



SALVAJE

DUBÁI

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

MENU

RAW BAR

Octopus Tiradito

thinly sliced octopus, miso, gochujang and nori powder

120

Yellow Tail Tiradito

thinly sliced yellowtail with aji sauce and micron 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 Tuna Tiradito

chu toro with tomato kemchee sauce and kizami wasabi

140

Fresh Oysters NO.3

David Herve no.3

45
/pcs

Salmon Tartar

with creme fraiche, tofu feta mayo, shallots and tapioca crackers
add: Caviar 10g/ 200 AED

105

Kaluga Queen Caviar

brioche, crème fraiche, pasteurised egg yolk, chopped shallots

600



SALADS

Salvaje Salad

baby spinach, watercress, avocado, crispy tempura, and sweet miso dressing

65

Wakame Kui Kui Salad ^{VG}

wakame seaweed, ripe mango, green mango, red radish, cucumber

55

Amor Salad ^V

baby spinach, sliced asparagus, roasted pecan nuts, panko and miso crumble and mustard dressing

65

Coung Salad ^V

shitake fried mushrooms, baby spinach, truffle dressing, shiso crest

55

ADD:

Truffle
5g/ 55 AED

Caviar
10g/ 200 AED

King Crab legs
100g/ 255 AED

MENU

GYOZAS

Black Cod Gyoza

pan seared, with baby spinach and cider sauce

75

Truffle Mushroom Dumplings

maitake mushroom, beef demi glace,, truffle cream

90

Shrimp Dumplings

shrimp bisque with crispy wonton

85

Wagyu Beef Gyoza

green shizo, spicy oil and ponzu-avocado sauce

75

CEVICHEs

Sea Bream Ceviche

coconut leche de tigre, ponzu, rocoto, yuzu-kosho sauce

90

Snow Crab Tartar

snow crab, sweet potato, shallots, chilly, coriander, celery and citrus mayo

110

Avocado Ceviche ^{V,GF}

with ponzu-aji amarillo leche de tigre, mango and red chili

80

TO SHARE

Steam Edamame ^{VG,GF}

with rock salt

40

Glazed And Spicy Edamame

glazed edamame in sakura sauce, chili threads, coriander

45

Rock Shrimp Tempura

tempura rock shrimps with wasabi, fried kale, green onions and wasabi mayo

90

Crispy Calamari

crispy calamari served with jalapeno mayo

60

Homemade Crispy French Fries

served with spicy mayo

60
/portion

Nasu Miso

confit and roasted eggplant with miso, garlic chips and crispy kale

55

Wagyu Hot Stone

80g australian wagyu served with koukushi sauce on the side

150

Salmon Crispy Rice

king salmon, spicy mayo, ikura, coriander

85

Salvaje Japanese Taco

wok-fried beef with teriyaki, pico de gallo, yuzu gel, napa with kimchee, caramelized onion on crispy nori

80

Short Ribs Bao

stuffed with smoked short rib, white cabbage and pickled red cabbage

80

Salvaje Chicken Wings

soy dressing and shichimi

72

Tofu Katsu

fry tofu with home made spicy panko and garlic chilli sauce

70

SEAFOOD MARKET



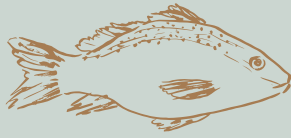
Black Sea Bream
60/100g



Kinmedai
90/100g



Red Sea Bream
75/100g



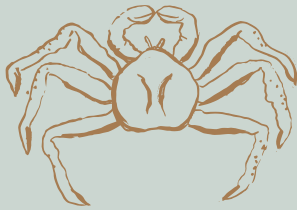
Red Snapper
80/100g



Seabass
65/100g



Gambero Rosso
90/100g



King Crab Legs
255/100g



Lobster
100/100g



Tiger Prawn
110/100g

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.

