



## CHEF'S STEAK



### A STEAK YOU'VE NEVER HAD BEFORE

*A steak we want to tell everyone about.*

**3550 NEW**

300 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.*

**3570**

350 gr.

### PICANHA STEAK

*The most popular steak in Brazil.*

**3370**

420 gr.

### ASADO STEAK

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

**3570 NEW**

300 gr.

### COWBOY STEAK

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

**5100/6700**

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

<b>FILET STEAK</b> <i>Tender steak made of grass-fed tenderloin beef. Best accompanied with Pinot Noir from New Zealand.</i>	250 gr.	<b>3370</b>
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<b>FILET PRIME STEAK</b> <i>A steak made of premium grain-fed beef loin. 200 days of grain feeding. Black Angus bulls. 21 days of wet aging. Prime. Pairs best with Saperavi from Georgia.</i>	250 gr.	<b>3990</b>
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<b>RIBEYE STEAK CHOICE</b> <i>Steak from beef, 90 days of grain feeding, 100% Black Angus meat. Pairs best with Malbec from Argentina.</i>	300 gr.	<b>3370</b>
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<b>RUSSO RIBEYE STEAK</b> <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 Cabernet Sauvignon from Russia.</i>	350 gr.	<b>4370</b> 
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<b>NEW YORK STEAK</b> <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>	300 gr.	<b>3270</b>
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### ALTERNATIVE STEAKS

<b>LAMB RACK</b> <i>Russia, Dagestan.</i>	400 gr.	<b>3770</b> <b>NEW</b>
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<b>MACHETE STEAK</b> <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>	300 gr.	<b>3350</b>
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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** 1pc. — 690

**SEA URCHIN** 1pc. — 415

## 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.

**1350**

### PICANHA CURADA

Dry-cured beef starter from our Chef.

75/60 gr.

**890**



### TUNA TARTARE

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

140/60 gr.

**1290**

### BEEF CARPACCIO

Served with spicy sauce, rucola and cheese.

80/30 gr.

**1170**

### FRESH VEGETABLES

Tomatoes, cucumbers, radish, herbs.

500 gr.

**1170**

### ATLANTIC HERRING

Seasoned in vegetable oil with dried dill and onion.

180 gr.

**690**

### SMOKED SALMON

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

100/60/30 gr.

**830**

### OLIVES

100 gr.

**590**

### CHEESE PLATE

120/30/10 gr.

**1290**

### GUACAMOLE

150/50 gr.

**750**

## HOT STARTERS

### CHEF'S STARTER

Roasted cheese and prawns, in sweet onion.

350 gr.

**790**

### GARLIC BLACK BREAD CROUTONS

100/65/30 gr.

**590**

### SINGAPORE CALAMARI

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

250/60 gr.

**990**

### TIGER PRAWNS

Fried with hot sweet-and-sour sauce.

200/60 gr.

**1390**

### KAMCHATKA CRAB

Boiled legs of Kamchatka crab. Served with Hollandaise sauce.

2/4 pc.

**5200/9950**



Chef recommends



# SALADS

<b>AVOCADO WITH CRAB</b> <i>Tender meat of Kamchatka crab in ponzu sauce with melt-in-your-mouth pieces of avocado and capers.</i>	180/30 gr.	<b>1650</b>
<b>CLASSIC CAESAR SALAD</b>	260 gr.	<b>810</b>
<b>CAPRESE</b> <i>A generous portion of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	<b>930</b>
<b>FRESH VEGETABLE SALAD</b> <i>Seasoned with olive oil or sour creme, your choice.</i>	270/30 gr.	<b>770</b>
<b>TOMATOES WITH CHEESE SAUCE</b> <i>With sweet onion and blue cheese.</i>	300 gr.	<b>850</b>
<b>TOMATOES WITH KAMCHATKA CRAB</b> <i>Sweet tomatoes and Kamchatka crab meat with fragrant oil and red onion.</i>	220 gr.	<b>1370 NEW</b>
<b>BURRATA CHEESE WITH BAKED PEPPER</b> <i>Tender farmer's cheese with baked peppers.</i>	290 gr.	<b>1370</b>
<b>EGGPLANT SALAD</b> <i>With tomatoes, stracciatella pine nuts and grilled red pepper sauce.</i>	320 gr.	<b>1130</b>
<b>RUSSIAN OLIVIER SALAD WITH CRAB</b> <i>Fragrant tiger prawns, juicy meat of Kamchatka crab and melt-in-your-mouth smoked salmon with mixed vegetables and mayonnaise.</i>	240 gr.	<b>1170</b>

