



STARTERS

Seared Carpaccio 14
Olive oil, parmesan and pepper

King Crab Ravioli 24
with seafood bouillon

Jerusalem Artichoke Soup 11
with Seared Scallops
Apple, hazelnut, pickled jerusalem artichoke and chives

Batallé Serrano Ham 12
potato croquettes with chipotle and garlic mayo

Cod Ceviche 13
Lemon, lime, ginger, garlic, avocado, red onion, celery, peanuts, wasabi and herbs

Grilled Langoustines 26
Herb butter and grilled lemon

King Crab Legs 39
Garlic butter, bread crumbs, grilled lemon and citrus marinated salad

Tuna Tartare 16
Avocado, cucumber, chili and Japanese dressing

MASH Tatar 15
Piquillos, onions, chives, chili oil and chips

Black Cod 22
UMAMI style
Miso marinated Chilean sea bass and wasabi seaweed

MASH Salad 12
Endive, frisee, baby leaves, pink grapefruit, beetroot and pecans



MAIN COURSES



MASH WORLD TOUR TASTE

- Kobe A4/A5 Prime Cut 75 g.
- Danish Dry Aged Rib-Eye 200 g.
- American N. Y. Strip 300 g.

Price for two people
160
Carved at your table

URUGUAY Specially selected grain-fed beef

- Striploin**, approx. 250 g 26
- Ribeye**, approx. 300 g..... 29
- Tenderloin**, approx. 200 g..... 34

AMERICAN 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 42
- Ribeye**, approx. 400 g 48
- Bone in Ribeye**, approx. 600 g 78

GERMAN Specially chosen from Husum in Germany.

- Tenderloin**, approx. 300 g 42

DANISH Prime Danish selection by **DANISH CROWN**

- Ribeye, Dry-aged**, approx. 300 g 45
- 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.

AUSTRALIAN Grain-fed, tender and juicy!

- Tomahawk**, min. 1000 g per 100g 13,5

NEW ZEALAND Grass-fed, intense and flavorful!

- Striploin**, approx. 350 g 36

JAPANESE WAYGU

Kobe A4/A5 is the breed Black Tajima. This is the highest quality available with the best marbeling and tenderness.



- Kobe Wagyu**, A4/A5 prime cut, per 100g 135

VEGETARIAN & FISH

- Roasted Cauliflower**, 21
caramelized cauliflower purée and grilled leeks
- Veggie Burger** with Chili Fries 21
- Tuna Steak** with Chimichurri, approx. 200 g 36

OTHER MAIN COURSES

- MASH Burger**, 200 g with Bacon, Cheese and Chili Fries 24
- Whole Coquelet Poussin**, 32
with herb butter and grilled lemon, *corn-fed*
- Iberico Pork Secreto**, 29
with Chimichurri, *acorn-fed*, approx. 250 g
- Steak & Fries**, approx. 200 g..... 34

VEGETABLES

- Cauliflower with Nuts 6 | Green Salad with Vinaigrette 5 | Tomato Salad with Feta and Olives 7 | Creamy Spinach 6,5 | Sauteed Broccolini with Parmesan 6,5
- Sautéed Jalapeños *Spicy* 5 | Caesar Salad 7 | Confit Mushrooms with Thyme and Garlic 6,5

SIDES

- French Fries 5 | Chili Fries 5 | Macaroni and Cheese 6.5 | MASH Potatoes with Onions and Bacon 6,5 | Chili-Cheese Tops with Bacon *Spicy* 6,5

★ Truffle Fries with Truffle Mayo ★ 7,5

SAUCES 3

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

★ Tonka Old Fasioned ★ 13
 Tonka infused Bulleit Bourbon, Vanilla Syrup & Chocolate Bitters
Strong & nutty, perfect for sipping

Cassie 14

Bulleit Rye, Violet Liqueur, Lemon, Sugar & Cassis Puree
Fruity & Floral

Tom Collins 12

Tanqueray Gin, Lemon, Lime & Simple Syrup
The classic highball from the 1876 Jerry Thomas bartenders guide.

COCKTAILS

Crimson Spritz 12

Crème de Mûre, Fino, Sweet Vermouth & Prosecco
Blackberry & Bubbles make this a delightful Winter Spritz.

Madagascar Sour 14

Santa Theresa Rum, Vanille de Madagascar, Lemon, Sugar & Egg Whites
Creamy vanilla & lemon delight!

Negroni Reserva 13

Tanqueray Gin, MASH housed blended Vermouth & Campari
Strong, bitter & served with a twist of orange

Mexican Embassy 13

Don Julio Reposado Tequila, Maple Syrup,
 Orange Curacao Liqueur, Pineapple & Lime Juices
Tropical, fruity and fun for those who love Tiki drinks.

WINE BY THE GLASS

SPARKLING WINE

Glass 0,10l / Bottle

- André Clouet “MASH”, Blanc de Blancs, *Champagne, France* 14 69
- Sparkling of the Moment, *Ask for today's selection* Market price

WHITE WINE

Glass 0,15l / Bottle

- 2018 Chardonnay, “MASH Edition”, Koehler-Ruprecht, *Pfalz, Germany*..... 6 29
- 2018 Albariño de Fefiñanes, *Rias Baixas, Spain* 9 39
- 2015 Riesling Kabinett “Graacher Himmelreich”, J.J. Prüm, *Mosel, Germany* 11 50
- 2017 Sauvignon Blanc, Springfield Estate, “Life from Stone”, *Robertson, South Africa* 12 55
- 2015 Chablis, Billaud Simon, *Burgundy, France* 14 60
- 2015 Chardonnay “Santa Barbara”, Sandhi, *Santa Barbara, California, USA*..... 17 72

BEERS

- MASH Pilsner**
Fresh, crisp and light. Coldest beer in town! 5.1% Vol. 6.5
- Boont Amber Ale**
Deep amber ale with a medium body and hints of caramel and citrus. 5,8% Vol. 7.5
- Snake Dog IPA**
Fresh and complex with the characteristic notes of hops and the familiar IPA bitterness. 7.1% Vol. 7.5
- Stauder - alcohol free Beer,**
From an old-fashioned family brewery from the Ruhr area (0% - 0.33 l) 4.0

RED WINE

Glass 0,15l / Bottle

- 2017 Zinfandel “The Clown”, *California, USA* 7 29
- 2014 Cabernet Sauvignon “Chakito”, Viña Nahuel, *Colchagua, Chile*..... 9 32
- 2017 Malbec “Don Baltazar”, *San Juan, Argentina*..... 13 49
- 2015 Rioja “Sela”, Bodega Roda, *Rioja, Spain* 15 62
- 2017 Syrah "PS", Piedrasassi, *Santa Barbara, California, USA* 16 65
- 2015 Cabernet Sauvignon, Domaine Eden, *Santa Cruz Mts., California, USA* 17 79

SOFT DRINKS

- Coca Cola 0,2l ^{1,2,11} 4
- Coca Cola Zero 0,2l ^{1,2,4,11} 4
- Sprite 0,2l 4
- Fever Tree Bitter Lemon 0,2l..... 4
- Fever Tree Ginger Ale 0,2l 4
- Juice: Apple, Orange, Rhubarb 0,25l 4
- San Pellegrino 0,75l..... 8
- Aqua Panna 0,75l 8