SAVAGE FOOD

@SALMONGURU

SALMON GURU

TSUNAMI

x@MAELITHA

FAKE NIGUIRI: PONZU-CURED CORVINA SERVED OVER PUFFED BREAD, FINISHED WITH A KOREAN CHILI EMULSION 13€/4 PCS

CHARGRILLED EGGPLANT IN NOGADA WITH MEXICAN FRIED PURPLE CORN TORTILLAS 16€

OXTAIL TAKOYAKI WITH GLAZED BEEF BULL-DOG SAUCE AND KATSUOBUSHI 11€/6 PCS

BOILED PORK DUMPLINGS WITH SMOKED CHILI EMULSION AND CRISPY PORK CRACKLING POPCORN 14€/4 PCS

FALAFEL WITH PARMESAN AND SUN-DRIED TOMATO IN HOMEMADE PITA BREAD AND DILL EMULSION 11€/3 PCS (V)

SCALLOP TIRADITO WITH COCONUT AND PASSION FRUIT LECHE DE TIGRE, SERVED WITH GREEN MANGO KIMCHI 22€

BRAVAS POTATOES WITH BLACK GARLIC BUTTER, BRAVA SAUCE, AND SMOKED MAYONNAISE 11€

SPAGHETTI ALLA PUTTANESCA WITH SANTOÑA ANCHOVIES AND FRIED CAPERS 21€ (V)

RED TUNA SASHIMI WITH SAUTÉED SPINACH LEAVES, TOASTED ALMOND SAUCE, AND KOREAN NOODLES 28€

BEEF PASTRAMI ON TRUFFLED BRIOCHE LOAF WITH COLESLAW AND CRISPY PICKLES 19€/2 PCS

ARGENTINIAN EMPANADA FILLED WITH SPINACH AND RICOTTA OR CAPRESE 11€/2 PCS (CHOOSE YOUR FAVORITE)

KATSU SANDO: IBERIAN PORK LOIN, MARINATED AND PANKO-FRIED, FEATURING A PIPARRA MAYONNAISE. 24€

MARINATED CHICKEN SAAM FRIED IN JAPANESE PANKO, SERVED WITH AJÍ AMARILLO SAUCE. 13€/2 PCS

OAXACAN-STYLE MOLE WITH TIGER JUMBO PRAWN AND MINT SOUR CREAM 19€

WHITE CHOCOLATE AND PISTACHIO CHEESECAKE WITH RASPBERRY ICE CREAM 10€

ASK ABOUT OUR DESSERTS OF THE DAY!

VEGAN OPTION (V)

**PLEASE INFORM OUR STAFF IF YOU HAVE ANY ALLERGIES, INTOLERANCES, OR SPECIAL DIETARY REQUIREMENTS.*