



## CHEF STEAK



### A STEAK NEVER SEEN BEFORE

*A steak you want to tell everyone about.*

300 gr. – **5190**

### ASADO STEAK

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

**5490**

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.*

**5250**

350 gr.

### PICANHA STEAK

*Brazil's most favorite steak.*

**4370**

420 gr.

### MARUCHO STEAK

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

**4250**

250 gr.

### COWBOY STEAK

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

**5570 / 6170 / 7790**

400 gr. / 480 gr. / 700 gr.

**The chef would personally cut steaks for you!**  
**We guarantee pleasure with every bite!**



## 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

#### WAGYU FILLET STEAK

*Unique taste! Try a unique steak from Russia.*

200 gr. – **7350**

#### FILLET PRIME STEAK

250 gr.

**5250**

*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 Pinot Noir from the USA.*

#### RUSSO RIBEYE STEAK

350 gr.

**5700**



*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.*

#### NEW YORK STEAK

300 gr.

**4470**

*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 Beronia Crianza from Spain.*

### ALTERNATIVE STEAKS

#### RACK OF LAMB

*Russia, Dagestan.*

350 gr.

**5270**

#### MACHETE STEAK

300 gr.

**4070**

*Unusual texture and original shape make the Machete a real masculine steak. 200 days of grain feeding. 21 days of wet ageing. Prime.*

*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



**SCALLOP**  
1pc. — **970**

**OYSTER: GILLARDEAU / FIN DE CLARE**  
1pc. — **1090 / 830**

**SEA URCHIN**  
1pc. — **550**

## COLD STARTERS

### RUSSO TARTARE

*Tartare with Russian attitude: black bread toasts, pickles, onion, garlic, parsley, and of course boneless beef cut.*

170/30 gr.

**1750**



### FRENCH TARTARE

*The most tender marbled beef tenderloin in a piquant sauce with Dijon mustard, anchovies and fresh herbs. Served with fresh truffle and parmesan cheese.*

105 rp.

**1700**

### PICANHA CURADA

*Dried beef appetizer from the Chef.*

75/45 gr.

**1250**



### BEEF CARPACCIO

*With spicy sauce, parmesan, quail yolk and truffle oil.*

100 gr.

**1550**

### SMASHED CUCUMBERS

*Crispy cucumbers in a flavorful marinade with chili peppers, sesame oil, soy sauce and fresh cilantro.*

180 gr.

**790**



### FRESH VEGETABLES

*Tomatoes, cucumbers, pepper, fresh herbs.*

500 gr.

**1550**

### ATLANTIC HERRING

*Matured in oil with dried dill and onion.*

180 gr.

**890**

### SOFT SMOKED SALMON

*Slices of smoked salmon with sweet white onion, caperberries and bread chips.*

100/55/60 gr.

**1350**

### OLIVES

100 gr.

**790**

### GUACAMOLE

170/50 gr.

**790**

## HOT STARTERS

### CHEF STARTER

*Cheese and shrimps baked in sweet onion.*

350 gr.

**1050**

### BLACK BREAD GARLIC FRENCH TOASTS

100/65/30 gr.

**750**

### SINGAPOUR STYLE CALAMAR

*Roasted calamari with hot tomato sauce, chili pepper and sesame seeds.*

220/50 gr.

**1150**

### KING CRAB

*Boiled king crab legs. Served with hollandaise sauce.*

2/4 pc.

**5700/11250**




The Chef recommends



# SALADS

|  |         |   |
|--|---------|---|
| <b>KING CRAB WITH TOMATOES AND AVOCADO</b>   | 180 gr. | <b>1850</b>   |
| <b>CLASSIC CAESAR SALAD</b>  | 260 gr. | <b>1550</b>   |
| <b>CAPRESE</b><br><i>A large serving of mozzarella with tomatoes and green basil sauce.</i>  | 280 gr. | <b>1450</b>   |
| <b>RAW VEGETABLE SALAD</b>   | 210 gr. | <b>1150</b>   |
| <b>TOMATOES WITH CHEESE SAUCE</b><br><i>With sweet onion and blue cheese.</i>  | 300 gr. | <b>1270</b>   |
| <b>GREEN SALAT</b><br><i>Mix of salad with fresh vegetables and avocado dressing.<br/>Served with roasted pumpkin seeds and sheep milk cheese.</i>                                   | 205 gr. | <b>1050</b>   |
| <b>EGGPLANT SALAD</b><br><i>With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.</i>  | 280 gr. | <b>1390</b>   |
| <b>OLIVIER RUSSIAN SALAD WITH CRAB</b><br><i>Fragrant tiger shrimps, toothsome king crab meat<br/>and smoked salmon melting in your mouth<br/>with vegetable mix and mayonnaise.</i> | 235 gr. | <b>1450</b>   |
| <b>GREEK SALAD</b><br><i>Crispy fresh vegetables, feta cheese and Kalamata olives<br/>with a signature sauce based on olive oil, honey and Dijon mustard.</i>                        | 300 gr. | <b>1290</b>  |