ADD:

Truffle
5g/ 55 AED

Caviar
10g/ 200 AED

SALVAJE SPECIAL

Gambero Rosso	120
O-toro Kemchee Gunkan	110
O-toro Tanuki	110
A5 Japanese Wagyu	130

Eggplant Nigiri	45
Tuna Temaki (Handrolls)	80
Salmon Temaki (Handrolls)	75



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

ROBATA

EARTH

Steak Salvaje  **390**

220g australian wagyu tenderloin served with mixed mushrooms and shiso butter

Rib Eye Steak ^{GF} **575**

400g served with yuzu ponzu sauce and sesame mustard and chimichurri

A5 Wagyu Beef **950**

Japanese wagyu A5 , Grilled on the robata

Inside Skirt Steak **295**

Inside skirt steak, australian wagyu

Angry Chicken **150**

Salvaje spicy sauce

Baby Chicken **185**

corn-fed baby chicken marinated in miso

Lamb Chops **295**

served with tofu-feta sauce and home-made pickled cucumber

Grilled and Glazed Lamb Shank **245**

aki glazed lamb, crispy wonton, served with brussels sprouts in kimchee sauce


Grilled And Smoked Short Ribs **375**

beef short ribs, smoked for 12 hours with apple tree wood



MENU

SEA

Black Cod ^{GF}  265
black cod glazed in home made
miso & chard bed

Roasted Branzino 295
branzino in ponzu yuzu sauce Salvaje style

Roasted King Salmon 175
ponzu-glazed salmon grilled on the robata,
served with bok choy and soy seasoning

Octopus Skewers ^{GF} 165
shiso butter, salt and black pepper

Robata Dorada/ Seabream 290
roasted dorada/ seabream, micro shiso
and maldon salt, served with ponzu



FARM

Billionaire Potato ^V 70
silky, creamy, smooth potato
add: Truffle 5g/ 55 AED
Caviar 10g/ 200 AED

Grilled Avocado ^V 68
avocados with ponzu sauce

Grilled Wild Mushrooms ^V 82
with ponzu sauce, hollandaise, green
onions and yuzu

Brussel Sprouts ^V 48
crispy brussels sprouts in
kimchee sauce

Cauliflower Boom ^{V,GF} 84
cauliflower with smoked cauliflower coulis,
yellow aji sauce and feta-tofu sauce

Broccolini ^{V,GF} 48
with emulsion of butter

Fresh Baby-Corn a la Robata ^V 48
grilled fresh
baby-corn with shiso & soy butter

Grilled Asparagus 48
with yuzu hollandaise and sishimi

SOUP / RICE / NOODLES

Duck Fried Rice

155

wok-fried rice with mushrooms, seasonal vegetables and roast duck

Wok Veggie Fried Rice ^{VG}

75

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

Wagyu Beef Fried Rice

210

sautéed wok rice, sliced wagyu, ikura (salmon roe) & lowtemperature cooked egg

Beef Ramen

95

fresh noodles, meat, poached egg, green onion and fresh corn

Japanese Risotto ^V

235

japanese mushrooms with mixed vegetables and truffle paste (sharing for 2 to 3)

