

MANDRAKE WELCOME TO OUR TABLE

Inspired by the idea of the “shared table”, Mandrake offers authentic MediterrAsian cuisine prepared fresh daily using only the world’s best and cleanest ingredients. Our dishes are served and meant to be shared, mezza style.

100% NON-GMO · 100% GRASS-FED MEATS · WILD-CAUGHT SEAFOOD · ORGANIC PRODUCE · CLEAN COOKING OILS

SHARED PLATES

we recommend ordering a 1-2 plates per guest for the table.

Cold Mezza

- FALAFEL** GF / VA / D **8**
herbacious falafel, hummus, tangy feta

CLASSIC HUMMUS GFA / VA / D **14**
housemade chickpea purée, evoo

SPICY HUMMUS GFA / VA / D **14**
gochujang, chili, togarashi

WHIPPED FETA GFA / VG / PA / KA / N / D **15**
pomegranate molasses, pistachio, chili oil, naan

WAGYU TARTARE GFA / PA / KA **25**
tenderloin, egg yolk, greek tapenade, focaccia crostini

WAGYU CARPACIO GF / PA / K / D **24**
arugala, bone marrow aioli, capers, parmesean cheese

HEIRLOOM & FETA SALAD GF / VA / DFA / P / K **12**
heirloom tomatoes, baby cucumber, romaine, arugula, pomegranate arils, feta, fattoush vinaigrette

WATERMELON SALAD GF / VG / D / N / K **15**
Served with feta, cucumber, strawberries, kalamata olives, red onion, yuzu & ginger vinaigrette

ADD PROTEIN:

lamb + beef kabob 7 • lamb shank 8

chicken 6 • falafel 5

Hot Mezza

- KOREAN STREET CHICKEN** GF / KA **16**
gluten-free crispy breading, fish sauce

BANG BANG SHRIMP GF / KA / PA **19**
gluten-free tempura, ponzu cabbage, spicy aioli

WAGYU DUMPLING **18**
house ground wagyu, black garlic ponzu, chili oil

FRIED CALAMARI GF **15**
squid, rice flour, togarashi, chipotle aioli

BRUSSELS SPROUTS GF / N / VG / KA / PA **10**
almond & cashew dukkah, harissa honey

HOT STONE RICE * GF / D **13**
duck egg, furikake, crispy shallot, tamari

CRISPY SPICY POTATOES GF / VA **11**
garlic cilantro butter, harissa, sumac, garlic aioli

BROCCOLINI GF / VG / V / K **11**
sprinkled with kasseri cheese

CHARRED EDAMAME GF / V **9**
served with charred lemon, maldon salt

POMME FRITES GF / VA **14**
zaatar spice, garlic aioli, blueberry catsup

FLATBREADS

BURATTA VG / D **18**
burrata, za’atar, matbucha sauce, arugala, chilli oil

FETA & SPINACH VG / D **16**
feta, pickled onion, oregeno **add lamb shawerma 6**

From the Butcher

STEAK & LAMB CHOPS ORDERED MEDIUM-WELL OR ABOVE CANNOT BE RETURNED OR REMOVED FROM THE BILL DUE TO DONENESS PREFERENCE

- GRASS-FED FILET** GF / K / P / D **52**
8 oz. grass fed + finished, served with brussel sprouts

DELMONICO RIBEYE GF / K / P / D **65**
18 oz. prime ribe-eye

LAMB SHANK GF / KA / PA / D **28**
served with turmeric rice, moroccan chickpeas + au jus

LAMB CHOPS * GF / K / P / D **45**
served à la carte (4 pieces)

LAMB & BEEF KABOBS GF / N / KA / PA / D **29**
served with turmeric rice, greens, arugula salad mix

STEAK BITES GF / KA / PA **24**
tenderloin, mirin, honey, tamari

CHICKEN THIGH GF / N / KA / PA / D **26**
served with turmeric rice, + greens
- LOBSTER GNOCCHI** D **32**
made with champagne ohio corn cream sauce

MISO BLACK COD GF / K / P / D **24**
served with celeriac purée & mirin glaze

SMASHBURGER D **20**
short rib, brioche bun, american cheese, korean pickles, kimchi cabbagefrites
- MANDRAKE TOMAHAWK BRIEFCASE** **200**
A3 Wagyu, 32-oz

Presented tableside in our signature gold case. Delicately marbled for deep umami richness with a satisfying, steak-forward bite – indulgent, never heavy. Served with toum aioli, chimi & truffle butter
- Sweet Tooth** made in-house and prepared fresh daily

