

COLD STARTERS

SEA URCHINS *	1 pc.	395	
OYSTERS *	1 pc.	395	
PICANHA CURADA <i>Dry-cured beef starter from our Chef.</i>	75/60 gr.	810	
BLUEFIN TUNA TARTARE <i>Finely chopped fillet of bluefin tuna with shallots and chives, mini capers, sesame seeds and Asian sauce.</i>	140/60 gr.	1220	
BEEF CARPACCIO <i>Served with spicy sauce, rucola and Tete de Moine cheese.</i>	80/30 gr.	905	
FRESH VEGETABLES <i>Tomatoes, cucumbers, radish, herbs.</i>	500 gr.	1040	
NORWEGIAN HERRING <i>Seasoned in vegetable oil with dried dill and onion.</i>	180 gr.	605	
SMOKED SALMON <i>Slices of smoked salmon with sweet white onion, capers and bread chips.</i>	100/60/30 gr.	705	
OLIVES	100 gr.	425	
CHEESE PLATE	160/60/10 gr.	970	
GUACAMOLE	150/50 gr.	690	

HOT STARTERS

CHEF'S STARTER <i>Roasted cheese and prawns, in sweet onion.</i>	350 gr.	605	
GARLIC BLACK BREAD CROUTONS	100/65/30 gr.	545	
SINGAPORE CALAMARI <i>Fried calamari with hot tomato sauce, chili peppers and sesame seeds.</i>	250/60 gr.	845	
TIGER PRAWNS <i>Fried with hot sweet-and-sour sauce.</i>	200/60 gr.	1200	
KAMCHATKA CRAB * <i>Boiled legs of Kamchatka crab. Served with Hollandaise sauce.</i>	2/4 pc.	4850/7950	

* Only for Profsoyusnaya, Lubyanka and Michurinsky



SALADS

AVOCADO WITH CRAB <i>Tender meat of Kamchatka crab in ponzu sauce with melt-in-your-mouth pieces of avocado and capers.</i>	180/30 gr.	1380
TUNA SALAD <i>Roasted tuna, sesame seeds and salad leaves seasoned.</i>	210 gr.	1170
CLASSIC CAESAR SALAD	260 gr.	705
MIX OF SEAFOOD WITH AVOCADO	260 gr.	1450
CAPRESE <i>A generous portion of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	760
FRESH VEGETABLE SALAD <i>Seasoned with olive oil or sour creme, your choice.</i>	270/30 gr.	705
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	740
BURRATA CHEESE WITH SMOKED SALMON <i>Tender farmer's cheese with tomatoes, rucola and salmon.</i>	290 gr.	1270
EGGPLANT SALAD <i>With tomatoes, stracciatella pine nuts and grilled red pepper sauce.</i>	320 gr.	1005
RUSSIAN OLIVIER SALAD WITH CRAB <i>Fragrant tiger prawns, juicy meat of Kamchatka crab and melt-in-your-mouth smoked salmon with mixed vegetables and mayonnaise.</i>	240 gr.	1060

SOUP

TOM YUM <i>Thai soup with seafood.</i>	450 gr.	985
THICK SEAFOOD SOUP <i>Tomato soup with pieces of salmon, squid, shrimp and tuna shavings.</i>	400/60 gr.	995
RICH OXTAIL SOUP <i>Served with finely chopped shallot, chili pepper, coriander and garlic.</i>	550/60 gr.	680
GOULASH <i>Served in a loaf of black bread with stalks of green onion.</i>	1piece/310 gr.	585

SAUCES

«BUTCHER» <i>Prepared at your table.</i>	80 gr.	150
HOT <i>Pepper, mushroom.</i>	60 gr.	150
COLD <i>Chimichurri, macho sauce.</i>	60 gr.	150

WE SHOW YOU THE MEAT CARD YOU CHOOSE YOUR STEAK


«Meat card» — a tray presenting all types of steaks from the menu. The waiter will tell you about the features of each steak in detail, and you will easily choose the one you like.

CLASSIC STEAKS

FILET STEAK	250 gr.	2710
<i>Tender steak made of grass-fed tenderloin beef. Uruguay. Best accompanied with Pinot Noir from New Zealand.</i>		

FILET PRIME STEAK	250 gr.	3410
<i>A steak made of premium grain-fed beef loin. 200 days of grain feeding. Black Angus bulls. Prime. Miratorg. Pairs best with EL ILusionista from Spain.</i>		

BLACK ANGUS RIBEYE STEAK	300 gr.	2650
<i>Steak from Uruguay beef, 100 days of grain feeding, 100% Black Angus meat. Pairs best with Malbec from Argentina.</i>		

