



CHEF'S STEAK



MACHO RIBEYE STEAK

2850

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.

350 gr.

ASADO STEAK

2850

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

300 gr.

PICANHA STEAK

2850

The most popular steak in Brazil.

420 gr.

MARUCHO STEAK

2850

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

250 gr.

COWBOY STEAK

4070/5470

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

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!

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 <i>Tender steak made of grass-fed tenderloin beef. Uruguay. Best accompanied with Pinot Noir from New Zealand.</i>	250 gr.	2750
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FILET PRIME STEAK <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>	250 gr.	3450
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RIBAYE STEAK CHOICE <i>Steak from Uruguay beef, 90 days of grain feeding, 100% Black Angus meat. Pairs best with Malbec from Argentina.</i>	300 gr.	2790
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RUSSO RIBEYE STEAK <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>	350 gr.	3450 
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NEW YORK STEAK <i>Marbled steak made of Russian beef. Black Angus bulls. 200 days of grain feeding.Prime. Best accompanied with Carmenere from Chili.</i>	300 gr.	2700
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ALTERNATIVE STEAKS

HUNTER'S STEAK <i>Royal deer tenderloin or rib eye. New Zealand. Please ask your waiter!</i>	200 gr.	4150
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MACHETE STEAK <i>Unusual structure and original form make machete a really manly steak. Grain-fed for 200 days. Black Angus bulls. Prime.</i>	300 gr.	2850
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LAMB RACK <i>New Zealand classic.</i>	350 gr.	2970
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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.*

LIVE SEAFOOD FROM OUR AQUARIUM



OYSTER NEW ZEALAND

1pc. — 425

SEA URCHIN RUSSIA

1pc. — 400

OYSTER JAPAN

1pc. — 550

OYSTER MOROCCO

1pc. — 600

OYSTER GILLARDEAU **NEW**

1pc. — 650

COLD STARTERS

«RUSSO»TARTARE

Tartare with a Russian character: toasted rye bread, pickled cucumber, onion, garlic, parsley and, of course, beef sirloin.

200/30 gr.

1160

PICANHA CURADA

Dry-cured beef starter from our Chef.

75/60 gr.

815



BLUEFIN TUNA TARTARE

Finely chopped fillet of bluefin tuna with shallots and chives, mini capers, sesame seeds and Asian sauce.

140/60 gr.

1230

BEEF CARPACCIO

Served with spicy sauce, rucicola and Tete de Moine cheese.

80/30 gr.

915

FRESH VEGETABLES

Tomatoes, cucumbers, radish, herbs.

500 gr.

1050

NORWEGIAN HERRING

Seasoned in vegetable oil with dried dill and onion.

180 gr.

615

SMOKED SALMON

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

100/60/30 gr.

715

OLIVES

100 gr.

430

CHEESE PLATE

160/60/10 gr.

990

GUACAMOLE

150/50 gr.

690

HOT STARTERS

CHEF'S STARTER

Roasted cheese and prawns, in sweet onion.

350 gr.

615

GARLIC BLACK BREAD CROUTONS

100/65/30 gr.

555

SINGAPORE CALAMARI

Fried calamari with hot tomato sauce, chili peppers and sesame seeds.

250/60 gr.

855

TIGER PRAWNS

Fried with hot sweet-and-sour sauce.

200/60 gr.

1210

KAMCHATKA CRAB*

Boiled legs of Kamchatka crab. Served with Hollandaise sauce.

2/4 pc.

4870/8770

* Only for Profsoyusnaya, M. Dmitrovka, Lubyanka and Michurinsky



Chef recommends

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.	1390
TUNA SALAD <i>Roasted tuna, sesame seeds and salad leaves seasoned.</i>	210 gr.	1180
CLASSIC CAESAR SALAD	260 gr.	715
CAPRESE <i>A generous portion of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	770
FRESH VEGETABLE SALAD <i>Seasoned with olive oil or sour creme, your choice.</i>	270/30 gr.	715
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	750
BURRATA CHEESE WITH SMOKED SALMON <i>Tender farmer's cheese with tomatoes, ruc'cola and salmon.</i>	290 gr.	1280
EGGPLANT SALAD <i>With tomatoes, stracciatella pine nuts and grilled red pepper sauce.</i>	320 gr.	1015
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.	1070

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.	695
GOULASH <i>Served in a loaf of black bread with stalks of green onion.</i>	1piece/310 gr.	595
OKROSHKA	350 gr.	690

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

HOT DISHES

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	460 gr.	1140
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.	1230
«BUTCHER» BURGER <i>A patty made of choice beef, cheddar and gruyere cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1170
«BEEF» ON A CAST IRON SKILLET <i>Pieces of beef tenderloin with vegetables and spices.</i>	380 gr.	1140
WILD CHILI SALMON	200/60 gr.	1630
SEVEROMORSK HALIBUT	240/60 gr.	1730

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.	880
TOMATOES WITH GREEN SAUCE	240 gr.	630
MASHED POTATOES WITH BLACK PEPPER	200 gr.	500
FRIED POTATOES WITH MUSHROOMS	230 gr.	510
FRIED YOUNG POTATOES	180 gr.	440
GRILLED VEGETABLES	180 gr.	530

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
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 DOUBLE CASK 12 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml	840
THE MACALLAN DOUBLE 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
LAPHROAIG 10 Y.O. <i>Scotland, Islay, Single malt.</i>	50 ml	930
TULLAMORE D.E.W. <i>Ireland, Blended.</i>	50 ml	420
MAKER'S MARK <i>USA, Kentucky, Bourbon.</i>	50 ml	450

COCKTAILS FOR APERITIF

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>Bourbon, 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, vermouth.</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, cream liqueur, 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, Great 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 COCKTAILS

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

EISWEIN / SCHMITT SOHNE <i>Germany, Rheinhessen, sweet.</i>	50 ml	800
PEDRO XIMENEZ «EL CANDADO» / VALDESPINO <i>Spain, sherry, sweet.</i>	50 ml	510
10 YEAR OLD TAWNY PORT / OSBORNE <i>Portugal, port wine, sweet.</i>	50 ml	590
20 YEAR OLD TAWNY PORT / GRAHAM`S <i>Portugal, port wine, sweet.</i>	50 ml	1050
RECIOTO DELLA VALPOLICELLA CLASSICO «ANGELORUM» / MASI <i>Italy, Veneto, sweet.</i>	375 ml	6800

COFFEE

ESPRESSO	40 ml	255
DOUBLE ESPRESSO	80 ml	405
AMERICANO	160 ml	325
CAPPUCCINO	200 ml	355
LATTE MACCHIATO	250 ml	345

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**1210***Pecorino toscano, mozzarella, taleggio, gorgonzola.***FOCACCIA WITH FRAGRANT HERBS****470***Crunchy dough, olive oil, fragrant herbs.***FOCACCIA WITH PARMESAN****470***Crunchy dough, olive oil, parmesan.***MAREA****1950***Shrimp, squid, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.***TUNA AND RED ONION****990***Canned tuna, mozzarella, red onion, oregano, tomato sauce.***FOUR CHEESES****1190***Pecorino toscano, mozzarella, taleggio, gorgonzola.***MARGHERITA****790***Mozzarella, oregano, tomato sauce, olive oil.***CALABRESE****1090***Salami spianata, gorgonzola, mozzarella, red onion.***GORGONZOLA AND PEAR****970***Gorgonzola, pear, mozzarella.***PORCINI AND TALEGGIO****1070***Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.*

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