ROSE WATER SANTORINI CAKE D **12**
cardamom tres leches, macerated strawberries

JAPANESE CHEESECAKE GF / D **14**
organic cream cheese, grass-fed butter, rice flour, eggs, whole milk, housemade matcha ice-cream

DUBAI CHOCOLATE CHEESECAKE N / D **18**
filo, graham cracker crumbs, pistacio cream, gelatin, 24k gold flakes

CARROT CAKE N / D **14**
nutty crunch, spiced rum pineapple compote

HOUSEMADE ARTISAN NAAN FOR THE TABLE 5 • prepared fresh daily grilled to order

GF GLUTEN-FREE GFA GF AVAILABLE N CONTAINS NUTS V VEGAN VA VEGAN AVAILABLE VG VEGETARIAN VGA VEGETARIAN AVAILABLE K KETO-FRIENDLY KA KETO-FRIENDLY AVAILABLE P PALEO-FRIENDLY PA PALEO-FRIENDLY AVAILABLE D CONTAINS DAIRY

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourne illness. items with asterisk contain raw or undercooked ingredients. | Please note, while we take precautions to avoid cross-contact, Mandrake is not a nut or gluten-free kitchen | a 2.9% transaction fee applies to all transactions, regardless of payment method.

Columbus’ cleanest cut

Gluten-free sushi available

WILD-CAUGHT • SUSTAINABLY SOURCED • ORGANIC PRODUCE • ZERO REFINED SUGARS • NON-GMO RICE • CLEAN COOKING OILS

Raw Bar*

BLUE POINT OYSTERS
1/2 dozen **20** or dozen **36**

KUMAMOTO OYSTERS
1/2 dozen **25** or dozen **46**

CRISPY RICE
truffle avocado **18**
spicy salmon **19**
spicy tuna **19**
spicy yellowtail **20**

YELLOWTAIL JALAPENO 27
yellowtail, jalapeno, ponzu, chili oil, crispy
garlic, microgreens

SASHIMI FLIGHT 20
6 cuts of chef’s choice sashimi over daikon

TUNA FLIGHT 30
6 cuts of chef’s choice of bluefin tuna

Specialty Rolls*

SURF AND TURF 34
spicy crab, salmon, shiso, **seared wagyu**, sweet
lemon tamari reduction, crispy potatoes, shaved
green onions

TORO TATAKI 34
seared tuna belly, spicy tuna, avocado, shiso, miso
sesame sauce, spicy lemon tamari reduction, chives

FIRECRACKER 28
shrimp tempura, avocado, spicy tuna, sweet tamari
reduction, spicy mayo, rice crackers

SALMON SUNRISE 31
shrimp tempura, asparagus, avocado, yuzu pepper
sauce, tamari reduction, ikura, chives

GREEN DRAGON 25
crab, seared barbecue eel, avocado, cucumber,
tamari reduction, micro green

Classic Rolls*

CALIFORNIA ROLL 17 snow crab, avocado, cucumber

PHILLY ROLL 15 smoked salmon, cream cheese, avocado

CUCUMBER AVOCADO ROLL 8 cucumber, avocados

SALMON AVOCADO ROLL 15 salmon and avocado

NEGI TORO 18 bluefin tuna belly mixed with scallions

SPICY ROLL (Tuna or Salmon **14**, Yellowtail **15**) spicy
mix, avo, cucumber

EEL ROLL 15 *Contains Gluten
barbequed eel, shiso, avocado, cucumber, sweet
tamari reduction

SHRIMP TEMPURA 18
soy paper wrapped shrimp tempura, avocado,
cucumber, tamari reduction, furikake

HAMACHI CUCUMBER ROLL 15
yellowtail, scallions, cucumber

SEASONAL VEGGIE ROLL 20
asparagus, avocado, cucumber, miso sesame sauce,
japanese artichoke flakes, wheat grass

Nigiri/Sashimi*

all sashimi is paleo-friendly, + keto-friendly.

Bluefin Tuna	8	Yellowtail	7
akami/lean cut		Amberjack	8
Bluefin Tuna	11	*Seared Wagyu	14
chutoro/mid belly			
Bluefin Tuna	14	*Snow Crab	8
toro/belly		*Freshwater Eel	7
Salmon	6		

[1] piece of nigiri or [2] cuts of sashimi
* [1] piece per order || Add Caviar 7
*Freshwater Eel contains gluten

Chef’s Selection*

a chef-curated selection of the freshest and
highest quality seafood available.

OMAKASE 90
9 sashimi, 5 nigiri, 1 hosomaki roll

CHEF’S SELECTION TOWER 150
7 nigiri, 9 sashimi, 6 oysters + caviar

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