

## STARTERS



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|---|--|---|--|
| <p><b>Seared Carpaccio</b> 110<br/><i>Olive oil, parmesan and pepper</i></p> <p><b>Batallé Serrano Ham</b> 110<br/><i>Croquettes of potato with garlic and spicy mayo</i></p> <p><b>Linguine with Tiger Prawns</b> 125<br/><i>Tomato, garlic, parsley, chili and sage</i></p> | <p><b>Tuna Tartare</b> 120<br/><i>Avocado, cucumber, chili and Japanese dressing</i></p> <p><b>MASH Tatar</b> 110<br/><i>Piquillos, onions, chives, chili oil and chips</i></p> <p><b>Nage with Asparagus</b> 95<br/><i>Herbs, spring onions and tomatoes</i><br/><b>3 pcs. scallops +65</b></p> | <p><b>Seared Foie Gras with a fried Egg</b> 120<br/><i>Pommes pailles and sherry sauce</i></p> <p><b>Lobster Bao with pickled Vegetables</b> 145<br/><i>Lime, piri piri and watercress</i></p> <p><b>Wonton with Shrimps and Scallops</b> 110<br/><i>Pickled cabbage and shrimp sauce</i></p> | <p><b>Salmon Ceviche</b> 115<br/><i>Lemon, lime, ginger, garlic, avocado, mango, cucumber, coriander, chili and spring onion</i></p> <p><b>MASH Salad</b> 85<br/><i>Endive, frisee, baby leaves, red grape, soy peanuts, beetroot and pecans</i><br/><b>Chicken Breast +90</b></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 g .....225
- Ribeye, approx. 300 g .....295
- Tenderloin, approx. 200 g ..... 315

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

- Striploin, approx. 200 g .....265
- Organic 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.*

### 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 g .....460
- Bone in ribeye, approx. 600 g .....575
- Porterhouse, approx. 1.3 kg (for 2 people) .....995

### OTHERS

- Veggie Burger with Chili Fries .....175
- MASH Burger, 200 g with Bacon, Cheese and Chili Fries ..195
- Corn-fed Chicken Breast with Piperade .....175
- Steak Haché, approx. 200 g .....165
- Steak & Fries, approx. 200 g ..... 275
- Lamb Chops .....295

### FISH

- Tuna Steak with Chimichurri, approx. 200 g .....255
- Pan fried Walleye with Tabouleh, approx. 170 g .....245



### 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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## 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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