





























































# PANTHERA

## ALLERGEN CHART

### HAVE A FEAST

- Huîtres poget Depuis N°3 Normandie oysters   
- Crispy salmon taco marinated in honey mustard sauce and avocado mousse     
- Low temperature marinated bacon bao with black garlic mayonnaise, smoked green jalapeño cream, hoisin and pickled onion         
- Edamame wok with spicy sauce and sesame sauce       
- Mini wagyu burgers with tartar sauce, arugula, red cabbage, truffled goat cheese cream and red smoked jalapeño      
- Guacamole with pomegranate, mango, candied walnuts and pico de gallo  
- Panthera japanese salad        
- Prawn tempura in creamy keemuchi and chipotle chili sauce       
- Seared scallops with lime and rocoto butter    















### AS FRESH AS SEA

- Sea bass tiradito with passion fruit, yellow chili and pico de gallo  
- Sea bass ceviche with leche de tigre and hot sauce, accompanied by sweet potato purée, dutch cucumber, red chilli and canchera with coriander sprouts  
- Tuna tartare, cured free-range egg and crispy rice   
- Asian style marinated tuna tataki with toasted quinoa over avocado cream, red fruits and yellow chili mayonnaise  

### WILD LEAVES

- Garden salad accompanied by its vegetable consommé and its burratina  
- Artichokes confit at low temperature  

### WOK


- Chaufa rice with oyster sauce and season vegetables     
- Yakimeshi with duck breast and vegetables       
- Beef sirloin steak wok with vegetables and poached egg      

### LOBSTER TASTING
























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




































## SASHIMI

- Moriawase: selection of the freshest on the market 

## NIGIRIS

- Salmon flambéed with spicy mayo and lime      
- Smoked and flambéed eel 
- Butterfish, truffle and quail egg gunkan   
- Red shrimp with oyster mayonnaise and nori seaweed powder   
- Sea bass flambéed with momiji oroshi and shiso sauce    
- Tuna with sesame and kizami sauce      
- Wagyu with anticuchero sauce, toasted quinoa and its marrow: *no allergens*














## ROLLS

- Veggie roll: *no allergens*
- Smooth scoundrel        
- Tropical Salmon        
- California    
- Midnight Roar Roll   
- Eel Roll  
- Spicy Tuna      
- Red Panther  

## FISHING

- Fideuá of painted carabinero      
- Tilted flow salmon with sautéed teriyaki mushrooms  

## HUNT

- Pachamanca-style spicy chicken 
- Low temperature beef tacos: *no allergens*
- Grilled Angus tenderloin 350grs. 
- Wagyu tataki on its own ponzu with sautéed vegetables and smoked jalapeño cream    
- T-bone steak of Galician blonde 800grs. 
- Steak tartar with smoked marrow dressing, false yolk of yellow chili and its crunchy      

## CALL OF THE JUNGLE

- Cheesecake           
- Chocolate treat     
- Pink Panther     
- Sweet Caviar     



FRUTOS DE CÁSCARA

APIO

MOSTAZA

GRANOS DE SÉSAMO

DIOXIDO DE AZUFRE Y SULFITOS

ALTRAMUCES

MOLUSCOS

CONTIENE GLUTEN

CRUSTÁCEOS

HUEVOS

PESCADO

CACAHUETES

SOJA

LÁCTEOS