RUSSO RIBEYE STEAK	350 gr.	3410	
<i>Marbled steak made of Russian beef. Black Angus bulls. 200 days of grain feeding. Prime. 21 days of wet aging. Miratorg. Pairs best with Sangiovese from Russia.</i>			

NEW YORK STEAK	300 gr.	2650
<i>Marbled steak made of Russian beef. Black Angus bulls. 200 days of grain feeding. Prime. Best accompanied with Carmenere from Chili.</i>		

ALTERNATIVE STEAKS

MACHETE STEAK	300 gr.	2830
<i>Unusual structure and original form make machete a really manly steak. Grain-fed for 200 days. Black Angus bulls. Prime.</i>		

LAMB RACK	350 gr.	2950
<i>New Zealand classic.</i>		

Don't forget to choose a sauce for your steak.

We state the weight of rare steaks. The weight of your steak will depend on the chosen preparation grade.

We recognize four grades of steak preparation:

RARE — roasted on the outside, bloody on the inside;

MEDIUM RARE — roasted on the outside, red and 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 of our steaks we recommend the grade of cooking that will allow you to discover its flavor at its best. Please consult your waiter.

*If you are not satisfied with how your steak looks, or how it is cooked, or if you had to wait for it too long — tell us, and we will cook another steak for you or return the money.
The estimated cooking time for a steak in «BUTCHER» steak houses is up to 20-35 minutes.*



CHEF'S STEAK

MACHO RIBEYE STEAK

Fragrant spicy glaze and a unique method of cooking in a wood oven give the meat an unmatched taste. And the crispy crust created by the glaze keeps the steak wonderfully juicy.

2810

350 gr.

ASADO STEAK

A brutal steak made from grass-fed beef tenderloin. Cooked with Uruguayan spicy herbs.

2810

300 gr.

PICANHA STEAK

The most popular steak in Brazil.

2810

420 gr.

MARUCHO STEAK

A steak made from the most delicate shoulder blade muscle of Argentine grain-fed beef.

2810

250 gr.

COWBOY STEAK

A brutal bone-on ribeye made of premium grain-fed beef.

4050/5450

480 gr. / 700 gr.

An irresistible flavor of spices and freshly roasted meat, a pleasant fuss before a delicious dinner, smiles of hospitable waiters. This is Brazilian churrascaria in all its glory. Here meat is masterfully cooked on a grill, and the choice of dishes is simply amazing. We mastered the secrets of Brazilian chefs and invite you to visit the churrascaria right at Butcher steak houses.

The chef will cut the steaks for you himself!

We guarantee the pleasure from every bite!

HOT DISHES

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	460 gr.	1130
CHEESE BEEFSTEAK <i>A beefsteak served on a layer of cheddar sauce with slices of cheese which melt on your plate.</i>	300/60 gr.	1220
«BUTCHER» BURGER <i>A patty made of choice beef, cheddar and gruyere cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1160
«BEEF» ON A CAST IRON SKILLET <i>Pieces of beef tenderloin with vegetables and spices.</i>	380 gr.	1130
WILD CHILI SALMON	200/60 gr.	1620
SEVEROMORSK HALIBUT	240/60 gr.	1720

SIDE DISHES

CHEF'S SIDE-DISH <i>Your waiter will be glad to tell you what awaits you today.</i>		
ASPARAGUS AND BABY-CORN	170/50 gr.	870
TOMATOES WITH GREEN SAUCE	240 gr.	620
MASHED POTATOES WITH BLACK PEPPER	200 gr.	490
FRIED POTATOES WITH MUSHROOMS	230 gr.	500
FRIED YOUNG POTATOES	180 gr.	430
GRILLED VEGETABLES	180 gr.	520

DESSERT

CHEF'S DESSERT <i>Meringue, prune, peanuts and pecan nut.</i>	1 piece	670
TROPICANO <i>An exquisite dessert based on a creme mousse with fresh mango and passion fruit, in a tender white chocolate crust.</i>	1 piece	770
CHOCOLATE TRUFFLE <i>A melt-in-your-mouth sponge cake with Italian cacao, zesty chocolate mousse and two kinds of chocolate - with chili flakes and roasted almonds. Served with fresh raspberry and mint.</i>	1 piece	670
BUTCHER CHEESECAKE <i>Tender cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 piece	870
CHEF-BRULEE <i>Custard with caramelized milk and crust.</i>	1 piece	510
KUTUZOV <i>Mascarpone cream, berries, puff pastry and peanut meringue.</i>	1 piece	795
LEMON PIE <i>A Californian bestseller – a nut crust with cream made of Sicilian lemons, a slightly seared meringue and a twig of mint.</i>	1 piece	695
ICE CREAM: <i>Vanilla, chocolate.</i>	50 gr.	220
SORBET: <i>Green lemon, mango.</i>	50 gr.	240

