

A STEAK NEVER SEEN BEFORE

A steak you want to tell everyone about.

300 gr. - **5130**

ASADO STEAK	5370
Brutal steak made of grain-fed beef cut.	300 gr.
MACHO RIBEYE STEAK	5130
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.	350 gr.
PICANHA STEAK	4250
Brazil's most favorite steak.	420 gr.
MARUCHO STEAK	4150
Steak made from the most delicious beef scapula muscle.	250 gr.
COWBOY STEAK 5450 / 5990 /	7650
Brutal bone Ribeye made of premium grain-fed beef. 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.

5150

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.

5530

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.

4350

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.

5150

MACHETE STEAK

300 gr.

3950

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





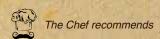
SCALLOP 1pc. — **970**

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

SEA URCHIN 1pc. — **550**

COLD STARTERS

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RUSSO TARTARE Tartare with Russian attitude: black bread toasts, pickles, onion, garlic, parsley, and of course boneless beef cut.	170/30 gr.	1690	
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 гр.	1630	THE PERSON NAMED IN
PICANHA CURADA Dried beef appetizer from the Chef.	75/45 gr.	1190	
BEEF CARPACCIO With mustard sauce, parmesan, quail yolk and truffle oil.	100 gr.	1470	
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.	1490	
ATLANTIC HERRING Matured in oil with dried dill and onion.	180 gr.	870	
SOFT SMOKED SALMON Slices of smoked salmon with sweet white onion, caperberries and bread chips.	100/55/60 gr.	1290	
OLIVES	100 gr.	770	
GUACAMOLE	170/50 gr.	790	
HOT STARTERS			
CHEF STARTER Cheese and shrimps baked in sweet onion.	350 gr.	990	
BLACK BREAD GARLIC FRENCH TOASTS	100/65/30 gr.	730	
SINGAPOUR STYLE CALAMAR Roasted calamari with hot tomato sauce, chili pepper and sesame seeds.	220/50 gr.	1090	
KING CRAB Boiled king crab legs. Served with hollandaise sauce.	2/4 pc. 5600)/10950	



SALADS



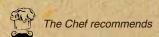
,	KING CRAB WITH TOMATOES AND AVOCADO	180 gr.	1770
	CLASSIC CAESAR SALAD	260 gr.	1150
	CAPRESE A large serving of mozzarella with tomatoes and green basil sauce.	280 gr.	1370
	RAW VEGETABLE SALAD	210 gr.	1090
	TOMATOES WITH CHEESE SAUCE With sweet onion and blue cheese.	300 gr.	1230
	GREEN SALAT Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.	205 gr.	990
	EGGPLANT SALAD With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.	280 gr.	1350
	OLIVIER RUSSIAN SALAD WITH CRAB Fragrant tiger shrimps, toothsome king crab meat and smoked salmon melting in your mouth with vegetable mix and mayonnaise.	235 gr.	1370
	GREEK SALAD Crispy fresh vegetables, feta cheese and Kalamata olives with a signature sauce based on olive oil, honey and Dijon mustard.	300 gr.	1270

SOUPS

BUTCHER BORSCHT WITH LAMB MEATBALLS.	500/30/30 gr.	1170
TOMATO POTAGE WITH SEAFOOD With shrimps and bonito.	400/60 gr.	1450
RICH OXTAIL SOUP Served with chapped Spanish garlic, chili pepper, coriander and garlic.	550/60 gr.	1470

SAUCES

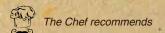
BUTCHER We'll cook it at your table.	80 gr.	350
HOT Pepper, mushroom, berry.	60 gr.	300
COLD Chimichurri, macho sauce.	60 gr.	300



MAIN COURSES



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BEEF STROGANOFF With mushrooms and mashed potatoes.	430 gr.	1790
BUTCHER BURGER Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.	430 gr.	1750
BEEF PAN Beef cut with vegetables and spice.	390 gr.	1790
MURMANSK SALMON	200/30 gr.	3070
NORTH SEA HALIBUT	240/30 gr.	3070
TIGER SHRIMPS Roasted, with hot sweet & sour sauce.	200/30 gr.	1570
SIDE DISHES		
TOMATOES WITH RED SAUCE	220 gr.	1070
ASPARAGUS AND BABY CORN	170/50 gr.	1470
BLACK PEPPER MASHED POTATOES	200 gr.	690
ROASTED FRESH POTATOES	180 gr.	630
GRILLED VEGETABLESS	180 gr.	770
POTATOES ROASTED WITH MUSHROOMS	230 gr.	750
BAKED CAULIFLOWER WITH TRUFFLE	160 gr.	990
DESSERTS		
CHEF'S DESSERT Meringue, dried prune, peanuts and pecan nuts.	1 pc.	870
TROPICANO Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.	1 pc.	1350
CHOCOLATE BUTCHER Chocolate biscuit with pieces of pear, pecan nuts, cinnamon and rum. Its bright taste is emphasised by chili flakes, sea salt and sweet rosemary.	1 pc.	820
BUTCHER CHEESECAKE Delicate cheese, vanilla, crunchy pecan crust, fresh berries and raspberry sauce.	1 pc.	1150
CHEF-BRULEE Custard with baked condensed milk and caramelized crust.	1 pc.	730
KUTUZOV Mascarpone cream, berries, puff-pastry and peanut meringue.	1 pc.	1150 🚇
LEMON PIE Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.	1 pc.	830
VERY BERRY A refreshing light dessert with airy cream made of mascarpone cheese sorbet, berry sauce and fresh berries.	1 pc.	1230
ICE CREAM / SORBET	50 gr.	370





WE MAKE THIN PIZZA WITH CRISPY CRUST

FOUR CHEESE CALZONE Pecorino Toscano, mozzarella, taleggio, gorgonzola.	1570
FOCACCIA WITH SPICY HERBS Crispy dough, olive oil, spicy herbs.	750
PARMESAN FOCACCIA Crispy dough, olive oil, parmesan.	750
MAREA Shrimps, calamari, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.	2300
TUNA AND RED ONION Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.	1400
FOUR CHEESE Pecorino Toscano, mozzarella, taleggio, gorgonzola.	1570
PARMA PIZZA Ham, mozzarella, stracciatella, arugula, tomato sauce.	1610
MARGHERITA Mozzarella, oregano, tomato sauce, olive oil.	1110
CALABRESE Spianata salami, gorgonzola, mozzarella, red onion.	1470
GORGONZOLA AND PEAR Gorgonzola, pear, mozzarella.	1310
PORCINI MUSHROOMS AND TALEGGIO CHEESE Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.	1470

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