

STARTERS



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|---|--|---|--|
| <p>Seared Carpaccio 110
<i>Olive oil, parmesan and pepper</i></p> <p>Batallé Serrano Ham 110
<i>Croquettes of potato with garlic and spicy mayo</i></p> <p>Linguine with Tiger Prawns 125
<i>Tomato, garlic, parsley, chili and sage</i></p> | <p>Tuna Tartare 120
<i>Avocado, cucumber, chili and Japanese dressing</i></p> <p>MASH Tatar 110
<i>Piquillos, onions, chives, chili oil and chips</i></p> <p>Nage with Asparagus 95
<i>Herbs, spring onions and tomatoes</i>
3 pcs. scallops +65</p> | <p>Seared Foie Gras with a fried Egg 120
<i>Pommes pailles and sherry sauce</i></p> <p>Lobster Bao with pickled Vegetables 145
<i>Lime, piri piri and watercress</i></p> <p>Wonton with Shrimps and Scallops 110
<i>Pickled cabbage and shrimp sauce</i></p> | <p>Salmon Ceviche 115
<i>Lemon, lime, ginger, garlic, avocado, mango, cucumber, coriander, chili and spring onion</i></p> <p>MASH Salad 85
<i>Endive, frisee, baby leaves, red grape, soy peanuts, beetroot and pecans</i>
Chicken Breast +90</p> |
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ADDITION TO YOUR STEAK
★ Seared foie gras +60

MAIN COURSES



URUGUAY

Specially selected grain-fed Angus beef from Uruguay.

- Striploin, approx. 250 g225
- Ribeye, approx. 300 g295
- Tenderloin, approx. 200 g 315

DANISH – Prime Danish selection by **DANISH CROWN**

- Striploin, approx. 200 g265
- Organic Tenderloin, approx. 300 g485

Ribeye - Dry aged, approx. 300 g395
Prime Danish beef, dry-aged for up to 90 days - a traditional process allowing the meat's natural enzymes to tenderise the cuts, while the flavour is enriched by evaporation.

AMERICAN – Greater Omaha

From Greater Omaha, Nebraska. This certified and hormone free, corn-fed beef is as tender and full of flavour as you can imagine.

- N.Y. Strip, approx. 300 g 360
- Ribeye, approx. 400 g460
- Bone in ribeye, approx. 600 g575
- Porterhouse, approx. 1.3 kg (for 2 people)995

OTHERS

- Veggie Burger with Chili Fries175
- MASH Burger, 200 g with Bacon, Cheese and Chili Fries ..195
- Corn-fed Chicken Breast with Piperade175
- Steak Haché, approx. 200 g165
- Steak & Fries, approx. 200 g 275
- Lamb Chops295

FISH

- Tuna Steak with Chimichurri, approx. 200 g255
- Pan fried Walleye with Tabouleh, approx. 170 g245



VEGETABLES

- 49
- Pan fried Cauliflower with Nuts and Parmesan
 - ~
 - Green Salad with Vinaigrette
 - ~
 - Mixed Tomato Salad
 - ~
 - Creamy Spinach
 - ~
 - Green Beans
 - ~
 - Sautéed Jalapeños – **Spicy**
 - ~
 - MASH Slaw with Cashews
 - ~
 - Sautéed corn with bacon and garlic

SIDES

- 49
- French Fries
 - ~
 - Chili Fries
 - ~
 - Macaroni and Cheese
 - ~
 - MASH potatoes with onions and bacon
 - ~
 - Chili-Cheese Tops with Bacon – **Spicy**

★ Truffle Fries ★ 75
Truffle Mayo

SAUCES

- 15
- Béarnaise
 - ~
 - Pepper
 - ~
 - Red Wine
 - ~
 - Garlic and Thyme Jus
 - ~
 - MASH Signature Herb Butter
 - ~
 - Truffle Mayo
 - ~
 - Chili Mayo
 - ~
 - Ketchup

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www.instagram.com/mashdanmark/



www.facebook.com/mashsteakhouse

APÉRITIFS

Tanqueray (4 cl) and Fever-Tree Tonic,	100
Tanqueray 10 (4 cl) and Fever-Tree Tonic	120
Monkey 47 (4 cl) and Fever-Tree Tonic	120
Bulleit Bourbon og Fever-Tree Ginger Ale	100

WINE BY THE GLASS

WHITE WINE

	Glass	Bottle
2017 Chardonnay "The Clown", California, USA	75	350
2017 Domaine Hauret, Côtes de Gascogne, France	80	375
2017 Muscadet "Saint Vincent" Michel Delhommeau, Loire, France	85	400
2016 Riesling, Schloss Lieser, Mosel, Germany	90	425
2010 Chablis "La Pierrelée", La Chablisienne, France	95	450
2017 Sauvignon Blanc, Neudorf, Nelson, New Zealand	100	475
2015 Chardonnay, Calera, Central Coast, California	120	550

ROSÉ WINE

2017 Louison, Coteaux d'Aix-en-Provence, France	80	400
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RED WINE

2017 Zinfandel "The Clown", California, USA	75	350
2017 Moulin de Gassac "Classic", Languedoc-Roussillon, France	80	375
2016 Malbec "Don Baltazar", Casa Montes, San Juan, Argentina	100	450
2014 Syrah "No Bull", Ramey Wine Cellars, North Coast, California	110	500
2013 Rioja "Viña Alberdi", Reserva, La Rioja Alta, S.A, Spain	120	525
2014 Barolo, Le Radici, Piedmont, Italy	140	550
2016 Pinot Noir "Oka", & Arlaud, Bourgogne, France	145	575
2014 Château Mazeyres, Pomerol, France	150	650

For additional wines by the bottle, see winelist at your table.

SOFT DRINKS

Limonata	40
Elderflower/Rhubarb	40
Fever-Tree Ginger Ale	35
Fever-Tree Ginger Beer	35
Fever-Tree Bitter Lemon	35
Fever-Tree Tonic	35
Rose Lemonade	40
Coca Cola/Zero normal (25 cl) .	35
Coca Cola/Zero large (40 cl)	60
Sprite normal (25 cl)	35
Sprite large (40 cl)	60
Fanta normal (25 cl)	35
Fanta large (40 cl)	60

SPARKLING WINES

André Clouet
"MASH", Blanc de Blancs
Champagne, France
Glass Bottle
125 650

André Clouet
"MASH", Rosé
Champagne, France
Glass Bottle
145 750

MINERAL WATER

Pellegrino 0.25 liter.....	30
Pellegrino 0.75 liter.....	60
Acqua Panna 0.25 liter	30
Acqua Panna 0.75 liter	60

BEERS

MASH Pilsner.....	65
<i>Fresh, crisp and light. Coldest beer in town! 5.1% Vol.</i>	
Boont Amber Ale	65
<i>Deep amber ale with a medium body and hints of caramel and citrus. 5.8% Vol.</i>	
Snake Dog IPA.....	65
<i>Fresh and complex with the characteristic notes of hops and the familiar IPA bitter- ness 7.1% Vol.</i>	

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