

**STARTERS**



**Seared Carpaccio 14**  
Olive oil, parmesan and pepper

**Batallé Serrano Ham 11**  
Croquettes of potato with garlic and spicy mayo

**Linguine with 16**  
**Tiger Prawns**  
Tomato, garlic, parsley, chili and sage

**Tuna Tartare 16**  
Avocado, cucumber, chili and Japanese dressing

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

**Nage with Asparagus 10**  
Herbs, spring onions and tomatoes  
**3 pcs. scallops +9**

**Seared Foie Gras 19**  
**with a fried egg**  
Pommes pailles and sherry sauce

**Lobster Bao 21**  
**with pickled Vegetables**  
Lime, piri piri and watercress

**Scallop and Shrimp 16**  
**Wonton**  
Pickled cabbage and shrimp sauce

**Salmon Ceviche 11.5**  
Lemon, lime, ginger, garlic, avocado, mango, cucumber, coriander, chili and spring onion

**MASH Salad 13**  
Endive, frisee, baby leaves, red grape, soy peanuts, beetroot and pecans  
**Chicken Breast +8**

**REMEMBER TO ASK FOR TODAY'S SPECIAL**

**MAIN COURSES**

**ADDITION TO YOUR STEAK**  
★ Seared foie gras + 8

**URUGUAY**

Specially selected grain-fed Angus beef from Uruguay.

Striploin, approx. 250 g ..... **26**

Rib-Eye, approx. 300 g ..... **29**

Tenderloin, approx. 200 g ..... **34**

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

Rib-Eye - 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 tenderize the cuts, while the flavor is enriched by evaporation.

**GERMAN - Husum**

Specially chosen from Husum in Germany.

Striploin, approx. 200 g ..... **20**

Tenderloin, approx. 300 g ..... **42**

**JAPANESE WAGYU**

**Kobe Prime**  
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 100 g ..... 135**



**AMERICAN - Omaha**

From Greater Omaha, Nebraska, this certified corn-fed beef is very tender and flavorful.

N.Y. Strip, approx. 300 g ..... **42**

Rib-Eye, approx. 400 g ..... **48**

Bone-In-Rib-Eye, approx. 600 g ..... **78**

Porterhouse, approx. 1300 g ..... **130**

**MASH WORLD TASTE TOUR**  
Carved at your table.  
Kobe A4/A5 Prime Cut, 75 g. | Danish Dry Aged Rib-Eye 200 g.  
| American N. Y. Strip 300 g.  
**Price for 2 people 160**

**OTHERS**

Corn-fed Chicken Breast with piperade ..... **22**

Veggie Burger with Chile Fries ..... **21**

MASH Burger, 200 g with Bacon, Cheese and Chili Fries ..... **24**

Steak & Fries, approx. 200 g ..... **34**

Lamb Chops ..... **34**

**FISH**

Pan fried Walleye with Tabouleh, approx. 170 g ..... **34**

Tuna Steak with Chimichurri, approx. 200 g ..... **36**

**VEGETABLES**

Pan fried Cauliflower 4.5  
with Nuts and Parmesan

Green Salad with Vinaigrette<sup>2,4</sup> 4.5

Mixed Tomato Salad 8

Creamy Spinach 6.5

Green Beans 9.5

Sautéed Jalapeños - **Spicy** 4.5

MASH Slaw with Cashews 5

Sautéed corn 9.5  
with bacon and garlic

**SIDES**

French Fries 4

Chili Fries <sup>4,5,9</sup> 3.5

Macaroni and Cheese 3.5

MASH potatoes <sup>2,3</sup> 6.5  
with onions and bacon

Chili-Cheese Tops 5.5  
with Bacon - **Spicy**

★ Truffle Fries ★ 7  
Truffle Mayo

**SAUCES**

3

Béarnaise

Pepper

Red Wine

Garlic and Thyme Jus

MASH Signature Herb Butter

Truffle Mayo

Chili Mayo<sup>2,4</sup>

\*Please inquire for additives and allergens.

