

HaSalon Las Vegas 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

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

A blanket of red peppers covering white ricotta bruschetta 33

Asparagus, exemplarily arranged inside a paper envelope. 17

A tray of melanzane. Possibly feeds 2 humans. 36

Spinach melting into himself. 18

Fire roasted butternut squash, sheep yogurt blanket 20

Thin slices of green zucchini skins placed delicately on a precise pizza 36

Potato full of herself 58

Wild golden okra on a splash of yogurt. 22

Fennel Salad 21

Pure semolina & water handmade pasta:

Moulin Rouge 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

Carved artichoke pasta 34

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

*Yellowtail Sashimi. 32

*Scallop carpaccio. On a blanket of citrus & EVOO. 36

A bag of Golden calamari. 31

Crab shawarma 36

Shrimp pan. 57

Thai Snapper Hraime. A story of fish in a stormy spicy tomatoes. 74

A butterflyed grilled Branzino. For 2 humans. 77

Manila clams pan, butter lemon sauce 38

Octopus on a bed of butter beans. 36

Tuna Carpet 39

Seafood tower unlike any other. 215

Cow, lamb, & chicken - grass fed :

*Terrifying hamper. 4 oz. 38

***Skirt steak bathing in tomato ovaries and spicy. 10 oz. 64**

*Bone-in Ribeye. 32 oz. 173

*Bone-in NY Strip 16 oz. 110

Heaven made lamb kebab on a long warm focaccia. 141

Chicken cooked under a rock. 1/2 bird with root vegetables 52

*Tomahawk Steak, Creekstone Farms. 45 oz. 278

Lamb Chops (whole rack) 2.9 lb 225

Memulaim 34

Sugar table : Individual \$17

Pistachio olive oil and raspberry cake | Sugar polished strawberries resting on creme patissiere |

BASQUE cheesecake | Chocolate tart paired with Kahlua cream

Sorbets: Strawberry, Blackberry, Red Wine/Fig 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 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.

We accept multiple forms of payment including credit/debit cards, Suite charges, and cash. We kindly ask that you please limit the number of cards used for payment to 5.

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.

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.