

HA SALON LAS VEGAS: SKETCH BOOK PAGE #493

"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" - Eyal Shani

THE BEGINNING

CHARRED BEETROOT CARPACCIO, creme fraiche, stormed with horseradish snow	22
FIG CARPACCIO, black & red onyx marble of figs harvested from the Palazzo gardens with hints of goat cheese	25
BOUREKAS... waiting to be freshly baked	32
*1/2 DOZEN OYSTERS, that we don't serve with mignonette	25
*YELLOWTAIL SASHIMI	32
TUNA CARPET, Blue Fin tuna	44
A bag of GOLDEN CALAMARI	31
Fire roasted ARTICHOKE HEARTS lavished with butter sauce and parmesan shavings	29
AVOCADO DIAMONDS polished with gros sel resting peacefully on bruschetta	28
HUMBOLDT FOG MATURE FRENCH CHEESE, carmelized grape bruschetta	36
*EGGPLANT LINES ON A TAHINI PUDDLE crowned with Hamachi tartare.	38
*HAMACHI TARTARE on the blade of a knife, topped with Ossetra caviar	42
*TERRIFYING HAMMER. Wagyu beef. A tableside theatrical interaction	42
FENNEL SALAD, with a symphony of avocado and lemon juice	24
OCTOPUS SALAD, delicately dressed by hand in a vinaigrette	38

HANDMADE PASTAS

7 RICOTTA CLOUDS, not even one more	27
SWEET PEA TORTELLINI with a sage butter sauce	30
OUR OWN CLASSIC TOMATO PASTA, fresh garlic and green chilis. simple but perfect	34
RIGATONI dressed with cream of all the greens	34
MUSHROOM PASTA. forest mushrooms, with pieces of the forest	36

MAIN EVENT

Cow, Lamb, & Chicken – Grass Fed

MEMULAIM, Kosher lamb.	54
BEEF CHEEK as you've never had it before	50
*SKIRT STEAK bathing in tomato ovaries and spicy. 10oz	64
*STEAK AU POIVRE. AUSTRALIAN Wagyu 8oz.	74
LAMB SHANK braised with spring vegetables	72
*BONE-IN RIBEYE. Dry Aged 34 days, 32oz	220
Heavenly LAMB KEBAB on warm focaccia, Kosher lamb	122

Wild Fish & Other Sea Creatures

AHI TUNA on a bed of butter beans.	40
HALIBUT SCHNITZEL	42
GRILLED BRANZINO in a storm of spicy tomatoes	72
HALIBUT seared with scorching coals and dressed with spicy fennel	74

**Consuming Raw or undercooked meats, fish or eggs may increase your risk for foodborne illnesses.*

SIDE KICK

6 SPICY INSTRUMENTS that will swirl your soul	17
*POTATO full of herself, osetra caviar, creme fraiche	56
ASPARAGUS , gently sitting on cream of all greens	18
MUSHROOM COLONY	23
TIMELESS CAESAR SALAD , showered with parmesan flakes	24
SPINACH melting into himself.	18
ZUCCHINI, RICOTTA	22
A tray of MELANZANA for 2 humans	36

SWEET ENDINGS

Individual

PISTACHIO, OLIVE OIL, AND RASPBERRY CAKE	18
BASQUE CHEESECAKE	18
TIRAMISU	18
MALABI	18

Sharable

SMALL BLIND Chef's Selection	65
BIG BLIND Chef's Selection	90

CHEF : Ivan Villasana · **RESTAURATEUR :** Erica Pulicicchio · **INSPIRED :** Eyal Shani and Shahar Segal

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' hands, sometimes 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, due to production, however, we do our best! Please speak with your server for additional information.

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.
