



ISLVJ

VELÁZQUEZ

SLVJ Bless, located inside the BLESS Hotel Madrid in the city center, offers an exceptional environment for the celebration of any type of event.

Gastronomy

What sets us apart from a conventional restaurant is our commitment to the fusion of traditional japanese flavors and techniques with a contemporary touch. Discover the wild side of the japanese cuisine.

SHIKA MENU

Glazed and Spicy Edamame

Glazed edamame in sakura sauce, chili threads and katsuobushi.

Dinamita Roll

Filled with crab and wrapped in soy paper, and accompanied with truffled butter.

Spicy Salmon Roll

Salmon, chives, spicy mayo and avocado, with salmon topping, crispy wonton, with passionfruit and eel seasoning.

Kampachi Tiradito

Kampachi slices on a bed of yellow chilli tiger's milk and green oil, accompanied by grapefruit slices, miso powder, gochujang powder and nori powder, with a topping of micro-cilantro and serrano chilli.

Truffled Mushrooms Dumplings

Maitake mushrooms, beef demi-glace, truffled cream.

Wok Veggie Fried Rice

Wok-fried rice with corn, cauliflower, green onion and pickled red cabbage.

Grilled and Glazed Lamb Shank

Lamb glazed with teriyaki sauce, crispy wonton, served with brussels sprouts in kimchee sauce.

Ichigo & Cream

White chocolate cream, chocolate and coffee brittle, served with raspberries.

WINES

VANIDADE D.O RIAS BAIXAS

POMAL ROSADO D.O RIOJA

LEGARIS ROBLE D.O RIBERA DEL DUERO

85€

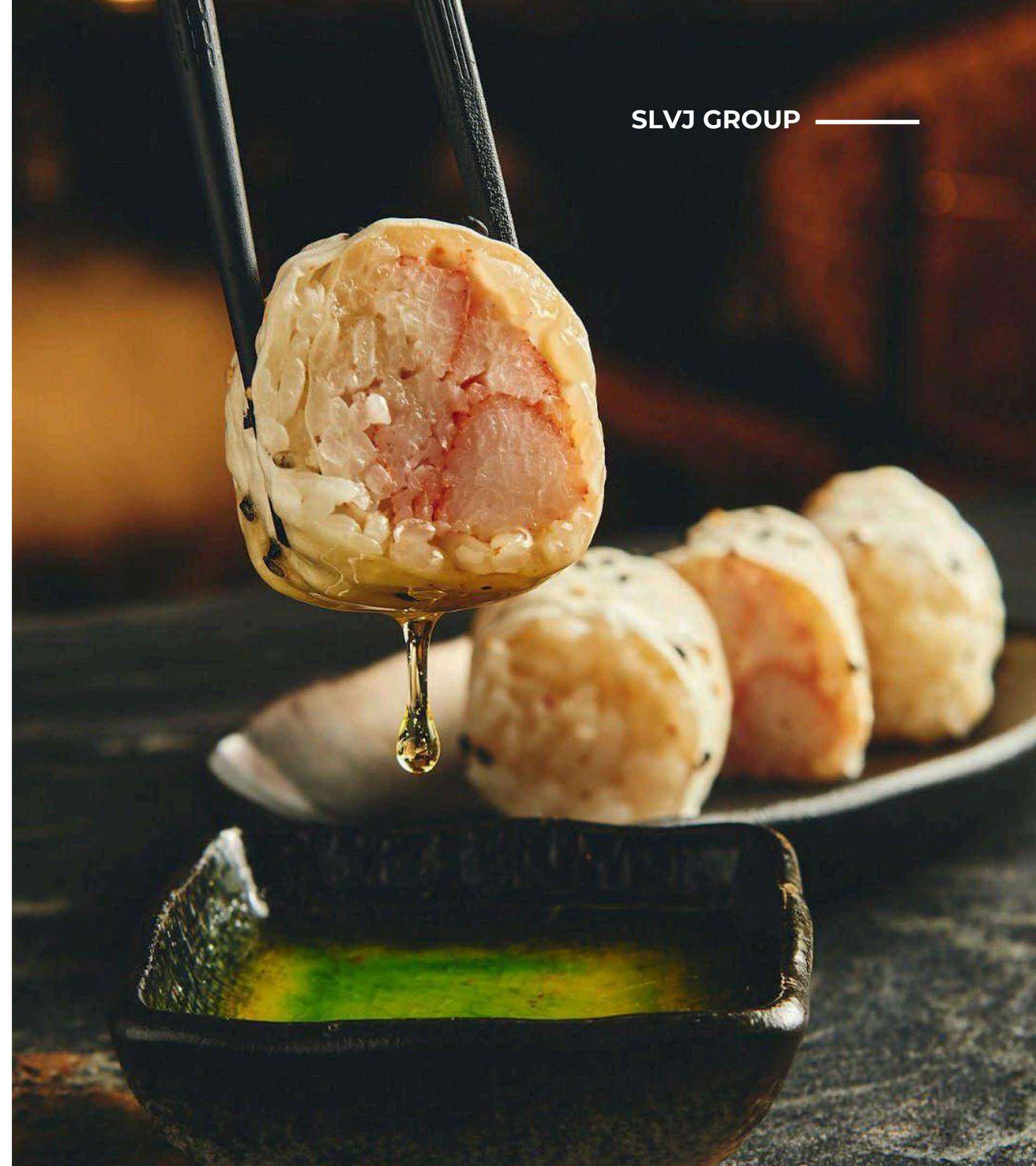
VAT INCLUDED. PRICE PER PERSON.

