

## Sample Menu

Our menu is based on the freshest ingredients available and changes on a daily basis

### Vegetables, Grains & Cheeses

- Brioche, Cheddar & local black caviar 48/u
- Green salad, chicken garum & local goat cheese 58
- Cheese tortellini & olive oil by "Rish Lakish" 72
- Oyster mushrooms skewer, aioli & peppers 78

### Fish

- Salt cured Spanish Mackerel, rye & cultured butter 18/u
- Red snapper, "Leche de tigre" & blueberry 84
- Spanish Mackerel, citrus oil & chickpea "Shoyu" 82
- Red snapper, Meyer kosho, caramelized seaweed & kombu oil 89
- Spanish Mackerel, kosho butter & tomato oil 98
- Grouper brochette, miso butter & asparagus 122
- Grilled Branzino, fermented chips & hollandaise 142

### Sea food

- Gillardeau oyster & homemade hot sauce 38/u
- Raw blue crab, argan oil & local black caviar 148
- Blue crab, crème fraîche & chicken wings garum 86
- Kastania shrimps, sourdough, XO sauce and butter 98

### Meat

- Beef tartare, rye-miso aioli & local cheese 26/u
- Sirloin, crab butter & bone marrow 138
- Skirt steak, pici, bone marrow & egg yolk 88
- Sirloin, veal sweetbread & brioche 158
- Onglet, kimchi, miso sauce and purée 142
- New York steak / Porterhouse 70 per 100g
- Prime rib 72 per 100g

### Bread

- Appetizer plate 49 per person
- Flatbread, smoked labneh & spicy peppers 28



MASHYA