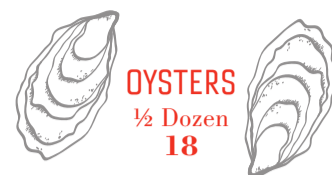




STARTERS



Charcuterie 11.5
Duck liver mousse, serrano ham, salami, beef rilette

Seared Carpaccio 9.5
Olive oil, parmesan and pepper

MASH Salad 7.5
Changes seasonally
Please ask your Waiter

MASH Tartare 9.5
Piquillos, shallots, chili oil, chives, salad, crisps

Tuna Tartare 12
Avocado, cucumber, chili, Japanese dressing

Batallé 9.5
Serrano Ham
Thin slices of serrano ham

Foie Gras Terrine 16
Apple, pecan nuts, salad and grilled bread

Dry-aged croquettes 8.5
Spicy tomato salsa, parmesan

Onion Soup 8.5
Cheese croutons

Linguine with Tiger Prawns 12
Tomato, garlic, parsley, sage

Sauteed Octopus 12 with Gnocchi
Padron peppers and chipotle

1/2 Lobster 21
Thermidor
Salad and grilled lime



MAIN COURSES



URUGUAY

Specially selected grain-fed Angus beef from Uruguay.

Rib-eye approx. 300 g	29
Tenderloin approx. 200 g	31
Tenderloin approx. 300 g	46

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	57.5
Porterhouse approx. 1.3 kg. (2 pers.)	95

DANISH – Prime Danish selection by Danish Crown

Sirloin approx. 200 g	26.5
Rib-eye - Dry aged approx. 300 g	39.5

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.

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

OTHERS

Corn-fed Chicken Breast.	16
MASH Burger 200 g with Bacon, Cheese & Chili Fries	18.5
Steak & Chips, approx 200g. with green salad	26.5
Lamb Chops	28

FISH

Whole Grilled Gilt-head Bream.	19
Tuna Steak approx. 200 g	26

JAPANESE WAGYU

Hand selected exclusively by Hisato Hamada, Master of Wagyu.



Kobe PRIME

The finest Japanese Kobe meat from the Hyogo region. The quality is A5, the highest grade possible. The A5 grade proves the extremely high quality, which is offered at MASH.

Kobe Wagyu A5 prime cut, per 100 g 95

VEGETABLES

~ 4.5 ~

- Green Salad with Vinaigrette
- ~
- Mixed Tomato Salad with Feta & Basil
- ~
- Caesar Salad
- ~
- Creamy Spinach with Gruyere
- ~
- Green Beans with Almonds
- ~
- Sauteed Jalapeños – **Spicy**
- ~
- Sauteed Corn with Bacon
- ~
- Sauteed Mushrooms
- ~
- Pan fried Cauliflower with Almonds and Parmesan

SIDES

~ 4.5 ~

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

SAUCE

~ 2.5 ~

- Béarnaise
- ~
- Pepper
- ~
- Red Wine
- ~
- Garlic and Thyme Jus

FOR FISH

- Béarnaise
- ~
- Tartar Sauce
- ~
- Chili Mayo
- ~
- Lime Mayo

Additional seared foie gras for your steak + 6

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.



Instagram/@mashsteak



#mashsteaklondon



twitter.com/mashsteak



www.facebook.com/mashrestaurant

COCKTAILS

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

MASH Signature Margarita...12.5
 Casco Viejo Blanco Tequila, Lime, Eucalyptus
A fresher and more elegant Margarita with notes of Eucalyptus

Barrel Aged Vieux Carre 12.5 <i>Woodford Reserve, Cognac, Martini Rubino, Benedictine</i>	Brooklyn 12.5 <i>Buffalo Trace, Martini Ambrato, Picon, Maraschino</i>
French 76 12.5 <i>Tito's, Lemon, Sugar, Sparkling Wine</i>	Vesper Martini 12.5 <i>Star of Bombay, Tito's, Cocchi Americano</i>
Caribbean Rose 12.5 <i>Plantation Pineapple, Jack Rudy Pomegranate, Lime</i>	Bohemian Spa 12.5 <i>Becherovka, Pomegranate, Maple, Lemon, Elderflower Tonic</i>

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

WINE BY THE GLASS

WHITE WINE	175 ml	Bottle
2015 Keystone, Chardonnay <i>California, USA (13%)</i>	6.5	25
2016 Ecker "Von Stocktal" Grüner Veltliner <i>Wagram, Austria (12.5%)</i>	8.5	35
2016 Sauska, Furmint <i>Tokaj, Hungary (13.5%)</i>	10.5	40
2016 Dog Point, Sauvignon Blanc <i>Marlborough, New Zealand (13.5%)</i>	13	45
2016 Yves Cuilleron, Viognier <i>IGP Collines Rhodaniennes, France (13%)</i>	14	55
2014 Joh. Jos Prüm, Riesling "Graacher Himmelreich" Kabinett <i>Germany (8%)</i>	16	60
2014 St-Aubin 1er Cru Les En Montceau, Marc Colin <i>Bourgogne, France (13.5%)</i>	18	75
RED WINE		
2015 Bear Creek, Zinfandel <i>Lodi, California, USA (14%)</i>	6.5	25
2013 Grace Bridge, Pinot Noir <i>California, USA (13.5%)</i>	8.5	35
2015 Poppy, Cabernet Sauvignon <i>Paso Robles, Central Coast, USA (13.5%)</i>	10.5	40
2014 Decero "Remolinos Vineyard" Malbec <i>Mendoza, Argentina (14.5%)</i>	11.5	45
2012 Marqués de Murrieta, Reserva <i>Rioja, Spain (14%)</i>	13	50
2014 Stonecroft, Syrah "Serine" <i>Gimblets Gravels, New Zealand (12.5%)</i>	15	60
2015 Calera, Pinot Noir <i>Central Coast, California (14.1%)</i>	17	75
2012 Brunello di Montalcino, Ciacci Piccolomini d'Aragona, <i>Toscany, Italy (14.5%)</i>	20	85

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.....	3
Fever Tree Range.....	3

SPARKLING 125 ml, 12%

125 ml Bottle

Roederer Estate "Quartet"..... 11 55
North Coast, California, USA

CHAMPAGNE 125 ml, 12%

125 ml Bottle

Andrè Clouet, Brut Cuvèe Spéciales. 15 69
 Bollinger Rosé..... 18 89

BEERS

MASH Pilsner	6
<i>Fresh, crisp and light. Coldest beer in town! 5.1%</i>	
Sierra Nevada Pale Ale	6
<i>Top selling pale ale in America, floral notes with a citrus finish. 5.0%</i>	
Brooklyn Lager	6
<i>Deep, dark style of lager with a rich, bitter finish. 5.2%</i>	

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.