DRINKS INCLUDED DURING MENU SERVICE (BEER, WINES, SOFT DRINKS AND WATER).

MAXIMUM DRINKING TIME 90 MIN.

** MENU AVAILABLE FOR 12 PEOPLE OR MORE.

SLVJ GROUP



ZO MENU

Glazed and Spicy Edamame

Glazed edamame in sakura sauce, chili threads and katsuobushi.

Dinamita Roll

Filled with crab and wrapped in soy paper, and accompanied with truffled butter.

Sashimi Sampler

King salmon, Akami, Hamachi.

Spicy Tuna Roll

Tuna, crispy wonton, chives, spicy mayo, with avocado topping and tofu-feta base.

King Salmon Tiradito

Salmon slices, gochujang powder, miso, yuzu vinegar and micro shiso.

Truffled Mushrooms Dumplings

Maitake mushroom, beef demi-glace, truffled cream.

Duck Fried Rice

Wok-fried rice with mushrooms, seasonal vegetables and roasted duck.

Beef Sirloin Steak

Sirloin with glazed hollandaise yuzu sauce and robata grilled mushrooms.

Yuzu & Yuzu Pie

Cream and yuzu sorbet on a sponge cake, pistachio brittle and dry meringue.

WINES

VANIDADE D.O RIAS BAIXAS

POMAL ROSADO D.O RIOJA

LEGARIS ROBLE D.O RIBERA DEL DUERO

110 €

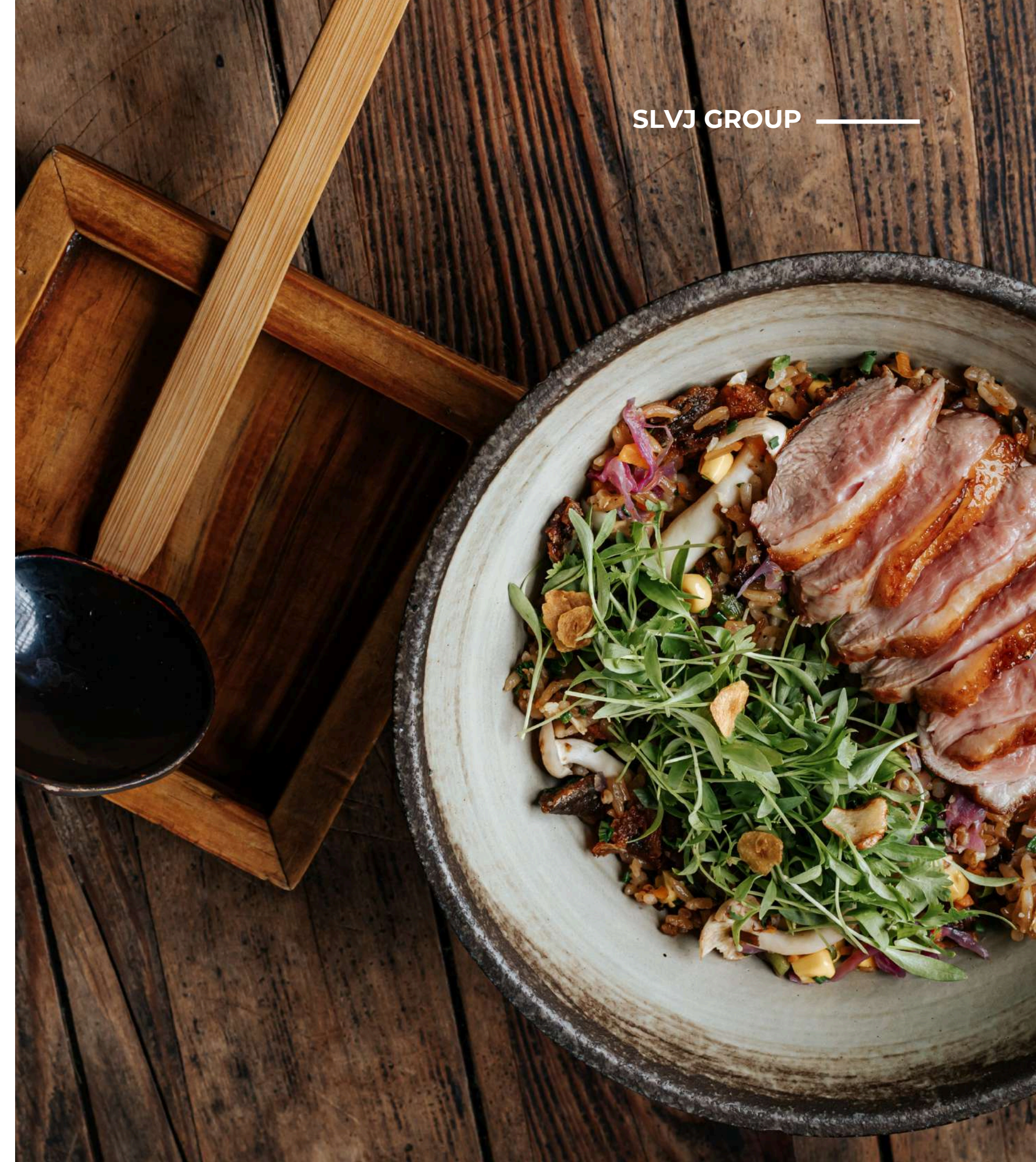
VAT INCLUDED. PRICE PER PERSON.