# SOUPS

<b>OKROSHKA</b>	350 gr.	<b>750 NEW</b>
<b>TOM YUM</b> <i>Thai soup with seafood.</i>	450 gr.	<b>1070</b>
<b>THICK SEAFOOD SOUP</b> <i>Tomato soup with pieces of salmon, squid, shrimp and tuna shavings.</i>	400/60 gr.	<b>1150</b>
<b>RICH OXTAIL SOUP</b> <i>Served with finely chopped shallot, chili pepper, coriander and garlic.</i>	550/60 gr.	<b>990</b>
<b>GOULASH</b> <i>Served in a loaf of black bread with stalks of green onion.</i>	1piece/310 gr.	<b>690</b>

# SAUCES

<b>«BUTCHER»</b> <i>Prepared at your table.</i>	80 gr.	<b>195</b>
<b>HOT</b> <i>Pepper, mushroom.</i>	60 gr.	<b>195</b>
<b>COLD</b> <i>Chimichurri, macho sauce.</i>	60 gr.	<b>195</b>



# HOT DISHES

<b>BEEF STROGANOFF</b> <i>With mushrooms and mashed potatoes.</i>	430 gr.	<b>1370</b>
« <b>BUTCHER</b> » <b>BURGER</b> <i>A patty made of choice beef, cheddar and gruyere cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	<b>1370</b>
« <b>BEEF</b> » <b>ON A CAST IRON SKILLET</b> <i>Pieces of beef tenderloin with vegetables and spices.</i>	430 gr.	<b>1370</b>
<b>WILD SALMON</b>	200/60 gr.	<b>1970</b>
<b>SEVEROMORSK HALIBUT</b>	240/60 gr.	<b>1870</b>
<b>CHEESE BEEFSTEAK</b>	300 gr.	<b>1370</b>
<b>OCTOPUS WITH POTATOES</b>	250 gr.	<b>2770</b> <b>NEW</b>

# SIDE DISHES

<b>TOMATOES WITH GREEN SAUCE</b>	240 gr.	<b>750</b>
<b>ASPARAGUS AND BABY-CORN</b>	170/50 gr.	<b>990</b>
<b>FRIED AVOCADO</b>	160 gr.	<b>790</b>
<b>MASHED POTATOES WITH BLACK PEPPER</b>	200 gr.	<b>550</b>
<b>FRIED YOUNG POTATOES</b>	180 gr.	<b>490</b>
<b>GRILLED VEGETABLES</b>	180 gr.	<b>610</b>
<b>FRIED POTATOES WITH MUSHROOMS</b>	230 gr.	<b>610</b>

# DESSERT

<b>CHEF'S DESSERT</b> <i>Meringue, prune, peanuts and pecan nut.</i>	1 piece	<b>710</b>
<b>TROPICANO</b> <i>An exquisite dessert based on a creme mousse with fresh mango and passion fruit, in a tender white chocolate crust.</i>	1 piece	<b>870</b>
<b>CHOCOLATE TRUFFLE</b> <i>A melt-in-your-mouth sponge cake with Italian cacao, zesty chocolate mousse and two kinds of chocolate - with chili flakes and roasted peanut. Served with fresh raspberry and mint.</i>	1 piece	<b>710</b>
<b>BUTCHER CHEESECAKE</b> <i>Tender cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 piece	<b>930</b>
<b>CHEF-BRULEE</b> <i>Custard with caramelized milk and crust.</i>	1 piece	<b>570</b>
<b>KUTUZOV</b> <i>Mascarpone cream, berries, puff pastry and peanut meringue.</i>	1 piece	<b>870</b>
<b>LEMON PIE</b> <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	<b>730</b>
<b>ICE CREAM:</b> <i>Vanilla, chocolate.</i>	50 gr.	<b>270</b>
<b>SORBET:</b> <i>Green lemon, mango.</i>	50 gr.	<b>300</b>



