

LIVE SEAFOOD FROM THE AQUARIUM



SCALLOP
1pc. — 1070

OYSTER: GILLARDEAU / FIN DE CLARE
1pc. — 1170/890

SEA URCHIN
1pc. — 610

COLD STARTERS

RUSSO TARTARE

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

170/30 gr.

1790



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.

1750

PICANHA CURADA

Dried beef appetizer from the Chef.

75/45 gr.

1290



BEEF CARPACCIO

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

100 gr.

1590

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.

1690

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.

1390

OLIVES

100 gr.

790

GUACAMOLE

170/50 gr.

790

HOT STARTERS

CHEF STARTER

Cheese and shrimps baked in sweet onion.

350 gr.

1090

BLACK BREAD GARLIC FRENCH TOASTS

100/65/30 gr.

790

SINGAPOUR STYLE CALAMAR

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

220/50 gr.

1190

KING CRAB

Boiled king crab legs. Served with hollandaise sauce.

2/4 pc.

5900/11750



The Chef recommends

SALADS

GREEK SALAD

Crispy fresh vegetables, feta cheese and Kalamata olives with a signature sauce based on olive oil, honey and Dijon mustard.

300 gr.

1330



KING CRAB WITH TOMATOES AND AVOCADO

180 gr.

1950

CLASSIC CAESAR SALAD

260 gr.

1350

CAPRESE

A large serving of mozzarella with tomatoes and green basil sauce.

280 gr.

1550

RAW VEGETABLE SALAD

210 gr.

1230

TOMATOES WITH CHEESE SAUCE

With sweet onion and blue cheese.

300 gr.

1350

GREEN SALAD

Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.

205 gr.

1130

EGGPLANT SALAD

With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.

280 gr.

1490

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.

1530

SOUPS

BUTCHER BORSCHT WITH LAMB MEATBALLS.

500/30/30 gr.

1190

TOMATO POTAGE WITH SEAFOOD

With shrimps and bonito.

400/60 gr.

1490

RICH OXTAIL SOUP

Served with chapped Spanish garlic, chili pepper, coriander and garlic.

550/60 gr.

1590



SAUCES

BUTCHER

We'll cook it at your table.

105 gr.

490

HOT

Pepper, mushroom, berry.

60 gr.

390

COLD

Chimichurri, macho sauce.

60 gr.

390



The Chef recommends



CHEF STEAK



A STEAK NEVER SEEN BEFORE

A steak you want to tell everyone about.

300 gr. – **5470**

ASADO STEAK

Brutal steak made of grain-fed beef cut.

5770

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.

5500

350 gr.

PICANHA STEAK

Brazil's most favorite steak.

4500

420 gr.

MARUCHO STEAK

Steak made from the most delicious beef scapula muscle.

4500

250 gr.

COWBOY STEAK

Brutal bone Ribeye made of premium grain-fed beef.

5800 / 6500 / 7990

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. – **7700**

FILLET PRIME STEAK

250 gr. **5470**

*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.*

THREE PEPPERS STEAK

250 gr. **5470**

*Premium grain-fed beef tenderloin medallions fried in pepper sauce
and a mix of aromatic spices.
We recommend it with Carmenere from Chile.*

RUSSO RIBEYE STEAK

350 gr. **5950** 

*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 Montepulciano from Italy.*

NEW YORK STEAK

300 gr. **4590**

*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. **5470**

Russia, Dagestan.

MACHETE STEAK

300 gr. **4170**

*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.	2150	
BUTCHER BURGER <i>Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	2150	
CHEF-BURGER <i>A juicy patty made of marbled beef in a wheat bun with a golden crust and four kinds of tender cheese.</i>	530 gr.	2150	
BEEF PAN <i>Beef cut with vegetables and spice.</i>	390 gr.	2150	
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.	1110	
ASPARAGUS AND BABY CORN	170/50 gr.	1530	
BLACK PEPPER MASHED POTATOES	200 gr.	730	
ROASTED FRESH POTATOES	180 gr.	670	
GRILLED VEGETABLES	180 gr.	810	
POTATOES ROASTED WITH MUSHROOMS	195 gr.	790	

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanuts and pecan nuts.</i>	1 pc.	930	
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.	890	
BUTCHER CHEESECAKE <i>Delicate cheese, vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1210	
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	790	
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	1250	
LEMON PIE <i>Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	890	
VERY BERRY <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 pc.	1290	
ICE CREAM / SORBET	50 gr.	450	



WE MAKE THIN PIZZA WITH CRISPY CRUST

FOUR CHEESE CALZONE**1600***Pecorino Toscano, mozzarella, taleggio, gorgonzola.***FOCACCIA WITH SPICY HERBS****790***Crispy dough, olive oil, spicy herbs.***PARMESAN FOCACCIA****790***Crispy dough, olive oil, parmesan.***MAREA****2450***Shrimps, calamari, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.***TUNA AND RED ONION****1490***Tuna in oil, mozzarella, red onion, oregano, tomato sauce.***FOUR CHEESE****1650***Pecorino Toscano, mozzarella, taleggio, gorgonzola.***PARMA PIZZA****1750***Ham, mozzarella, stracciatella, arugula, tomato sauce.***MARGHERITA****1250***Mozzarella, oregano, tomato sauce, olive oil.***CALABRESE****1590***Salami, gorgonzola, mozzarella, red onion.***GORGONZOLA AND PEAR****1390***Gorgonzola, pear, mozzarella.***PORCINI MUSHROOMS AND TALEGGIO CHEESE****1590***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.**



BONE MARROW – 1970 rub.

Ancient food for the brain, hormones and energy.



THE BRAND CHEF'S FAVORITE STEAK – 5870 rub.



BEEF CHEEKS WITH PEPPER SAUCE – 2870 rub.



POTATOES WITH FRIED CHANTERELLES – 1250 rub.

FRIED CHANTERELLES WITH PARMIGIANO MOUSSE – 1250 rub.



ROAST BEEF WITH TUNA SAUCE – 1650 rub.

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

START WITH THE SCALLOP



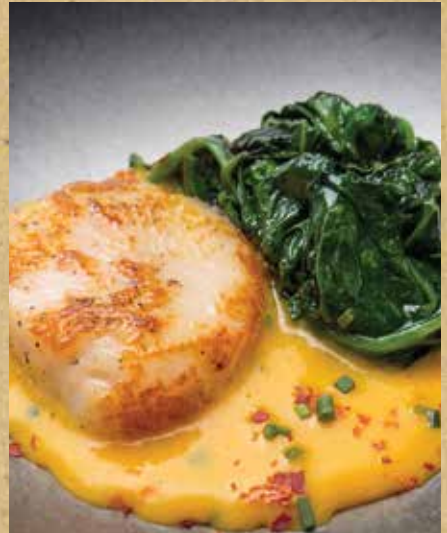
**SCALLOP WITH
PICKLED CUCUMBER
AND WASABI**

1230 rub.



**SCALLOP
TATAKI
WITH SESAME**

1230 rub.



**SCALLOP FRIED
WITH SPINACH**

1230 rub.

THEY WHET YOUR APPETITE



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

1790 rub.



**BEEF
TATAKI**

1790 rub.



**KAMPOT PEPPER
TARTARE**

1790 rub.