



**STARTERS**

**Seared Carpaccio 110**  
Olive oil, parmesan and pepper

**Batallé Serrano Ham 110**  
Croquettes of potato with chipotle and garlic mayo

**MASH Tatar 115**  
Piquillos, onions, chives, chili oil and chips

**Jerusalem artichoke 125 soup with fried scallops**  
Apple, hazelnut, pickled jerusalem artichoke and chives

**Grilled langoustines 195**  
Herb butter and grilled lemon

**King Crab Legs 295**  
Garlic butter, bread crumbs, grilled lemon and citrus marinated salad

**King Crab Ravioli 155**  
with seafood bouillon

**Black Cod 145 UMAMI style**  
Miso marinated Chilean sea bass and wasabi marinated seaweed

**Tuna Tartare 125**  
Avocado, cucumber, chili and Japanese dressing

**Cod Ceviche 115**  
Lemon, lime, ginger, garlic, avocado, red onion, celery, peanuts, wasabi and herbs

**MASH Salad 85**  
Endive, frisee, baby leaves, pink grapefruit, soy peanuts, beetroot and pecans.

**MAIN COURSES**

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

**Tenderloin, approx. 300 g** ..... 485

**Ribeye, Dry-aged, approx. 300 g** ..... 395

*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.*

**URUGUAY** Specially selected grain-fed beef

**Striploin, approx. 250 g** ..... 225

**Ribeye, approx. 300 g** ..... 295

**Tenderloin, approx. 200 g** ..... 315

**AUSTRALIAN** Grain-fed, tender and juicy!

**Tomahawk, min. 1000 g** ..... per 100g 95

**NEW ZEALAND** Grass-fed, intense and flavorful!

**Striploin, approx. 350 g** ..... 325

**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** ..... 360

**Ribeye, approx. 400 g** ..... 460

**Bone in Ribeye, approx. 600 g** ..... 575

**VEGETARIAN & FISH**

**Roasted cauliflower,** caramelized cauliflower purée and grilled leeks ..... 195

**Veggie Burger** with Chili Fries ..... 175

**Tuna Steak** with Chimichurri, approx. 200 g ..... 255

**OTHER MAIN COURSES**

**MASH Burger,** 200 g with Bacon, Cheese and Chili Fries 195

**Whole Coquelet poussin** with herb butter and grilled lemon, corn-fed ..... 185

**Iberico secreto** with Chimichurri, acorn-fed, approx. 250 g 245

**Steak & Fries, approx. 200 g** ..... 275

**VEGETABLES 49**

Pan fried Cauliflower with Nuts | Green Salad with Vinaigrette | Tomato Salad with Feta and Olives | Creamy Spinach  
Sautéed Broccolini with Parmesan | Sautéed Jalapeños *Spicy* | Caesar Salad | Confit Mushrooms with Thyme 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 with Truffle Mayo ★ 75

**SAUCES 15**

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

**APÉRITIFS**

**Tanqueray**  
and Fever-Tree Tonic  
(4 cl) 100

**Tanqueray 10**  
and Fever-Tree Tonic  
(4 cl) 120

**Monkey 47**  
and Fever-Tree Tonic  
(4 cl) 120

**Bulleit Bourbon**  
and Fever-Tree Ginger Ale  
(4 cl) 100

**WINE BY THE GLASS**

**SPARKLING WINE**

	Glass	Bottle
André Clouet “MASH”, Blanc de Blancs, <i>Champagne, France</i> .....	125	650
André Clouet “MASH”, Rosé, <i>Champagne, France</i> .....	145	750

**WHITE WINE**

2017 Chardonnay “The Clown”, <i>California, USA</i> .....	75	375
2017 Muscadet “Saint Vincent” Michel Delhommeau, <i>Loire, France</i> .....	85	395
2018 Pinot Grigio “Grin”, Volpe Pasini, <i>Friuli, Italy</i> .....	90	425
2017 Sauvignon Blanc, Neudorf, <i>Nelson, New Zealand</i> .....	95	450
2017 Riesling “Brauneberger”, Kabinett, Fritz Haag, <i>Mosel, Germany</i> .....	105	475
2017 Chardonnay “Avni”, Lingua Franca, <i>Willamette Valley, Oregon, USA</i> .....	135	625

**ROSÉ**

2018 Louison, <i>Côteaux d’Aix-en-Provence, France</i> .....	80	400
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**BEERS**

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

**MINERAL WATER**

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

**RED WINE**


	Glass	Bottle
2017 Zinfandel, “The Clown”, <i>California, USA</i> .....	85	375
2017 Malbec “Punto Final” Bodega Renacer, <i>Mendoza, Argentina</i> .....	95	425
2014 Chianti Classico, Il Palagio di Panzano, <i>Tuscany, Italy</i> .....	110	475
2014 Rioja “Viña Alberdi”, Reserva, <i>La Rioja Alta, S.A, Spain</i> .....	120	525
2017 Pinot Noir “Ted” Mount Edward, <i>Central Otago, New Zealand</i> .....	125	550
2013 Barolo “Undicicomuni”, Arnaldo Rivera, <i>Piedmont, Italy</i> .....	135	575
2017 Zinfandel “Old Vines”, Bedrock Wine, <i>Sonoma County, USA</i> .....	140	595
2014 Châteauneuf-du-Pape, Domaine Pegau, <i>Rhône Valley, France</i> .....	150	675

**CELLAR SELECTION** 

2009 Hanzell Vineyards, Chardonnay, <i>Sonoma Valley, California, USA*</i>	Bottle 1200
2008 Diamond Creek “Red Rock Terrace”, Cabernet Sauvignon, <i>Napa Valley, USA*</i>	Bottle 1600

*\*vintages may vary*

**SOFT DRINKS**

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