



CHEF STEAK

A STEAK NEVER SEEN BEFORE

A steak you want to tell everyone about.

3670

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.

3670

350 gr.

PICANHA STEAK

Brazil's most favorite steak.

3450

420 gr.

MARUCHO STEAK

Steak made from the most delicious beef scapula muscle.

3450

250 gr.

COWBOY STEAK

Brutal bone Ribeye made of premium grain-fed beef.

4700/5270/6870

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.	3470
<i>Tender steak made of pasture-fed beef cut. We recommend it with Pinot Noir of USA.</i>		

FILLET PRIME STEAK	250 gr.	4070
<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 Sangiovese from Italy.</i>		

CHOICE RIBEYE STEAK	300 gr.	3470
<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.	4470	
<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.	3370
<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 of USA.</i>		

ALTERNATIVE STEAKS

RACK OF LAMB	400 gr.	3850
<i>Russia, Dagestan.</i>		

MACHETE STEAK	300 gr.	3380
<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>		

SHABU-SHABU BEEF	300 gr.	3590
<i>Thinly sliced juicy medium-rare steak, with Kampot and Turkish peppers.</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. — 750

GILLARDEAU OYSTER

1pc. — 970

SEA URCHIN

1pc. — 435

COLD STARTERS

RUSSO TARTARE

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

200/30 gr.

1380

PICANHA CURADA

Dried beef appetizer from the Chef.

75/60 gr.

910



TUNA TARTARE

Tuna fillet with mini caperberries, Spanish garlic and chive, sesame and Asian sauce.

140/60 gr.

1310

BEEF CARPACCIO

Served with remoulade sauce, rocca salad and cheese.

80/30 gr.

1210

FRESH VEGETABLES

Tomatoes, cucumbers, radish, fresh herbs.

500 gr.

1210

ATLANTIC HERRING

Matured in oil with dried dill and onion.

180 gr.

715

SOFT SMOKED SALMON

Slices of smoked salmon with sweet white onion, caperberries and bread chips.

100/60/30 gr.

930

OLIVES

100 gr.

615

CHEESE PLATTER

120/30/10 gr.

1390

GUACAMOLE

150/50 gr.

780

HOT STARTERS

CHEF STARTER

Cheese and shrimps baked in sweet onion.

350 gr.

810

BLACK BREAD GARLIC FRENCH TOASTS

100/65/30 gr.

610

SINGAPOUR STYLE CALAMAR

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

250/60 gr.

995

TIGER SHRIMPS

Roasted, with hot sweet & sour sauce.

200/60 gr.

1395

KING CRAB

Boiled king crab legs. Served with hollandaise sauce.

2/4 pc.

5200/9950



The Chef recommends

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.	1680
CLASSIC CAESAR SALAD	260 gr.	850
CAPRESE <i>A large serving of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	990
RAW VEGETABLE SALAD <i>With olive oil or sour cream dressing at your choice.</i>	270/30 gr.	800
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	890
KING CRAB WITH TOMATOES <i>Sweet tomatoes and king crab meat with fragrant oil and red onion.</i>	220 gr.	1500
GREEN SALAT <i>Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	200 gr.	890
EGGPLANT SALAD <i>With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.</i>	320 gr.	1170
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.	1200

SOUPS

BUTCHER BORSCHT WITH LAMB MEATBALLS.	500/30/30 gr.	910
TOM YUM <i>Thai seafood soup.</i>	450 gr.	1100
TOMATO POTAGE WITH SEAFOOD <i>With shrimps and bonito.</i>	400/60 gr.	1230
RICH OXTAIL SOUP <i>Served with chapped Spanish garlic, chili pepper, coriander and garlic.</i>	550/60 gr.	1050
GOULASH SOUP <i>In a loaf of black bread, with scallion.</i>	1 pc./310 gr.	730
OKROSHKA	350 gr.	770

SAUCES

BUTCHER <i>We'll cook it at your table.</i>	80 gr.	250
HOT <i>Pepper, mushroom, berry.</i>	60 gr.	220
COLD <i>Chimichurri, macho sauce.</i>	60 gr.	220

MAIN COURSES

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	430 gr.	1390
BUTCHER BURGER <i>Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1390
BEEF PAN <i>Beef cut with vegetables and spice.</i>	430 gr.	1390
WILD SALMON	200/60 gr.	2250
NORTH SEA HALIBUT	240/60 gr.	1890
CHEESE BEEFSTEAK	300 gr.	1390
OCTOPUS WITH POTATOES	250 gr.	2770

SIDE DISHES

TOMATOES WITH GREEN SAUCE	240 gr.	770
ASPARAGUS AND BABY CORN	170/50 gr.	995
ROASTED AVOCADO	160 gr.	795
BLACK PEPPER MASHED POTATOES	200 gr.	570
ROASTED FRESH POTATOES	180 gr.	510
GRILLED VEGETABLES	180 gr.	630
POTATOES ROASTED WITH MUSHROOMS	230 gr.	630
CAULIFLOWER WITH TRUFFLE OIL <i>Roasted cauliflower with cream sauce, fresh parsley and truffle oil.</i>	230 gr.	880

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanuts and pecan nuts.</i>	1 pc.	750
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	910
TRUFFLE CHOCOLATE <i>Sponge cake with Italian cocoa melting in your mouth, spicy chocolate mousse and two kinds of chocolate: with chili flakes and with roasted almond. Served with fresh raspberry and mint.</i>	1 pc.	740
BUTCHER CHEESECAKE <i>Delicate cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	970
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	610
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	900
LEMON PIE <i>Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	760
VERY BERRY <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 pc.	995
ICE CREAM / SORBET	50 gr.	300

WE MAKE THIN PIZZA WITH CRISPY CRUST

FOUR CHEESE CALZONE

Pecorino Toscano, mozzarella, taleggio, gorgonzola.

1390

FOCACCIA WITH SPICY HERBS

Crispy dough, olive oil, spicy herbs.

605

PARMESAN FOCACCIA

Crispy dough, olive oil, parmesan.

605

MAREA

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

2150

TUNA AND RED ONION

Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.

1210

FOUR CHEESE

Pecorino Toscano, mozzarella, taleggio, gorgonzola.

1410

PARMA PIZZA

Ham, mozzarella, straciatella, arugula, tomato sauce.

1410

MARGHERITA

Mozzarella, oregano, tomato sauce, olive oil.

970

CALABRESE

Spianata salami, gorgonzola, mozzarella, red onion.

1310

GORGONZOLA AND PEAR

Gorgonzola, pear, mozzarella.

1150

PORCINI MUSHROOMS AND TALEGGIO CHEESE

Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.

1290

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