



SALMON GURU

SAVAGE FOOD

MADRID

.....

House founded in 2016



Dear foodie;

Our cuisine is defined by a bold combination of ingredients and cultures; those rooted in the most diverse, vibrant and multiracial Madrid and those discovered in our travels.

In essence, an unusual crossbreeding that one enthusiast described as a "frenetic festival of flavor and madness".

The perfect symbiosis between our liquid and solid world is designed to share, if you want...

Try the first bite and enjoy!



SEA



Crispy nigiri of cured sea bass in ponzu sauce on blown bread, stuffed with Korean chili emulsion

11€/4 uds



Fried oyster saam with apple barbecue sauce and green jalapeño sauce

6€/ud



Zamburiña acevichada with fermented vegetables and chilli vinaigrette

9€/2 uds



Tempura prawns with momo sauce and green tomatillo sauce

12€/ 4ud



Wok-fried prawn gyozas with chili crab sauce and crispy shrimps

12€/4 uds

AIR



Tonkatsu chicken saam marinated
in yoghurt and gochujang with
sweet chilli sauce



13€/ 3 units



Mini chicken shawarmas with
makhani sauce and shiso leaves

10€/2 units



LAND



Dried ramen with miso butter, roasted jowl in master stock and butane kakuri sauce

14€



Bao of skirt steak marinated in tatemada pineapple terikayi and horseradish relish

8€/unit



Bo La Lot roll of matured veal and smoked bacon wrapped in betel leaves

9€/ 3 units



Tiffin tower of Indian curries served with jasmine rice and black quinoa:

Choose one curry (€14), two curries (€20), or all of them (€28).

-Beef Massaman

-Citrus vegan 🌿

-Spicy prawn marine 🌶️





ORCHARD



Japchae; sweet potato glass noodles with wok-fried seasonal vegetables, soy marinade, Japanese black vinegar and sweet chilli aioli



12€



Parmesan and sundried tomato falafel in homemade pita bread and dill emulsion



10€/3 units



Fried artichoke with huacatay hummus, pink mole and Mexican toast



8€



Patatas bravas with black garlic butter, salsa brava and smoked mayonnaise



7€

DESSERTS



Chocolate pancake filled with raspberry cream fermented with sherry wine

7€



Duo of Cannoli filled with pistachio ganache and dulce de leche cream

7€



Fried rice pudding with warm toasted almond sauce and salted caramel ice-cream

8€

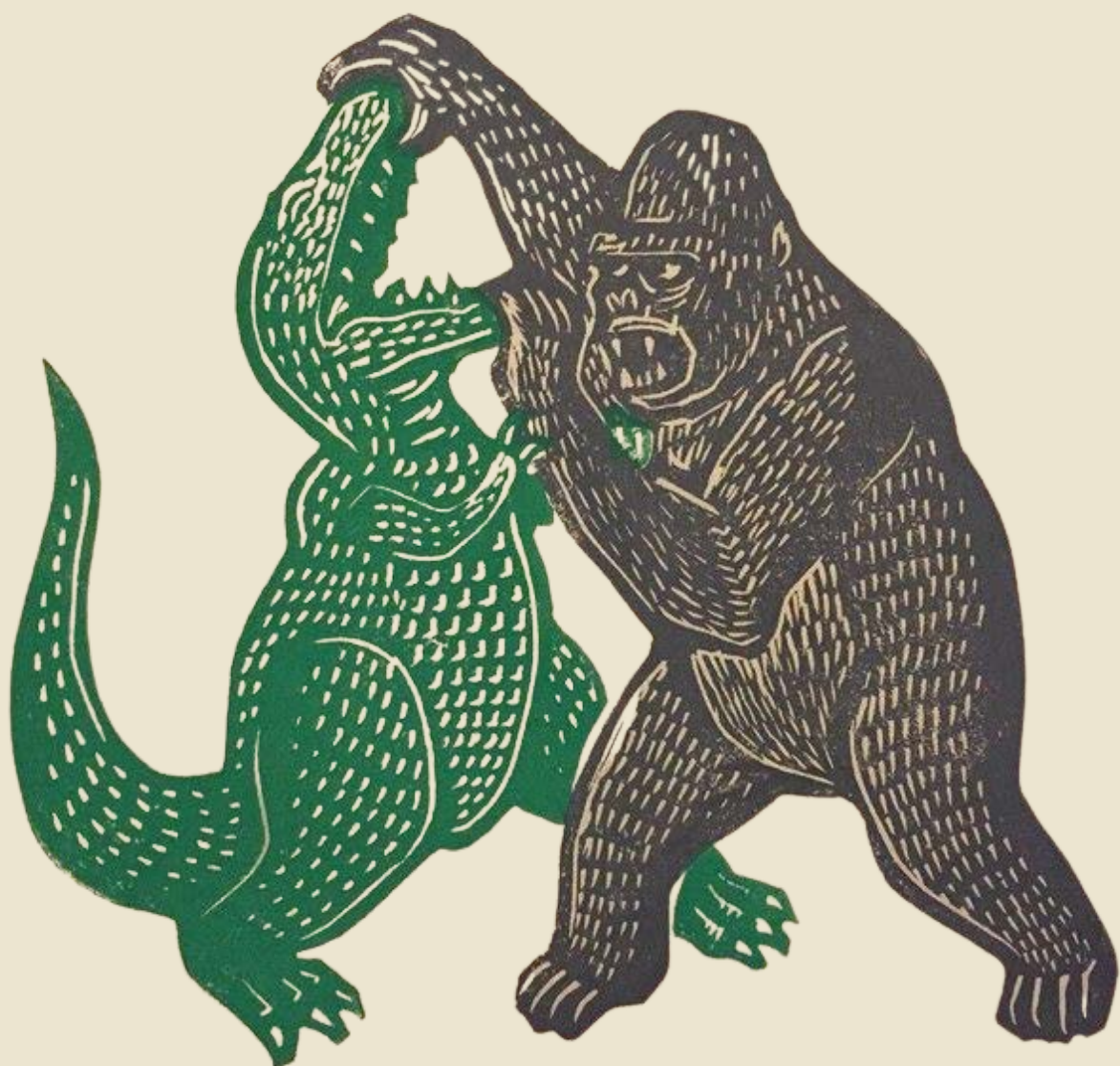


*In case of allergy or intolerance, please consult our staff.

(🌿) Vegetarian

(🌶️) Spicy

BON APPETIT!





MEET OUR GURU ROUTE



@salmonguru

@vivamadridtaberna

@gurulabmadrid