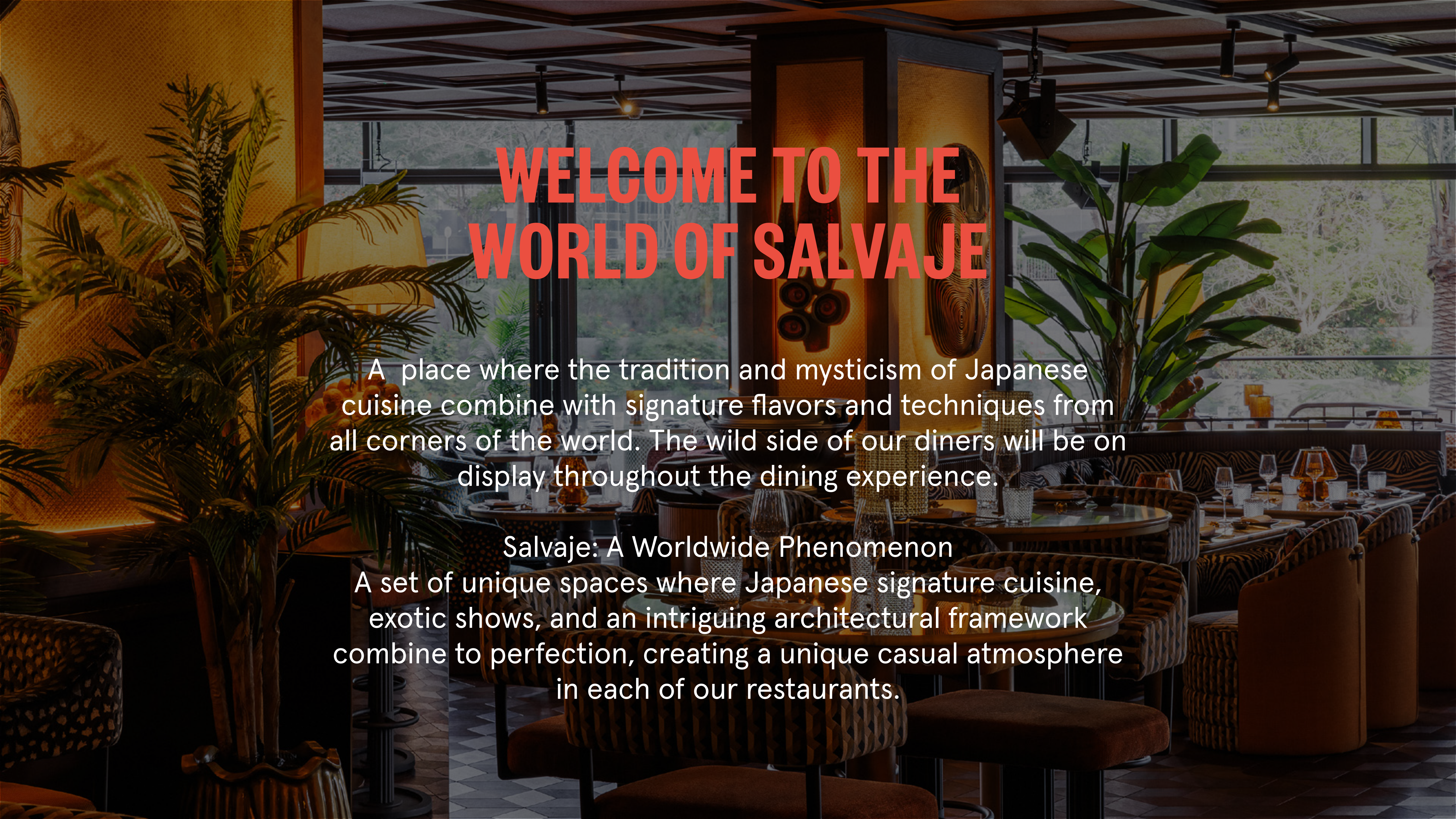




SALVAJE
DUBAI

EVENTS BROCHURE

The background image shows a sophisticated restaurant interior. Large windows on the right side offer a view of a lush, green outdoor area. The interior is decorated with several large, vibrant indoor plants, including a prominent palm-like plant on the left and a broad-leafed plant on the right. The seating consists of round tables surrounded by chairs with bold, geometric patterns. The ceiling features a complex, grid-like structure with recessed lighting. The overall atmosphere is warm and contemporary.

