



SALVAJE

DUBAI




Salvaje was born simultaneously in the hustle and bustle of two very exotic capital cities, Panama City and Bogota, in 2018. The idea was simple, create a restaurant where you could have an extraordinary gastronomic experience and create unforgettable memories later.

Carlos Gonzales and Fermin Azuke founded the humble Salvaje out of passion and today Salvaje is the benchmark in all its locations around the world. Our family has grown to over 1500 people! Salvaje Dubai is the star iteration of our concept and serves as the flagship branch.

Our menu draws on Japanese traditions in terms of its quality and sophistication. It is authentic in its own way and pays an ode to Japanese cooking techniques. The menu is always evolving, keeping in mind the izakaya style, meaning everything made to share.

Join us for a truly unique gastronomic journey blended with the highest quality of music which lures you to continue on your journey of Salvaje into the night.

*Panamá City • Bogotá • Caracas • México City
Guatemala • Miami • Madrid • Ibiza • Valencia • Dubái*

(ALC) ALCOHOL / (D) DAIRY / (E) EGGS / (G) GLUTEN / (N) NUTS / (S) SEAFOOD / (SE) SESAME / (SH) SHELLFISH /  VEGETARIAN

ALL PRICES ARE IN AED, INCLUSIVE OF 5% VAT, SUBJECT TO 7% MUNICIPALITY FEE, AND 10% DISCRETIONARY SERVICE CHARGE

RAW BAR & CEVICHES

KING SALMON TIRADITO ^S 105
Yuzu dressing, gochujang powder,
miso, shaved truffle and nori powder

SALMON TARTAR ^{D,E,S,SH} 115
Creme fraiche, tofu feta mayo,
shallots and tapioca crackers
add: Caviar 10g/ 255 AED

FRESH OYSTERS ^{ALC, SH} 65/pcs
Gillardeau No.3

AVOCADO CEVICHE ^{G V} 95
Ponzu-aji amarillo leche de tigre,
mango and red chili

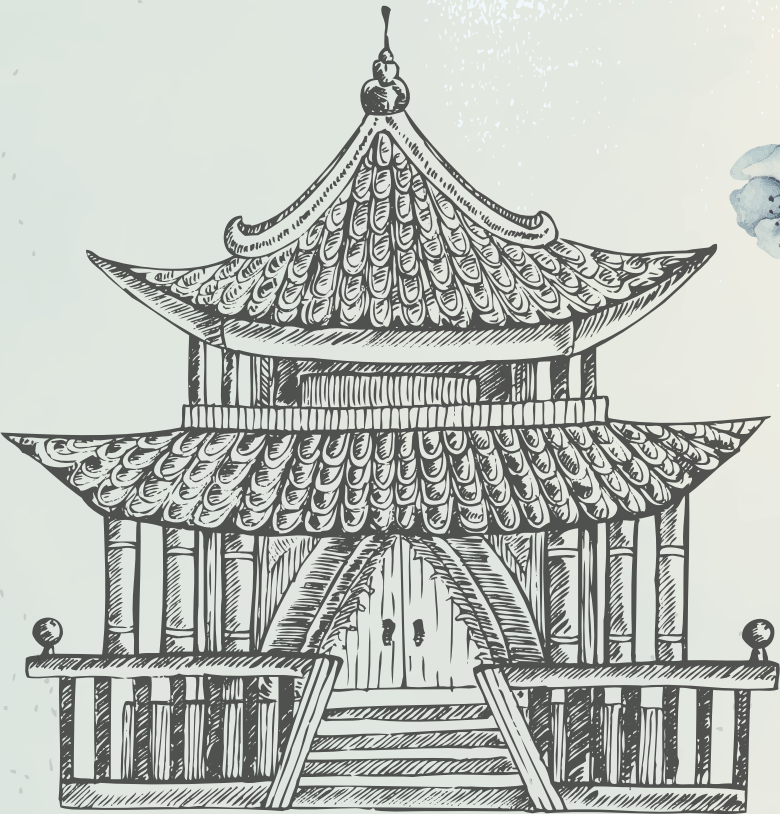
SEA BREAM CEVICHE ^{G,S} 115
Coconut leche de tigre, ponzu,
rocoto, yuzu-kosho sauce


Caviar Selection

With selection of condiments:
Blinis, truffle egg yolk cream, shallots, and chives

BELUGA CAVIAR
30g - 1395
50g - 2395
100g - 4795

OSCIETRA CAVIAR
30g - 895
50g - 1495
100g - 3895



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GYOZAS

BLACK COD GYOZA ^{ALC,G,S} 95
Pan seared, baby spinach and cider sauce

WAGYU BEEF GYOZA ^G 95
Green shizo, spicy oil and ponzu-avocado sauce

TRUFFLE MUSHROOM DUMPLINGS ^{ALC,D} 125
Japanese mushroom, beef demi glace, truffle cream

