



CHEF STEAK



A STEAK NEVER SEEN BEFORE

A steak you want to tell everyone about.

4550

300 gr.

ASADO STEAK

Brutal steak made of pasture-fed beef cut.

4150

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.

4150

350 gr.

PICANHA STEAK

Brazil's most favorite steak.

3700

420 gr.

MARUCHO STEAK

Steak made from the most delicious beef scapula muscle.

3700

250 gr.

COWBOY STEAK

Brutal bone Ribeye made of premium grain-fed beef.

4970/5550/7190

400 gr. / 480 gr. / 700 gr.

Tempting aroma of spice and freshly roasted meat, pleasant fuss before the delicious dinner, smiles of friendly waiters. This is Brazilian Churrascaria at its best.

Grilled meat is cooked here with masterly skill, and the choice of dishes is just immense. We perfected the secrets of Brazilian chefs and invite you to visit

Churrascaria right in the Butcher steak houses.

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

FILLET STEAK	250 gr.	3890
<i>Tender steak made of pasture-fed beef cut. We recommend it with Pinot Noir from USA.</i>		

FILLET PRIME STEAK	250 gr.	4300
<i>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 Beronia Crianza from Spain.</i>		

CHOICE RIBEYE STEAK	300 gr.	3850
<i>Beef steak, 90 days of grain feeding, 100% Black Angus meat. We recommend it with Saperavi from Georgia.</i>		

RUSSO RIBEYE STEAK	350 gr.	4770	
<i>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.</i>			

NEW YORK STEAK	300 gr.	3970
<i>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 Shiraz from Australia.</i>		

ALTERNATIVE STEAKS

RACK OF LAMB	350 gr.	4500
<i>Russia, Dagestan.</i>		

MACHETE STEAK	300 gr.	3500
<i>Unusual texture and original shape make the Machete a real masculine steak. 200 days of grain feeding. 21 days of wet ageing. Prime.</i>		

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



OYSTER 1pc. — 770	GILLARDEAU OYSTER 1pc. — 990	SEA URCHIN 1pc. — 450
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COLD STARTERS

RUSSO TARTARE <i>Tartare with Russian attitude: black bread toasts, pickles, onion, garlic, parsley, and of course boneless beef cut.</i>	200/30 gr.	1490	
PICANHA CURADA <i>Dried beef appetizer from the Chef.</i>	75/60 gr.	990	
MURMANSK SALMON CEVICHE <i>Chilled salmon in a citrus marinade, with guacamole and chili pepper.</i>	145 gr.	1250	
SMASHED CUCUMBERS <i>Crispy cucumbers in a flavorful marinade with chili peppers, sesame oil, soy sauce and fresh cilantro.</i>	150/30 gr.	790	
BEEF CARPACCIO <i>With mustard sauce, parmesan, quail yolk and truffle oil.</i>	80/30 gr.	1370	NEW
FRESH VEGETABLES <i>Tomatoes, cucumbers, pepper, fresh herbs.</i>	500 gr.	1310	
ATLANTIC HERRING <i>Matured in oil with dried dill and onion.</i>	180 gr.	770	
SOFT SMOKED SALMON <i>Slices of smoked salmon with sweet white onion, caperberries and bread chips.</i>	100/60/30 gr.	1050	
OLIVES	100 gr.	650	
CHEESE PLATTER	120/30/10 gr.	1490	
GUACAMOLE	150/50 gr.	790	

HOT STARTERS

CHEF STARTER <i>Cheese and shrimps baked in sweet onion.</i>	350 gr.	880
BLACK BREAD GARLIC FRENCH TOASTS	100/65/30 gr.	670
SINGAPOUR STYLE CALAMAR <i>Roasted calamari with hot tomato sauce, chili pepper and sesame seeds.</i>	250/60 gr.	995
KING CRAB <i>Boiled king crab legs. Served with hollandaise sauce.</i>	2/4 pc.	5200/9950



SALADS

AVOCADO WITH CRAB <i>Tender king crab meat in ponzu sauce with cubed avocado melting in your mouth and caperberries.</i>	180/30 gr.	1700
CLASSIC CAESAR SALAD	260 gr.	970
CAPRESE <i>A large serving of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	1170
RAW VEGETABLE SALAD	230 gr.	970
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	1070
KING CRAB WITH TOMATOES <i>Sweet tomatoes and king crab meat with fragrant oil and red onion.</i>	220 gr.	1570
GREEN SALAT <i>Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	200 gr.	950
EGGPLANT SALAD <i>With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.</i>	320 gr.	1250
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>	240 gr.	1270

SOUPS

BUTCHER BORSCHT WITH LAMB MEATBALLS.	500/30/30 gr.	1050
AUTHOR'S TOM YUM <i>Thai seafood soup.</i>	450 gr.	1170
TOMATO POTAGE WITH SEAFOOD <i>With shrimps and bonito.</i>	400/60 gr.	1310
RICH OXTAIL SOUP <i>Served with chapped Spanish garlic, chili pepper, coriander and garlic.</i>	550/60 gr.	1250
GOULASH SOUP <i>In a loaf of black bread, with scallion.</i>	1 pc./310 gr.	790
OKROSHKA	350 gr.	770

SAUCES

BUTCHER <i>We'll cook it at your table.</i>	80 gr.	280
HOT <i>Pepper, mushroom, berry.</i>	60 gr.	260
COLD <i>Chimichurri, macho sauce.</i>	60 gr.	260

MAIN COURSES

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	430 gr.	1550
BUTCHER BURGER <i>Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1550
BEEF PAN <i>Beef cut with vegetables and spice.</i>	430 gr.	1550
WILD SALMON	200/60 gr.	2950
NORTH SEA HALIBUT	240/60 gr.	2650
TIGER SHRIMPS <i>Roasted, with hot sweet & sour sauce.</i>	200/60 gr.	1470

SIDE DISHES

TOMATOES WITH RED SAUCE	240 gr.	890
ASPARAGUS AND BABY CORN	170/50 gr.	1370
BLACK PEPPER MASHED POTATOES	200 gr.	610
ROASTED FRESH POTATOES	180 gr.	550
GRILLED VEGETABLES	180 gr.	690
POTATOES ROASTED WITH MUSHROOMS	230 gr.	670
CAULIFLOWER WITH TRUFFLE OIL <i>Roasted cauliflower with cream sauce, fresh parsley and truffle oil.</i>	230 gr.	890

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanuts and pecan nuts.</i>	1 pc.	810
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	1250
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.	770
BUTCHER CHEESECAKE <i>Delicate cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1050
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	670
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	990
LEMON PIE <i>Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	790
VERY BERRY <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 pc.	1150
ICE CREAM / SORBET	50 gr.	330

**WE MAKE THIN PIZZA
WITH CRISPY CRUST**

FOUR CHEESE CALZONE 1460
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

FOCACCIA WITH SPICY HERBS 660
Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA 660
Crispy dough, olive oil, parmesan.

MAREA 2210
Shrimps, calamari, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.

TUNA AND RED ONION 1280
Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.

FOUR CHEESE 1480
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA **NEW** 1520
Ham, mozzarella, stracciatella, arugula, tomato sauce.

MARGHERITA 1040
Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE 1380
Spianata salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR 1210
Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE 1360
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.**