add: black truffle 5g/ 55AED

Miso Soup ^V

40

with a fish base, toasted tofu, chives and lemon zest



MAKI ROLLS

Dinamite Roll	70	Rainbow Roll	105
with crab and wrapped in soy paper, accompanied with truffled butter		snow crab, chives, cucumber, tuna, avocado, salmon, eel, ikura and crispy wonton	
Spicy Salmon Roll	95	Vegan Maki ^{VG}	70
spicy mayo and avocado, with salmon topping, crispy wonton, passionfruit and homemade eel sauce		sweet potato, enoki mushroom, avocado, kumquat marmelade, edamame-truffle mayo and kampyo takwan pickles	
Spicy Tuna Roll	95	Aubergine Maki ^V	65
crispy wonton, chives, spicy mayo, with avocado topping and tofu-feta base		smoked soy, saikyo miso, sesame seeds, spring onion and fried leeks	
Salvaje Roll	95	Negitoro Hosomaki ^{GF}	95
snow crab, chives, topped with hamachi sashimi and guacamole, toro tartar truffled egg sauce and porcini		o-toro tartar, chopped shiso scallion & wasabi	
Fuji Roll	95	Sake Hosomaki ^{GF}	53
snow crab, chives, lettuce and avocado, with tobiko & gochujang, tempured and frosted prawn topping		salmon and wasabi	
Soft Shell Crab ^{GF}	115	Tekkamaki ^{GF}	72
snow crab, avocado, tobanjan sauce, tobiko, asparagus, lettuce and ikura, topped with eel sauce		tuna and chives	
Hamachi Roll with Amarillo Ponzo	90	Kappamaki ^{VG, GF}	40
yellow tail, avocado, crispy beetroot, amarillo ponzu, spring onion oil		cucumber and sesame	
Shrimp Roll	95		
shrimp, asparagus and spicy mayo, with itogaki topping, and eel and ikura seasoning			



CHEFS MORIAWASE

Nigiri

250
/9 pcs

Premium Nigiri

380
/9 pcs

Sashimi

290
/5 Variation

Sashimi

410
/7 Variation

Premium Sashimi

485
/7 Variation



NIGIRI SASHIMI

Uni / Sea urchin 210
 Nigiri 345
 Sashimi

Otoro / Fatty tuna 109
 Nigiri
 Sashimi

Chu Toro/ Semi fatty tuna 90
 Nigiri
 Sashimi

Kinmedai / Golden-eye snapper 83
 Nigiri
 Sashimi

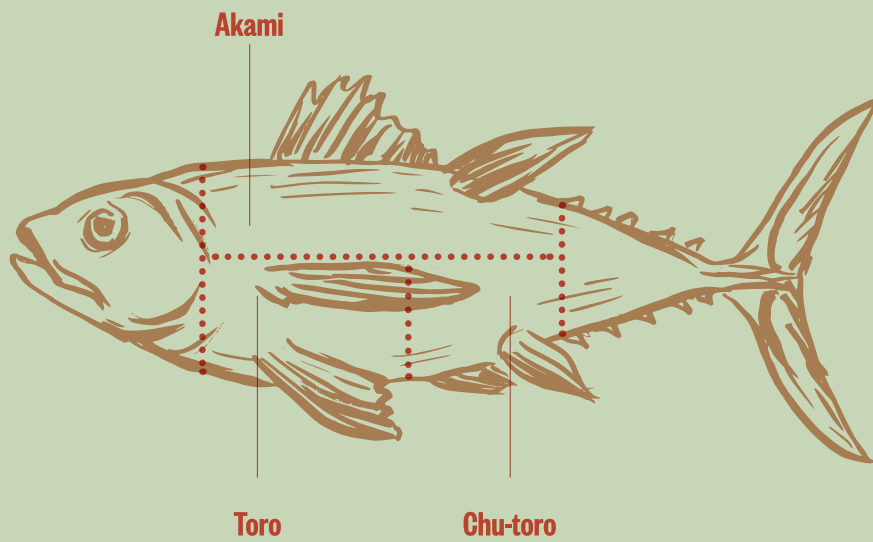
Hotate/ Scallop 69
 Nigiri
 Sashimi

Unagi / Freshwater eel 59
 Nigiri
 Sashimi

Ikura/ Salmon roe 83
 with egg
 Nigiri

King Crab 149
 Nigiri

Akami/ Tuna 73
 Nigiri
 Sashimi



King Salmon 53
 Nigiri
 Sashimi

Tamago / Red snapper 30
 Nigiri
 Sashimi

Tai Snapper/ Sea bream 90
 Nigiri
 Sashimi

Hamachi / Yellowtail 78
 Nigiri
 Sashimi

Sea Bream 55
 Nigiri
 Sashimi

Octopus 55
 Nigiri
 Sashimi

Foie Gras 75
 Nigiri
 Sashimi

