



STARTERS



ROSSINI CAVIAR 30g.
WHITE STURGEON 475
Blinis, Onions and Sour Cream

Seared Carpaccio 110
Olive oil, parmesan and pepper

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

Grilled langoustines 195
Herb butter and grilled lemon

King Crab Ravioli 155
with seafood bouillon

Tuna Tartare 125
Avocado, cucumber, chili and Japanese dressing

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

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

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

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

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

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



MAIN COURSES



MASH WORLD TOUR TASTE Price for 2 persons
1195
Carved at your table

- Kobe A4/A5 Prime Cut 75 g.
- Danish Dry-aged Ribeye 200 g.
- American N. Y. Strip 300 g.

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

JAPANESE KOBE
Kobe A4/A5 is the breed Black Tajima. This is the highest quality available with the best marbling and tenderness. 
Kobe Wagyu, A4/A5 prime cut, per 100g 995

VEGETARIAN & FISH
Roasted cauliflower 195
caramelized cauliflower purée and grilled leeks
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 Broccoli 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

★ **MASH Signature Margarita** ★ 120
 (MASH, 2009)
 Don Julio Blanco, fresh lime and homemade eucalyptus syrup.
 An elegant and fragrant Margarita with notes of eucalyptus.

Ginger Mule 130
 (MASH, 2019)

Ketel One Vodka, fresh lime, red Belsazar vermouth and ginger beer
 A refreshing mule with spice and that familiar ginger kick, what's not to like?

Rosie's Cooler 125
 (MASH, 2019)

Tanqueray Gin, Amaretto, rosemary syrup and Maraschino liqueur
 A light and lifted gin highball with notes of almond, cherry and rosemary, delicious!

COCKTAILS

MASH Signature Old Fashioned 150
 (MASH, 2016)

Jefferson's Reserve "MASH Edition" bourbon, maple syrup and bitters
 A decadent old school cocktail where additions of sweeteners and bitters show off the quality of the whiskey

Pear with me! 130
 (MASH, 2019)

Plantation 3 Stars Rum, Applejack, lemon juice and homemade pear syrup
 White rum mixed with homemade pear syrup and apple brandy, fragrant with a touch of anise

The Italian Job 135
 (MASH, 2019)

Tanqueray 10 Gin, Italicus liqueur, fresh orange and lime juice
 World class gin mixed with bergamot liqueur and fresh orange, an exciting pre-dinner drink for the sophisticated palate

Doctor's Orders 125
 (MASH, 2019)

Bulleit Rye, white Belsazar vermouth, chamomille and honey syrup and ginger ale
 Our spin on a whiskey sour, spicy rye, sweet honey and chamomille syrup topped up with ginger ale, elegant and refreshing

WINE BY THE GLASS

SPARKLING WINE

	Glass	Bottle
André Clouet "MASH", Blanc de Blancs, Champagne, France	125	650
André Clouet "MASH", Rosé, Champagne, France	145	750

WHITE WINE

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

ROSÉ

2018 Louison, Côteaux d'Aix-en-Provence, France.....	80	400
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BEERS

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

RED WINE

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

CELLAR SELECTION 

2009 Hanzell Vineyards, Chardonnay, Sonoma Valley, California, USA*	Bottle	1200
2008 Diamond Creek "Red Rock Terrace", Cabernet Sauvignon, Napa Valley, USA*	Bottle	1600

*vintages may vary

SOFT DRINKS

Fever-Tree Tonic Water.....	35	Three Cents Grapefruit	40
Fever-Tree Ginger Ale	35	Coca Cola/Zero	40
Fever-Tree Ginger Beer.....	35	Bornholms Mosteri Various	50
Limonata/Aranciata	40	Aqua Panna/Pellegrino 0,75 l	60