# SOUPS

|   |               |   |
|---|---------------|---|
| <b>BUTCHER BORSCHT WITH LAMB MEATBALLS.</b>   | 500/30/30 gr. | <b>1190</b>   |
| <b>TOMATO POTAGE WITH SEAFOOD</b><br><i>With shrimps and bonito.</i>                                      | 400/60 gr.    | <b>1470</b>   |
| <b>RICH OXTAIL SOUP</b><br><i>Served with chapped Spanish garlic, chili pepper, coriander and garlic.</i> | 550/60 gr.    | <b>1550</b>  |


# SAUCES

|   |         |            |
|---|---------|------------|
| <b>BUTCHER</b><br><i>We'll cook it at your table.</i> | 105 gr. | <b>370</b> |
| <b>HOT</b><br><i>Pepper, mushroom, berry.</i>         | 60 gr.  | <b>320</b> |
| <b>COLD</b><br><i>Chimichurri, macho sauce.</i>       | 60 gr.  | <b>320</b> |





## MAIN COURSES

|  |            |             |   |
|--|------------|-------------|---|
| <b>BEEF STROGANOFF</b><br><i>With mushrooms and mashed potatoes.</i>   | 430 gr.    | <b>1890</b> |   |
| <b>BUTCHER BURGER</b><br><i>Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.</i> | 430 gr.    | <b>1890</b> |  |
| <b>BEEF PAN</b><br><i>Beef cut with vegetables and spice.</i>  | 390 gr.    | <b>1890</b> |   |
| <b>MURMANSK SALMON</b>   | 200/30 gr. | <b>3090</b> |   |
| <b>NORTH SEA HALIBUT</b>   | 240/30 gr. | <b>3090</b> |   |
| <b>TIGER SHRIMPS</b><br><i>Roasted, with hot sweet &amp; sour sauce.</i>   | 200/30 gr. | <b>1590</b> |   |

## SIDE DISHES

|  |            |             |   |
|--|------------|-------------|---|
| <b>TOMATOES WITH RED SAUCE</b>         | 220 gr.    | <b>1090</b> |   |
| <b>ASPARAGUS AND BABY CORN</b>         | 170/50 gr. | <b>1490</b> |  |
| <b>BLACK PEPPER MASHED POTATOES</b>    | 200 gr.    | <b>710</b>  |   |
| <b>ROASTED FRESH POTATOES</b>          | 180 gr.    | <b>650</b>  |   |
| <b>GRILLED VEGETABLES</b>              | 180 gr.    | <b>790</b>  |   |
| <b>POTATOES ROASTED WITH MUSHROOMS</b> | 195 gr.    | <b>770</b>  |   |
| <b>BAKED CAULIFLOWER WITH TRUFFLE</b>  | 160 gr.    | <b>990</b>  |   |

## DESSERTS

|  |        |             |   |
|--|--------|-------------|---|
| <b>CHEF'S DESSERT</b><br><i>Meringue, dried prune, peanuts and pecan nuts.</i>   | 1 pc.  | <b>890</b>  |   |
| <b>TROPICANO</b><br><i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>                                     | 1 pc.  | <b>1370</b> |   |
| <b>CHOCOLATE BUTCHER</b><br><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>850</b>  |   |
| <b>BUTCHER CHEESECAKE</b><br><i>Delicate cheese, vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>  | 1 pc.  | <b>1170</b> |   |
| <b>CHEF-BRULEE</b><br><i>Custard with baked condensed milk and caramelized crust.</i>  | 1 pc.  | <b>750</b>  |   |
| <b>KUTUZOV</b><br><i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>   | 1 pc.  | <b>1170</b> |  |
| <b>LEMON PIE</b><br><i>Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.</i>  | 1 pc.  | <b>850</b>  |   |
| <b>VERY BERRY</b><br><i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>   | 1 pc.  | <b>1250</b> |   |
| <b>ICE CREAM / SORBET</b>  | 50 gr. | <b>390</b>  |   |



The Chef recommends



## WE MAKE THIN PIZZA WITH CRISPY CRUST

### FOUR CHEESE CALZONE

*Pecorino Toscano, mozzarella, taleggio, gorgonzola.*

1590

### FOCACCIA WITH SPICY HERBS

*Crispy dough, olive oil, spicy herbs.*

770

### PARMESAN FOCACCIA

*Crispy dough, olive oil, parmesan.*

770

### MAREA

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

2400

### TUNA AND RED ONION

*Tuna in oil, mozzarella, red onion, oregano, tomato sauce.*

1450

### FOUR CHEESE

*Pecorino Toscano, mozzarella, taleggio, gorgonzola.*

1590

### PARMA PIZZA

*Ham, mozzarella, stracciatella, arugula, tomato sauce.*

1710

### MARGHERITA

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

1200

### CALABRESE

*Salami, gorgonzola, mozzarella, red onion.*

1550

### GORGONZOLA AND PEAR

*Gorgonzola, pear, mozzarella.*

1350

### PORCINI MUSHROOMS AND TALEGGIO CHEESE

*Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.*

1550

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.**