

A STEAK NEVER SEEN BEFORE A steak you want to tell everyone about.	4590 300 gr.
ASADO STEAK Brutal steak made of pasture-fed beef cut.	4250 300 gr.
MACHO RIBEYE STEAK	4250
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	3750
Brazil's most favorite steak.	420 gr.
MARUCHO STEAK Steak made from the most delicious beef scapula muscle.	3730 250 gr.
COWBOY STEAK 5070/565	0/7290

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

Brutal bone Ribeye made of premium

grain-fed beef.

400 gr. /480 gr. / 700 gr.

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.

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	FILLET STEAK Tender steak made of pasture-fed beef cut. We recommend it with Pinot Noir from USA.	250 gr.	3930
	FILLET PRIME STEAK 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.	250 gr.	4350
	CHOICE RIBEYE STEAK Beef steak, 90 days of grain feeding, 100% Black Angus meat. We recommend it with Saperavi from Georgia.	300 gr.	3890
The same of	RUSSO RIBEYE STEAK 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.	350 gr.	4790

NEW YORK STEAK

300 gr.

3990

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.

ALTERNATIVE STEAKS

RACK OF LAMB Russia, Dagestan.		350 gr.	4550
MACHETE STEAK		200 ar	3550

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.

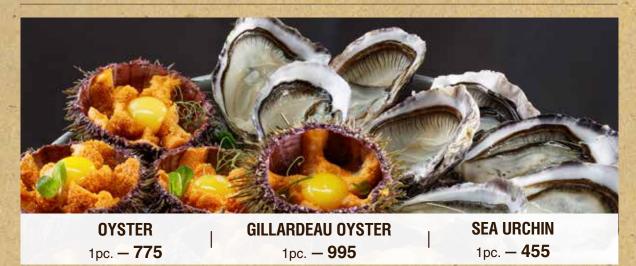
For each steak, we recommend the level of doneness which reveals its taste perfectly.

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



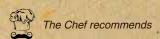


COLD STARTERS

RUSSO TARTARE Tartare with Russian attitude: black bread toasts, pickles, onion, garlic, parsley, and of course boneless beef cut.	200/30 gr.	1590
PICANHA CURADA Dried beef appetizer from the Chef.	75/60 gr.	1030
TONATO PEPPERS	175 gr.	970 NEW
SMASHED CUCUMBERS Crispy cucumbers in a flavorful marinade with chili peppers, sesame oil, soy sauce and fresh cilantro.	150/30 gr.	790
BEEF CARPACCIO With mustard sauce, parmesan, quail yolk and truffle oil.	80/30 gr.	1370 NEW
FRESH VEGETABLES Tomatoes, cucumbers, pepper, fresh herbs.	500 gr.	1350
ATLANTIC HERRING Matured in oil with dried dill and onion.	180 gr.	790
SOFT SMOKED SALMON Slices of smoked salmon with sweet white onion, caperberries and bread chips.	100/60/30 gr.	1090
OLIVES	100 gr.	670
CHEESE PLATTER	120/30/10 gr.	1590
GUACAMOLE	150/50 gr.	790

HOT STARTERS

CHEF STARTER Cheese and shrimps baked in sweet onion.	350 gr.	880
BLACK BREAD GARLIC FRENCH TOASTS	100/65/30 gr.	670
SINGAPOUR STYLE CALAMAR Roasted calamari with hot tomato sauce, chili pepper and sesame seeds.	250/60 gr.	995
KING CRAB Boiled king crab legs. Served with hollandaise sauce.	2/4 pc. 530	0/10150



SALADS



AVOCADO WITH CRAB Tender king crab meat in ponzu sauce with cubed avocado melting in your mouth and caperberries.	180/30 gr.	1700
CLASSIC CAESAR SALAD	260 gr.	1050
CAPRESE A large serving of mozzarella with tomatoes and green basil sauce.	280 gr.	1190
RAW VEGETABLE SALAD	230 gr.	990
TOMATOES WITH CHEESE SAUCE With sweet onion and blue cheese.	300 gr.	1080
KING CRAB WITH TOMATOES Sweet tomatoes and king crab meat with fragrant oil and red onion.	220 gr.	1570
GREEN SALAT Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.	200 gr.	950
EGGPLANT SALAD With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.	320 gr.	1270
OLIVIER RUSSIAN SALAD WITH CRAB Fragrant tiger shrimps, toothsome king crab meat and smoked salmon melting in your mouth with vegetable mix and mayonnaise.	240 gr.	1270

SOUPS

BUTCHER BORSCHT WITH LAMB MEATBALLS.	500/30/30 gr.	1070
AUTHOR'S TOM YUM Thai seafood soup.	450 gr.	1170
TOMATO POTAGE WITH SEAFOOD With shrimps and bonito.	400/60 gr.	1350
RICH OXTAIL SOUP Served with chapped Spanish garlic, chili pepper, coriander and garlic.	550/60 gr.	1270
GOULASH SOUP In a loaf of black bread, with scallion.	1 pc./310 gr.	830

SAUCES

BUTCHER We'll cook it at your table.	80 gr.	290
HOT Pepper, mushroom, berry.	60 gr.	270
COLD Chimichurri, macho sauce.	60 gr.	270

MAIN COURSES

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		EAK HOUSE
BEEF STROGANOFF With mushrooms and mashed potatoes.	430 gr.	1570
BUTCHER BURGER Choice-cut beef patty, Cheddar and Gruyère cheese,	430 gr.	1570
onion crisps, two signature sauces and sweet onion.		1570
BEEF PAN Beef cut with vegetables and spice.	430 gr.	1570
WILD SALMON	200/60 gr.	2970
NORTH SEA HALIBUT	240/60 gr.	2670
TIGER SHRIMPS Roasted, with hot sweet & sour sauce.	200/60 gr.	1470
SIDE DISHES		
TOMATOES WITH RED SAUCE	240 gr.	930
ASPARAGUS AND BABY CORN	170/50 gr.	1390
BLACK PEPPER MASHED POTATOES	200 gr.	620
ROASTED FRESH POTATOES	180 gr.	560
GRILLED VEGETABLESS	180 gr.	700
POTATOES ROASTED WITH MUSHROOMS	230 gr.	680
SPINACH IN CREAMY SAUCE	160 gr.	950NEW
DESSERTS		
	1 pc.	830
DESSERTS CHEF'S DESSERT Meringue, dried prune, peanuts and pecan nuts. TROPICANO Excellent dessert based on a cream-mousse with fresh mango		
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WE MAKE THIN PIZZA WITH CRISPY CRUST

FOUR CHEESE CALZONE Pecorino Toscano, mozzarella, taleggio, gorgonzola.	1470
FOCACCIA WITH SPICY HERBS Crispy dough, olive oil, spicy herbs.	670
PARMESAN FOCACCIA Crispy dough, olive oil, parmesan.	670
MAREA Shrimps, calamari, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.	2220
TUNA AND RED ONION Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.	1290
FOUR CHEESE Pecorino Toscano, mozzarella, taleggio, gorgonzola.	1490
PARMA PIZZA NEW Ham, mozzarella, stracciatella, arugula, tomato sauce.	1530
MARGHERITA Mozzarella, oregano, tomato sauce, olive oil.	1050
CALABRESE Spianata salami, gorgonzola, mozzarella, red onion.	1390
GORGONZOLA AND PEAR Gorgonzola, pear, mozzarella.	1220
PORCINI MUSHROOMS AND TALEGGIO CHEESE Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.	1370

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