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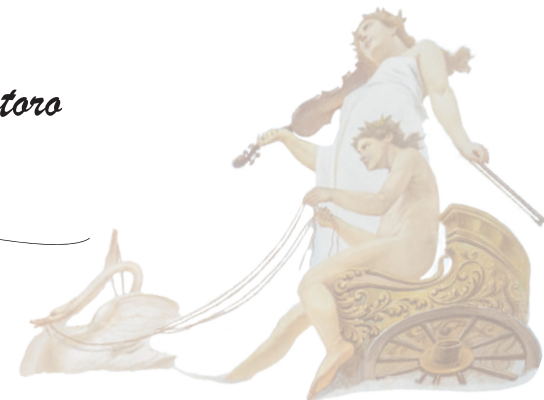
SHALAI

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





SHALAI

Tasting menu “*Leggende di Terra*”

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Welcome to our home

Terrine of foie gras, aspic with raisin wine and pumpkin

①⑧⑫

Beef cheek, sage gravy and crunchy cabbage salad

⑥⑦⑫

Spaghetti with butter and juniper, piglet
and “cavulicedda” cream

①⑦⑫

Barbecue lacquered duck breast, white cauliflower,
mustard and honey sauce

③⑥⑦⑩⑫

Before the dessert

Chocolate and Linguaglossa hazelnut

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



SHALAI

Tasting menu “*Genti di Mare*”

(tribute to our fishermen)

Welcome to our home

Amberjack*, agretto sauce, sea urchin, raspberry onion and sturgeon caviar

④⑦⑫⑭

Grilled cuttlefish, its ink, potato foam and bergamot

⑫⑭

Anelletti pasta soup, chickpeas with cardamom, raw prawns*
and tuna bottarga

①②④⑫

Sea bass, restricted of clams and cabbage

④⑫⑬

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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SHALAI

Tasting menu “Mongibello”

Welcome to our home

Low temperature cooked egg with porcino mushrooms mousse,
chanterelles mushrooms and pecorino fried bread

①③⑦

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

⑦⑩⑫

Carnaroli rice creamed with provola cheese, lemon,
wild herbs and truffle

⑦⑨

Fresh pasta tortello with smoked traditional sausage, barbecue fennel
and wild fennel consommé

①③

Crispy rack of lamb, its gravy, Jerusalem artichoke and chestnuts

①⑥⑦⑧⑫

Before the dessert

Shalai style cannolo with ricotta cheese

①③⑦⑧⑫

Final cuddles



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€ 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



SHALAI

Tasting Menu “*Fai tu Giovanni*”

M E N U

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





SHALAI

M E N U

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





SHALAI

ALLERGENS

In addition to the menu we offer the chance to request meals for celiacs, vegeterians 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 shellefish.
- 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.