

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

The whole purpose is to bring people together so they can EAT together. You can order for yourself, but when it comes you will feel that you want to SHARE it.

Vegetable creatures:

6 spicy instruments that will swirl your soul- *fried green chili, tomato salsa, matbucha, zhug, harissa, green spicy spread*

Green fields salad - *a mix of seasonal greens dressed simply with olive oil and a chardonnay vinegar*

Charred beetroot carpaccio, creme fraiche, stormed with horseradish snow - *roasted beets, fresh horseradish, olive oil and salt*

Eggplant lines on a tahini puddle- *charred eggplant with green chili and olive oil*

Avocado diamonds polished with gros sel resting peacefully on a bruschetta - *challah bread topped with avocado, massaged with olive oil and salt*

Asparagus, exemplarily arranged inside a paper envelope- *steamed in an envelope with olive oil*

A tray of melanzana. Possibly feeds 2 humans - *roasted eggplant slices, layered with tomato sauce and parmesan cheese. Not breaded*

Spinach melting into himself- *spinach cooked with olive oil and topped with parmesan*

Desert Peach and ricotta bruschetta- *challah bread topped with roasted peaches, ricotta cheese, bitter greens and honey*

Mushroom and Ricotta placed delicately on a precise pizza- *a beautiful vegetable pizza*

Potato full of herself- *a whole potato twice baked, filled with potato and cream topped with Osetra caviar*

Okra. Braised in tomato perfume. Chopped egg.- *okra cooked in a tomato sauce*

Fennel Salad- *avocado, green chili, olive oil*

Pure semolina & water handmade pasta:

Our own classic desert tomato pasta - *made with cherry tomatoes*

Mushroom pasta. Forest mushrooms, with pieces of the forest- *seasonal mushrooms, butter, wine*

7 ricotta clouds, not even one more- *our version of gnudi nestled in a sage butter sauce*

Rigatoni dressed with cream of all the greens- *pasta coated in a spinach sauce topped with parmesan*

Carved artichoke pasta- *fresh cut artichokes and pasta*

Wild fish & other creatures from the deep sea :

*Oysters that we don't serve with mignonette. 6pc - *topped with tomato seeds and green chili*

*Hamachi tartare on the blade of a knife. Osetra caviar.- *hamachi, soy sauce, scallion, anchovy*

*Yellowtail Sashimi- *4 beautifully cut sashimi pieces*

A bag of Golden calamari- *fried to perfection*

Crab shawarma - *coated in brown butter resting in a tomato perfume*

Shrimp pan- *garlic, tomatoes, wine. Shells on*

Thai Snapper Hraime. A story of fish in a stormy spicy tomatoes- *a bone in fish filet resting in a spicy tomato sauce*

A butterflied grilled Branzino. For 2 humans - *roasted vegetables, wine and tomato*

Octopus on a bed of butter beans- *and spicy tomato sauce*

Tuna Carpet (Ossetra Caviar 5g. \$18)- *tableside presentation, brushed with soy sa*

Cow, lamb, & chicken - grass fed :

- *Terrifying hammer. 4 oz.- *tableside beef carpaccio, dressed in lemon zest, olive oil and parmesan*
- *Skirt steak bathing in tomato ovaries and spicy. 10 oz.- *tomato seeds lend an acidity to this flavorful steak*
- *Bone-in Ribeye. Dry Aged 34 days 32 oz.- *cooked over an almond wood fire grill*
- *Bone-in NY Strip 16 oz.- *cooked over an almond wood fire grill*
- Heaven made lamb kebab on a long warm focaccia- *tahini, roasted vegetables*
- Chicken cooked under a rock. *1/2 bird with root vegetable*
- *Tomahawk Steak, Creekstone Farms. 45 oz- *cooked over an almond wood fire grill*

Sugar table : Individual

Pistachio olive oil and raspberry cake | BASQUE cheesecake | Tiramisu | Raspberry Tart
Sorbets: Strawberry, Roasted Peach, Mango Get one of each flavor.....or selfishly only one flavor

Sugar Table: Small Blind...Big Blind (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.