WELCOME TO THE WORLD OF SALVAJE

A place where the tradition and mysticism of Japanese cuisine combine with signature flavors and techniques from all corners of the world. The wild side of our diners will be on display throughout the dining experience.

Salvaje: A Worldwide Phenomenon

A set of unique spaces where Japanese signature cuisine, exotic shows, and an intriguing architectural framework combine to perfection, creating a unique casual atmosphere in each of our restaurants.



Salvaje was born simultaneously in the hustle and bustle of two very exotic capital cities, Panama City and Bogotá, in 2018. The idea was simple: create a restaurant where you could have an extraordinary gastronomic experience and create unforgettable memories. Carlos Gonzales and Fermín 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 1,500 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 quality and sophistication. It is authentic in its own way, paying homage to Japanese cooking techniques. The menu is always evolving, keeping in mind the Izakaya style, where everything is made to share.







CULINARY MENU

CLASSIC SELECTION MENU

1ST COURSE

SALVAJE SALAD (ALC,E), mix asian lettuce, avocado, crispy tempura, miso aioli

AVOCADO CEVICHE (G,VG), with ponzu -aji amarillo leche de tigre, mango and red chili

2ND COURSE

SHRIMP ROLL (E,G,SE,SH), shrimp, asparagus and spicy mayo, with itogaki topping, and eel and ikura seasoning

AUBERGINE MAKI (VG,SE,G), smoked soy, saikyo miso, sesame seeds, spring onion and fried leeks

3RD COURSE

ROASTED SALMON (G,S), ponzu-glazed salmon grilled on the robata served with bok choy and soy seasoning

BABY CHICKEN (D,G), corn-fed baby chicken marinated in miso

WOK VEGGIE FRIED RICE (V), wok rice with corn, cauliflower green onion and pickled red cabbage

BROCCOLINI (D), with emulsion of butter

4TH COURSE

COCONUT TRES LECHES, coated coconut, chantilly cream lime and coconut ice cream

AED 300 + PER PERSON

(D) DAIRY - (G) GLUTEN - (N) NUTS - (S) SEAFOOD - (SE) SESAME - (SH) SHELLFISH - (V) VEGETARIAN - (VG) VEGAN

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

CHEF'S SELECTION MENU

1ST COURSE

SALVAJE SALAD (ALC,E), mix asian lettuce, avocado, crispy tempura, miso aioli

MUSHROOM DUMPLING (D,G), maitake mushroom, beef demi glace, truffle cream

2ND COURSE

SHRIMP ROLL (G,SE,SH), snow crab, avocado, tobanjan sauce, tobiko, asparagus, lettuce and ikura, topped with eel sauce

HAMACHI AMARILLO (G,S,SE), yellow tail, avocado, crispy beetroot, amarillo ponzu, spring onion oil

3RD COURSE

ROASTED DORADA (G,S), roasted dorada, micro shiso and maldon salt served with ponzu

INSIDE SKIRT STEAK (300G) (D,SE), Australian wagyu

WOK VEGGIE FRIED RICE (V), wok rice with corn, cauliflower green onion and pickled red cabbage

BROCCOLINI (D), with emulsion of butter

4TH COURSE

COCONUT TRES LECHES, coated coconut, chantilly cream lime and coconut ice cream

SEASONAL FRUIT PLATTER, fresh sliced cut seasonal fruits

AED 450 + PER PERSON

(D) DAIRY - (G) GLUTEN - (N) NUTS - (S) SEAFOOD - (SE) SESAME - (SH) SHELLFISH - (V) VEGETARIAN - (VG) VEGAN

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TASTING SELECTION MENU

1ST COURSE

SALVAJE SALAD (ALC,E), mix asian lettuce, avocado, crispy tempura, miso aioli

TRUFFLE MUSHROOM DUMPLINGS (D,G), maitake mushroom, beef demi-glace truffle cream

