

HAVE A FEAST

· Huîtres poget Depuis N°3 Normandie oysters with yellow chili tiger's milk and passion fruit, avocado cream, sweet potato crisp and Dutch cucumber -7,50€/ud. -

· Crispy salmon taco marinated in honey mustard sauce and avocado mousse - 8€/ud. mín. 2 uds -

· Low temperature marinated bacon bao with black garlic mayonnaise, smoked green jalapeño cream, hoisin and pickled onion - 8€/ud. mín. 2 uds -

· Edamame wok with spicy sauce and sesame sauce - 10€ -

· Mini wagyu burgers with tartar sauce, arugula, red cabbage, truffled goat cheese cream and red smoked jalapeño - 16€/2 uds. -

· Guacamole with pomegranate, mango, candied walnuts and pico de gallo - 16€ -

· Panthera japanese salad - 18€ -

· Prawn tempura in creamy keemuchi and chipotle chili sauce - 21€ -

· Seared scallops with lime and rocoto butter - 24€/4 uds. -

AS FRESH AS SEA

· Sea bass tiradito with passion fruit, yellow chili and pico de gallo - 18€ -

· Hamachi ceviche with strawberry leche de tigre, served with sweet potato puree, dutch cucumber, red chili, strawberry, blueberries and canchera with cilantro sprouts - 21€ -

· Tuna tartare, cured free-range egg and crispy rice - 25€ -

· Asian style marinated tuna tataki with toasted quinoa over avocado cream, red fruits and yellow chili mayonnaise - 29€ -

WILD LEAVES VEGETARIAN AND VEGAN

· Garden salad accompanied by its vegetable consommé and its burratina - 24€ -

· Artichokes confit at low temperature, accompanied with creamy tupinambo, almond romescu, chive emulsion and kalamata olive powder. - 22€ -

WOK

· Chaufa rice with oyster sauce and season vegetables - 16€ -

· Yakimeshi with duck breast and vegetables - 19€ -

· Beef sirloin steak wok with vegetables and poached egg - 25€ -

PANTHERA

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!

LOBSTER TASTING

- 160€ - **recomendación 4 pax.**

· Quartering of the whole lobster for your enjoyment in sashimi and special risotto

SASHIMI

· Moriawase: selection of the freshest on the market - 65€ -

NIGIRIS

· Salmon flambéed with spicy mayo and lime - 6€ ud. -

· Smoked and flambéed eel - 8€ ud. -

· Butterfish, truffle and quail egg gunkan - 7€ ud. -

· Red shrimp with oyster mayonnaise and nori seaweed powder - 8€ ud. -

· Sea bass flambéed with momiji oroshi and shiso sauce - 7€ ud. -

· Tuna with sesame and kizami sauce - 7€ ud. -

· Wagyu with anticuchero sauce, toasted quinoa and its marrow - 8€ ud. -

· Bottle of Veuve Clicquot with 4 oysters - 165€ -

· Bottle of Veuve Clicquot with caviar
Caviar Imperial Black Pearl - 200€ -

Allergen chart
VAT included

ROLLS

· Veggie roll: shredded carrot, cucumber and avocado, with sweet chilli sauce, teriyaki, rice vinegar, avocado and yuzu-miso - 16€ -

· Smooth scoundrel: stuffed with breaded king prawns, avocado, salmon, avocado topping truffle mayonnaise with eel sauce and leek threads - 21€ -

· Tropical salmon: filled with salmon, mango, cream cheese and salmon tartar topping, tropical teriyaki and kataify - 21€ -

· California: stuffed with crab, avocado, shrimp and tuna topping, kataify and sweet panela sauce - 21€ -

· Midnight Roar Roll: Tempura tuna and avocado tempura with crispy sweet potato, carrot and rocket with our special soy sauce, butter and chilli garlic. - 23€ -

· Red Panther: tuna crumbs, fried onion and avocado with red tobiko topping - 24€ -

· Spicy Tuna: stuffed with green beans, avocado, shiitake sautéed in yakiniku, sesame and spicy tuna topping - 23€ -

· Eel Roll: smoked and flambéed eel, avocado, sauce and sweet chilli topping sweet chilli, sesame dressing and eel topping - 30€ -

FISHING

· Fideuá of painted carabinero in sauce of its heads, ali olí of passion fruit, chive and yuzu emulsion - 29€ -

· Tilted flow salmon with sautéed teriyaki mushrooms, served with pat choi and kumquat chutney and kumquat chutney - 22€ -

HUNT

· Pachamanca-style spicy chicken with roasted potatoes and sautéed vegetables and its mojo picón from Huacatay - 22€ -

· Low temperature beef tacos with achiote, cinnamon, citrus juices, with lime and ginger jellies, smoked rocotto hot sauce, micro-cilantro sprouts and tortillas - 28€/4 uds. -

· Grilled Angus tenderloin 350grs. - 37€ -

· Steak tartar with smoked marrow dressing, false yolk of yellow chili and its crunchy - 26€ -

· Wagyu tataki on its own ponzu with sautéed vegetables and smoked jalapeño cream - 45€ -

· T-bone steak of Galician blonde 800grs. - 70€ -

CALL OF THE JUNGLE

· Creamy cheesecake with cocoa soil, almond and strawberry sorbet - 9€ -

· Mocha Coffee: chocolate mousse, creamy coffee, cocoa and hazelnut soil -14€ -

· Pink Panther: Pistachio kernel with vanilla sponge cake covered with strawberry mousse and pistachio soil -15€ -

· Sweet Caviar: faux blueberry caviar on lemon sponge cake and creamy cheesecake with vanilla bean and its lemon and rosemary blinis -16€ -