

HaSalon Las Vegas sketch book page ... 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.	17
Green fields salad.	21
Black and red onyx marble of figs that we harvested from the Palazzo gardens.	25
Asparagus, exemplarily arranged inside a paper envelope.	17
Charred beetroot carpaccio, creme fraiche, stormed with horseradish snow.	21
Eggplant lines on a tahini puddle.	23
Mushroom colony steak lying on its dark forest blood.	32
Avocado diamonds polished with gros sel resting peacefully on a bruschetta.	23
Humbled Fog mature French cheese & fig bruschetta.	33
A tray of melanzana. Possibly feeds 2 humans.	34
Spinach melting into himself.	18
Wild golden okra on a splash of yogurt.	22
Fire roasted butternut squash, sheep yogurt blanket	20
*Flawless potato diamonds. Osetra caviar.	55

Pure semolina & water handmade pasta:

Beet tortellini in sage butter.	32
Our own classic desert tomato pasta.	27
Mushroom pasta. Forest mushrooms, with pieces of the forest	34
7 ricotta clouds, not even one more.	37
Spaghetti dressed with cream of all the greens	26

Wild fish & other creatures from the deep sea :

*Oysters that we don't serve with mignonette. 6pc	25
*Hamachi tartare on the blade of a knife. Osetra caviar.	58
*One perfect scallop.	37
*Yellowtail Sashimi.	32
A bag of Golden calamari.	31
Manila clams with zhug	38
Shrimp pan.	48
Thai Snapper Hraime. A story of fish in a stormy spicy tomatoes.	74
A butterflyed grilled Branzino. for 2 humans.	77

Cow, lamb, & chicken - grass fed :

*Terrifying hammer. 4oz.	38
The best hummus plate you will ever eat, topped with lamb ragu	54
*Skirt steak bathing in tomato ovaries and spicy. 10oz.	64
*Bone-in Ribeye. 34oz.	173
*Bone-in NY Strip. 16oz.	110
Lamb shank cooked to divine perfection.	91
Heaven made lamb kebob on a long warm focaccia.	141
*Tomahawk Steak, Creekstone Farms. 45oz.	278
Hells Chicken	52

Sugar table : Individual \$17

Pistachio olive oil and raspberry cake | Baklava, olive oil ice cream | Chocolate mousse whipped cream and salted butter cookie | BASQUE cheesecake
Sorbets: Strawberry, Blackberry, Red Wine and Pear Get one of each flavor.....or selfishly only one flavor

Sugar Table: Small Blind \$70...Big Blind \$95 (Chef's Selection)

Chef : Ivan Villasana

Restaurateur : 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 prefix menu will be required.

A 20% service charge will be added to your bill that goes toward liveable wages, paid time off, and health benefits for our entire team. No tipping is expected but for our guess 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.