CHICKEN DUMPLING ^{G,S} 95
Corn-fed chicken, shiitake mushroom and dashi-soy broth

SALADS

SALVAJE SALAD ^{ALC,E,V} 85
Mix asian lettuce, avocado, crispy tempura, miso aioli

AMOR SALAD ^{N,S} 85
Baby spinach, sliced asparagus, roasted pecan nuts, panko, miso crumble and mustard vinaigrette



TO SHARE

STEAM EDAMAME 65
Rock salt

GLAZED AND SPICY EDAMAME ^{ALC,G,S} 65
Glazed edamame in sakura sauce, chili threads, coriander

CRISPY CALAMARI ^{E,G,SH} 75
Served with jalapeno mayo

ROCK SHRIMP TEMPURA ^{ALC,E,G,SH} 105
Tempura rock shrimps, wasabi, fried kale, green onions and wasabi mayo


YAKI UDON ^{E,G,S,V} 115
Wok sautéed noodles, Asian mix vegetables and tonkatsu sauce

CHICKEN KATSU ^{D,E,G,S} 95
Corn-fed chicken coated with spicy panko, unagi sauce and celeraic purée

SALMON CRISPY RICE ^{E,G,S,SE} 95
King salmon, spicy mayo, ikura, coriander

SALVAJE JAPANESE TACOS ^{ALC,E,G} 105
Wok-fried beef, teriyaki, pico de gallo, yuzu gel, napa with kimchee, caramelized onion on crispy nori

WAGYU HOT STONE ^{ALC,G,S} 195
80g australian wagyu served with koukushi sauce on the side

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SEAFOOD MARKET



BLACK SEA BREAM
75 AED / 100g



KINMEDAI
185 AED / 100g



RED SEA BREAM
85 AED / 100g



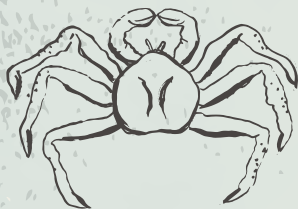
RED SNAPPER
95 AED / 100g



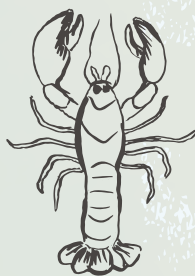
SEABASS
75 AED / 100g



GAMBERO ROSSO
115 AED / 100g



KING CRAB LEG
275 AED / pcs



LOBSTER
115 AED / 100g



TIGER PRAWN
125AED / pcs

ROBATA
Grilled over charcoal



NOODLES
Lobster or tiger prawns

RAW
Choose from sashimi, nigiri or ceviche



ADD:

TRUFFLE
65 AED / 5g

CAVIAR
255 AED / 10g

ROBATA

Earth

BABY CHICKEN ^{ALC,D,G} **215**
Corn-fed baby chicken marinated in miso

LAMB CHOPS ^{D,E} **315**
Served with tofu-feta sauce and home-made pickled cucumber

CHICKEN YAKITORI ^{ALC,G,S} **105**
Char-grilled chicken, garlic chips and sakura sauce

INSIDE SKIRT STEAK ^{G,S,SE} **315**
Australian wagyu, inside skirt steak

STEAK SALVAJE ^{D,G} **475**
220g Australian wagyu tenderloin served with mixed mushrooms and shiso butter

Premium Cuts

Each meat selection serve with
Grilled padron pepper, sesame mustard, chimichurri and spicy soy sauce ^{G,S,SE}


A5 WAGYU **895**
Smoked A5 wagyu

RIBEYE BONE-IN **1195**
Wagyu beef mb6

TOMAHAWK STEAK **1395**
Wagyu beef mb9+

T-BONE STEAK **1595**
Wagyu beef mb6



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Sea

ROASTED KING SALMON^{G,S} 215

Ponzu-glazed salmon, served with bok choy and soy seasoning

BLACK COD^{ALC,D,S} 280

Black cod glazed in home made miso & chard bed

Seafood Platters

CEVICHE PLATTER^{G,SE,SH} 695

5 variation of seafood ceviche with different sauce base on classic leche de tigre, served with tuna akami, hamachi, kinmedai, hokkaido scallop, red prawn carabinero

