



## CHEF STEAK



### A STEAK NEVER SEEN BEFORE

*A steak you want to tell everyone about.*

**4350**

300 gr.

### ASADO STEAK

*Brutal steak made of pasture-fed beef cut.*

**3950**

300 gr.

### MACHO RIBEYE STEAK

*Fragrant glazing with spice and a unique cooking method in a wood stove give the meat a distinctive taste. And crispy crust made with glazing keeps the steak wonderfully moist.*

**3950**

350 gr.

### PICANHA STEAK

*Brazil's most favorite steak.*

**3570**

420 gr.

### MARUCHO STEAK

*Steak made from the most delicious beef scapula muscle.*

**3570**

250 gr.

### COWBOY STEAK

*Brutal bone Ribeye made of premium grain-fed beef.*

**4950/5520/7170**

400 gr. / 480 gr. / 700 gr.

*Tempting aroma of spice and freshly roasted meat, pleasant fuss before the delicious dinner, smiles of friendly waiters. This is Brazilian Churrascaria at its best.*

*Grilled meat is cooked here with masterly skill, and the choice of dishes is just immense. We perfected the secrets of Brazilian chefs and invite you to visit*

*Churrascaria right in the Butcher steak houses.*

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**The chef would personally cut steaks for you!**

**We guarantee pleasure with every bite!**

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## WE SHOW YOU STEAK LIST – YOU CHOOSE YOUR STEAK


Meat list is a platter where all kinds of steaks from the menu are presented. The waiter would tell in detail about highlights of each steak, so you can easily choose whatever fits your taste.

### CLASSIC STEAKS

<b>FILLET STEAK</b> <i>Tender steak made of pasture-fed beef cut. We recommend it with Pinot Noir from USA.</i>	250 gr.	<b>3670</b>
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<b>FILLET PRIME STEAK</b> <i>Steak made of premium grain-fed beef cut. Beef cattle breed – Black Angus. 200 days of grain feeding. 21 days of wet ageing. Prime. We recommend it with Beronia Crianza from Spain.</i>	250 gr.	<b>4180</b>
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<b>CHOICE RIBEYE STEAK</b> <i>Beef steak, 90 days of grain feeding, 100% Black Angus meat. We recommend it with Saperavi from Georgia.</i>	300 gr.	<b>3590</b>
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<b>RUSSO RIBEYE STEAK</b> <i>Marble steak made of Russian beef. Beef cattle breed – Black Angus. 200 days of grain feeding. 21 days of wet ageing. Prime. Miratorg. We recommend it with Malbec from Argentina.</i>	350 gr.	<b>4670</b> 
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<b>NEW YORK STEAK</b> <i>Steak made of Russian grain-fed beef. Beef cattle breed – Black Angus. 200 days of grain feeding. 21 days of wet ageing. Prime. We recommend it with Shiraz from Australia.</i>	300 gr.	<b>3930</b>
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### ALTERNATIVE STEAKS

<b>RACK OF LAMB</b> <i>Russia, Dagestan.</i>	400 gr.	<b>3990</b>
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<b>MACHETE STEAK</b> <i>Unusual texture and original shape make the Machete a real masculine steak. 200 days of grain feeding. 21 days of wet ageing. Prime.</i>	300 gr.	<b>3430</b>
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*Don't forget to choose a sauce for your steak.*

*Raw steak weight is shown. The weight of the dish on your plate depends on chosen doneness.*

**We acknowledge four doneness levels of steak:**

**RARE** — roasted on the outside, red on the inside;

**MEDIUM RARE** — roasted on the outside, reddish-pink on the inside;

**MEDIUM** — well-roasted on the outside, pink on the inside;

**MEDIUM WELL** — strongly roasted on the outside, light pink on the inside.

*For each steak, we recommend the level of doneness which reveals its taste perfectly.  
Ask your waiter.*

*If you are not satisfied with the outlook of your steak, it's doneness or you had to wait for it too long, please tell us about it and we will recook the steak or return your money.  
Defined time to cook a steak in BUTCHER steak houses is up to 20-35 minutes.*

