

ROBATA

EARTH

steak salvaje (220g) - australian wagyu tenderloin served with mixed mushrooms and shiso butter	390
wagyu rib eye (400g) (GF) - served with yuzu ponzu sauce and sesame mustard and chimichurri	575
japanese wagyu a5 (170g) (GF) - japanese wagyu grilled on the robata	950
tomahawk steak (1,2kg) (GF) - australian wagyu with yuzu ponzu sesame mustard and chimichurri	1400
inside skirt steak (300g) (GF) - australian wagyu	295
angry chicken - salvaje spicy sauce	150
baby chicken - corn-fed baby chicken marinated in miso	185
lamb chops - served with tofu-feta sauce and home-made pickled cucumber	295
grilled and glazed lamb shank - aki glazed lamb, crispy wonton, served with brussels sprouts in kimchee sauce	245
grilled and smoked short rib - beef short ribs, smoked for 12 hours with apple tree wood	375

SEA

black cod (GF) - black cod glazed in home made miso & chard bed	265
roasted branzino - branzino in ponzu yuzu sauce slvj style	295
roasted king salmon - ponzu-glazed salmon grilled on the robata, served with bok choy and soy seasoning	175
octopus skewers (GF) - shiso butter, salt and black pepper	165
dorada/sea bream - roasted dorada, micro shiso and maldon salt, served with ponzu	290

FARM

billionaire potato (V) - silky, creamy, smooth potato *add: black truffle 5g/ AED55 kaluga queen caviar 10g/ AED200	70
grilled avocados (V) - avocados with ponzu sauce	68
grilled wild mushrooms (V) - wild mushrooms, with ponzu sauce, hollandaise, green onions and yuzu	82
brussels sprouts (V) - crispy brussels sprouts in kimchee sauce	48
cauliflower boom (V) (GF) - cauliflower with smoked cauliflower coulis, yellow aji sauce and feta-tofu sauce	84
broccolini (V) (GF) - emulsion of butter	48
fresh baby-corn a la robata (V) - grilled fresh baby-corn with shiso & soy butter	48

SOUP / RICE / NOODLES

duck fried rice - wok-fried rice with mushrooms, seasonal vegetables and roast duck	155	beef ramen - fresh noodles, meat, poached egg, green onion and fresh corn	95
wok veggie fried rice (VG) - wok rice with corn, cauliflower, green onion and pickled red cabbage	75	japanese risotto (V) (sharing for 2 to 3) - japanese mushrooms with mixed vegetables and truffle paste *add black truffle (5g)/ AED55	235
wagyu beef fried rice - sautéed wok rice, sliced wagyu, ikura (salmon roe) & low-temperature cooked egg	210	miso soup (GF) - with a fish base, toasted tofu, chives and lemon zest	40

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.

MADRID	VALENCIA	MÉXICO	PANAMÁ
BARCELONA	PARIS	GUATEMALA	BOGOTÁ
MARBELLA	DUBÁI	MIAMI	CARACAS

(VG) Vegan (V) Vegetarian (GF) Gluten Free

All prices are in AED, inclusive of 5% VAT and subject to 7% Municipality Fee

All our steaks come with yuzu ponzu, sesame mustard and chimichurri.

RAW BAR

octopus tiradito - thinly sliced octopus, miso, gochujang and nori powder	120
yellow tail tiradito (GF) - thinly sliced yellowtail with yellow aji sauce and micro cilantro, crispy potato	110
king salmon tiradito (GF) - yuzu dressing, gochujang powder, miso, shaved truffle and nori powder	95
scallops tiradito - scallops, garlic ponzu sauce, topped with orange jam	110
chu-toro tiradito (GF) - chu toro with tomato kimchi sauce and kizami wasabi	140
fresh oysters - david herve no.3 (per piece)	45
salmon tartar - with creme fraiche, tofu-feta mayo, shallot and tapioca crackers add: kaluga queen caviar 10g / AED200	105
kaluga queen caviar (GF) - brioche, crème fraiche, pasteurised egg yolk, chopped shallots	600

NIGIRI & SASHIMI

sushi per 2 pcs /sashimi per 3 pcs

uni /sea urchin	210/345
o-toro /fatty tuna	109
chu-toro /semi fatty tuna	90
kinmedai /golden-eye snapper	83
hotate /scallop	69
unagi /freshwater eel	59
ikura /salmon roe	83
tarabagani /king crab	149
akami /tuna	73
sake /salmon	53
tamago /sweet omelette	30
tai /red snapper	90
hamachi /yellowtail	78
thai snapper /seabream	55
tako /octopus	55
foie gras	75

CEVICHE

seabream ceviche - coconut leche de tigre, ponzu, rocoto, yuzu-kosho sauce	90
avocado ceviche (V) (GF) - with ponzu-aji amarillo leche de tigre, mango and red chili	80

