ -
Bagheera: Pisco, Violet, Violet Liqueur, Lemon juice, Cassis and Tarragon Syrup - 13,00€ -
Panthera's Blood: Spiced Rum, Banana Liqueur, Cassis, Lime, Pineapple, Blueberries and Vanilla - 13,00€ -
Samba!: Cachaça, lime juice, Kaffir syrup with lemon thyme, Agave, Passion fruit pure and Orange Blossom Ginger Ale - 13,00€ -
Peach and Love : Rum, Peach schnapps, Peach juice, Coconut Syrup and Lime juice - 13,00€ -
Tequila Fresh: Patrón, Lime cordial, Agave syrup and cucumber - 13,00€ -
Mareiwa: White rum, Coconut milk and Biscuit syrup - 13,00€ -
Grace Jones: Brugal 1888, Orgeat, kahlua and white chocolate - 13,00€ -

You can ask our bartenders to prepare any classic cocktail recipe.

HUNGER

Guacamole in a Mexican Mocaljete with Pomegranate and Parmisa cheese - 14,00€ -
Rock Shrimp with Chili and Coconut sauce - 16,00€ -
Choclo & Oxtail sponge cake with Corn and Truffle Sauce - 15,00€ -
Duck Nem spring rolls with Idiazabal Cheese, Kalamata sauce and Chili Aioli - 4pcs. 16,00€ -
Duck dumpling in Strawberry Hoisin sauce and cucumber/lime juice - 4pcs. 15,00€ -
Aji chicken Bao with Macadamia & Yuzu-Masala Aioli - 2pcs 15,00€ -

RAW TIGER MILK CUTS

Seabass aguachile with Gordal Olives - 18,00€ -
Balfego red tuna Ceviche with Strawberries and Avocado - 18,00€ -
Scallop and Butterfish Green Ceviche - 17,00€ -
Hamachi Tiradito to Rocoto - 17,00€ -

DINNER & DANCE

PARTY UP

Every night is a party at our dinner and dance club, that's why our tables become private celebration zones at midnight

WELCOME TO THE BOTTLE CLUB!

If you want to keep enjoying the evening just right where you are, talk to your waiter now and book the bottle you like.
The night has just begun!

TACOS

Lobster & Spider Crab Aioli - 2 pcs. 18,00€ -
Indonesian Curried Veal Cheek - 2 pcs. 16,00€ -
Imperial Osetra Caviar and Stracciatella di Bufala - 2 pcs. 36,00€ -

AREPAS

Soft Shell Crab with Jalapeño Tartar sauce - 2 pcs. 18,00€ -
Fish-hooked Cuttlefish with Truffle and Bergamot Mojito - 2 pcs. 18,00€ -
Steaky Bacon with Samoky Mayonnaise and Mint - 2 pcs. 15,00€ -
Cochinita Pibil with Thai pico de gallo - 2 pcs. 16,00€ -

WILD LEAVES

Red Quinoa Salad with Grilled Watermelon in Peruvian Pesto sauce - 16,00€ -
Burrata with Semidried Tomatoes in Mezcal with Epazote & Basil green Mojo - 17,00€ -

PASTAS

Guinea Fowl Cannelloni with Foie and Huancaína seasoned with Maghreb Spices - 20,00€ -
Spicy Moles Poblano Raviolone with Lime & Avocado Sour cream - 18,00€ -

CHAMPAGNE IS ALWAYS A GOOD IDEA

Rich's Jar: Veuve Cliquot Rich Champagne, lemon grass, lime cordial and ginger cordial - 59,00€ -

*Ask our staff for the sparkling menu

CATCH

"Sea Chop" Quijada's anticucho with 3 different Corn side dishes - 24,00€ -
Tuna Tataki with Currant Teriyaki and Passion Fruit - 23,00€ -
Black cod with Annatto Miso & Mezcal with tender vegetables - 27,00€ -

HUNT

Wagyu Picanha (250 grs.) - 29,00€ -
Bifé Ancho. Argentinean Cut (350 grs.) - 27,00€ -
Angus Skirt Steak (250 grs.) - 25,00€ -
Steak Tartar in Pisco with grilled Marrow and Yucca Chips - 23,00€ -
Pouissin Pachamanca Style with Oyucu and Potatoes - 22,00€ -

*Our grilled meats are served with potato, yucca, roasted banana and seasonal vegetables.

THE CALL OF THE JUNGLE

Chocolate Coulant with Rum sauce, Raisins and Vanilla Ice Cream - 8,00€ -
Mini Dulce de Leche Tart & chocolate Brownie - 8,00€ -
Mojito on the Rocks - 8,00€ -

In Panthera we think that a sweet can be drunk, so we suggest you finish dinner with one of our cocktails:

Mareiwa: White Rum, coconut milk and biscuit syrup - 13,00€ -
Grace Jones: Brugal 1888, Orgeat, kahlua and white chocolate - 13,00€ -

CELEBRATE WITH US!

Mix of our dessert and Panthera Blood shots
8€ Per person/ minimum 4 pax

We have a list of allergens
Prices with taxes included