



SAVAGE FOOD

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House founded in 2016

NOT VEGGIE

PONZU-CURED SEA BASS CRUNCHY NIGIRI ON PUFFED BREAD FILLED WITH KOREAN CHILLI EMULSION.

13€/4PCS 🌶️ 🌾

Traditional dumpling from Kansai, Japan, made mainly with flour, octopus and spices. Ours is made with oxtail.

OXTAIL TAKOYAKI, GLAZED BEEF, BULL DOG SAUCE AND KATSUOBUSHI. 11€/6PCS 🌾

PRAWN DUMPLINGS WITH CRAB SAUCE, CHILLI AND CRISPY SHRIMP. 14€/4PCS 🌾

SASHIMI OF BLUEFIN TUNA ROLLED IN WOK-FRIED MUSTARD GREENS AND TOASTED ALMOND SAUCE. 22€

PORK RIBS BAO IN BRAVA BARBECUE SAUCE WITH FRESH AVOCADO AND TAJINE SOUR CREAM. 9€ 🌶️

カツサンド o かつサンド

A typical Japanese sandwich with milk bread

KATSU SANDO OF FRIED CONFIT TORREZNOS WITH PIPARRA MAYONNAISE. 13€ 🌶️

CHORISSAM CRIOLLO WITH FINE HERB MUSTARD PICKLES AND BARBEQUE SAUCE. 13€/2PCS

Argentinian Choripan but in a Ssam style (Vietnamese dish that wraps meats in vegetable leaves).

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

(🌿) Vegetarian

(🌶️) Spicy

(🌾) Gluten

VEGGIE

CHIPS AND DIPS WITH CRISPY SEASONAL VEGETABLES SERVED WITH CHIPOTLE SAUCE, GOAT CHEESE CREAM AND GUACAMOLE. 9€ 🌶️ 🌿

FALAFEL WITH PARMESAN AND SUNDRIED TOMATO ON HOMEMADE PITA BREAD AND DILL EMULSION. 11€/3PCS 🌿

PATATAS BRAVAS WITH BLACK GARLIC BUTTER, SALSA BRAVA AND SMOKED MAYONNAISE. 8€ 🌶️

PEA AND CHICKPEA HUMMUS WITH CHIMICHURRI AND TURMERIC GRISSINI. 9€ 🌿

Triangular salted dumpling, originally from India.

FILO DOUGH **SAMOSAS** FILLED WITH GOAT CHEESE STEW WITH HUITLACOCHÉ AND SERVED WITH A MINT KEFFIR DRINK. 13€/3PCS 🌿

Mexican truffle: smoky, earthy, sweet, salty and woody flavour.

Seasoned corn paste, typical in the Andean area.

ARGENTINIAN **EMPANADA** OF HUMITA, MOZZARELLA AND SMOKED CHILLI SAUCE, SERVED WITH HONEY AND TURMERIC POPCORN. 11€/2PCS 🌶️ 🌿

SWEET

CHEESE SOUFFLÉ, WHITE CHOCOLATE AND PISTACHIO CREAM PREPARED ON THE SPOT AND SERVED WITH RASPBERRY ICE CREAM. 13€ 🌿

(PREPARATION TIME 15')

BON APPÉTIT

MEET OUR GURU ROUTE



SALMON GURU

**VIVA
MADRID**

Taberna Especial

GURU LAB

@salmonguru

@vivamadridtaberna

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