DRINKS INCLUDED DURING MENU SERVICE (BEER, WINES, SOFT DRINKS AND WATER).

MAXIMUM DRINKING TIME 90 MIN.

** MENU AVAILABLE FOR 12 PEOPLE OR MORE.

SLVJ GROUP



TORA MENU

Glazed and Spicy Edamame

Glazed edamame in sakura sauce, chili threads and katsuobushi.

Dinamita Roll

Filled with crab and wrapped in soy paper, and accompanied with truffled butter.

Sashimi Sampler

King salmon, Akami, Hamachi.

Caviar Tuna Tiradito

Tomato tartar, wasabi kizami, caviar and EVOO.

Truffled Mushrooms Dumplings

Maitake mushroom, beef demi-glace, truffled cream.

Scallops

With orange marmalade, garlic ponzu, sesame oil, black salt, finished with crab salt.

Octopus Skewers

Glazed octopus skewers with shiso butter and micro-cilantro and olive oil topping.

Wagyu A5

Japanese wagyu grilled on the robata.

Triple Cooked Potatoes

Confit on the inside, crispy on the outside.

Coconut Three Milk Cake

Three milk cake, caramel coated coconut, chantilly cream, lime and coconut ice cream.

WINES

JOSE PARIENTE, D.O. RUEDA
VICTORIA ROSADO V.T. CASTILLA Y LEÓN
LA PROVINCIA V.T. CASTILLA Y LEÓN

145 €

VAT INCLUDED. PRICE PER PERSON.

DRINKS INCLUDED DURING MENU SERVICE (BEER, WINES, SOFT DRINKS AND WATER).
MAXIMUM DRINKING TIME 120 MIN.

** MENU AVAILABLE FOR 12 PEOPLE OR MORE.



SLVJ GROUP

INU MENU

Wakame Kuy-Kuy Salad

Ripe mango, green mango, red radish, cucumber.

Spicy Tuna Roll

Tuna, crispy wonton, chives, spicy mayo, with avocado topping and tofu-feta base.

Dinamita Roll

Filled with crab and wrapped in soy paper, and accompanied with truffled butter.

Salmon Crispy Rice

King salmon, spicy mayo, ikura (salmon roe) and coriander.

Tempura Shrimp Skewers

Crispy tempura shrimp accompanied by mayo chipotle sauce.

Truffled Mushrooms Dumplings

Maitake mushroom, beef demi-glace, truffled cream.

Octopus

Octopus dice over shiso parmentier.

Chicken Skewers in Miso Sauce

In white miso sauce with chive topping.

Wok Veggie Fried Rice

Wok rice with corn, cauliflower, green onion and pickled red cabbage.

Ichigo & Cream

White chocolate cream, chocolate and coffee brittle, served with raspberries.