# LIVE SEAFOOD FROM THE AQUARIUM



**OYSTER**  
1pc. — 750

**GILLARDEAU OYSTER**  
1pc. — 970

**SEA URCHIN**  
1pc. — 435

## COLD STARTERS

<b>RUSSO TARTARE</b> <i>Tartare with Russian attitude: black bread toasts, pickles, onion, garlic, parsley, and of course boneless beef cut.</i>	200/30 gr.	<b>1450</b>	
<b>PICANHA CURADA</b> <i>Dried beef appetizer from the Chef.</i>	75/60 gr.	<b>950</b>	
<b>TUNA TARTARE</b> <i>Tuna fillet with mini caperberries, Spanish garlic and chive, sesame and Asian sauce.</i>	140/60 gr.	<b>1330</b>	
<b>SMASHED CUCUMBERS</b> <i>Crispy cucumbers in a flavorful marinade with chili peppers, sesame oil, soy sauce and fresh cilantro.</i>	150/30 gr.	<b>780</b>	
<b>BEEF CARPACCIO</b> <i>Served with remoulade sauce, rocca salad and cheese.</i>	80/30 gr.	<b>1290</b>	
<b>FRESH VEGETABLES</b> <i>Tomatoes, cucumbers, radish, fresh herbs.</i>	500 gr.	<b>1270</b>	
<b>ATLANTIC HERRING</b> <i>Matured in oil with dried dill and onion.</i>	180 gr.	<b>735</b>	
<b>SOFT SMOKED SALMON</b> <i>Slices of smoked salmon with sweet white onion, caperberries and bread chips.</i>	100/60/30 gr.	<b>990</b>	
<b>OLIVES</b>	100 gr.	<b>635</b>	
<b>CHEESE PLATTER</b>	120/30/10 gr.	<b>1470</b>	
<b>GUACAMOLE</b>	150/50 gr.	<b>790</b>	

## HOT STARTERS

<b>CHEF STARTER</b> <i>Cheese and shrimps baked in sweet onion.</i>	350 gr.	<b>850</b>	
<b>BLACK BREAD GARLIC FRENCH TOASTS</b>	100/65/30 gr.	<b>630</b>	
<b>SINGAPOUR STYLE CALAMAR</b> <i>Roasted calamari with hot tomato sauce, chili pepper and sesame seeds.</i>	250/60 gr.	<b>995</b>	
<b>TIGER SHRIMPS</b> <i>Roasted, with hot sweet &amp; sour sauce.</i>	200/60 gr.	<b>1395</b>	
<b>KING CRAB</b> <i>Boiled king crab legs. Served with hollandaise sauce.</i>	2/4 pc.	<b>5200/9950</b>	



The Chef recommends

## SALADS

<b>AVOCADO WITH CRAB</b> <i>Tender king crab meat in ponzu sauce with cubed avocado melting in your mouth and caperberries.</i>	180/30 gr.	<b>1700</b>
<b>CLASSIC CAESAR SALAD</b>	260 gr.	<b>870</b>
<b>CAPRESE</b> <i>A large serving of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	<b>1100</b>
<b>RAW VEGETABLE SALAD</b> <i>With olive oil or sour cream dressing at your choice.</i>	270/30 gr.	<b>870</b>
<b>TOMATOES WITH CHEESE SAUCE</b> <i>With sweet onion and blue cheese.</i>	300 gr.	<b>990</b>
<b>KING CRAB WITH TOMATOES</b> <i>Sweet tomatoes and king crab meat with fragrant oil and red onion.</i>	220 gr.	<b>1530</b>
<b>GREEN SALAT</b> <i>Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	200 gr.	<b>910</b>
<b>EGGPLANT SALAD</b> <i>With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.</i>	320 gr.	<b>1190</b>
<b>OLIVIER RUSSIAN SALAD WITH CRAB</b> <i>Fragrant tiger shrimps, toothsome king crab meat and smoked salmon melting in your mouth with vegetable mix and mayonnaise.</i>	240 gr.	<b>1230</b>

## SOUPS

<b>BUTCHER BORSCHT WITH LAMB MEATBALLS.</b>	500/30/30 gr.	<b>970</b>
<b>TOM YUM</b> <i>Thai seafood soup.</i>	450 gr.	<b>1130</b>
<b>TOMATO POTAGE WITH SEAFOOD</b> <i>With shrimps and bonito.</i>	400/60 gr.	<b>1270</b>
<b>RICH OXTAIL SOUP</b> <i>Served with chapped Spanish garlic, chili pepper, coriander and garlic.</i>	550/60 gr.	<b>1190</b>
<b>GOULASH SOUP</b> <i>In a loaf of black bread, with scallion.</i>	1 pc./310 gr.	<b>750</b>
<b>OKROSHKA</b>	350 gr.	<b>770</b>

