



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

RAW BAR

King Salmon Tiradito ^S

yuzu dressing, gochujang powder, miso, shaved truffle and nori powder

105

Salmon Tartar ^{D, SH, E, S}

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

115

Beluga Caviar ^{D,E,G,S}

brioche, crème fraiche, pasteurised egg yolk, chopped shallots

1400

Fresh Oysters ^{SH}

Gillardeau No.3

65 /pcs



SALADS

^V Salvaje Salad ^E

mix asian lettuce, avocado, crispy tempura, miso aioli

85

Amor Salad ^{N, S}

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

85

ADD:

Truffle

65 AED / 5g

Caviar

215 AED / 10g

King Crab legs

270 AED / 100g

(D) dairy / (E) eggs / (G) gluten / (N) nuts / (S) seafood / (SH) shellfish / (SE) sesame / ^V vegetarian

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

GYOZAS

Black Cod Gyoza ^{S,G}

pan seared, with baby spinach and cider sauce

95

Truffle Mushroom Dumplings ^{D,G}

maitake mushroom, beef demi glace, truffle cream

125

Wagyu Beef Gyoza ^G

green shizo, spicy oil and ponzu-avocado sauce

95

CEVICHES

Sea Bream Ceviche ^{S,G}

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

115

^V Avocado Ceviche ^G

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

95

TO SHARE

^V Steam Edamame

with rock salt

65

Glazed And Spicy Edamame ^{S,G}

glazed edamame in sakura sauce, chili threads, coriander

65

Rock Shrimp Tempura ^{G,E,SH}

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

105

Crispy Calamari ^{G,E,SH}

crispy calamari served with jalapeno mayo

75

Wagyu Hot Stone ^{G,SE}

80g australian wagyu served with koukushi sauce on the side

195

Salmon Crispy Rice ^{G,E,S,SE}

king salmon, spicy mayo, ikura, coriander

95

Salvaje Japanese Tacos ^{G,E}

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

105

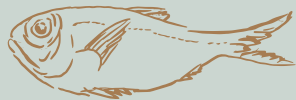
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SEAFOOD MARKET



Black Sea Bream
75 AED / 100g



Kinmedai
185 AED / 100g



Red Sea Bream
85 AED / 100g



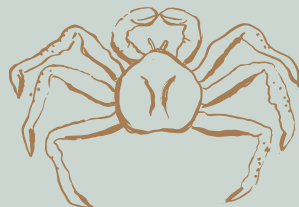
Red Snapper
95 AED / 100g



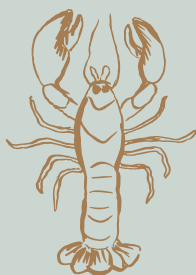
Seabass
75 AED / 100g



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

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

ADD:

Truffle
65 AED / 5g

Caviar
215 AED / 10g



ROBATA

EARTH

Steak Salvaje^{D,G}

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

475

Rib Eye Steak^{SE,G}

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

675

A5 Wagyu Beef^{SE,G}

Japanese wagyu A5, grilled on the robata

1100

Tomahawk Steak^D

Australian wagyu beef MB6 with aji panca butter

1400

Baby Chicken^{D,G}

corn-fed baby chicken marinated in miso

215

Lamb Chops^{E,D}

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

315

Inside Skirt Steak^{SE,G}

Inside skirt steak, australian wagyu

315

T - Bone Steak^D

Australian wagyu beef MB9 with sesame mustard sauce, chimichurri and ponzu.