## COCKTAILS

*Before dinner we highly recommend an apéritif from the bar. Here is a selection from our cocktail menu.*

**Long Island Tea Time for Two.....18**  
 Tanqueray No.10 Gin, Ketel One Vodka, Plantation 3 Star Rum,  
 Don Julio Blanco Tequila, Lime and Lapacho Tea  
*A New York Classic invented in the 1970's and made for sharing!*  
 Serves two people.

**Mistress Velvet ..... 12**  
 Passion Fruit Syrup, Absinthe Spray, Suze & Prosecco with a Lemon Twist.  
*Tropical, bitter, bubbly & refreshing!* <sup>2,10</sup>

**Very Strong Gimlet..... 13**  
 Ketel One Vodka, Tito's Vodka, Grey Goose Vodka and Rose's Lime.  
*The Gimlet was invented in the 19th Century by Naval officers to keep the sailors healthy while at sea.* <sup>2,10</sup>

**Modern Pina Colada ..... 14**  
 Plantation Pineapple Rum, PX Sherry, Coconut Syrup, Milk and Lime.  
*A lighter version of 1950's classic served shaken not blended!*

**Mai Tai Spritz ..... 14**  
 Zacapa 23 Rum, Bacardi 8 Rum, Angostura Bitters, Orgeat, Lime and Prosecco  
*A refreshing Tiki Classic!*

**Pipa ..... 14**  
 Leblon Cachaca, Dolin Blanc, Apricot Liqueur, Lime and Green Tea.  
*Fresh, Fruity & worthy of a beach vacation in Brazil.*

**Summer Old Fashioned ..... 12**  
 Bulleit Bourbon & St. Germain with a Lemon Twist.  
*Floral & Strong like a sunny day!*

*Looking for a different flavor, style or perhaps a cocktail without alcohol?  
 Please find inspiration in our cocktail menu or just ask. We will be happy to help.*

## WINE BY THE GLASS

### WHITE WINE

	Class 0,15 l	/ Bottle
2016 Chardonnay, "MASH Edition", Koehler-Ruprecht, Pfalz, Germany .....	6	29
2017 Albariño de Fefiñanes, Rias Baixas, Spain. ....	9	39
2015 Riesling Kabinett "Graacher Himmelreich", J.J. Prüm, Mosel, Germany .....	11	50
2017 Sauvignon Blanc "Life from Stone", Springfield Estate, Robertson, South Africa .....	12	55
2015 Chablis, Billaud Simon, Burgund, France .....	14	60
2015 Chardonnay "Santa Barbara", Sandhi, Santa Barbara, California, USA .....	17	72

### ROSÉ WINE

Selection of the Day

### RED WINE

2017 Zinfandel "The Clown", California, USA .....	7	29
2014 Cabernet Sauvignon "Chakito", Viña Nahuel, Colchagua, Chile .....	9	32
2014 Syrah "No Bull", Ramey, North Coast, California, USA .....	12	49
2016 Malbec "Don Baltazar", Casa Montes, San Juan, Argentina .....	14	59
2015 Rioja "Sela", Bodega Roda, Rioja, Spain .....	15	62
2015 Cabernet Sauvignon, Domaine Eden, Santa Cruz Mts., California, USA .....	17	79

*Please inquire about our reserve glass pour list served by Coravin and our extensive cellar list.*

## SOFT DRINKS

Coca Cola 0,2l <sup>1,2,11</sup> .....	4
Coca Cola Zero 0,2l <sup>1,2,4,11</sup> .....	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

**SPARKLING WINE**

André Clouet  
 "MASH", Blanc de Blancs  
 Champagne, France  
 Glass 0,1 l      Bottle  
**14                      69**

*\*Please inquire for additives and allergens.*

## BEERS

MASH Pils .....	6.5
<i>(5,1 % - 0,4 l) Fresh and light. The coldest beer in town, served in frozen glasses!</i>	
Anderson Valley "Boont Amber" .	7.5
<i>(4,7% - 0,4l) A spicy, caramelized, crisp ale with balance.</i>	
Flying Dog "Snake Dog IPA" .....	7.5
<i>(7,1% - 0,4l) More of everything! Strong and hoppy.</i>	
Stauder - Non-alcoholic beer .....	4
<i>(0% - 0,33l) From a family owned brewery in the Ruhr Area.</i>	