VODKA

SNOW OWL ORGANIC	50 ml	270
BELUGA NOBLE	50 ml	400
BELUGA GOLD LINE	50 ml	700
GREY GOOSE ORIGINAL	50 ml	800

COGNAC / CALVADOS / ARMAGNAC

COURVOISIER V.S.	50 ml	680
HENNESSY V.S.O.P.	50 ml	900
BOWEN X.O.	50 ml	1890
CALVADOS PERE MAGLOIRE V.S.O.P.	50 ml	850
ARMAGNAC CHATEAU DE LAUBADE V.S.O.P.	50 ml	650

RUM / GIN

BRUGAL ANEJO <i>Dominicana.</i>	50 ml	370
DICTADOR 20 YEARS OLD <i>Colombia.</i>	50 ml	750
SIPSMITH LONDON DRY GIN <i>Great Britain.</i>	50 ml	510

TEQUILA

MILAGRO SILVER 100% BLUE AGAVE	50 ml	380
MILAGRO ANEJO 100% BLUE AGAVE	50 ml	630

VERMOUTH

MARTINI BIANCO	100 ml	390
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WHISKY

THE MACALLAN TRIPLE CASK 12 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml	840
THE MACALLAN TRIPLE CASK 18 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml	1850
AUCHENTOSHAN AMERICAN OAK <i>Scotland, Lowland, Single malt.</i>	50 ml	510
HIGHLAND PARK 12 Y.O. <i>Scotland, Highland, Single malt.</i>	50 ml	630
THE BALVENIE DOUBLEWOOD 12 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml	810
LAGAVULIN 16 Y.O. <i>Scotland, Islay, Single malt.</i>	50 ml	990
TULLAMORE D.E.W. <i>Ireland, Blended.</i>	50 ml	420
MAKER'S MARK <i>USA, Kentucky, Bourbon.</i>	50 ml	450

APERITIVES

Aperitive - a great way to escape from the worries of the day and start the meal. We have selected for you some classic cocktails popular on both sides of the ocean.

WHISKEY SOUR <i>Maker's Mark, sour mix.</i>	150 ml	440
KIR ROYAL <i>Cava, Creme de cassis.</i>	150 ml	560
BUTCHER'S BLOODY MARY <i>Vodka, tomato juice, Tabasco, Worcestershire sauce, lemon juice, spices.</i>	200 ml	450
GIN & TONIC <i>Gin, tonic, lime.</i>	250 ml	460
MRS. HUDSON <i>Gin, Creme de cassis, tonic.</i>	250 ml	490
APEROL SPRITZ <i>Aperol, Cava, soda, orange, Martini Bianco.</i>	220 ml	600

POPULAR COCKTAILS

MAI TAI <i>Rum light, rum dark, triple sec, peach liqueur, orange juice, grenadine.</i>	350 ml	560
DAIQUIRI <i>Rum, lime juice, powdered sugar.</i>	150 ml	470
MARGARITA <i>Tequila, lime juice, triple sec, powdered sugar.</i>	150 ml	470
STRAWBERRY MARGARITA <i>Strawberry, tequila, lime juice.</i>	200 ml	560
MOJITO <i>Fresh mint, rum, brown sugar, lime juice, soda.</i>	300 ml	520
STRAWBERRY MOJITO <i>Strawberry, fresh mint, rum, brown sugar, lime juice, soda.</i>	300 ml	550
LONG ISLAND ICED TEA <i>Tequila, rum, gin, vodka, triple sec, cola, lime juice.</i>	300 ml	820
B-52 <i>Coffee liqueur, Baileys, triple sec.</i>	50 ml	420
MULLED WINE <i>Red wine, honey, cinnamon, clove, orange, apple.</i>	150 ml	420

BEER

RADEBERGER PILSNER <i>Lager, Germany.</i>	330/500 ml	370/450
YOUNG`S LONDON STOUT * <i>Stout, Britain.</i>	500 ml	470
BELHAVEN SCOTTISH STOUT ** <i>Strong creamy stout from Scotland.</i>	500 ml	450
INEDIT DAMM <i>Wheat beer, Spain.</i>	330 ml	360
BOURGOGNE DES FLANDRES <i>Flemish red ale from Belgium.</i>	330 ml	400
CLAUSTHALER ORIGINAL <i>Non-alcoholic, Germany.</i>	330 ml	370

JUICE

ORANGE / TOMATO / APPLE / CHEF'S CURRANT DRINK	250 ml	190
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FRESHLY SQUEEZED JUICE

ORANGE / APPLE / CARROT / GRAPEFRUIT	250 ml	330
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SOFT DRINKS

