

LIVE SEAFOOD FROM THE AQUARIUM



SCALLOP
1pc. — 990

OYSTER: GILLARDEAU / FIN DE CLARE
1pc. — 1150/870

SEA URCHIN
1pc. — 590

COLD STARTERS

RUSSO TARTARE <i>Tartare with Russian attitude: black bread toasts, pickles, onion, garlic, parsley, and of course boneless beef cut.</i>	170/30 gr.	1770	
FRENCH TARTARE <i>The most tender marbled beef tenderloin in a piquant sauce with Dijon mustard, anchovies and fresh herbs. Served with fresh truffle and parmesan cheese.</i>	105 gr.	1730	
PICANHA CURADA <i>Dried beef appetizer from the Chef.</i>	75/45 gr.	1270	
BEEF CARPACCIO <i>With spicy sauce, parmesan, quail yolk and truffle oil.</i>	100 gr.	1570	
SMASHED CUCUMBERS <i>Crispy cucumbers in a flavorful marinade with chili peppers, sesame oil, soy sauce and fresh cilantro.</i>	180 gr.	790	
FRESH VEGETABLES <i>Tomatoes, cucumbers, pepper, fresh herbs.</i>	500 gr.	1650	
ATLANTIC HERRING <i>Matured in oil with dried dill and onion.</i>	180 gr.	890	
SOFT SMOKED SALMON <i>Slices of smoked salmon with sweet white onion, caperberries and bread chips.</i>	100/55/60 gr.	1370	
OLIVES	100 gr.	790	
GUACAMOLE	170/50 gr.	790	

HOT STARTERS


CHEF STARTER <i>Cheese and shrimps baked in sweet onion.</i>	350 gr.	1070
BLACK BREAD GARLIC FRENCH TOASTS	100/65/30 gr.	770
SINGAPOUR STYLE CALAMAR <i>Roasted calamari with hot tomato sauce, chili pepper and sesame seeds.</i>	220/50 gr.	1170
KING CRAB <i>Boiled king crab legs. Served with hollandaise sauce.</i>	2/4 pc.	5800/11450



SALADS

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	
KING CRAB WITH TOMATOES AND AVOCADO	180 gr.	1870	
CLASSIC CAESAR SALAD	260 gr.	1270	
CAPRESE <i>A large serving of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	1470	
RAW VEGETABLE SALAD	210 gr.	1170	
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	1290	
GREEN SALAD <i>Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	205 gr.	1070	
EGGPLANT SALAD <i>With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.</i>	280 gr.	1430	
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.	1470	

SOUPS

OKROSHKA	350 gr.	870	
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.	380	
HOT <i>Pepper, mushroom, berry.</i>	60 gr.	330	
COLD <i>Chimichurri, macho sauce.</i>	60 gr.	330	





CHEF STEAK



A STEAK NEVER SEEN BEFORE

A steak you want to tell everyone about.

300 gr. – **5250**

ASADO STEAK

Brutal steak made of grain-fed beef cut.

5590

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.

5300

350 gr.

PICANHA STEAK

Brazil's most favorite steak.

4390

420 gr.

MARUCHO STEAK

Steak made from the most delicious beef scapula muscle.

4300

250 gr.

COWBOY STEAK

Brutal bone Ribeye made of premium grain-fed beef.

5670 / 6270 / 7890

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. – **7550**

FILLET PRIME STEAK

250 gr.

5300

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.

5750



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.

4520

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.

5320

Russia, Dagestan.

MACHETE STEAK

300 gr.

4120

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.*

MAIN COURSES

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	430 gr.	1970
BUTCHER BURGER <i>Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1970 
BEEF PAN <i>Beef cut with vegetables and spice.</i>	390 gr.	1970
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.	910
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	1390
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.	870
BUTCHER CHEESECAKE <i>Delicate cheese, vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1190
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	770
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	1190 
LEMON PIE <i>Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	870
VERY BERRY <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 pc.	1270
ICE CREAM / SORBET	50 gr.	400



PIZZA



**WE MAKE THIN PIZZA
WITH CRISPY CRUST**

FOUR CHEESE CALZONE 1600
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

FOCACCIA WITH SPICY HERBS 780
Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA 780
Crispy dough, olive oil, parmesan.

MAREA 2410
Shrimps, calamari, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.

TUNA AND RED ONION 1460
Tuna in oil, mozzarella, red onion, oregano, tomato sauce.

FOUR CHEESE 1600
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA 1720
Ham, mozzarella, stracciatella, arugula, tomato sauce.

MARGHERITA 1210
Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE 1560
Salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR 1360
Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE 1560
Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.

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.**

START WITH THE SCALLOP



SCALLOP WITH PICKLED CUCUMBER AND WASABI – 1170 rub.

Slices of tender scallop, juicy cucumber marinated with fresh ginger, vibrant ponzu sauce and a fragrant sesame dressing.



SCALLOP TATAKI WITH SESAME – 1170 rub.

Tender seared scallop in a nut-sesame dressing, with spicy green oil.



ORANGE TARTAR – 1170 rub.

A balanced combination of scallop in a citrus sauce and cucumber marinated with ginger, complemented by a vibrant orange dressing.



THREE PEPPERS STEAK – 5300 rub.

Premium grain-fed beef tenderloin medallions fried in pepper sauce and a mix of aromatic spices.



CHEF-BURGER – 1990 rub.

A juicy patty made of marbled beef in a wheat bun with a golden crust and four kinds of tender cheese. All this splendor is topped off with pickled cucumbers, Dijon mustard and spicy sauces.



ROAST BEEF WITH TUNA SAUCE – 1590 rub.

Stewed grain-fed beef with tuna sauce and smashed cucumbers.



**BEEF CHEEKS
BARBECUE**

2870 rub.

**BEEF CHEEKS
WITH PEPPER SAUCE**

2870 rub.

THEY WHET YOUR APPETITE



**CARPACCIO WITH
FOIE GRAS, PORCINI
MUSHROOMS
AND CHEESE**

1770 rub.



**BEEF
TATAKI**

1770 rub.



**KAMPOT PEPPER
TARTARE**

1770 rub.