2ND COURSE

SPICY SALMON (G,S,SE), spicy mayo and avocado, with salmon topping, crispy wonton, passionfruit and eel homemade sauce

SHRIMP ROLL (G,SE,SH), shrimp, asparagus and spicy mayo, with itogaki topping, and eel and ikura seasoning

3RD COURSE

ROASTED BRANZINO (G,S), branzino in ponzu yuzu sauce SLVJ style

STEAK SALVAJE (D,G) (220G), Australian wagyu tenderloin served with mixed mushrooms and shiso butter

WOK VEGGIE FRIED RICE (V), wok rice with corn, cauliflower, green onion and pickled red cabbage

BILLIONAIRE POTATO (D), silky, creamy, smooth potato

4TH COURSE

CACAO SLVJ (D), Venezuelan chocolate, milk chocolate mousse, passionfruit gel, chocolate cake

SEASONAL FRUIT PLATTER, fresh sliced cut seasonal fruits

AED 650 + PER PERSON

(D) DAIRY - (G) GLUTEN - (N) NUTS - (S) SEAFOOD - (SE) SESAME - (SH) SHELLFISH - (V) VEGETARIAN - (VG) VEGAN

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PREMIUM SELECTION MENU

1ST COURSE

BLACK COD GYOZA (G,S,SE), black cod and spinach gyoza, with sweet cider sauce

SEABREAM CEVICHE (G,SH), coconut leche de tigre, ponzu, rocoto, yuzu-kosho sauce

2ND COURSE

CAVIAR

PREMIUM NIGIRI & SASHIMI, (G,S,SE)
Tuna, Salmon, Yellowtail

3RD COURSE

WAGYU RIB EYE (400G) (D,SE), served with spicy soy, sesame mustard, and chimichurri

JAPANESE RISOTTO (D,E,G), Japanese rice, shimeji mushroom, crispy shii-take, shiso butter, and mushroom stock

GRILLED WILD MUSHROOMS (D,G), wild mushrooms, with ponzu sauce, hollandaise, green onions and yuzu

4TH COURSE

DESSERT PLATTER

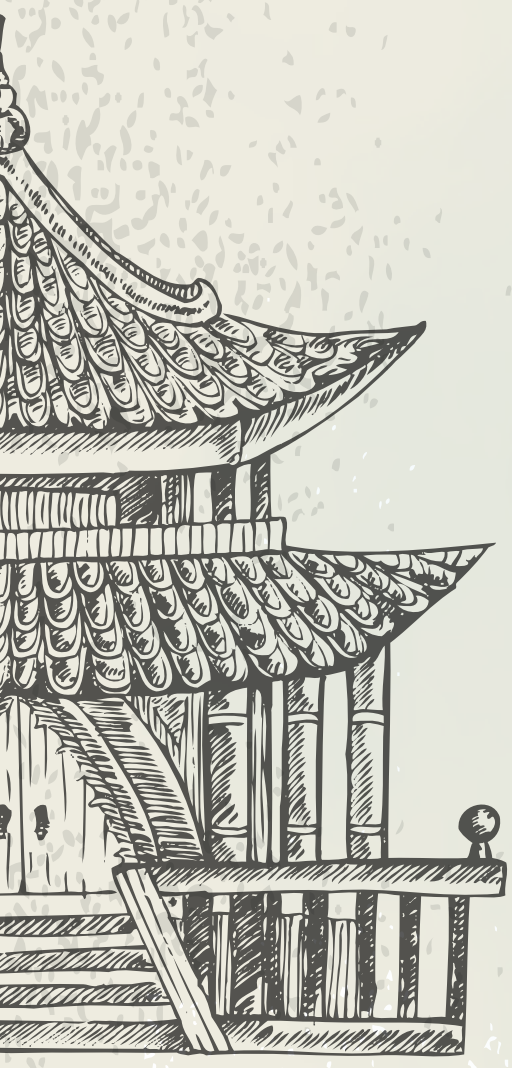
Coconut tres leches, Cacao SLVJ, & Sticky Pudding

