



CHEF'S STEAK



FOUR CHEESE STEAK

The light pungency of Gorgonzola and Cheddar, the sweetness of Gruyere and the creaminess of Raclette perfectly complement its bright taste.

2990 NEW

250/70 gr.

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.

2890

350 gr.

PICANHA STEAK

The most popular steak in Brazil.

2890

420 gr.

MARUCHO STEAK

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

2890

250 gr.

COWBOY STEAK

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

4110/5510

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 250 gr. **2770**
*Tender steak made of grass-fed tenderloin beef. Uruguay.
Best accompanied with Pinot Noir from New Zealand.*

FILET PRIME STEAK 250 gr. **3470**
*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.*

RIBEYE STEAK CHOICE 300 gr. **2810**
*Steak from Uruguay beef, 90 days of grain feeding,
100% Black Angus meat.
Pairs best with Malbec from Argentina.*

RUSSO RIBEYE STEAK 350 gr. **3470** 
*Marbled steak made of Russian beef. Black Angus bulls.
200 days of grain feeding. Prime. 21 days of wet aging. Miratorg.
Pairs best with Shiraz from Australia.*

NEW YORK STEAK 300 gr. **2730**
*Marbled steak made of Russian beef. Black Angus bulls.
200 days of grain feeding. Prime.
Best accompanied with Carmenere from Chili.*

ALTERNATIVE STEAKS

HUNTER'S STEAK 200 gr. **4170**
Royal deer tenderloin or rib eye. New Zealand. Please ask your waiter!

MACHETE STEAK 300 gr. **2870**
*Unusual structure and original form make machete
a really manly steak. Grain-fed for 200 days.
Black Angus bulls. Prime.*

LAMB RACK 350 gr. **2990**
New Zealand classic.

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. — 430

OYSTER JAPAN

1pc. — 560

SEA URCHIN RUSSIA

1pc. — 405

OYSTER FINE DE CLAIRE

1pc. — 610

OYSTER GILLARDEAU **NEW**

1pc. — 660

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.

1170

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.

930

FRESH VEGETABLES

Tomatoes, cucumbers, radish, herbs.

500 gr.

1050

NORWEGIAN HERRING

Seasoned in vegetable oil with dried dill and onion.

180 gr.

630

SMOKED SALMON

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

100/60/30 gr.

730

OLIVES

100 gr.

440

CHEESE PLATE

160/60/10 gr.

1100

GUACAMOLE

150/50 gr.

690

HOT STARTERS

CHEF'S STARTER

Roasted cheese and prawns, in sweet onion.

350 gr.

630

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.

875

TIGER PRAWNS

Fried with hot sweet-and-sour sauce.

200/60 gr.

1230

KAMCHATKA CRAB*

Boiled legs of Kamchatka crab. Served with Hollandaise sauce.

2/4 pc.

4900/9300

* Only for Profsoyusnaya, M. Dmitrovka, 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.	1400
CLASSIC CAESAR SALAD	260 gr.	730
CAPRESE <i>A generous portion of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	790
FRESH VEGETABLE SALAD <i>Seasoned with olive oil or sour creme, your choice.</i>	270/30 gr.	730
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	770
BURRATA CHEESE WITH SMOKED SALMON <i>Tender farmer's cheese with tomatoes, rucicola and salmon.</i>	290 gr.	1290
EGGPLANT SALAD <i>With tomatoes, stracciatella pine nuts and grilled red pepper sauce.</i>	320 gr.	1030
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.	1090

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.	770
GOULASH <i>Served in a loaf of black bread with stalks of green onion.</i>	1 piece/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.	1170
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.	1250
«BUTCHER» BURGER <i>A patty made of choice beef, cheddar and gruyere cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1190
«BEEF» ON A CAST IRON SKILLET <i>Pieces of beef tenderloin with vegetables and spices.</i>	380 gr.	1150
WILD CHILI SALMON	200/60 gr.	1650
SEVEROMORSK HALIBUT	240/60 gr.	1750

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.	895
FRIED AVOCADO	160 gr.	690
MASHED POTATOES WITH BLACK PEPPER	200 gr.	510
FRIED YOUNG POTATOES	180 gr.	450
GRILLED VEGETABLES	180 gr.	550
CHANTERELLE MUSHROOMS WITH YOUNG POTATOES	200 gr.	790 NEW

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	280
BELUGA NOBLE	50 ml	410
GREY GOOSE ORIGINAL	50 ml	810
KOSKENKORVA ORIGINAL	50 ml	490 NEW

COGNAC / CALVADOS / ARMAGNAC

COURVOISIER V.S.	50 ml	690
HENNESSY V.S.O.P.	50 ml	910
BOWEN X.O.	50 ml	1900
CALVADOS PERE MAGLOIRE V.S.O.P.	50 ml	870
ARMAGNAC CHATEAU DE LAUBADE V.S.O.P.	50 ml	670

RUM / GIN

BRUGAL ANEJO <i>Dominicana.</i>	50 ml	380
DICTADOR 20 YEARS OLD <i>Colombia.</i>	50 ml	760
SIPSMITH LONDON DRY GIN <i>Great Britain.</i>	50 ml	520

