



OYSTERS
½ Dozen
18

STARTERS



CAVIAR 30g
Blinis, onions **41**
and sour cream

Seared Carpaccio 10
Olive oil, parmesan and pepper

Batallé Serrano Ham 11
Thin slices of serrano ham

Cured Tartare 11
Tenderloin, creamy mustard dressing, cress, rye croutons and basil

Foie Gras and Mushroom Toast 17
Mixed mushrooms, grilled toast, herbs, red onion and frissé

Ox Tail Consume 11
Sauteed ox tail, pickled beetroot and chives

Salmon Ceviche 12
Lemon, lime, ginger, garlic, avocado, mango, cucumber, coriander, chili and spring onion

Lobster Risotto 19
Lobster, tomato, piquillos, cream, cheese and basil

Grilled Shrimps 13
Parsley, jus and lemon

Tuna Tartare 14
Avocado, cucumber, chili and Japanese dressing

Linguine with Tiger Prawns 13
Tomato, garlic, parsley, chili and sage

ADDITIONS TO YOUR STEAK
★ Seared foie gras +6
★ Shaved truffle (Daily Price)

MAIN COURSES

URUGUAY

Specially selected grain-fed Angus beef from Uruguay.

Rib-eye approx. 300 g **29**
Fillet approx. 200 g **31**
Fillet approx. 300 g **46**

DANISH – Prime Danish selection by DANISH CROWN

Sirloin approx. 200 g **26**
Rib-eye - Dry aged approx. 300 g **39**

Prime Danish beef, dry-aged for up to 90 days - a traditional process allowing the meat's natural enzymes to develop the cuts, while the flavour is enriched by evaporation.

BRITISH

Scottish UTM prime Black Angus grass-fed in the Scottish highlands and matured on the bone for a minimum of 28 days.
Scottish Rib-eye approx. 300 g. **34**
Cote de Boeuf 500g. **45**

AMERICAN – Greater Omaha

From Greater Omaha, Nebraska, this certified and hormone-free corn-fed beef is more tender and flavourful than you can imagine.

N.Y. Strip approx. 300 g. **32**
Rib-eye approx. 400 g. **37**
Bone in rib-eye approx. 600 g. **65**
Porterhouse approx. 1.3 kg. (2 pers.) **110**



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 **115**

MASH WORLD TOUR TASTE

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 persons 145

OTHERS

Corn-fed Chicken Breast with peperonata. **16**
Veggie Burger with Chips. **17**
MASH Burger 200 g with Bacon, Cheese & Chips **21**
Steak & Chips approx 200g. with Green Salad. **27**
Lamb Chops **28**
Caesar Salad with chicken **16**

FISH

Pan Fried Cod with Tabouli approx 170g **24**
Tuna Steak with Chimichurri approx. 200g **26**

VEGETABLES

~ 5 ~

Green Salad with French Vinaigrette
Mixed Tomato Salad with Feta and Basil
Caesar Salad
Creamy Spinach with Gruyere
Green Beans with Almonds
Sauteed Jalapenos with Onions – **Spicy**
Sauteed Cabbage with Vinagrette and Truffel
Sauteed Mushrooms
Cauliflower with Almonds and Parmesan
Spiced Edamame

SIDES

~ 5 ~

Chips
Chili Fries
Onion Rings
Mac & Cheese
MASH Potato with Bacon and Onions
Bone Marrow
Chili-Cheese Balls with Bacon
Spicy

SAUCES

~ 2 ~

Béarnaise
Pepper
Red Wine
Garlic and Thyme Jus
MASH Signature Herb Butter
Tartar Sauce
Chili Mayo

Food allergies and intolerances: Before you order your food or drinks, please speak to a member of staff if you wish to know our ingredients.

A discretionary 12.5% service charge will be added to the bill.

When paying by credit card, additional charges from the credit card company may apply.



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COCKTAILS

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



Barrel Aged White Negroni 13

Star of Bombay, Amaro Montenegro, Cocchi Americano and Luxardo Bitters

Empire State 13

Buffalo Trace Bourbon, Martini Rubino, Benedictine and Absinthe

MASH Old Fashioned 13

Jefferson MASH Edition, Caramel Syrup, Angostura, Chocolate Bitters and Pecans

American Beauty 13

Bombay Sapphire, Sauvignon Blanc, Peach Liqueur, Peach Puree, Raspberry Syrup and Lemon

5th Generation 13

Tito's Vodka, Pineapple & Chili Syrup, Jack Rudy Pomegranate and Lime

Light 'n Sunny 13

Bacardi 8, Thyme, Liqueur 43, Ginger Beer and Lime

For a larger selection of both classic and original cocktails please ask for the full cocktail menu.

WINES BY THE GLASS

WHITE WINE

	150 ml	Bottle
2017 Chardonnay "The Clown", California, USA (13.5%)	7.5	35
2016 Ecker "Von Stocktal", Grüner Veltliner, Wagram, Austria (12.5%)	8.5	39
2017 Ken Forrester "Old Vine", Chenin Blanc, Stellenbosch, South Africa (14%)	10.5	42
2017 Franz Haas, Pinot Grigio, Alto Adige, Italy (13.5%)	11.5	45
2017 Te Mata, Sauvignon Blanc, Hawke's Bay, New Zealand (12.5%)	12.5	50
2016 Fritz Haag, Kabinett, Brauneberger, Riesling, Mosel, Germany (8.5%)	14	60
2016 Domaine Vincent Bouzereau, Chardonnay, Meursault, France (13%)	20	75

RED WINE

2017 Zinfandel "The Clown", California, USA, (13.5%)	7.5	35
2016 Azienda Uggiano, Chianti "Colli Fiorentini", Tuscany, Italy (12.5%)	9	39
2016 Casa Ferreirinha "Vinha Grande", Douro, Portugal (14%)	10	42
2012 Château Lucas, Lussac St. Emilion, Bordeaux, France (13%)	11.5	45
2017 Monteviejo Vineyard "Festivo", Malbec, Mendoza, Argentina (14%)	12	50
2017 Crozes-Hermitage "Beaumont", David Reynaud, Rhone Valley, France (12.5%)	14	60
2015 Au Bon Climat, Pinot Noir, Santa Maria Valley, California, USA (13.5%)	17.5	70
2014 Silverado Estate, Cabernet Sauvignon, Napa Valley, California, USA (14.5%)	20	75

All wines served by the glass are available in smaller measures as well.

SOFT DRINKS

Limonata/Aranciata	3
Rose Lemonade	4
San Pellegrino 0.75 litre	5
Acqua Panna 0.75 litre	5
Coca Cola/Diet Cola	4
Fever Tree Range	3

SPARKLING

	125 ml	Btl.
Roederer Estate "Quartet"	12	59
<i>North Coast, California, USA (12%)</i>		

CHAMPAGNE

	125 ml	Btl.
André Clouet	"MASH", Blanc de Blancs (12%)	15 70
André Clouet	"MASH", Rosé (12%)	17 80

BEERS

MASH Pilsner	6.5
<i>Fresh, crisp and light. Coldest beer in town! 5.1%</i>	
Sierra Nevada Pale Ale	6.5
<i>Top selling pale ale in America, floral notes with a citrus finish. 5.0%</i>	
Brooklyn Lager	6.5
<i>Deep, dark style of lager with a rich, bitter finish. 5.2%</i>	

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