



SAVAGE FOOD

@SALMONGURU



KOMBU-CURED SEA BASS FAUX NIGIRI WITH PUFFED BREAD AND KIMCHI EMULSION 4PCS / 12€

FALAFEL IN PITA BREAD WITH TAHINI SAUCE 3PCS (V) / 11€

OXTAIL TAKOYAKI WITH TONKATSU SAUCE AND FURIKAKE 6PCS / 11€

PATATAS BRAVAS WITH BLACK GARLIC BUTTER AND BRAVA SAUCE (V) 11€

PORK DUMPLINGS WITH SMOKED CHILI EMULSION AND TORREZNO POPCORN 5PCS / 14€

SMOKED EGGPLANT WITH YOGURT SAUCE, CANE HONEY AND DUKKAH (V) 12€

SEA TIRADITO WITH PASSION FRUIT SAUCE, SWEET POTATO, AND PLANTAIN CHIPS 12€

BLACK AGUACHILE OF PRAWNS WITH CORN TOAST AND AVOCADO CREAM 15€

IBERIAN PORK KATSU SANDO WITH PIPARRA PEPPER SAUCE 16€

PASTRAMI ON BRIOCHE WITH CRUNCHY PICKLE AND TRUFFLED COLESLAW 2PCS / 18€

BLUEFIN TUNA SASHIMI WITH SPINACH, ALMOND SAUCE, AND KOREAN NOODLES 18€

SIRLOIN (150G) WITH BLACK GARLIC CHIMICHURRI AND SEASONAL SIDES 23€

MARINATED CHICKEN SSAM WITH AJÍ AMARILLO SAUCE AND PICKLES 12€

CHOCOLATE AND MISO COULANT WITH AJÍ AMARILLO AND COCOA SAUCE 8€ + YAPA 2€ (V)

CHEESECAKE WITH WHITE CHOCOLATE, PISTACHIO, AND RASPBERRY ICE CREAM 8€ (V)

ASK ABOUT OUR OFF-MENU SPECIALS!



*VEGAN OPTION (V)
ALL PRICES ARE IN EUROS (VAT INCLUDED)*

**IF YOU HAVE ANY ALLERGIES, INTOLERANCES, OR SPECIAL DIETARY REQUIREMENTS, PLEASE CONSULT OUR TEAM.*

ALERGENOS SALMON GURU

NIGIRI CORVINA	FISH, GLUTEN, SOY, LACTOSE, MOLLUSKS.
BERENJENAS	SOY, GARLIC, NUTS.
TAKOYAKI	EGGS, FISH, SOY, MILK, MUSTARD, SESAME, GLUTEN.
DUMPLINGS	EGGS, SOY, GLUTEN, SESAME, LACTOSE.
FALAFEL	GLUTEN Y SESAME.
TIRADITO DE MAR	MOLLUSKS, SESAME, APIO, GARLIC, SOY, LACTOSE.
PATATAS BRAVAS	SULFITES, SOY, NUTS.
SASHIMI	FISH, GLUTEN, NUTS, SOY, GLUTEN.
PASTRAMI	EGGS, LACTOSE, SULFITOS, GLUTEN.
KATSU	EGGS, LACTOSE, GLUTEN, SOY, SESAME.
LOMO BAJO	GARLIC
SAAM POLLO	LACTOSE, SOY.
AGUACHILE	CRUSTACEAN, SOY, GLUTEN, SULFITES.
COULANT	EGGS, GLUTEN, LACTOSE, SOY.
TARTA DE QUESO	EGGS, LACTOSE, NUTS, GLUTEN.