SEASONAL FRUIT PLATTER, fresh sliced cut seasonal fruits

AED 850 + PER PERSON

(D) DAIRY - (G) GLUTEN - (N) NUTS - (S) SEAFOOD - (SE) SESAME - (SH) SHELLFISH - (V) VEGETARIAN - (VG) VEGAN

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FUSION BITES

COLD

AVOCADO CEVICHE (G,VG)

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

HAMACHI AMARILLO (G,S,SE)

yellow tail, avocado, crispy beetroot, amarillo ponzu, spring onion oil

HOT

SALVAJE JAPANESE TACO (D,G,F)

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

YAKITORI (ALC,G,S)

Char-grilled chicken, garlic, and sakura sauce

SWEETS

CACAO SLVJ (D)

Venezuelan chocolate, milk chocolate mousse, passionfruit gel, chocolate cake

DATES PUDDING (D,E,G,N)

Date pudding topped with chocolate and hazelnuts, served with white chocolate cream, caramelized pecans, and toffee sauce

AED 250 PRICE PER PERSON

(D) DAIRY – (G) GLUTEN – (N) NUTS – (S) SEAFOOD – (SE) SESAME – (SH) SHELLFISH – (V) VEGETARIAN – (VG) VEGAN

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SALVAJE BITES

COLD

DINAMITA (G,D,SE,SH)

Dinamite Roll with crab and wrapped in soy paper, accompanied with truffled butter

SEABREAM CEVICHE (G,SH)

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

AUBERGINE MAKI (G,SE,E)

Smoked soy, saikyo miso, sesame seeds, spring onion, and fried leeks

HOT

INSIDE SKIRT STEAK (300G) (D,SE)

Australian wagyu

SALMON CRISPY RICE (D,G,SE,SH,)

king salmon, spicy mayo, ikura, coriander

YAKITORI (ALC,G,S)

Char-grilled chicken, garlic, and sakura sauce

GLAZED & SPICY EDAMAME (G,V)