WINES

VANIDADE D.O RIAS BAIXAS

POMAL ROSADO D.O RIOJA

LEGARIS ROBLE D.O RIBERA DEL DUERO

80€

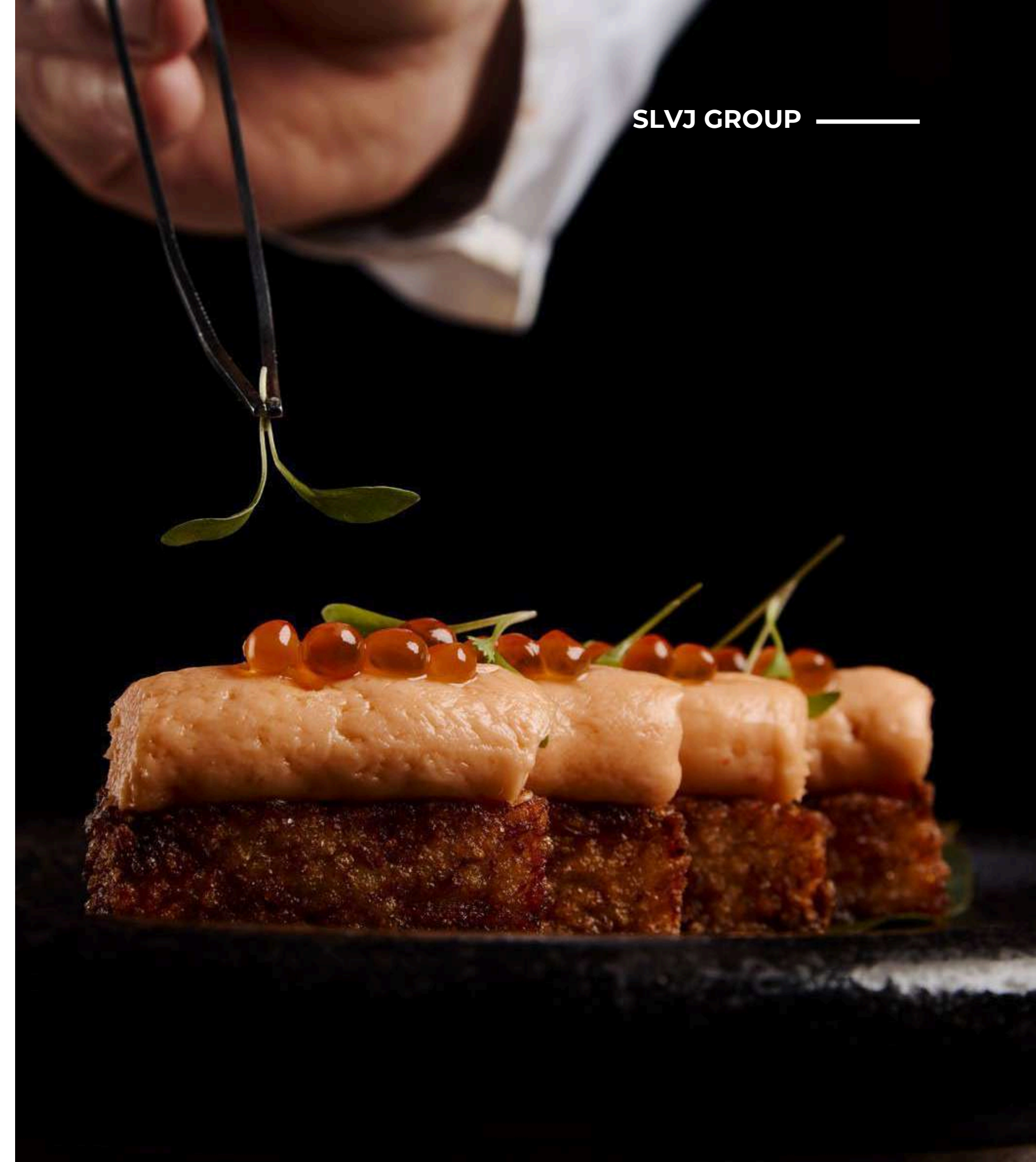
VAT INCLUDED. PRICE PER PERSON.

DRINKS INCLUDED DURING COCKTAIL SERVICE (BEER, WINES, SOFT DRINKS AND WATER).

MAXIMUM DRINKING TIME 90 MIN.

** MENU AVAILABLE FOR 30 PEOPLE OR MORE.

SLVJ GROUP



KAME MENU

Wakame Kuy Kuy Salad

Ripe mango, green mango, red radish, cucumber.

Zamburiña

A la robata with shiso butter on a bed of bisque and a topping of itogaki (dried bonito).

Spicy Salmon Rool

Salmon, chives, spicy mayo and avocado, with salmon topping, crispy wonton, and passionfruit and eel seasoning.

WagyuRoll

Stuffed with sautéed red chard, avocado and asparagus with A5 wagyu tartar topping and chilli sauce.

Dinamita Roll

Filled with crab and wrapped in soy paper, and accompanied with truffled butter.