1600



SEA

Black Cod^{S,D}

black cod glazed in home made miso & chard bed

280

Roasted King Salmon^{S,G}

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

215



FARM

❖ Billionaire Potato^D

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

85

❖ Broccolini^D

with emulsion of butter

65

❖ Grilled Wild Mushrooms^{G,D}

with ponzu sauce, hollandaise, green onions and yuzu

105

❖ Fresh Baby-Corn a la Robata^{G,D}

grilled fresh baby-corn with shiso & soy butter

65

Grilled Asparagus^E

with yuzu hollandaise and ichimi

65

RICE & SOUP

Wok Veggie Fried Rice^G	95	Miso Soup^{G,S}	55
wok rice with corn, cauliflower, green onion and pickled red cabbage		with a fish base, toasted tofu, chives and lemon zest	
Wagyu Beef Fried Rice^{G,E,S}	225		
sautéed wok rice, sliced wagyu, ikura (salmon roe) & low temperature cooked egg			



MAKI ROLLS

Dinamite Roll^{G,SH,SE,D}	85	Aubergine Maki^{G,SE,E}	75
with crab and wrapped in soy paper, accompanied with truffled butter		smoked soy, saikyo miso, sesame seeds, spring onion and fried leeks	
Spicy Salmon Roll^{G,S,E,SE}	115	Sake Hosomaki^S	75
spicy mayo and avocado, with salmon topping, crispy wonton, passion fruit and homemade eel sauce		salmon and wasabi	
Spicy Tuna Roll^{E,S,SE,D}	115	Tekkamaki^S	85
crispy wonton, chives, spicy mayo, with avocado topping and tofu-feta base		tuna and chives	
Hamachi Roll with Amarillo Ponzo^{G,SE,S}	125	Kappamaki^{SE}	55
yellow tail, avocado, crispy beetroot, amarillo ponzu, spring onion oil		cucumber and sesame	
		Shrimp Roll^{G,SH,SE,E}	115
		shrimp, asparagus and spicy mayo, with itogaki topping, and eel and ikura seasoning	





NIGIRI SASHIMI

Akami/ Tuna ^{G,S}

Nigiri
Sashimi

105

King Salmon ^{G,S}

Nigiri
Sashimi

75

Chu Toro/ Semi fatty tuna ^{G,S}

Nigiri
Sashimi

115

Hamachi / Yellowtail ^{G,S}

Nigiri
Sashimi

105

Otoro / Fatty tuna ^{G,S}

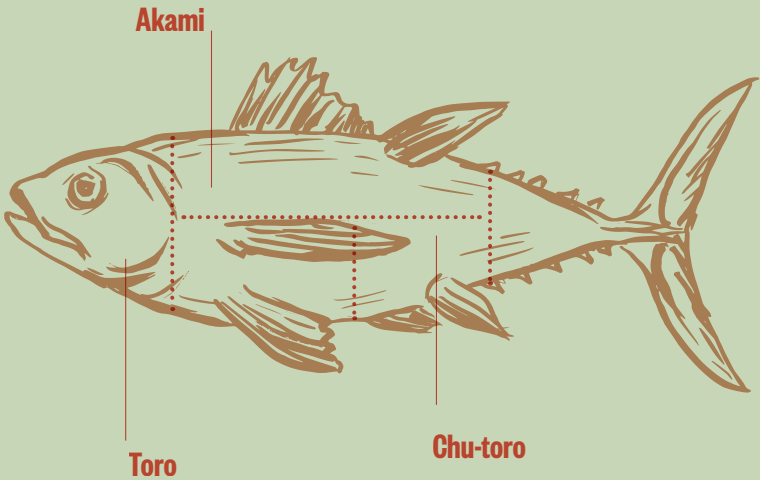
Nigiri
Sashimi

125

Sea Bream ^{G,S}

Nigiri
Sashimi

75



Hotate/ Scallop ^{G,SH}

Nigiri
Sashimi

85

Unagi / Freshwater eel ^{G,S,SE}

Nigiri
Sashimi

75

Octopus ^{G,SH}

Nigiri
Sashimi

75

Ikura/ Salmon roe ^{G,S}

with egg
Nigiri

105

v Eggplant Nigiri ^{G,E}

65

A5 Japanese Wagyu ^{G,S}

145