# VODKA

<b>SNOW OWL ORGANIC</b>	50 ml.	<b>285</b>
<b>BELUGA NOBLE</b>	50 ml.	<b>415</b>
<b>GREY GOOSE ORIGINAL</b>	50 ml.	<b>850</b>
<b>KOSKENKORVA ORIGINAL</b>	50 ml.	<b>520</b>

# COGNAC / CALVADOS / ARMAGNAC

<b>COURVOISIER V.S.</b>	50 ml.	<b>910</b>
<b>BOWEN X.O.</b>	50 ml.	<b>3150</b>
<b>CALVADOS PERE MAGLOIRE V.S.O.P.</b>	50 ml.	<b>1150</b>
<b>ARMAGNAC SAMALENS V.S.O.P.</b>	50 ml.	<b>960</b>
<b>ARARAT «ANI» 7 Y.O.</b>	50 ml.	<b>510</b>

# RUM / GIN

<b>BRUGAL ANEJO</b> <i>Dominicana.</i>	50 ml.	<b>450</b>
<b>DICTADOR 20 YEARS OLD</b> <i>Colombia.</i>	50 ml.	<b>1200</b>
<b>SIPSMITH LONDON DRY GIN</b> <i>Great Britain.</i>	50 ml.	<b>870</b>

# TEQUILA

<b>PUEBLO VIEJO BLANCO 100% BLUE AGAVE</b>	50 ml.	<b>500</b>
<b>MILAGRO ANEJO 100% BLUE AGAVE</b>	50 ml.	<b>910</b>

# VERMOUTH

<b>MARTINI BIANCO</b>	100 ml.	<b>450</b>
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# WHISKY

<b>GLENFIDDICH 12 Y.O.</b> <i>Scotland, Speyside, Single malt.</i>	50 ml.	<b>1050</b>
<b>GLENFIDDICH «SOLERA» 15 Y.O.</b> <i>Scotland, Speyside, Single malt.</i>	50 ml.	<b>1450</b>
<b>GLENFIDDICH 18 Y.O.</b> <i>Scotland, Speyside, Single malt.</i>	50 ml.	<b>2650</b>
<b>THE MACALLAN DOUBLE CASK 18 Y.O.</b> <i>Scotland, Speyside, Single malt.</i>	50 ml.	<b>3100</b>
<b>HIGHLAND PARK 12 Y.O.</b> <i>Scotland, Highland, Single malt.</i>	50 ml.	<b>980</b>
<b>AUCHENTOSHAN AMERICAN OAK</b> <i>Scotland, Lowland, Single malt.</i>	50 ml.	<b>650</b>
<b>TULLAMORE D.E.W.</b> <i>Ireland, Blended.</i>	50 ml.	<b>480</b>
<b>MAKER'S MARK</b> <i>USA, Kentucky, Bourbon.</i>	50 ml.	<b>640</b>



# COCTAILS 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.*

<b>WHISKEY SOUR</b> <i>Bourbon, sour mix.</i>	150 ml.	<b>650</b>
<b>KIR ROYAL</b> <i>Cava, Creme de cassis.</i>	150 ml.	<b>650</b>
<b>BUTCHER'S BLOODY MARY</b> <i>Vodka, tomato juice, Tabasco, Worcestershire sauce, lemon juice, spices.</i>	200 ml.	<b>490</b>
<b>GIN &amp; TONIC</b> <i>Gin, tonic, lime.</i>	250 ml.	<b>550</b>
<b>MRS. HUDSON</b> <i>Gin, Creme de cassis, tonic.</i>	250 ml.	<b>570</b>
<b>APEROL SPRITZ</b> <i>Aperol, Cava, soda, orange, vermouth.</i>	220 ml.	<b>750</b>