GASTEINER <i>Mineral water from Austria.</i>	330/750 ml	240/620
COLA / SPRITE	330 ml	195
TONIC	200 ml	230

NON-ALCOHOLIC COCTAILS

SMOOTHIE <i>Strawberry-coconut.</i>	250 ml	450
JERRY <i>Mango, orange juice, cream, grenadine.</i>	300 ml	420
MILK SHAKE <i>Chocolate / Strawberry / Vanilla.</i>	300 ml	360
VIRGIN MOJITO <i>Fresh mint, brown sugar, lime juice, sparkling water.</i>	300 ml	420
VIRGIN STRAWBERRY MOJITO <i>Fresh mint, strawberry, brown sugar, lime juice, sparkling water.</i>	300 ml	450

LEMONADES AND COMPOTE

FRESH FRUIT LEMONADE <i>Orange / Strawberry / Lemon / Tarragon and passion fruit.</i>	1000 ml	700
COMPOTE	1000 ml	700 

* Only for Profsoyusnaya, Lubyanka and Michurinsky

** Only for M. Dmitrovka, Tsvetnoy and Paveletskaya



DIGESTIVES

VECCHIO AMARO DEL CAPO	50 ml	350
GRAPPA «VIA ROMA» BAROLO RISERVA	50 ml	580
LIMONCELLO	50 ml	360
JAGERMEISTER	50 ml	350

DESSERT & FORTIFIED WINES

RECIOTO DELLA VALPOLICELLA CLASSICO «ANGELORUM» / MASI <i>Italy, Veneto, sweet.</i>	375 ml	6750
EISWEIN / SCHMITT SOHNE <i>Germany, Rheinhessen, sweet.</i>	50 ml	790
PEDRO XIMENEZ «EL CANDADO» / VALDESPINO <i>Spain, sherry, sweet.</i>	50 ml	500
PORTO TAWNY 10 YEARS OLD / OSBORNE <i>Portugal, port wine, sweet.</i>	50 ml	580

COFFEE

ESPRESSO	40 ml	255
DOUBLE ESPRESSO	80 ml	405
AMERICANO	160 ml	325
CAPPUCCINO	200 ml	355
LATTE MACCHIATO	250 ml	345
LATTE WITH SYRUP	250 ml	375
GLAYSSE	150 ml	325

LEAF TEA

EARL GREY <i>Bergamot-flavored tea, India.</i>	400 ml	475
ASSAM MOKALBARI <i>Black, India.</i>	400 ml	535
PUER 20 YEARS <i>Ages black tea, China.</i>	400 ml	655
SENCHA <i>Green, Japan.</i>	400 ml	475
GINSENG OOLONG <i>Green, Taiwan.</i>	400 ml	495
MILK OOLONG <i>Green, Taiwan.</i>	400 ml	465
RUSSIAN TRADITIONS <i>Herbal tea with chamomile, melissa, thyme and black currant leaves.</i>	400 ml	485
GINGER <i>Ginger drink with orange, lemon, honey, fresh mint and spices.</i>	400 ml	555
SEA-BUCKTHORN <i>A warming drink made of sea-buckthorn, apples, lime and orange, honey and nutmeg.</i>	400 ml	515
SWEET BRIAR WITH THYME	400 ml	475
BUCKWHEAT	400 ml	455

TEA

GOLDEN ASSAM	400 ml	295
JASMINE	400 ml	295

WE COOK PIZZA ON THIN DOUGH
WITH A CRUNCHY CRUST.

FOUR CHEESE CALZONE <i>Pecorino toscano, mozzarella, taleggio, gorgonzola.</i>	1190
PARMA CALZONE <i>Prosciutto di Parma, mozzarella, tomato sauce.</i>	1250
FOCACCIA WITH FRAGRANT HERBS <i>Crunchy dough, olive oil, fragrant herbs.</i>	450
FOCACCIA WITH PARMESAN <i>Crunchy dough, olive oil, parmesan.</i>	450
MAREA <i>Shrimp, squid, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.</i>	1910
TUNA AND RED ONION <i>Canned tuna, mozzarella, red onion, oregano, tomato sauce.</i>	970
FOUR CHEESES <i>Pecorino toscano, mozzarella, taleggio, gorgonzola.</i>	1170
MARGHERITA <i>Mozzarella, oregano, tomato sauce, olive oil.</i>	770
CALABRESE <i>Salami spianata, gorgonzola, mozzarella, red onion.</i>	1070
GORGONZOLA AND PEAR <i>Gorgonzola, pear, mozzarella.</i>	950
PORCINI AND TALEGGIO <i>Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.</i>	1050
PARMA <i>Prosciutto di Parma, mozzarella, tomato sauce.</i>	950

It is so tempting that hardly
anybody can refuse "one more slice".