Rock Shrimp Tempura

Tempura rock shrimps with wasabi, fried kale and green onions.

Truffled Mushrooms Dumplings

Maitake mushroom, beef demi-glace, truffled cream.

Tuna Crispy Rice

Tuna, spicy mayo, black tobiko roe and cilantro.

Pork Bioche

Brioche of Iberian cured pork shoulder marinated in teriyaki sauce, green shiso leaf and crispy wonton topping.

Beef Skewer

Beef accompanied by teriyaki sauce.

Duck Fried Rice

Wok-fried rice with mushrooms, seasonal vegetables and roasted duck.

Coconut TresLeches

Three milk cake, caramel coated coconut, chantilly cream, lime and coconut ice cream.

WINES

JOSE PARIENTE, D.O. RUEDA
VICTORIA ROSADO V.T. CASTILLA Y LEÓN
LA PROVINCIA V.T. CASTILLA Y LEÓN

95€

VAT INCLUDED. PRICE PER PERSON.

DRINKS INCLUDED DURING COCKTAIL SERVICE (BEER, WINES, SOFT DRINKS AND WATER).

MAXIMUM DRINKING TIME 120 MIN.

** MENU AVAILABLE FOR 30 PEOPLE OR MORE.

SLVJ GROUP



SARU MENU

MENU AVAILABLE FROM SUNDAY TO THURSDAY DURING LUNCH SERVICE.

Glazed and Spicy Edamame

Glazed edamame in sakura sauce, chili threads and katsuobushi.

Spicy Salmon Roll

Salmon, chives, spicy mayo and avocado, with salmon topping, crispy wonton, with passionfruit and eel seasoning.

Dinamita Roll

Filled with crab and wrapped in soy paper, and accompanied with truffled butter.

Bluefin Tuna Tiradito

Tomato tartar, kizami wasabi and olive oil.

Truffled Mushrooms Dumplings

Maitake mushroom, beef Demi-glace, truffled cream.

Duck Fried Rice

Wok-fried rice with mushrooms, seasonal vegetables and roasted duck.

Ichigo & Cream

White chocolate cream, chocolate and coffee brittle, served with raspberries.

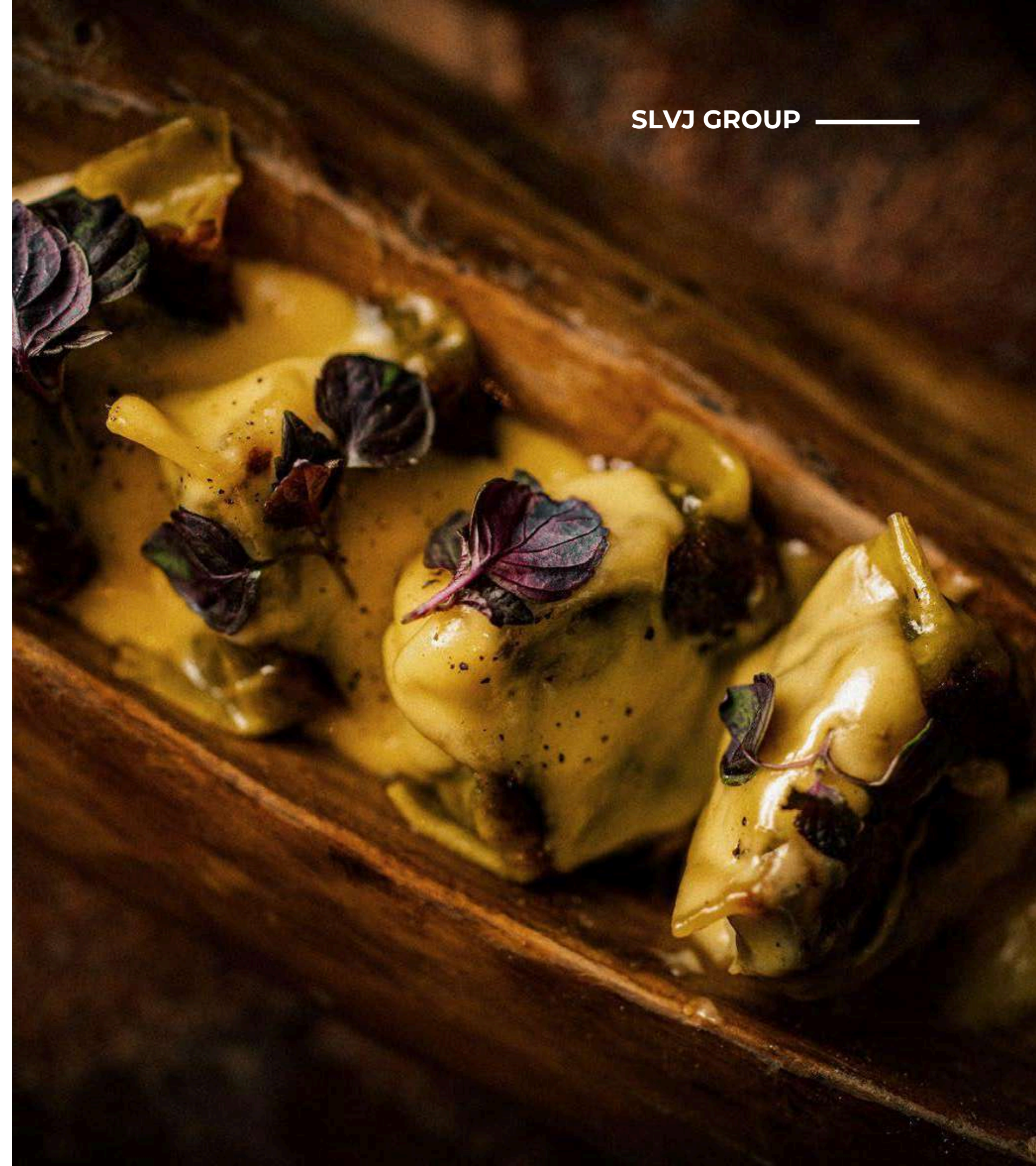
Includes 2 drinks per person (beer, glass of wine, soft drinks or water).