Glazed edamame in sakura sauce, chili threads, coriander

SWEETS

COCONUT TRES LECHES

coated coconut, chantilly cream lime and coconut ice cream

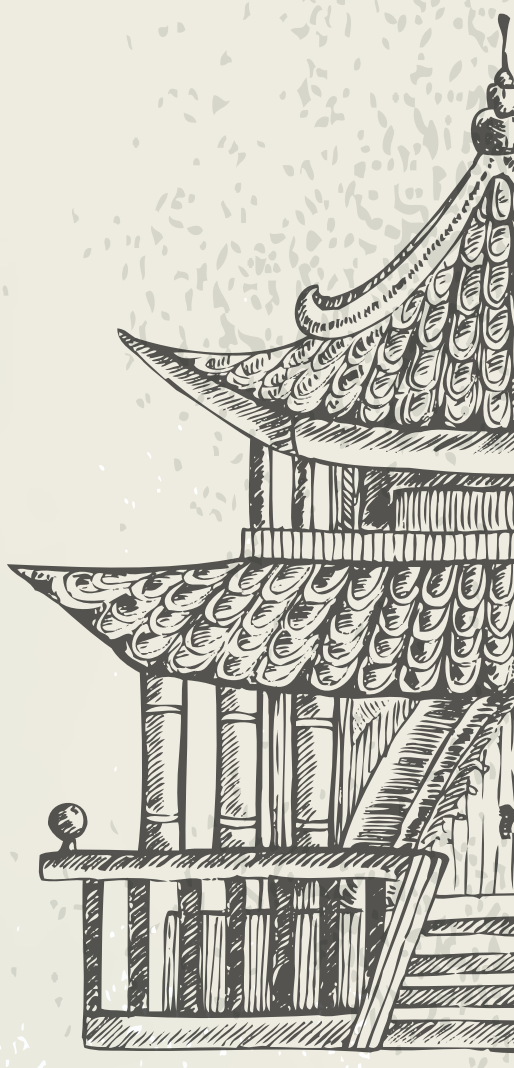
YUZU & YUZU PIE

Cream and Yuzu sorbet on a sponge cake, pistachio brittle and dry meringue

AED 300 PRICE PER PERSON

(D) DAIRY – (G) GLUTEN – (N) NUTS – (S) SEAFOOD – (SE) SESAME – (SH) SHELLFISH – (V) VEGETARIAN – (VG) VEGAN

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PURE INDULGENCE

VANILLA CAKE (D,E,G) – AED 505

Vanilla cake with white chocolate ganache and raspberry compote



(D) DAIRY – (G) GLUTEN – (N) NUTS – (S) SEAFOOD – (SE) SESAME – (SH) SHELLFISH – (V) VEGETARIAN – (VG) VEGAN

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GERMAN CAKE (D,E,G,N) – AED 535

Chocolate cake with coconut, pecan nuts, and frosting cream

(D) DAIRY – (G) GLUTEN – (N) NUTS – (S) SEAFOOD – (SE) SESAME – (SH) SHELLFISH – (V) VEGETARIAN – (VG) VEGAN

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BEVERAGE PACKAGE

SOFT PACKAGE

MOCKTAILS

AMARETTO SOUR ^{NA}

APEROL SPRITZ ^{NA}

OTHER DRINKS

Still&Sparling Water | Juices | Soft Drinks | Hot Drinks



2HRS AED 150 | 3HRS AED 200 | 4HRS AED 250

ALL PRICES ARE IN AED, INCLUSIVE OF 5% VAT, SUBJECT TO 7% MUNICIPALITY FEE,
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DELUXE

SPIRITS

VODKA Ketel One

GIN Bombay Sapphire

WHISKEY JW Red Label

TEQUILA El Jimador

RUM Bacardi Gold

WINES

SOMMELIER SELECTIONS

Red | White

MOCKTAILS

AMARETTO SOUR ^{NA}

APEROL SPRITZ ^{NA}

OTHER DRINKS

Still&Sparling Water | Juices | Soft Drinks | Hot Drinks

2HRS AED 300 | 3HRS AED 400 | 4HRS AED 500

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AND 10% DISCRETIONARY SERVICE CHARGE

PREMIUM

SPIRITS

VODKA Grey Goose

GIN Hendricks

WHISKEY Jura 10

TEQUILA Mijenta Blanco

RUM Bacardi Gold

COCKTAILS

MIXOLOGIST'S SELECTIONS

WINES

SOMMELIER SELECTIONS

Red | White | Rose | Prosecco

BEER

Asahi | Kirin

MOCKTAILS

AMARETTO SOUR ^{NA}

APEROL SPRITZ ^{NA}

OTHER DRINKS

Still&Sparkling Water | Juices | Soft Drinks | Hot Drinks

2HRS AED 400 | 3HRS AED 500 | 4HRS AED 600

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PRIVATE EVENTS





MAIN RESTAURANT

Our ultimate venue for a unique dining experience offering a combination of lounges and dining tables for a versatile and enjoyable setting, featuring a line-up of dancers and DJs starting at 9 PM.

SEATED CAPACITY: 210 | COCKTAIL: 400





TERRACE

Enjoy panoramic views of Dubai's iconic landmark while dining in a serene and open air setting. Our terrace offers ample space for intimate gatherings, private events, and memorable celebrations. Whether you're savoring a sunset dinner or hosting a cocktail reception, our terrace provides the perfect ambiance for any occasion.

SEATED CAPACITY: 85 | COCKTAIL: 100





TAKI AREA

This semi-private area boasts breathtaking views of the iconic Burj Khalifa. It adorns the venue's longest chandelier and is bathed in natural daylight, creating an ideal setting for networking events, business meetings, product launches, and cocktail receptions.

