

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.

Panamá City • Bogotá • Caracas • México City

Guatemala • Miami • Madrid • Ibiza • Valencia • Dubái

CAVIAR SELECTION

WITH SELECTION OF CONDIMENTS:
BLINIS, TRUFFLE EGG YOLK CREAM, SHALLOTS AND CHIVES

BELUGA CAVIAR	OSCIETRA CAVIAR
30g | 1395	30g | 895
50g | 2395	50g | 1495

RAW BAR & CEVICHES

SALMON & AJI E|SU|F
Fresh salmon, aji Amarillo “leche de tigre”, avocado, chulpi corn
115

HAMACHI & TRUFFLE F|G|SU|SE
Yellowtail slices, rocoto chalaquita, ponzu sauce, sesame oil and black truffle
125

TUNA YUKKE F
Tuna tartare, caviar, avocado cream, tomato dashi and tapioca crackers
285

CHUTORO SALVAJE F|G|SU
Chutoro slices, ikura, rayu, shizo soy sauce, quinoa pop, smoke panca chili
135

FRESH OYSTERS SH|SU
Gillardeau No.4
with raspberry sakura vinegar
65/pcs

SALVAJE CEVICHE F
Catch of the day, Coconut “leche de tigre”, rocoto chili, avocado
125

NIKKEI CEVICHE G|F
Catch of the day, ponzu “leche de tigre”, chulpi corn and tobiko
125

AVOCADO CEVICHE SU
Ponzu-aji amarillo “leche de tigre”, mango and red chili
95



(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

TO SHARE

STEAM EDAMAME
Rock salt

65

SPICY EDAMAME
Sauté edamame with spicy oil and garlic

65

ROCK SHRIMP TEMPURA G|E|SH
Shrimps in tempura batter, chives and spicy mango sauce

105

SALMON YUZU CRISPY RICE F|E|G
Crispy rice, salmon tartare, yuzu mayo and caviar

105

GYU SANDO G|D|E|SU
Breaded Australian Wagyu tenderloin, Japanese milk bread, tonkatsu and kimuchi sauce

285

VEGGIE CRISPY RICE D
Avocado cream, black truffle and tomburi

65

WAGYU HOT STONE G|SU|SE
80g Australian wagyu served in hotstone with yakiniku sauce

195

GYOZA & TACOS

SHRIMP CHUPE GYOZA SH|F|G|D|SU
Panseared shrimp gyoza, chupe sauce, coriander oil

95

WAGYU BEEF GYOZA G|F
Panseared wagyu gyoza, ponzu-avocado sauce, fresh black truffle, tomato coulis

95

TRUFFLE MUSHROOM DUMPLINGS G|D
Japanese mushroom, beef jus, truffle cream

125 | vegetarian option D|G 125

CHIFA GYOZA G|SU|SE
Steam chicken gyoza, ginger and shitake sauce, hot sesame oil

95

GYUDON TACOS G|D|SU|F
Crispy tacos, Australian Wagyu japanese stew, potato purée, rayu

95

TUNA TACOS G|F|D|SU
Crispy tacos, tuna tartare, Chipotle sauce, avocado cream, coriander cress

95

SALADS

WAGYU AND SCALLOPS SH|SU|G|F
Fresh scallops, Australian Wagyu aburi, preserved beetroot, mizuna, yuzu kosho and kaisen sauce

285

LOBSTER MELON SU|SH|N
Compresed melon, lobster meat, shizo leaves, peanuts tofu cream and mala sauce

285 | vegetarian option SU|N 105

TSUKEMONO SU|SE
Seasonal leaves, Daikon tsukemono, shitake, kumquat and sesame dressing

95

AMOR SALAD G|N|F|MU
Baby spinach, sliced asparagus, roasted pecan nuts, panko, miso crumble and mustard vinaigrette

95

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ROBATA PREMIUM CUTS

SERVED WITH HOMEMADE CHIMICHURRI, YAKINIKU SAUCE,
SMOKED MALDON SALT G|SU

A5 WAGYU
180gr Smoked
Japanese Kumano A5 Wagyu
895

KOREAN HANWOO
180gr Grilled Korean Hanwoo 1++
895

RIBEYE
400gr Wagyu beef MB 6/7
685

TOMAHAWK STEAK
1,2kg Wagyu beef MB6/7
1395

T-BONE STEAK
1.2kg Wagyu beef MB6/7
1595

SIGNATURE DISHES

CHICKEN TERIYAKI G|E|D
Teriyaki Corn feed baby chicken, sauteed pak choi, Yuzu sauce
205

SALVAJE RIBS G|D|SU
Slowcook short ribs, smoked purple potato pure, torikara sauce, green papaya chalaquita
315