MAKI ROLLS

dinamita (GF) - with crab and wrapped in soy paper, accompanied with truffled butter	70
spicy salmon - spicy mayo and avocado, with salmon topping, crispy wonton, passionfruit and eel homemade sauce	95
spicy tuna - crispy wonton, chives, spicy mayo, with avocado topping and tofu-feta base	95
salvaje roll - snow crab, chives, topped with hamachi sashimi and guacamole, toro tartar truffled egg sauce and porcini	95
fuji roll - snow crab, chives, lettuce and avocado, with tobiko & gochujang, tempured and frosted prawn topping	95
soft shell crab (GF) - snow crab, avocado, tobanjan sauce, tobiko, asparagus, lettuce and ikura, topped with eel sauce	115
hamachi amarillo - yellow tail, avocado, crispy beetroot, amarillo ponzu, spring onion oil	90
shrimp roll - shrimp, asparagus and spicy mayo, with itogaki topping, and eel and ikura seasoning	95
rainbow - snow crab, chives, cucumber, tuna, avocado, salmon, eel, ikura and crispy wonton	105
beetroot maki (VG) - with yamagogo, pickle vegetables and asparagus	70
aubergine maki (V) - smoked soy, saikyo miso, sesame seeds, spring onion and fried leeks	65
negitoro hosomaki (GF) - o-toro tartar, chopped shiso scallion & wasabi	95
sake hosomaki (GF)- salmon and wasabi	53
tekkamaki (GF) - tuna and chives	72
kappamaki (GF) (VG) - cucumber and sesame	40

CHEFS MORIAWASE

nigiri /9 pcs	250
premium nigiri /9 pcs	380
sashimi /5 variations	290
sashimi /7 variations	410
premium sashimi /7 variations	485

SEAFOOD MARKET

Choose from a seasonal selection of seafood, sold by the kg/ piece at market price. Various preparation styles: whole fish or a combination of halves

robata grilled over charcoal	pan fried with chef choice of flavors
raw choose from sashimi, nigiri or ceviche	noodles lobster or tiger prawns
tempura classic japanese style of fry	thermidor cream, mustard, shisho, caper and shallots

*All selection come with the option to choose as a side, brussels sprouts, broccolini or baby corn

SALVAJE SPECIAL

gambero rosso (GF) - seared red prawns nigiri with tobanjan sauce	120
o-toro gunkan - bluefin tuna fillet tartar, shiso, spring onion, oscietra caviar	110
o-toro tanuki - o-toro tartar, tempura flakes, tobanjan mayo, tomato tartar	110
a5 japanese wagyu - on top of marinated sushi rice & oscietra caviar	130
eggplant nigiri (GF) (V) - eggplant tempura, smoked soy sauce	45
tuna temaki (handrolls) - tuna, mayo garlic ponzu, avocado, caviar and tempura flakes	80
salmon temaki (handrolls) - garlic mayo marinated salmon, ikura, avocado and truffle	75

SALADS

salvaje salad (V) - baby spinach, watercress, avocado, crispy tempura, and sweet miso dressing	65	green salad (V) - mesclum of lettuce, watercress, endives, red chard, with a ponzu & mango dressing	65
wakame kui kui salad (VG) - wakame seaweed, ripe mango, green mango, red radish, cucumber	55	cuong salad (V) - shitake fried mushrooms, baby spinach, truffle dressing, shiso crest	55

TO SHARE

steamed edamame (GF) (VG) - with rock salt	40	wagyu hot stone - 80g australian wagyu served with koukushi sauce on the side	150
glazed & spicy edamame - glazed edamame in sakura sauce, chili threads, coriander	45	salmon crispy rice - king salmon, spicy mayo, ikura, coriander	85
rock shrimp tempura - tempura rock shrimps with wasabi, fried kale, green onions and wasabi mayo	90	salvaje japanese tacos - wok-fried beef with teriyaki, pico de gallo, yuzu gel, napa with kimchee, caramelized onion on crispy nori	80
black cod gyoza - black cod and spinach gyoza, with sweet cider sauce	75	short-rib bao - stuffed with smoked short rib, white cabbage and pickled red cabbage	80
truffle mushroom dumplings - maitake mushroom, beef demi-glace, truffle cream	90	salvaje chicken wings (GF) - soy dressing and shichimi	72
shrimp dumplings - shrimps bisque with crispy wanton	85	crispy calamari - crispy calamari served with jalapeno mayo	60
		crispy potato mille-feuille - served with shitake ketchup	65

(VG) Vegan (V) Vegetarian (GF) Gluten Free

All prices are in AED, inclusive of 5% VAT and subject to 7% Municipality Fee

(VG) Vegan (V) Vegetarian (GF) Gluten Free

All prices are in AED, inclusive of 5% VAT and subject to 7% Municipality Fee