40 €

VAT INCLUDED. PRICE PER PERSON.

* MENU AVAILABLE FOR 12 PEOPLE OR MORE.

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Open Bar



OPEN BAR

SLVJ GROUP —————

STANDARD

BOMBAY SAPPHIRE - LARIOS 12

Gin

SANTA TERESA GRAN RESERVA - BRUGAL EXTRA VIEJO

Rum

J.W RED LABEL - WHITE LABEL - JACK DANIEL'S

Whisky

ABSOLUT

Vodka

23,00 € - 23,00 €

1ST HOUR

2ND HOUR

18,00 € - 16,00 €

3RD HOUR

EXTRA HOUR

PREMIUM

GIN MARE - ROKU GIN - G'VINE

Gin

BACARDI 8 AÑOS - BRUGAL 1888

Rum

J.W BLACK LABEL - DEWAR'S 12 - TOKI SUNTORY

Whisky

GREY GOOSE

Vodka

33,00 € - 33,00 €

1ST HOUR

2ND HOUR

27,50 € - 18,50 €

3RD HOUR

EXTRA HOUR

DRINK TICKETS

In case of hiring drink tickets redeemable at the bar, these will only be valid at the event and the amount of those not consumed will not be refunded.

- Standard drink ticket: 13€/each
- Premium drink ticket: 16€/each

Prices with VAT included.