COD MISOYAKI D|F|SU
Marinated Cod, topinambur pure, mizuna salad and red orange gel
280

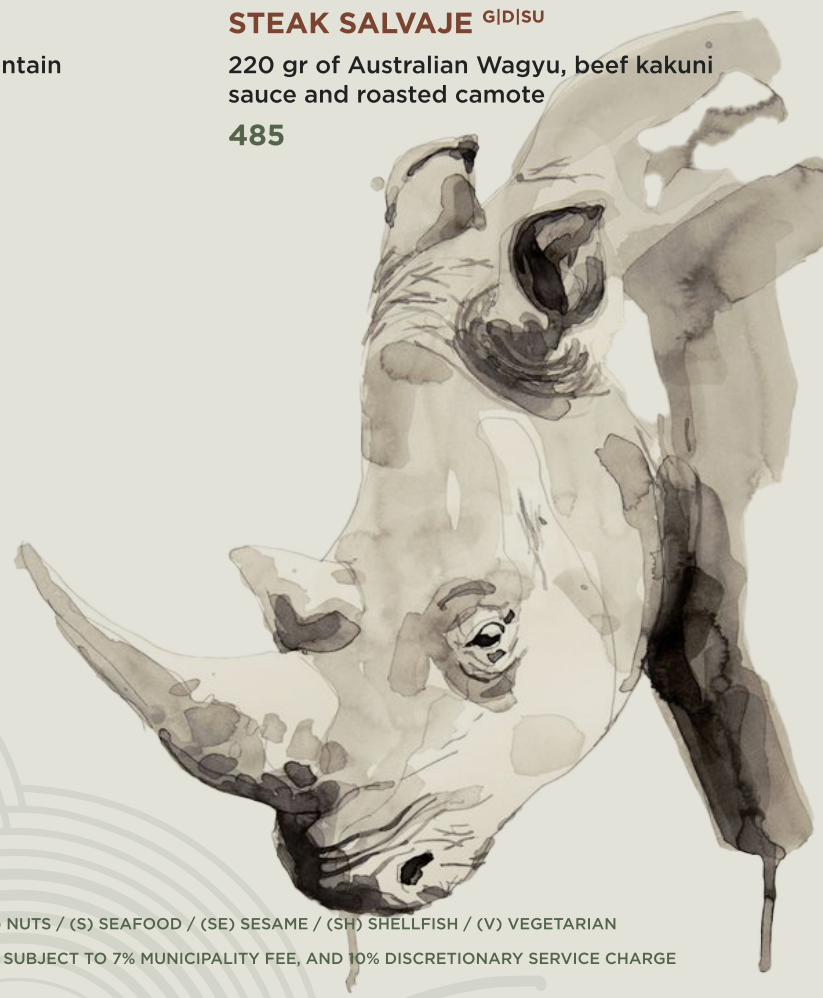
SEABASS HOT CEVICHE F
Marinated Seabass fillet served in plantain leaves, “Aji Amarillo leche de tigre” and baby corn
255

PANCA LAMB CHOP G|SU|D
Grilled Marinated in Panca chili sauce, kimuchi and coriander sauce
315

SALMON & TOFU E|D|F|SU
Kabayaki grilled salmon, tofu sour cream, potato sarada
215

YUZU CRAB E|D|SH
300 gr of King crab leg robata style, kanimiso butter, mirin sauce, yuzu kosho
385

STEAK SALVAJE G|D|SU
220 gr of Australian Wagyu, beef kakuni sauce and roasted camote
485



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FROM THE SEA TO THE FIRE. CHOSEN TO ORDER, CUT TO YOUR LIKING, THEN FINISHED THE SALVAJE WAY.

CHEF'S NOTE: WE RECOMMEND SHARING — THE BEST WAY TO EXPERIENCE SALVAJE IS TOGETHER.

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SEAFOOD MARKET



BLACK SEA BREAM
75 AED / 100g



KINMEDAI
185 AED / 100g



MADAI
95 AED / 100g



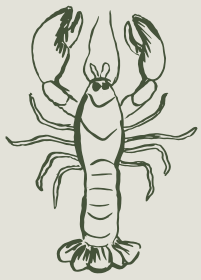
RED SNAPPER
95 AED / 100g



SEABASS
75 AED / 100g



CARABINEROS
275 AED / pcs



LOBSTER
115 AED / 100g



TIGER PRAWN
125 AED / pcs

ADD:

TRUFFLE
45 AED / 1g

CAVIAR
255 AED / 10g

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WOK

ALL THREE OPTIONS AVAILABLE IN VEGETARIAN VERSION



KAMAMESHI SU|G|SE
Japanese mushrooms rice pot, black truffle, Australian wagyu carpaccio, rocoto sauce

245

COCONUT RICE F|G|SU
Japanese coconut rice, coriander and soy sauce confit duck, aji Amarillo sauce

