



CHEF'S STEAK



THE PRICIEST KEBAB

Marbled grain-fed beef kebab, in a spicy marinade with bourbon and teriyaki sauce. Roasted with fresh bell peppers and leeks.

3150 NEW

350 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.

2950

350 gr.

PICANHA STEAK

The most popular steak in Brazil.

2950

420 gr.

MARUCHO STEAK

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

2950

250 gr.

COWBOY STEAK

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

4170/5570

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.	2820
<i>Tender steak made of grass-fed tenderloin beef. Uruguay. Best accompanied with Pinot Noir from New Zealand.</i>		

FILET PRIME STEAK	250 gr.	3520
<i>A steak made of premium grain-fed beef loin. 200 days of grain feeding. Black Angus bulls. 21 days of wet aging. Prime. Uruguay. Pairs best with EL ILusionista from Spain.</i>		

RIBEYE STEAK CHOICE	300 gr.	2860
<i>Steak from Uruguay beef, 90 days of grain feeding, 100% Black Angus meat. Pairs best with Malbec from Argentina.</i>		

RUSSO RIBEYE STEAK	350 gr.	3520	
<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 Shiraz from Australia.</i>			

NEW YORK STEAK	300 gr.	2780
<i>Marbled steak made of Russian beef. Black Angus bulls. 200 days of grain feeding. 21 days of wet aging. Prime. Best accompanied with Carmenere from Chili.</i>		

ALTERNATIVE STEAKS

HUNTER'S STEAK	200 gr.	4220
<i>Royal deer tenderloin or rib eye. New Zealand. Please ask your waiter!</i>		

MACHETE STEAK	300 gr.	2920
<i>Unusual structure and original form make machete a really manly steak. Grain-fed for 200 days. Black Angus bulls. 21 days of wet aging. Prime.</i>		

LAMB RACK	350 gr.	3040
<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.*

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 tenderloin.

200/30 gr.

1180

PICANHA CURADA

Dry-cured beef starter from our Chef.

75/60 gr.

825



BLUEFIN TUNA TARTARE

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

140/60 gr.

1240

BEEF CARPACCIO

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

80/30 gr.

970

FRESH VEGETABLES

Tomatoes, cucumbers, radish, herbs.

500 gr.

1060

NORWEGIAN HERRING

Seasoned in vegetable oil with dried dill and onion.

180 gr.

640

SMOKED SALMON

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

100/60/30 gr.

740

OLIVES

100 gr.

450

CHEESE PLATE

160/60/10 gr.

1150

GUACAMOLE

150/50 gr.

700

HOT STARTERS

CHEF'S STARTER

Roasted cheese and prawns, in sweet onion.

350 gr.

730

GARLIC BLACK BREAD CROUTONS

100/65/30 gr.

570

SINGAPORE CALAMARI

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

250/60 gr.

890

TIGER PRAWNS

Fried with hot sweet-and-sour sauce.

200/60 gr.

1250

KAMCHATKA CRAB

Boiled legs of Kamchatka crab. Served with Hollandaise sauce.

2/4 pc.

5100/9700



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.	1450
CLASSIC CAESAR SALAD	260 gr.	750
CAPRESE <i>A generous portion of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	810
FRESH VEGETABLE SALAD <i>Seasoned with olive oil or sour creme, your choice.</i>	270/30 gr.	750
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	790
BURRATA CHEESE WITH SMOKED SALMON <i>Tender farmer's cheese with tomatoes, rucicola and salmon.</i>	290 gr.	1310
EGGPLANT SALAD <i>With tomatoes, stracciatella pine nuts and grilled red pepper sauce.</i>	320 gr.	1050
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.	1110

SOUPS

TOM YUM <i>Thai soup with seafood.</i>	450 gr.	995
THICK SEAFOOD SOUP <i>Tomato soup with pieces of salmon, squid, shrimp and tuna shavings.</i>	400/60 gr.	1050
RICH OXTAIL SOUP <i>Served with finely chopped shallot, chili pepper, coriander and garlic.</i>	550/60 gr.	870
GOULASH <i>Served in a loaf of black bread with stalks of green onion.</i>	1piece/310 gr.	610

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.	1190
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.	1270
«BUTCHER» BURGER <i>A patty made of choice beef, cheddar and gruyere cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1210
«BEEF» ON A CAST IRON SKILLET <i>Pieces of beef tenderloin with vegetables and spices.</i>	380 gr.	1170
WILD CHILI SALMON	200/60 gr.	1770
SEVEROMORSK HALIBUT	240/60 gr.	1770

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.	915
FRIED AVOCADO	160 gr.	700
MASHED POTATOES WITH BLACK PEPPER	200 gr.	520
FRIED YOUNG POTATOES	180 gr.	460
GRILLED VEGETABLES	180 gr.	560
4 CHEESE POTATO	200 gr.	690

DESSERT

CHEF'S DESSERT <i>Meringue, prune, peanuts and pecan nut.</i>	1 piece	685
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	785
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	685
BUTCHER CHEESECAKE <i>Tender cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 piece	885
CHEF-BRULEE <i>Custard with caramelized milk and crust.</i>	1 piece	525
KUTUZOV <i>Mascarpone cream, berries, puff pastry and peanut meringue.</i>	1 piece	810
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	710
ICE CREAM: <i>Vanilla, chocolate.</i>	50 gr.	235
SORBET: <i>Green lemon, mango.</i>	50 gr.	255

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.	950
BOWEN X.O.	50 ml.	2050
CALVADOS PERE MAGLOIRE V.S.O.P.	50 ml.	930
ARMAGNAC CHATEAU DE LAUBADE V.S.O.P.	50 ml.	740

