



S A L V A J E  
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.

Panama 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 / (V) 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

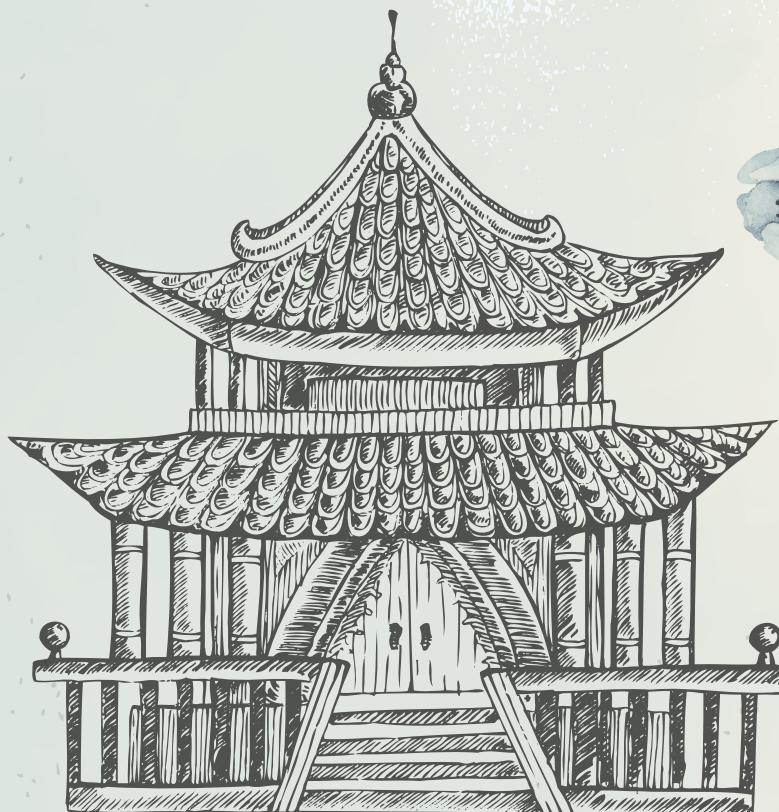
100g - 4795

### OSCIETRA CAVIAR

30g - 895

50g - 1495

100g - 3895



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# GYOZAS

<b>BLACK COD GYOZA</b> <small>ALC,G,S</small>	95
Pan seared, baby spinach and cider sauce	
<b>WAGYU BEEF GYOZA</b> <small>G</small>	95
Green shiso, spicy oil and ponzu-avocado sauce	
<b>TRUFFLE MUSHROOM</b>	
<b>DUMPLINGS</b> <small>ALC,D</small>	125
Japanese mushroom, beef demi glace, truffle cream	
<b>CHICKEN DUMPLING</b> <small>G,S</small>	95
Corn-fed chicken, shiitake mushroom and dashi-soy broth	

# SALADS

<b>SALVAJE SALAD</b> <small>ALC,E,V</small>	85
Mix asian lettuce, avocado, crispy tempura, miso aioli	
<b>AMOR SALAD</b> <small>N,S</small>	85
Baby spinach, sliced asparagus, roasted pecan nuts, panko, miso crumble and mustard vinaigrette	



# TO SHARE

<b>STEAM EDAMAME</b>	65
Rock salt	
<b>GLAZED AND SPICY</b>	
<b>EDAMAME</b> <small>ALC,G,S</small>	65
Glazed edamame in sakura sauce, chili threads, coriander	
<b>CRISPY CALAMARI</b> <small>E,G,SH</small>	75
Served with jalapeno mayo	
<b>ROCK SHRIMP TEMPURA</b> <small>ALC,E,G,SH</small>	105
Tempura rock shrimps, wasabi, fried kale, green onions and wasabi mayo	
<b>YAKI UDON</b> <small>E,G,S,V</small>	115
Wok sautéed noodles, Asian mix vegetables and tonkatsu sauce	

<b>CHICKEN KATSU</b> <small>D,E,G,S</small>	95
Corn-fed chicken coated with spicy panko, unagi sauce and celeraic purée	
<b>SALMON CRISPY RICE</b> <small>E,G,S,SE</small>	95
King salmon, spicy mayo, ikura, coriander	
<b>SALVAJE JAPANESE TACOS</b> <small>ALC,E,G</small>	105
Wok-fried beef, teriyaki, pico de gallo, yuzu gel, napa with kimchee, caramelized onion on crispy nori	
<b>WAGYU HOT STONE</b> <small>ALC,G,S</small>	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



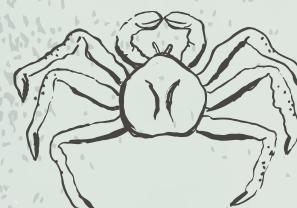
**RED SNAPPER**  
95 AED / 100g



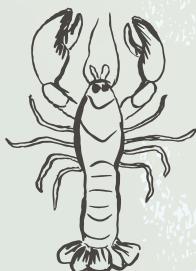
**SEABASS**  
75 AED / 100g



**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<sup>G,S</sup> 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

# 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

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

95

215





# SALVAJE MAKI

## SMOKE WAGYU SU,G

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

195

## YASAI G

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

95

## SPICY TUNA SU

Spicy chutoro tartare, avocado and Oscietra caviar

125

## ACEVICHADO S,SU

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

155

## DINAMITE S,SU

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

195

## NASU S, GU

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

85

## SALMON PASSION SU

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

125

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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 MENTAIKO** S,E,SU **225**

Fresh Botan ebi, mentaiko mayo and shiso

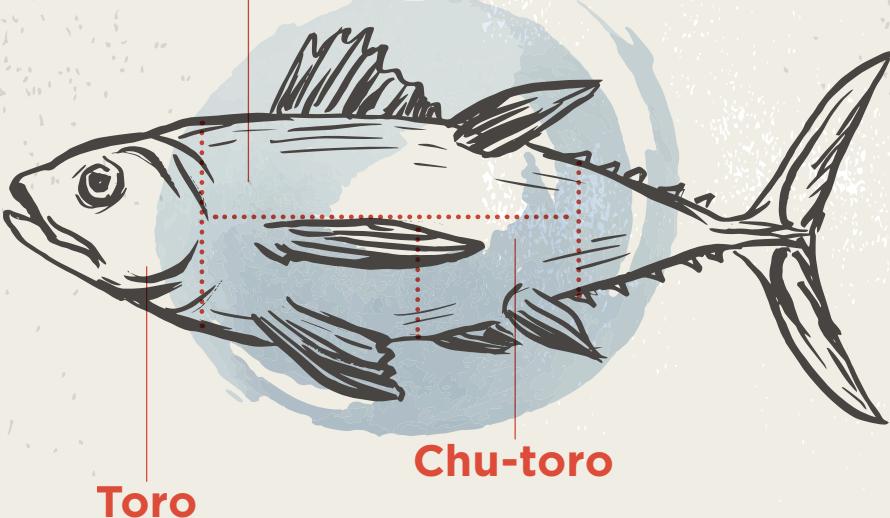
**TRUFFLE WAGYU** G,SU **195**

Wagyu nigiri, ponzu sauce, black truffle, maldon salt

**TUNA AND FOIE** G,SU **195**

Akami nigiri, maldon salt, torched foie gras, kabayaki sauce, chives

**Akami**



**Chu-toro**

**MORIAWASE SALVAJE** **615**

Salvaje nigiri experience for one

**DELUXE MORIAWASE SALVAJE** **1225**

Salvaje nigiri experience for two

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