TEQUILA

MILAGRO SILVER 100% BLUE AGAVE	50 ml	430
MILAGRO ANEJO 100% BLUE AGAVE	50 ml	650

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	890
THE MACALLAN DOUBLE CASK 18 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml	1900
AUCHENTOSHAN AMERICAN OAK <i>Scotland, Lowland, Single malt.</i>	50 ml	530
HIGHLAND PARK 12 Y.O. <i>Scotland, Highland, Single malt.</i>	50 ml	650
THE BALVENIE DOUBLEWOOD 12 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml	830
LAPHROAIG 10 Y.O. <i>Scotland, Islay, Single malt.</i>	50 ml	950
TULLAMORE D.E.W. <i>Ireland, Blended.</i>	50 ml	430
MAKER'S MARK <i>USA, Kentucky, Bourbon.</i>	50 ml	490

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	570
KIR ROYAL <i>Cava, Creme de cassis.</i>	150 ml	570
BUTCHER'S BLOODY MARY <i>Vodka, tomato juice, Tabasco, Worcestershire sauce, lemon juice, spices.</i>	200 ml	460
GIN & TONIC <i>Gin, tonic, lime.</i>	250 ml	470
MRS. HUDSON <i>Gin, Creme de cassis, tonic.</i>	250 ml	500
APEROL SPRITZ <i>Aperol, Cava, soda, orange, vermouth.</i>	220 ml	630

POPULAR COCKTAILS

MAI TAI <i>Rum light, rum dark, triple sec, peach liqueur, orange juice, grenadine.</i>	350 ml	570
DAIQUIRI <i>Rum, lime juice, powdered sugar.</i>	150 ml	480
MARGARITA <i>Tequila, lime juice, triple sec, powdered sugar.</i>	150 ml	630
STRAWBERRY MARGARITA <i>Strawberry, tequila, lime juice.</i>	200 ml	650
MOJITO <i>Fresh mint, rum, brown sugar, lime juice, soda.</i>	300 ml	530
STRAWBERRY MOJITO <i>Strawberry, fresh mint, rum, brown sugar, lime juice, soda.</i>	300 ml	560
LONG ISLAND ICED TEA <i>Tequila, rum, gin, vodka, triple sec, cola, lime juice.</i>	300 ml	830
B-52 <i>Coffee liqueur, cream liqueur, triple sec.</i>	50 ml	430
MULLED WINE <i>Red wine, honey, cinnamon, clove, orange, apple.</i>	150 ml	430

BEER

RADEBERGER PILSNER <i>Lager, Germany.</i>	330/500 ml	380/460
YOUNG`S LONDON STOUT* <i>Stout, Great Britain.</i>	500 ml	480
BELHAVEN SCOTTISH STOUT** <i>Strong creamy stout from Scotland.</i>	500 ml	455
INEDIT DAMM <i>Wheat beer, Spain.</i>	330 ml	365
BOURGOGNE DES FLANDRES <i>Flemish red ale from Belgium.</i>	330 ml	450
CLAUSTHALER ORIGINAL <i>Non-alcoholic, Germany.</i>	330 ml	380

JUICE

CHEF'S CURRANT DRINK ORANGE / TOMATO / APPLE	250 ml	195
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FRESHLY SQUEEZED JUICE

ORANGE / APPLE / CARROT / GRAPEFRUIT	250 ml	335
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SOFT DRINKS

SAN BENEDETTO <i>Mineral water from Italy.</i>	330/750 ml	245/630
COLA / SPRITE	330 ml	210
TONIC	200 ml	240

NON-ALCOHOLIC COCKTAILS

SMOOTHIE <i>Strawberry-coconut.</i>	250 ml	650
JERRY <i>Mango, orange juice, cream, grenadine.</i>	300 ml	430
MILK SHAKE <i>Chocolate / Strawberry / Vanilla.</i>	300 ml	370
VIRGIN MOJITO <i>Fresh mint, brown sugar, lime juice, sparkling water.</i>	300 ml	430
VIRGIN STRAWBERRY MOJITO <i>Fresh mint, strawberry, brown sugar, lime juice, sparkling water.</i>	300 ml	460

LEMONADES AND COMPOTE

FRESH FRUIT LEMONADE <i>Orange / Strawberry / Lemon / Basil / Tarragon and passion fruit.</i>	1000 ml	710
COMPOTE	1000 ml	710 

* Only for Profsoyuzn

** Only for M. Dmitrovka, Tsvetnoy and Paveletsk



DIGESTIVES

VECCHIO AMARO DEL CAPO	50 ml	360
GRAPPA «VIA ROMA» BAROLO RISERVA	50 ml	590
LIMONCELLO	50 ml	370
JAGERMEISTER	50 ml	360

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	255
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

Pecorino toscano, mozzarella, taleggio, gorgonzola.

1230

FOCACCIA WITH FRAGRANT HERBS

Crunchy dough, olive oil, fragrant herbs.

490

FOCACCIA WITH PARMESAN

Crunchy dough, olive oil, parmesan.

490

MAREA

Shrimp, squid, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.

1990

TUNA AND RED ONION

Canned tuna, mozzarella, red onion, oregano, tomato sauce.

1050

FOUR CHEESES

Pecorino toscano, mozzarella, taleggio, gorgonzola.

1210

MARGHERITA

Mozzarella, oregano, tomato sauce, olive oil.

810

CALABRESE

Salami spianata, gorgonzola, mozzarella, red onion.

1110

GORGONZOLA AND PEAR

Gorgonzola, pear, mozzarella.

990

PORCINI AND TALEGGIO

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

1090

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