WELCOME DRINK

Price per person

GLASS OF CAVA

6,60 €

GLASS OF CHAMPAGNE

17,00 €

SOFT DRINKS OPEN BAR

Wine, beer, soft drinks and water

15,00 € 30 MINUTES

SOFT DRINKS OPEN BAR

Wine, beer, soft drinks and water

18,00 € 1 HOUR

PERSONALIZED COCKTAIL

16,50 €

CHAMPAGNE TOWER

Prices subject to variation according to the number of people

CHAMPAGNE TOWER - 100 GLASSES

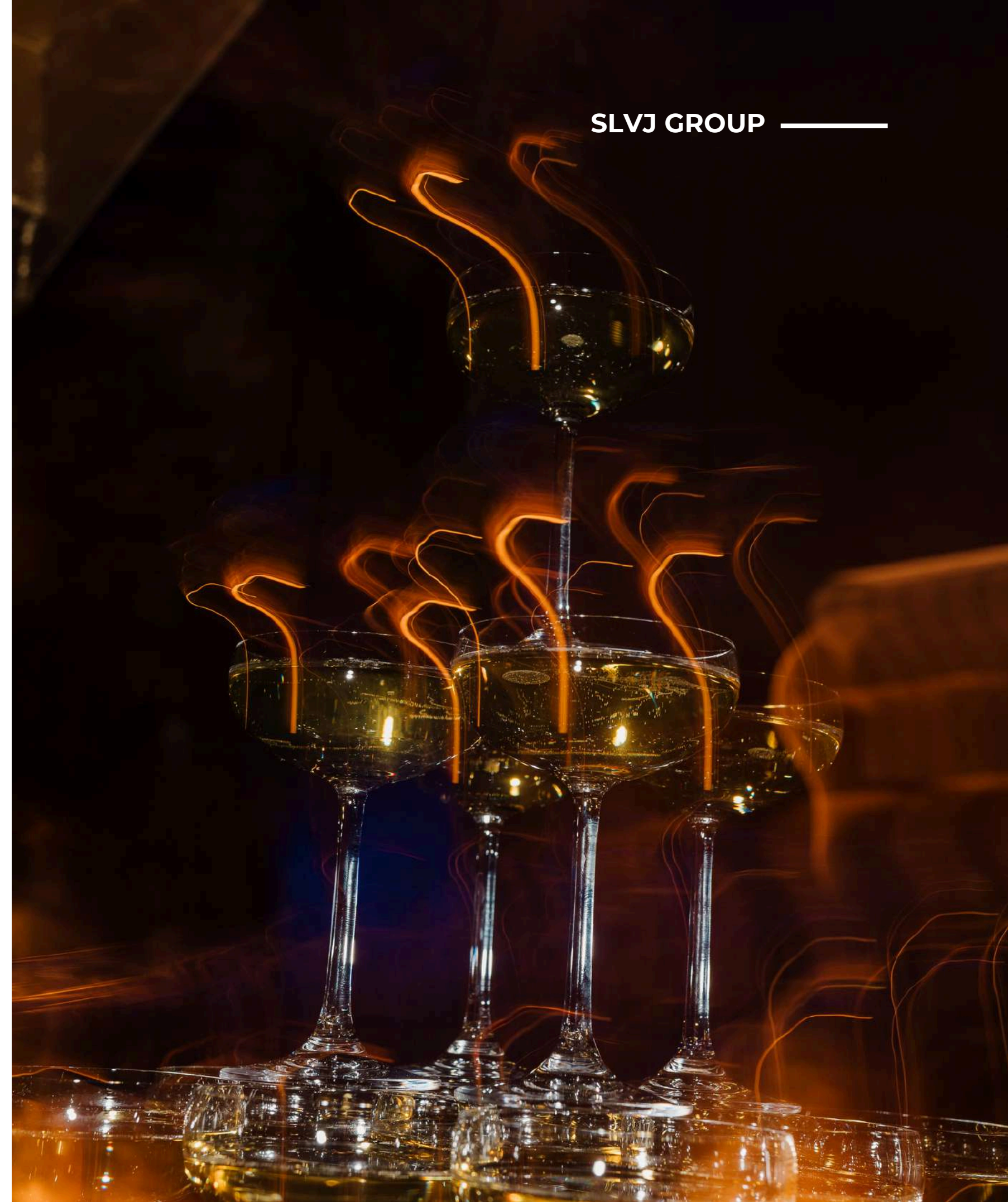
1.900 €

CAVA TOWER - 100 GLASSES

900 €

Prices with VAT included.

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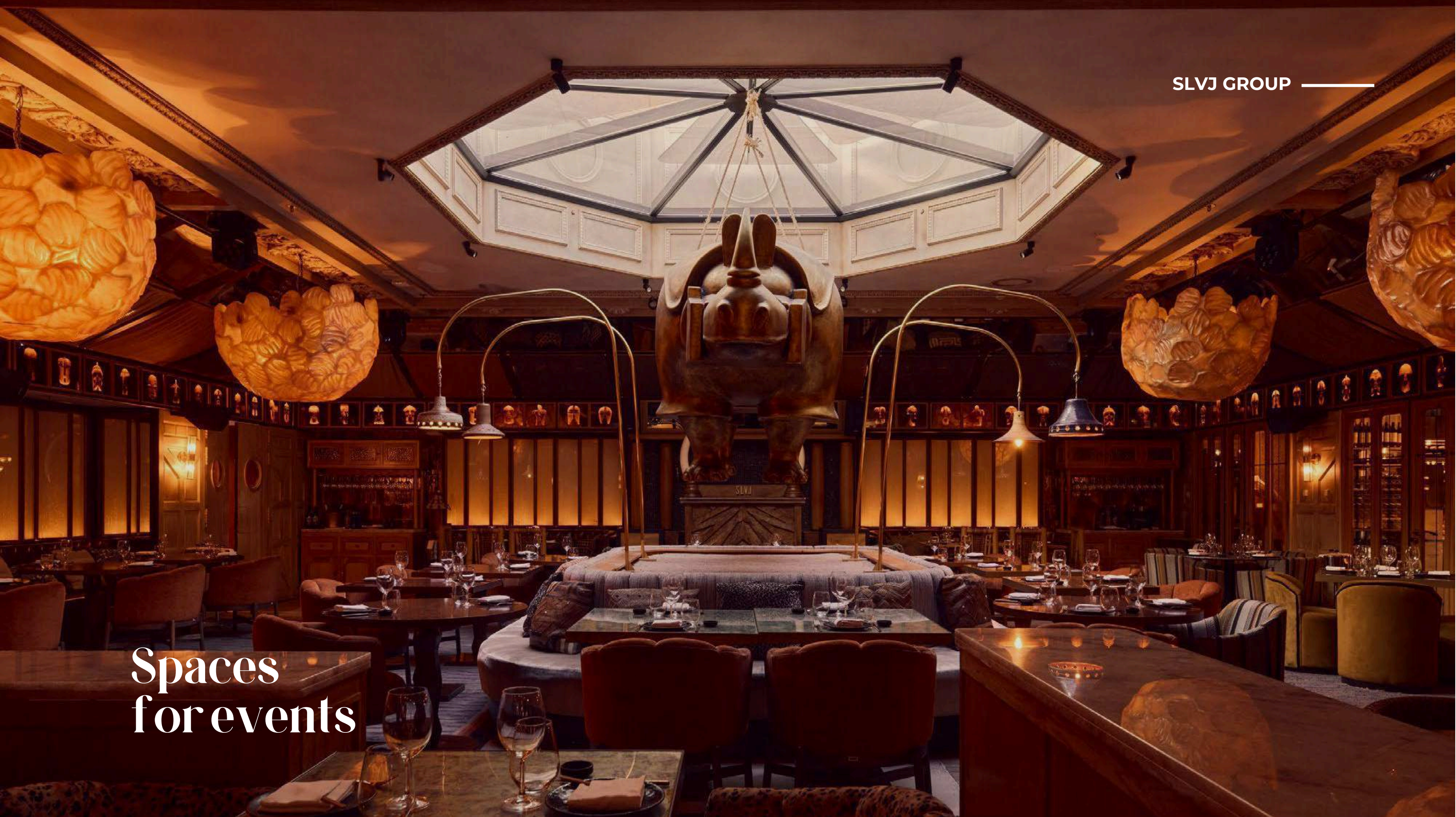
Cocktail Bar

