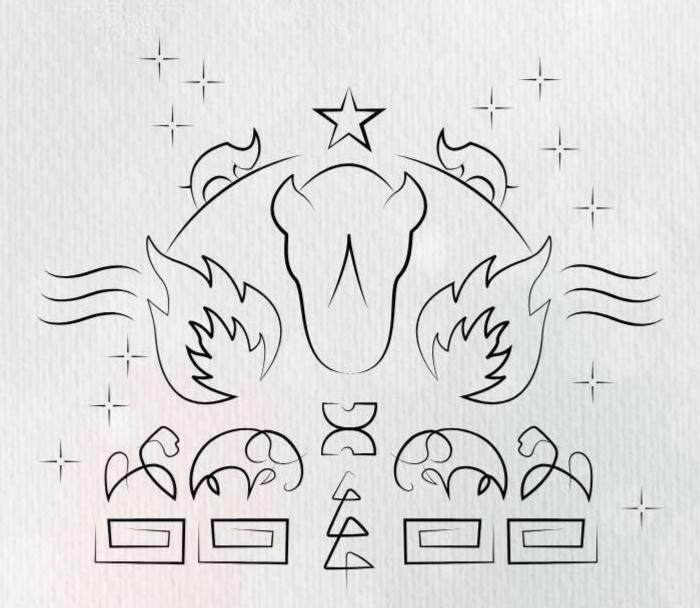
SLVJ



JOIN US FOR A WILD CHRISTMAS

A tribute to our origins and the untamed spirit that defines us.





This Christmas, we celebrate who we are and where we come from, while looking ahead to all the new destinations still waiting for us to conquer.



An exquisite menu crafted for the occasion, paying tribute to the cities where we have a presence, incorporating flavors and nuances that evoke the essence of each destination.



A vibrant atmosphere, a captivating show, and exceptional music come together to create something unique.



We've prepared surprises that will leave a lasting impression, offering a fun and exciting experience that everyone will enjoy.



We look forward to welcoming you as we come together to celebrate this most special occasion, creating wild memories that will last a lifetime.

OFFICIAL RECEPTION

24th DECEMBER - 20:00

DRESS CODE

Black Tie

Booking Conditions

Please note that the reservation will be confirmed upon payment of the first deposit of 50%. The second payment must be made before December 10th.

Cancellation Policy

Cancellation until December 10th: 100% refund. Cancellation from December 10th to December 17th: 50% refund of the reservation amount. From December 17th onward: No refunds will be issued for cancellations.

Christmas Eve Menu 2024

WELCOME DRINK

LOBSTER CREAM SLVJ

Cream of lobster and selected seafood from the Cantabrian Sea, with Palamós shrimp tartare.

TUNA JAPANESE TACO

Crispy wonton with bluefin tuna and Oscietra caviar.

UNAGUI ROLL

Snow crab and Mediterranean shrimp tempura with smoked eel and foie gras.

POP CORN ROLL

Thinly sliced crab and tobiko roe with truffle butter.

LAND AND SEA SQUID

Cantabrian squid stuffed with chistorra sausage, fresh vegetables, served over a citrus yuzu hollandaise sauce.

WAGYU

Robata-seared wagyu tenderloin on shiso parmentier, with a beef broth reduction and herbs.

SHISO CHEESECAKE

Cheesecake with almond crumble, shiso mousse, and passion fruit and yuzu coulis.

CELLAR

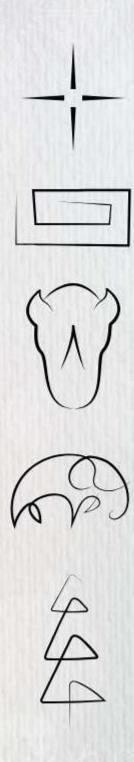
White Wine, José Pariente Sauvignon Blanc (D.O. Rueda) White Wine, José Pariente Verdejo (D.O. Rueda) Rosé Wine, Victoria (D.O. Castilla y León) Red Wine, La Provincia (D.O. Castilla y León)

FROM 150€

^{*}Price per person. Vat 10% included.

^{**}Open bar of wine, beer, soft drinks and water during dinner.

SLVJ



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