

SLVJ



2025

ONE MORE YEAR BEING THE WILDEST!

Let's celebrate 2025, another year to unleash our untamed spirit and live without limits!



This New Year's Eve, we celebrate the closing of one chapter and the opening of new possibilities. We look back with gratitude and forward with excitement, ready to conquer the dreams that await us.



You are invited to enjoy an exclusive menu designed for the occasion. Each dish incorporates flavors and nuances that evoke the essence of the cities where we are present, creating an unforgettable culinary experience.



A vibrant atmosphere blends with a captivating show and exceptional music, all orchestrated to create a unique night.



We have prepared special surprises that will leave a lasting impression, offering a festive celebration designed to exceed all expectations.



We eagerly look forward to welcoming you as we gather to ring in the new year, creating extraordinary memories that will last forever.

OFFICIAL RECEPTION

31th 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 20th.

Cancellation Conditions

Cancellation until December 20th: 100% refund.
Cancellation from December 21th to December 24th: 50% refund of the reservation amount. From December 25th onward: No refunds will be issued for cancellations.

New year's Eve Menu 2024

WELCOME DRINK

OYSTER A LA ROBATA

French style oysters with yuzu and ponzu granita.

LOBSTER CREAM SLVJ

Cream of Galician lobster and seafood with tiger prawn tartare and crispy squid.

SALMON TROUT TIRADITO WITH BEETROOT

Salmon trout slices marinated (in a mix of salts, sugars, and beetroot) on a base of leche de tigre, scallion oil, and black truffle.

CARABINERO WITH CAVIAR

SLVJ-style carabinero grilled on a robata, served with a reduction of its own juices, topped with Oscietra caviar.

JAPANESE RICE

Creamy kinme genmai rice and kale, topped with lobster and yuzu gelée.

WAGYU A5

Robata-grilled wagyu medallions with baby vegetables, shiso butter, and wasabi chimichurri.

RHINO SLVJ

Venezuelan chocolate rhino filled with vanilla mousse and red berries.

TOAST WITH MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE

PARTY FAVORS AND GRAPES

CELLAR

White Wine, Leiras (D.O. Rias Baixas, Albariño)

Rosé Wine, Victoria (D.O. Castilla y León)

Red Wine, Marqués de Murrieta (D.O. Rioja, Viura)

FROM 320€

*Price per person. Vat 10% included.

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

SLVJ



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