SUSHI PLATTER^{D,E,G,SE,SH} 1195

Premium variation of sushi, sashimi, nigiri, maki, gunkan and oysters

Ceviche + beluga caviar 30g 1795 | Sushi platter + beluga caviar 30g 2395



BROCCOLINI^{D,V} 65

Butter emulsion

FRESH BABY-CORN A LA

ROBATA^{D,G,V} 65

Grilled fresh baby corn, shiso, soy butter

GRILLED ASPARAGUS^{E,V} 65

Yuzu hollandaise and kichimi


BILLIONAIRE POTATO^{D,V} 85

Silky, creamy, smooth potato
add: Truffle 5g/ 55 AED
Caviar 10g/ 200 AED

GRILLED WILD

MUSHROOMS^{D,G,V} 105

Ponzu sauce, hollandaise, green onions

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RICE & SOUP

WOK VEGGIE FRIED RICE ^{G V} 95

Sautéed wok rice corn, cauliflower, green onion, and pickled red cabbage

WAGYU BEEF FRIED RICE ^{E,G,S} 225

Sautéed wok rice, sliced wagyu, ikura (salmon roe) & low temperature cooked egg

MISO SOUP ^{G,S V} 55

Dashi, toasted tofu, chives, lemon zest

DONBURI ^{E,G,SE V} 95

Gohan rice, bean curd tofu, aubergine katsu, grilled edamame, baby corn, sweet and spicy sauce

JAPANESE RISOTTO ^{D,E,G V} 215

Japanese rice, shimeji mushroom, crispy shiitake, shiso butter and mushroom stock



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SALVAJE MAKI

SMOKE WAGYU ^{SU,G} 195

Wagyu A5, onion tempura, pears kimuchi, topinambur, ponzu sauce, smoked panca chili

YASAI ^G 95

Yamagobo, shiso leaves, avocado, artichokes and roasted sesame dressing

SPICY TUNA ^{SU} 125

Spicy chutoro tartare, avocado and Oscietra caviar

ACEVICHADO ^{S,SU} 155

Panko shrimps, avocado, tuna slices, acevichado sauce, chulpi corn.

DINAMITE ^{S,SU} 195


King crab tartare wrapped in soy paper, chives, truffle cream

NASU ^{S,GU} 85

Smoked soy, saikyo miso, tenkatsu, sesame seeds, takuan

SALMON PASSION ^{SU} 125

Asparagus, fresh salmon, marinated cabbage, crispy quinoa, yuzu passion fruit sauce, lime

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SALVAJE NIGIRI

FOIE ^{G,SU} **195**
Torched Foie gras, purple corn tare, quinoa pop, maldon salt

CHUTORO KOSHO ^{SU,E} **195**
Chutoro, egg yolk sauce, yuzu kosho and 5 gr of white sturgeon caviar

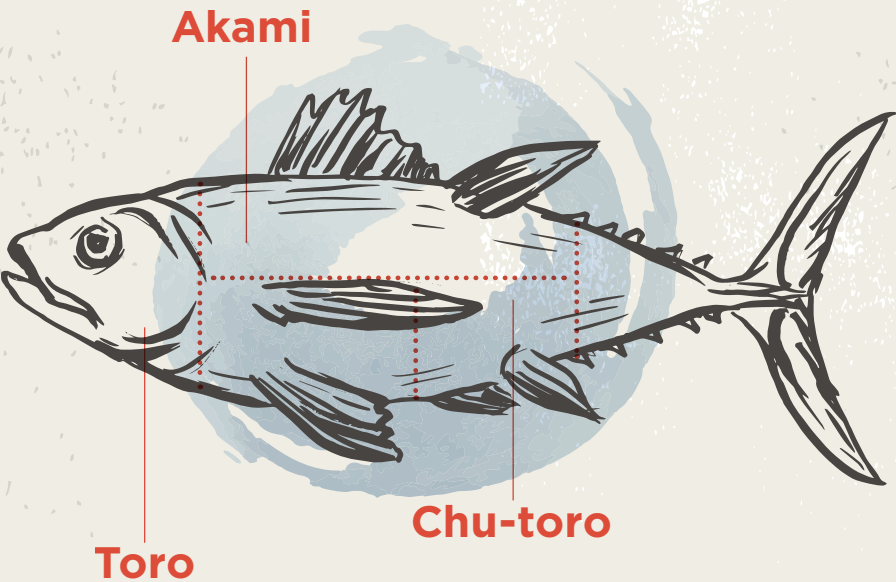
BURJ -K NIGIRI ^{G,SU,S} **275**
Japanese Wagyu nigiri, fresh sea urchin, caviar and gold

MANGO HOTATE ^{SU,S} **195**
Hokkaido scallop covered in 24k gold leaves, mango leche de tigre, smoked salt

BOTAN EBI MENTAICO ^{S,E,SU} **225**
Fresh Botan ebi, mentaiko mayo and shiso

TRUFFLE WAGYU ^{G,SU} **195**
Wagyu nigiri, ponzu sauce, black truffle, maldon salt

TUNA AND FOIE ^{G,SU} **195**
Akami nigiri, maldon salt, torched foie gras, kabayaki sauce, chives



MORIAWASE SALVAJE **615**
Salvaje nigiri experience for one

DELUXE MORIAWASE SALVAJE **1225**
Salvaje nigiri experience for two



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