SEATED CAPACITY: 50 | COCKTAIL: 70





AMOR

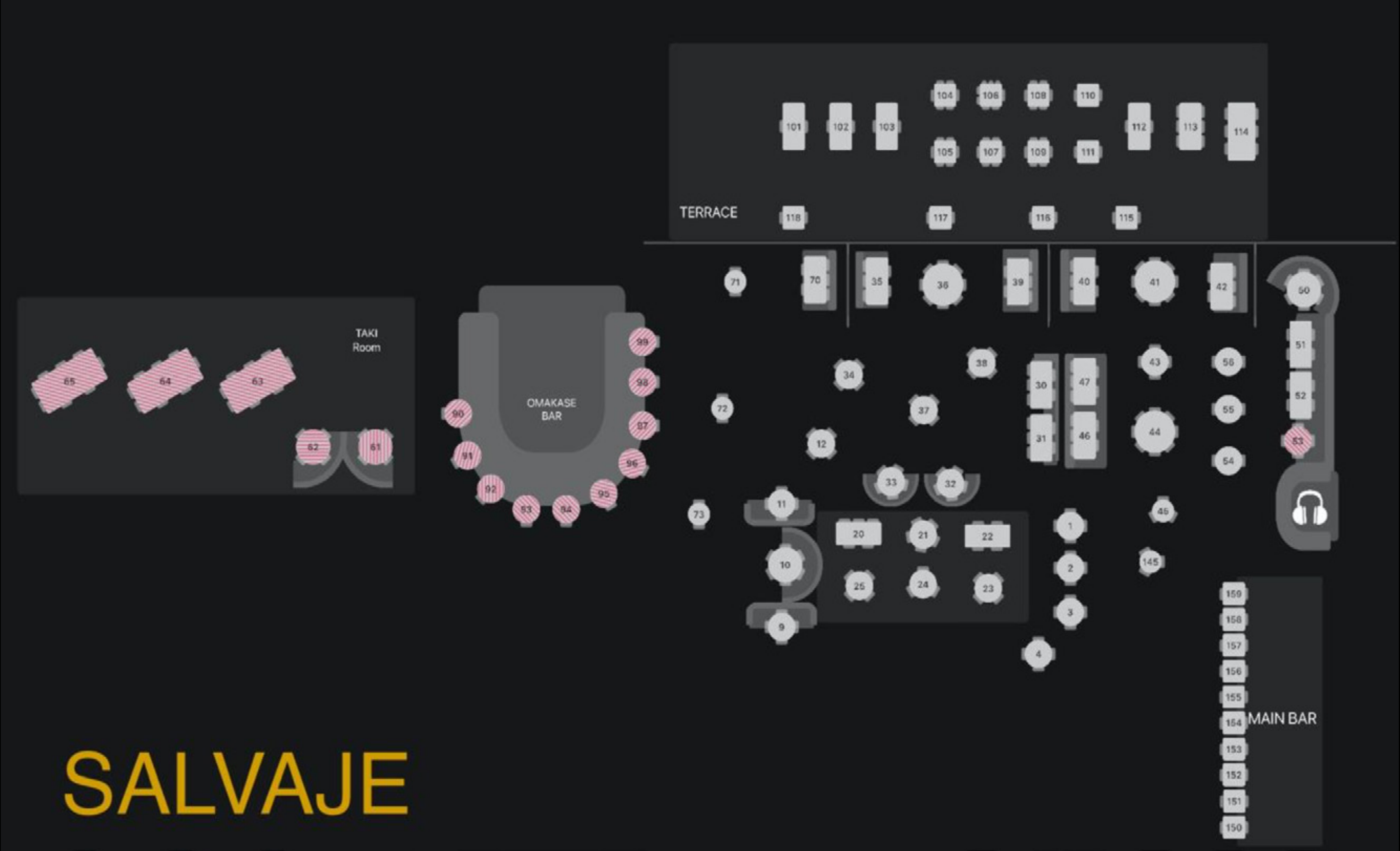
This space features its own bar and lounges, all set within our unique animal-inspired theme. Adorned with a striking rhino statue in the central lounge, reflecting our iconic Salvaje logo, and enhanced by special lighting effects, it ensures an unforgettable and refined experience ideal for intimate gatherings.

