HaSalon Las Vegas sketch book page 45 inspired by Eyal Shani and Shahar Segal

So simple, it's' the city of lights.
You will live by your own destiny. Here you will have to take a chance.

**Vegetable creatures:**

- 6 spicy instruments that will swirl your soul.  
- Green fields salad.  
- Beautifully naked heirloom tomatoes Japanese garden.  
- Black and red onyx marble of figs that we harvested from the Palazzo gardens.  
- Asparagus, exemplarily arranged inside a paper envelope.  
- Charred beetroot carpaccio, creme fraiche, stormed with horseradish snow.  
- Eggplant lines on a tahini puddle.  
- Mushroom colony steak lying on its dark forests blood.  
- Avocado diamonds polished with gros sel resting peacefully on a bruschetta.  
- Humbled Fog mature French cheese & california golden peach bruschetta.  
- A tray of melanzana. Possibly feeds 2 humans.  
- Flawless potato diamonds. Osetra caviar.  
- Spinach melting into himself.  
- Wild golden okra on a splash of yogurt.

**Pure semolina & water handmade pasta:**

- Tomato tortellini in sage butter.  
- Our own classic desert tomato pasta.  
- Mushroom pasta. Forest mushrooms, with pieces of the forest  
- 7 ricotta clouds, not even one more.  
- Spaghetti dressed with cream of all the greens of the nature.

**Wild fish & other creatures from the deep sea:**

- *Oysters that we don't serve with mignonette. 5pc*.  
- *Dorade carpaccio, wrapped in lemon and olive oil*.  
- Ahi Tuna tartar on the blade of a knife. Osetra caviar.  
- *Yellowtail Sashimi*.  
- Halved Lobster on burning woods, tomato ovaries butter  
- A bag of Golden calamari.  
- Langostine pan.  
- Grouper Hraime. A story of fish in a stormy spicy tomatoes.  
- A butterflied grilled Branzino. for 2 humans.
Cow & lamb - grass fed:
*Terrifying hammer. 4oz. 33
The best hummus plate you will ever eat, topped with lamb ragu. 49
Skirt steak bathing in tomato ovaries and spicy. 10oz. 59
72 layer steak. Don't try to count them all. KOSHER 6oz. 58
Rib eye steak. The way god intended. 32oz. 139
Bone-in NY Strip. 16oz. 77
Lamb shank cooked to divine perfection. 91
Heaven made lamb kebob on a long warm focaccia. 103
KOSHER steak. Rib Eye. 34oz. 160

Sugar table: Individual $17
Crispy golden apple crumble | Pistachio olive oil and raspberry cake | Chocolate mousse whipped cream and salted butter cookie | BAKLAVA, olive oil ice cream | BASQUE cheesecake Sorbets: Strawberry, Raspberry + Prosecco, Roasted Peach with honey. Get one of each flavor.....or selfishly only one flavor

Chef: Ivan Villasana
Restauranteur: Erica Pulicicchio
Inspired: Eyal Shani

*Consuming Raw or undercooked meats, fish or eggs may increase your risk for foodborne illnesses.
For parties of 10 and more a prix fixe menu will be required.

A 20% service charge will be added to your bill that goes toward livable wages, paid time off, and health benefits for our entire team. No tipping is expected but for our guests who insist, 100% of your gratuity is shared between the dining and bar staff who work as a team to provide excellent service and a warm environment.

HaSalon Menu items may contain or come into contact with SESAME SEEDS, WHEAT, EGGS, PEANUTS, TREE NUTS, SOY, SHELLFISH and MILK. HaSalon creates unique dishes, passing through several chefs hand, sometime served en masse/on counters, trays or other serving platters. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

HaSalon is an interactive dining experience. You may notice servers or staff singing/dancing /performing. As our guest PLEASE DO NOT climb on serving counters, tables or bar stools to dance or stand. Please be aware that any voluntary dancing on tables or chairs is at your own choice and risk and is not encouraged by our staff. Dance, sing, drink, but please do so in a safe and reasonable manner. Thank you.