Discover our selection of signature cocktails, include them in your event and surprise your guests.

Show

Make your event memorable
thanks to our show.

Spaces
for events



Rhino hall

 **Cocktail capacity:** 180 people

 **Seated capacity:** 100 people

Inquire about minimum consumption requirements
for exclusive use of the space.

Iki VIP

 **Cocktail capacity:** 30 people

 **Seated capacity:** 18 people

Inquire about minimum consumption requirements for exclusive use of the space.

Honne VIP

 **Cocktail capacity:** Does not apply

 **Seated capacity:** 12 people

Inquire about minimum consumption requirements for exclusive use of the space.

Marfil hall

 **Cocktail capacity:** 100 people

 **Seated capacity:** 60 people

Inquire about minimum consumption requirements for exclusive use of the space.

Fetén Club

 **Cocktail capacity:** 150 people

 **Seated capacity:** 60 people

Inquire about minimum consumption requirements
for exclusive use of the space.

Bowling – Club

Bowling alley included when booking exclusive use of the Club.

14:00 - 18:00: 400€/hour

18:00 - 20:00: 600€/hour

20:00 - 00:00: Exclusivity of the space required

00:00 - Cierre: 750€/hour

Inquire about minimum consumption requirements
for exclusive use of the space.

Room - Club

 **Cocktail capacity:** Does not apply

 **Seated capacity:** 14 people

Inquire about minimum consumption requirements
for exclusive use of the space.

Booking Policy

- To confirm the reservation, 50% of the total event cost will be paid.
- 72 working hours before the event, the final number of attendees will be closed, which can be increased, under consultation and approval by the restaurant, but not lowered.
- Payment of the outstanding 50% will be made with the confirmation of the final number of attendees, 72 working hours prior to the event.
- Payments are made to the following account number: E51 0061 0196 0801 9966 0114 (SALVAJE MAD LAB, S.L.)
- 72 business hours before the event, allergy/intolerance menus will be communicated, otherwise, the selected menu will be served and if it is necessary to order additional dishes, they will be charged as an extra at the price reflected in the restaurant menu.
- The event will not take place if 100% of the amount of the event has not been received in our account before the start of the event.

Cancellation Policy

- If the event is canceled 30 days or more in advance, there will be no charge.
- Cancellations less than 30 days in advance will be charged 50% of the deposit.
- Cancellations made less than 15 days in advance will be charged 100% of the deposit.

In November and December special cancellation policies will be applied:

- *If the event is canceled 45 days or more in advance, there will be no charge.*
- *Cancellations less than 45 days in advance will be charged 50% of the deposit.*
- *Cancellations made less than 30 days in advance will be charged 100% of the deposit.*



SLVJ

VELÁZQUEZ

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