

M E N U

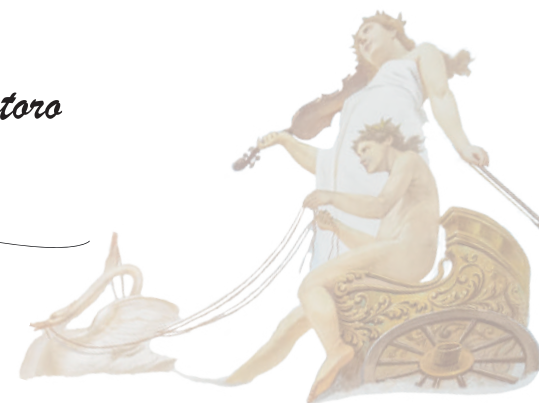
SHALAI

Browse, tell, celebrate the raw material and be fascinated by it, to the point of being delighted! A story that starts from life experiences and human sensations and then becomes a beautiful novel to be enjoyed page after page... until the end!

New thoughts, nuances of taste, seductions, combinations, selected raw materials... what you need to propose a revolutionary and true menu!

CHEF

Giovanni Santoro



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Tasting menu *“Leggende di Terra”*

Welcome to our home

Terrine of duck foie gras, Marsala wine aspic and apricot

①⑫

Beef cheek, cardamom gravy and curly tomato salad

⑥⑦⑫

Spaghetti with carrot, rabbit ragout and peppermint

①⑦⑧⑫

Barbecue lacquered pigeon breast, smoked aubergine,
mustard and honey sauce

③⑥⑦⑩⑫

Before the dessert

Chocolate, almond and coffee

③⑦⑧

Final cuddles



€ 130,00 per person (for all the components at the table)

Pairing Wine Tasting Lands of Contrasts € 100,00 per person

Small tasting of Sicilian and/or International cheeses € 10,00 per person



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Tasting menu “*Genti di Mare*”

(tribute to our fishermen)

Welcome to our home

Raw red prawn*, datterino tomato juice, sea water flavored
cucumber and burrata cheese foam

②④⑦⑫⑭

Grilled cuttlefish, its ink, potato foam and bergamot

⑦⑫⑭

Fettuccine with garlic and oil, smoked mackerel
and barbecued onion

①③④⑦

Sea bass, zucchini flowers and clams

①④⑫⑭

Before the dessert

Lemon in all its consistencies

③⑦⑧

Final cuddles

€ 130,00 per person (for all the components at the table)

Pairing Wine Tasting From Sunrise to Sunset € 100,00 per person

Small tasting of Sicilian and/or International cheeses € 10,00 per person

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Tasting menu “*Mongibello*”

Welcome to our home

Low temperature cooked egg with aubergine mousse, roasted tomato
and salty ricotta cheese

①③⑦⑧

Pine needles smoked veal tartare with Sicilian cheese fondue
and Etna juniper berries

⑦⑩⑫

Carnaroli rice creamed with Ragusano cheese, lemon,
sumac, figs and truffle

⑦⑨

Horse fillet, barbecued peppers and pizzaiola sauce

⑥⑩⑪⑫

Crispy rack of lamb, its gravy, vanilla flavored potato and cabbage salad

①⑥⑦⑫

Before the dessert

Shalai style cannolo with ricotta cheese

①③⑦⑧⑫

Final cuddles



€ 150,00 per person (exclusive menu for all the components at the table)

Pairing Wine Tasting Discovering Etna € 150,00 per person

Small tasting of Sicilian and/or International cheeses € 10,00 per person

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Tasting Menu “*Fai tu Giovanni*”

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It is the story of the stories of a journey marked by a pleasure that grows and materializes in each of the eleven courses provided, including those based on meat and the others based on fish.

A revolutionary journey that will always amaze and intrigue you in an atmosphere of tastes that play with each other and that will involve you! ‘Fai tu Giovanni’ is that phrase that is pronounced every time you want to be amazed by a deliberately unplanned journey.

Amazement and wonder will be your adventure companions!

€ 170,00 per person (exclusive menu for all the components at the table)

Pairing Wine Tasting Grand Tour € 170,00 per person

Small tasting of Sicilian and/or International cheeses € 10,00 per person





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In addition to our tasting itineraries, it is possible to choose individual dishes à la carte from the different tasting menus. Experiences that will introduce you to the world of Shalai and chef *Giovanni Santoro*.

2 courses € 70,00 dessert excluded
3 courses € 100,00 dessert excluded



ALLERGENS

SHALAI

In addition to the menu we offer the chance to request meals for celiacs, vegetarians or vegans.

For any dietary requirements, please inform our staff who will gladly provide to communicate your needs to the Chef.

***Fish intended to be consumed raw has undergone preventive reclamation treatment as per the regulations CE 853/04**

List of allergenic ingredients used in our restaurant and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intolerances”.

- ① Cereal containing gluten.
- ② Crustaceans and products based on shellfish.
- ③ Eggs and by-products.
- ④ Fish and products based on fish.
- ⑤ Peanuts and peanut based product.
- ⑥ Soy and soy-based products.
- ⑦ Milk and dairy products (lactose included).
- ⑧ Fruits in shell.
- ⑨ Celery and products based on celery.
- ⑩ Mustard and mustard-based products.
- ⑪ Sesame seeds and sesame seeds-based products.
- ⑫ Sulphure dioxide and sulphites in concentration above 10mg/kg or 10mg/lt.
- ⑬ Lupine and lupine-based products.
- ⑭ Molluscs and products based on molluscs.