

# HaSalon

Powered by Eyal Shani & Shahar Segal.

\*This is just an example menu and things may change daily

Co Chef: Tal Kawi.

## Vegetables:

Bruschetta wrapped in avocado candies.

Delis, one from Burgundy (cheese), wrapped in pear in liquid wine on bruschetta.

**A burning potato, with sour cream wrapped in a finely chopped Arabian salad.**

Raviolo full of green peas and delicate nettle

**Artichoke hearts split lengthwise with milk aioli**

Green and red onyx marble of figs from Hebron and blue cheese.

Six earth diamonds that are each pinned to their exact moment.

Spinach leaves that melt into themselves.

**Spinach stalks steamed in a paper wrapper, arranged next to each other like sardines in their box.**

Melanzana of eggplant tomatoes and parmesan.

A slice of Arabian cabbage cake.

Pasta wrapped in the skins of female zucchini.

Dizzying pasta with black pepper.

**7 clouds of ricotta, not one more.**

Naked Maggie tomatoes, sliced on a stone.

## Sea cows and fish of stormy sea:

Pasta a la Wengla and fresh parsley.

Masabaha of mussels that melts into chickpeas.

**Bruschetta from intimate organs of oysters**

Sashimi and yellow tail tartar resting on the cold shiver of a cream lava stone.

Sea bass fillet with a deep memory of gas stations.

Tataki tuna Maavar Yavuk Style.

**Mussar steak, cut a la 'knife' roasted in trees in Burgundy wine and summer vegetables.**

## Lamb. Among the crops of happiness of 'Healthy Living', the Besor region, Etush:

**Deep roast of roasted lamb shank between blood oranges and young onions.**

Ridge spine.

Roast sirloin and lamb fillet in great precision.

**Lamb ragout melts into free style bread.**

## :Simmental cowl

Roast Beef Carpaccio.

Entrecote steak.

Prime ribs roasted in burning trees.

Pepper Steak fillet.

A fillet tartare piled up from the 'fall' movement from the back of the knife.

Sweet food: Almond and pear cake | Chocolate Mousse | Malabi and Polished Strawberries |  
Milk Ice Cream & Berries | Pistachio Yeast Cake |

Cardboard for a couple / quartet / eighth