RUM / GIN

BRUGAL ANEJO <i>Dominicana.</i>	50 ml.	390
DICTADOR 20 YEARS OLD <i>Colombia.</i>	50 ml.	810
SIPSMITH LONDON DRY GIN <i>Great Britain.</i>	50 ml.	560

TEQUILA

PUEBLO VIEJO BLANCO 100% BLUE AGAVE	50 ml.	440
MILAGRO ANEJO 100% BLUE AGAVE	50 ml.	680

VERMOUTH

MARTINI BIANCO	100 ml.	410
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WHISKY

THE MACALLAN DOUBLE CASK 12 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml.	980
THE MACALLAN DOUBLE CASK 18 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml.	2200
AUCHENTOSHAN AMERICAN OAK <i>Scotland, Lowland, Single malt.</i>	50 ml.	590
HIGHLAND PARK 12 Y.O. <i>Scotland, Highland, Single malt.</i>	50 ml.	770
THE BALVENIE DOUBLEWOOD 12 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml.	910
LAPHROAIG 10 Y.O. <i>Scotland, Islay, Single malt.</i>	50 ml.	950
TULLAMORE D.E.W. <i>Ireland, Blended.</i>	50 ml.	450
MAKER'S MARK <i>USA, Kentucky, Bourbon.</i>	50 ml.	560

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.	390/470
YOUNG`S LONDON STOUT* <i>Stout, Great Britain.</i>	500 ml.	490
BELHAVEN SCOTTISH STOUT** <i>Strong creamy stout from Scotland.</i>	500 ml.	470
INEDIT DAMM <i>Wheat beer, Spain.</i>	330 ml.	380
CLAUSTHALER ORIGINAL <i>Non-alcoholic, Germany.</i>	330 ml.	390

JUICE

CHEF'S CURRANT DRINK ORANGE / TOMATO / APPLE	250 ml.	200
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FRESHLY SQUEEZED JUICE

ORANGE / APPLE / CARROT / GRAPEFRUIT	250 ml.	350
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SOFT DRINKS

SAN BENEDETTO <i>Mineral water from Italy.</i>	250/750 ml.	250/640
COLA / SPRITE	330 ml.	230
TONIC	200 ml.	270

NON-ALCOHOLIC COCKTAILS

APEROL SPRITZ	300 ml.	490
RASPBERRY-PASSION FRUIT	300 ml.	470
JERRY <i>Mango, orange juice, cream, grenadine.</i>	300 ml.	450
MOJITO <i>Virgin / Strawberry.</i>	300 ml.	450
MILK SHAKE <i>Chocolate / Strawberry / Vanilla.</i>	300 ml.	380

LEMONADES AND COMPOTE

FRESH FRUIT LEMONADE <i>Grapefruit Lemon / Strawberry / Raspberry Mint / Tarragon and Passion Fruit.</i>	1000 ml.	850
COMPOTE	1000 ml.	750

* 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.	600
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
PORTO TAWNY 10 YEAR OLD / OSBORNE <i>Portugal, port wine, sweet.</i>	50 ml.	590
PORTO TAWNY 20 YEAR OLD / 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.	260
DOUBLE ESPRESSO	80 ml.	410
AMERICANO	140 ml.	330
CAPPUCCINO	200 ml.	360
LATTE MACCHIATO	250 ml.	350

LEAF TEA

EARL GREY <i>Bergamot-flavored tea, India.</i>	400 ml.	480
ASSAM MOKALBARI <i>Black, India.</i>	400 ml.	540
PUER 20 YEARS <i>Ages black tea, China.</i>	400 ml.	760
SENGHA <i>Green, Japan.</i>	400 ml.	480
GINSENG OOLONG <i>Green, Taiwan.</i>	400 ml.	500
MILK OOLONG <i>Green, Taiwan.</i>	400 ml.	470
RUSSIAN TRADITIONS <i>Herbal tea with chamomile, melissa, thyme and black currant leaves.</i>	400 ml.	490
GINGER <i>Ginger drink with orange, lemon, honey, fresh mint and spices.</i>	400 ml.	560
SEA-BUCKTHORN <i>A warming drink made of sea-buckthorn, apples, lime and orange, honey and nutmeg.</i>	400 ml.	520
SWEET BRIAR WITH THYME	400 ml.	480
BUCKWHEAT	400 ml.	460

TEA

GOLDEN ASSAM	400 ml.	300
JASMINE	400 ml.	300

WE COOK PIZZA ON THIN DOUGH
WITH A CRUNCHY CRUST.

FOUR CHEESE CALZONE

Pecorino toscano, mozzarella, taleggio, gorgonzola.

1250**FOCACCIA WITH FRAGRANT HERBS**

Crunchy dough, olive oil, fragrant herbs.

510**FOCACCIA WITH PARMESAN**

Crunchy dough, olive oil, parmesan.

510**MAREA**

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

2010**TUNA AND RED ONION**

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

1070**FOUR CHEESES**

Pecorino toscano, mozzarella, taleggio, gorgonzola.

1230**MARGHERITA**

Mozzarella, oregano, tomato sauce, olive oil.

830**CALABRESE**

Salami spianata, gorgonzola, mozzarella, red onion.

1150**GORGONZOLA AND PEAR**

Gorgonzola, pear, mozzarella.

1010**PORCINI AND TALEGGIO**

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

1110

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

* Only in restaurants on Profsoyusnaya 45A and Michurinsky prospekt 8, bid.2