## SAUCES

<b>BUTCHER</b> <i>We'll cook it at your table.</i>	80 gr.	<b>260</b>
<b>HOT</b> <i>Pepper, mushroom, berry.</i>	60 gr.	<b>230</b>
<b>COLD</b> <i>Chimichurri, macho sauce.</i>	60 gr.	<b>230</b>

## MAIN COURSES

<b>BEEF STROGANOFF</b> <i>With mushrooms and mashed potatoes.</i>	430 gr.	<b>1470</b>
<b>BUTCHER BURGER</b> <i>Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	<b>1470</b>
<b>BEEF PAN</b> <i>Beef cut with vegetables and spice.</i>	430 gr.	<b>1470</b>
<b>WILD SALMON</b>	200/60 gr.	<b>2470</b>
<b>NORTH SEA HALIBUT</b>	240/60 gr.	<b>2150</b>
<b>CHEESE BEEFSTEAK</b>	300 gr.	<b>1470</b>
<b>OCTOPUS WITH POTATOES</b>	250 gr.	<b>2870</b>

## SIDE DISHES

<b>TOMATOES WITH GREEN SAUCE</b>	240 gr.	<b>870</b>
<b>ASPARAGUS AND BABY CORN</b>	170/50 gr.	<b>1350</b>
<b>ROASTED AVOCADO</b>	160 gr.	<b>795</b>
<b>BLACK PEPPER MASHED POTATOES</b>	200 gr.	<b>590</b>
<b>ROASTED FRESH POTATOES</b>	180 gr.	<b>530</b>
<b>GRILLED VEGETABLES</b>	180 gr.	<b>670</b>
<b>POTATOES ROASTED WITH MUSHROOMS</b>	230 gr.	<b>650</b>
<b>CAULIFLOWER WITH TRUFFLE OIL</b> <i>Roasted cauliflower with cream sauce, fresh parsley and truffle oil.</i>	230 gr.	<b>890</b>

## DESSERTS

<b>CHEF'S DESSERT</b> <i>Meringue, dried prune, peanuts and pecan nuts.</i>	1 pc.	<b>790</b>
<b>TROPICANO</b> <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	<b>970</b>
<b>CHOCOLATE BUTCHER</b> <i>Chocolate biscuit with pieces of pear, pecan nuts, cinnamon and rum. Its bright taste is emphasised by chili flakes, sea salt and sweet rosemary.</i>	1 pc.	<b>750</b>
<b>BUTCHER CHEESECAKE</b> <i>Delicate cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	<b>995</b>
<b>CHEF-BRULEE</b> <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	<b>650</b>
<b>KUTUZOV</b> <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	<b>970</b>
<b>LEMON PIE</b> <i>Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	<b>770</b>
<b>VERY BERRY</b> <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 pc.	<b>1130</b>
<b>ICE CREAM / SORBET</b>	50 gr.	<b>330</b>

**WE MAKE THIN PIZZA  
WITH CRISPY CRUST**

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**FOUR CHEESE CALZONE** **1430**  
*Pecorino Toscano, mozzarella, taleggio, gorgonzola.*

**FOCACCIA WITH SPICY HERBS** **640**  
*Crispy dough, olive oil, spicy herbs.*

**PARMESAN FOCACCIA** **640**  
*Crispy dough, olive oil, parmesan.*

**MAREA** **2190**  
*Shrimps, calamari, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.*

**TUNA AND RED ONION** **1250**  
*Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.*

**FOUR CHEESE** **1450**  
*Pecorino Toscano, mozzarella, taleggio, gorgonzola.*

**PARMA PIZZA **NEW**** **1490**  
*Ham, mozzarella, stracciatella, arugula, tomato sauce.*

**MARGHERITA** **990**  
*Mozzarella, oregano, tomato sauce, olive oil.*

**CALABRESE** **1350**  
*Spianata salami, gorgonzola, mozzarella, red onion.*

**GORGONZOLA AND PEAR** **1190**  
*Gorgonzola, pear, mozzarella.*

**PORCINI MUSHROOMS AND TALEGGIO CHEESE** **1330**  
*Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.*

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It is so delicious that only few can resist  
"just one more bite".

**\*Only in the restaurants on  
45A Profsoyuznaya, 15c2 Lubyansky Lane and 8c2 Michurinsky Ave.**