

PANTHERA

DINNER & DANCE

STARTERS

- Chargrilled snap peas, togarashi, katsuobushi and homemade ponzu
 - Prawn tempura with kimchi mayo
- Enoki tempura, yellow chili mayo and sweet chili sauce
- Chargrilled Chinese eggplant, Thai basil yogurt, miso and mustard-
 - Crispy prawn gyozas, honey-sriracha mayo
- Tableside guacamole with artisan tortilla chips
- Hake tempura taco, cabbage slaw with chipotle and herbs

RAW

- Sorlut oyster No. 2, house-made ponzu, citrus caviar and sea sorrel
 - Wagyu carpaccio, lobster, sea urchin roe and caviar
- Red prawn aguachile, avocado and green jalapeño
- Sea bass tiradito, yellow chili tiger's milk, sweet corn and toasted corn kernels

ROLLS

- Veggie: seasonal vegetables, chef's selection
- Steak Tartare Handroll: smoked beef tartare with beef fat
 - Salmon Lover: cream cheese, avocado, fresh and torched salmon
- Dragon Tempura: eel, tuna and avocado, tempura-wrapped and eel sauce
 - Tuna Bomb: tuna belly and loin
- Spicy Tuna: red tuna, avocado, sriracha mayonnaise and tuna tartare

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!

SASHIMI

- Chef's selection, 4 pieces
- Chef's selection, 6 pieces
 - Extra caviar, 10g*

NIGIRIS

- Scallop with melted cheese
- Red prawn, grilled head
 - Sea bass and lime
- Smoked beef tartare
 - Wagyu beef
- Salmon/torched salmon with chimichurri
 - Red tuna and caviar
- Tuna belly

GUNKANS

- Sea urchin roe gunkan
 - Wagyu gunkan
- Smoked caviar steak tartare gunkan

MAINS

- King crab pasta, Thai sauce and fried Chinese bread
 - Lobster in beurre blanc with caviar
- Wok-seared sirloin, yellow chili mayonnaise
- Aged ribeye smash burger, house-made fries
 - Pork belly katsu sando
 - Extra caviar, 10g*
- Discarlux entrecôte, 20-day dry-aged, chargrilled
 - Grilled sea bass, fresh herb sauce (*2 pax*)

SIDES

- Patatas bravas, roasted garlic aioli and smoked barbecue sauce
 - House-made fries
- Fried tenderstem broccoli, citrus mayonnaise and togarashi
 - Lightly spiced fried sweetcorn

CALL OF THE JUNGLE

- Warm chocolate tart with olive oil and sea salt
 - Creamy cheesecake
- Grilled strawberries, sherry reduction and yogurt ice cream
 - Ginfizz
- Grilled torrija, yuzu ice cream and salted soy caramel

Disponemos de carta de alérgenos
Todos los precios incluyen IVA. Valor expresado en euros.