

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 42/u
- Green salad, chicken wings garum & local goat cheese 62
- Cheese tortellini & Kombu butter 76
- King oyster mushrooms skewer, aioli & peppers 78

Fish

- Salt cured Mahi-mahi, rye & cultured butter 18/u
- Albacore, "Leche de tigre" & blueberry 84
- Grouper, citrus oil & chickpea "Shoyu" 84
- Raw Red Snapper & chicken wings garum 138
- Drum fish brochette, miso-butter & asparagus 118
- Grouper, fermented chips & hollandaise 178
- Red snapper & kosho butter 204

Sea Food

- Gillardeau oyster & homemade hot sauce 38 / 99
- Raw blue crab, argan oil & local black caviar 148
- Blue crabs, crème fraîche & oat-miso crumble 86
- Crystal shrimps, sourdough, XO sauce and butter 98

Meat

- Beef tartare, rye-miso aioli & local cheese 26/u
- Skirt steak, picci, bone marrow & egg yolk 92
- Sirloin, crab-butter & bone marrow 156
- Flank steak, kimchi, miso sauce and purée 148
- New York \ T-Bone 72 per 100g
- Prime rib 74 per 100g

Bread

- Appetizer plate 49 | Ruinart Brut +36 Per person
- Flatbread, smoked labneh, chili & olive oil 32
- Sourdough, olive oil aioli & sun dried tomatoes 24



MASHYA