



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!**

STEAKS



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

350 gr. **5270**

Russia, Dagestan.

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 gr.

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

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

SOUPS

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

SAUCES

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



The Chef recommends

MAIN COURSES

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

SIDE DISHES

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

DESSERTS

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



The Chef recommends

PIZZA



WE MAKE THIN PIZZA
WITH CRISPY CRUST

FOUR CHEESE CALZONE

Pecorino Toscano, mozzarella, taleggio, gorgonzola.

1590

FOCACCI 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

GORGNZOLA 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.