# POPULAR COCKTAILS

<b>MAI TAI</b> <i>Rum light, rum dark, triple sec, peach liqueur, orange juice, grenadine.</i>	350 ml.	<b>680</b>
<b>DAIQUIRI</b> <i>Rum, lime juice, powdered sugar.</i>	150 ml.	<b>550</b>
<b>MARGARITA</b> <i>Tequila, lime juice, triple sec, powdered sugar.</i>	150 ml.	<b>690</b>
<b>STRAWBERRY MARGARITA</b> <i>Strawberry, tequila, lime juice.</i>	200 ml.	<b>750</b>
<b>MOJITO</b> <i>Fresh mint, rum, brown sugar, lime juice, soda.</i>	300 ml.	<b>580</b>
<b>STRAWBERRY MOJITO</b> <i>Strawberry, fresh mint, rum, brown sugar, lime juice, soda.</i>	300 ml.	<b>650</b>
<b>LONG ISLAND ICED TEA</b> <i>Tequila, rum, gin, vodka, triple sec, cola, lime juice.</i>	300 ml.	<b>900</b>
<b>B-52</b> <i>Coffee liqueur, cream liqueur, triple sec.</i>	50 ml.	<b>490</b>
<b>MULLED WINE</b> <i>Red wine, honey, cinnamon, clove, orange, apple.</i>	150 ml.	<b>600</b>



## BEER

<b>BAVARIA PREMIUM</b> <i>Lager, Germany.</i>	330/500 ml.	<b>290/410</b>
<b>BALLANTINE STOUT*</b> <i>Stout, Russia.</i>	500 ml.	<b>420</b>
<b>GUINNESS WEST INDIES PORTER**</b> <i>English dark ale.</i>	500 ml.	<b>650</b>
<b>INEDIT DAMM</b> <i>Wheat beer, Spain.</i>	330 ml.	<b>410</b>
<b>CLAUSTHALER ORIGINAL</b> <i>Non-alcoholic, Germany.</i>	330 ml.	<b>420</b>

## JUICE

<b>CHEF'S CURRANT DRINK</b>	250 ml.	<b>250</b>
<b>ORANGE / TOMATO / APPLE</b>	250 ml.	<b>220</b>

## FRESHLY SQUEEZED JUICE

<b>ORANGE / APPLE / CARROT / GRAPEFRUIT</b>	250 ml.	<b>370</b>
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## SOFT DRINKS

<b>TASSAY</b> <i>Mineral water from Kazakhstan.</i>	250 ml.	<b>290</b>
<b>TASSAY EXCELLENT / EMERALD</b> <i>Mineral water from Kazakhstan.</i>	750 ml.	<b>790</b>
<b>COLA / SPRITE</b>	330 ml.	<b>320</b>
<b>TONIC</b>	200 ml.	<b>390</b>

## NON-ALCOHOLIC COCKTAILS

<b>APEROL SPRITZ</b>	300 ml.	<b>550</b>
<b>JERRY</b> <i>Mango, orange juice, cream, grenadine.</i>	300 ml.	<b>480</b>
<b>MOJITO</b> <i>Virgin / Strawberry.</i>	300 ml.	<b>470</b>
<b>MILK SHAKE</b> <i>Chocolate / Strawberry / Vanilla.</i>	300 ml.	<b>420</b>