SEATED CAPACITY: 60 | COCKTAIL: 100



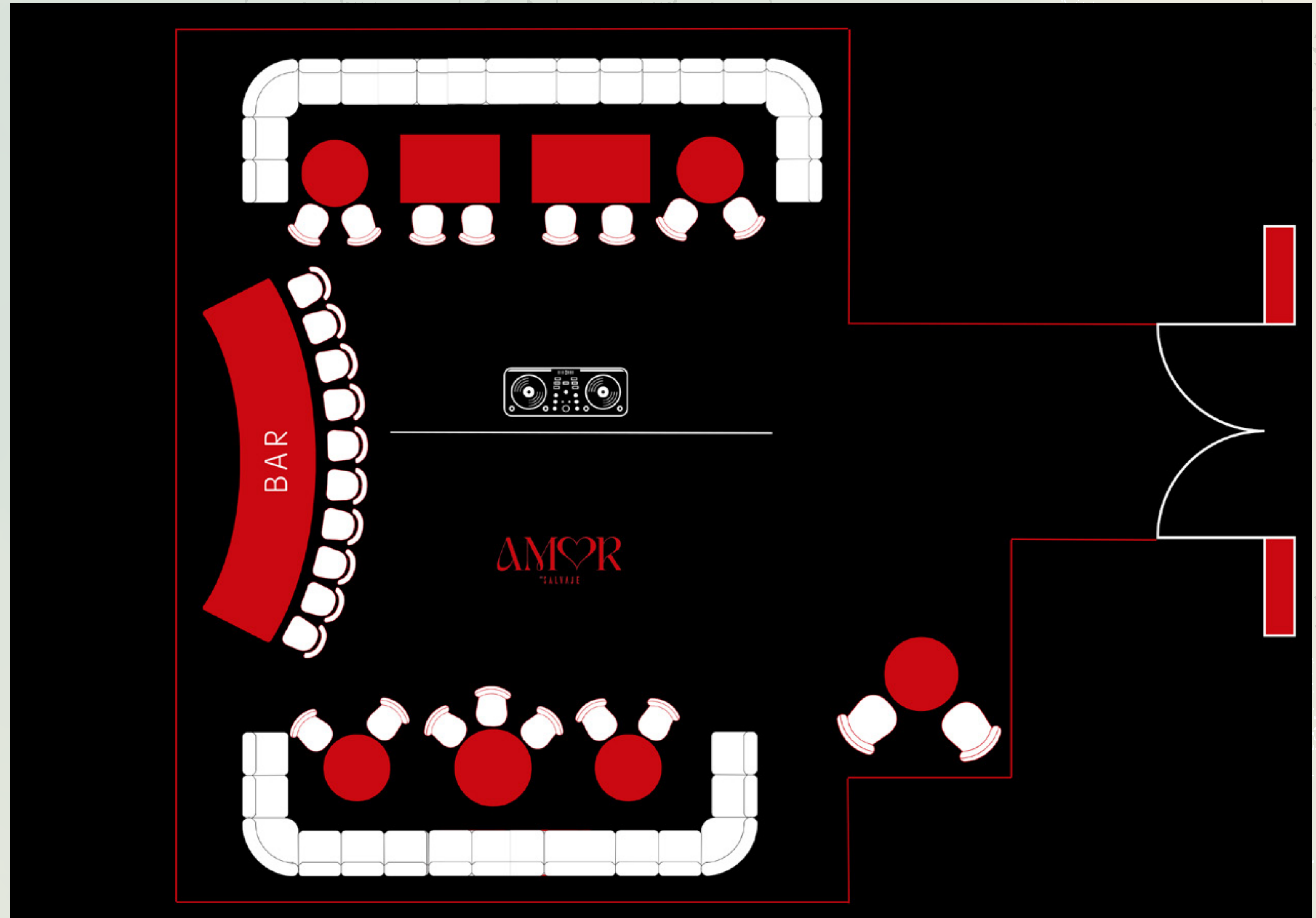
FLOOR PLAN

Salvaje



FLOOR PLAN

Amor by
Salvaje



LET'S TALK

Embrace personalized assistance for your event
with our Events Team

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