245

UNI YAKISOBA G|SH|SU
Homemade noodles, fukujinzuke, leeks and uni sauce

195

FARM

YUCA TRUFFLE D
Yuca purée, Sansho pepper, black truffle

85

PATACONES G
Double fried plantain chips, smoked salt, panca chili powder, avocado mayo

65

BROCCOLINI SU
Sauté broccolini with spicy crispy garlic

65

MISO SOUP G|SU|F
Dashi, tofu, chives and wakame

55

VEGGIE FRIED RICE SU
Sautè rice with mix of veges and pickled cabbage

95

POTATO SALVAJE D
Brased potato, potato purée, grilled corn, grated Cheese.

85

BUTTER CORN D
Grilled corn with coriander butter

65

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SALVAJE MAKI

WAGYU ABURI SU|G

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

135

YASAI E|SE|SU

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

95

SPICY TUNA SU|F

Maki with spicy Chutoro tuna tartare, avocado and Oscietra caviar

125

ACEVICHADO SH|SU|F|G

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

115

DINAMITE ROLL SH|SD|E|G

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

135

NASU MAKI SU|G|SE

Smoked soy, saikyo miso, sesame seeds, takuan

85

SALMON PASSION SU|F

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

125

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SUSHI PLATTER

MORIAWASE SALVAJE
Salvaje nigiri experience for one

615

DELUXE MORIAWASE SALVAJE
Salvaje nigiri experience for two

1225

SANCHOKU PLATTER
Premium variation of Traditional sushi, sashimi, nigiri, maki, gunkan and oysters

1195

SALVAJE NIGIRI

FOIE G|SU
Torched Foie gras, purple corn tare, quinoa pop, maldon salt

195

CHUTORO KOSHO SU|E|F
Chutoro, egg yolk sauce, yuzu kosho and oscietra caviar

195

BURJ - K NIGIRI G|SU|SU|E
Japanese Wagyu nigiri, fresh sea urchin, caviar and gold

225

MANGO HOTATE SU|SH
Hokkaido scallop covered in 24k gold leaves, mango leche de tigre, smoked salt

195

BOTAN EBI MENTAIKO SH|E|G|SU
Fresh Botan ebi, mentaiko mayo and shiso

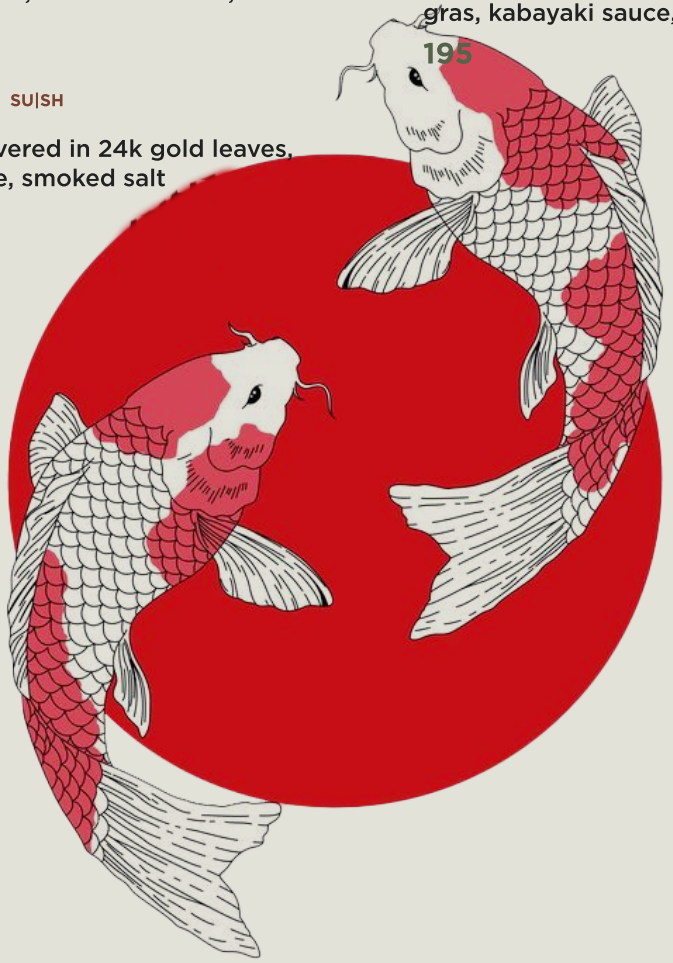
195

TRUFFLE WAGYU G|SU
Wagyu nigiri, ponzu sauce, black truffle, maldon salt

195

TUNA AND FOIE G|SU|F
Akami nigiri, maldon salt, torcehd foie gras, kabayaki sauce, chives

195



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