## LEMONADES AND COMPOTE

<b>FRESH FRUIT LEMONADE</b> <i>Orange Lemon / Grapefruit Lemon / Raspberry and Passion Fruit.</i>	300 ml.	<b>410</b>
<b>FRESH FRUIT LEMONADE</b> <i>Orange Lemon / Grapefruit Lemon / Strawberry / Raspberry Mint / Tarragon and Passion Fruit.</i>	1000 ml.	<b>1050</b>
<b>COMPOTE</b>	1000 ml.	<b>900</b>

\* Only for Profsoyusnaya, Lubyanka and Michurinsky

\*\* Only for M. Dmitrovka, Tsvetnoy and Paveletskaya



## DIGESTIVES

<b>VECCHIO AMARO DEL CAPO</b>	50 ml.	<b>430</b>
<b>GRAPPA «VIA ROMA» BAROLO RISERVA</b>	50 ml.	<b>780</b>
<b>LIMONCELLO</b>	50 ml.	<b>400</b>
<b>JAGERMEISTER</b>	50 ml.	<b>470</b>
<b>BELUGA HUNTING BERRY</b>	50 ml.	<b>320</b>

## COFFEE

<b>ESPRESSO</b>	40 ml.	<b>290</b>
<b>DOUBLE ESPRESSO</b>	80 ml.	<b>450</b>
<b>AMERICANO</b>	120 ml.	<b>360</b>
<b>CAPPUCCINO</b>	200 ml.	<b>390</b>
<b>FLAT WHITE</b>	200 ml.	<b>490</b>
<b>LATTE MACCHIATO</b>	250 ml.	<b>380</b>

## LEAF TEA

<b>EARL GREY</b> <i>Bergamot-flavored tea, India.</i>	400 ml.	<b>540</b>
<b>ASSAM MOKALBARI</b> <i>Black, India.</i>	400 ml.	<b>600</b>
<b>PUER 20 YEARS</b> <i>Ages black tea, China.</i>	400 ml.	<b>820</b>
<b>SENCHA</b> <i>Green, Japan.</i>	400 ml.	<b>540</b>
<b>GINSENG OOLONG</b> <i>Green, Taiwan.</i>	400 ml.	<b>560</b>
<b>MILK OOLONG</b> <i>Green, Taiwan.</i>	400 ml.	<b>530</b>
<b>RUSSIAN TRADITIONS</b> <i>Herbal tea with chamomile, melissa, thyme and black currant leaves.</i>	400 ml.	<b>550</b>
<b>GINGER</b> <i>Ginger drink with orange, lemon, honey, fresh mint and spices.</i>	400 ml.	<b>620</b>
<b>SEA-BUCKTHORN</b> <i>A warming drink made of sea-buckthorn, apples, lime and orange, honey and nutmeg.</i>	400 ml.	<b>580</b>
<b>SWEET BRIAR WITH THYME</b>	400 ml.	<b>540</b>
<b>BUCKWHEAT</b>	400 ml.	<b>520</b>

## TEA

<b>GOLDEN ASSAM</b>	400 ml.	<b>330</b>
<b>JASMINE</b>	400 ml.	<b>330</b>



WE COOK PIZZA ON THIN DOUGH  
WITH A CRUNCHY CRUST.

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**FOUR CHEESE CALZONE****1350***Pecorino toscano, mozzarella, taleggio, gorgonzola.***FOCACCIA WITH FRAGRANT HERBS****590***Crunchy dough, olive oil, fragrant herbs.***FOCACCIA WITH PARMESAN****590***Crunchy dough, olive oil, parmesan.***MAREA****2090***Shrimp, squid, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.***TUNA AND RED ONION****1170***Canned tuna, mozzarella, red onion, oregano, tomato sauce.***FOUR CHEESES****1370***Pecorino toscano, mozzarella, taleggio, gorgonzola.***PARMA NEW****1270***Parma, mozzarella, tomato sauce.***MARGHERITA****930***Mozzarella, oregano, tomato sauce, olive oil.***CALABRESE****1270***Salami spianata, gorgonzola, mozzarella, red onion.***GORGONZOLA AND PEAR****1110***Gorgonzola, pear, mozzarella.***PORCINI AND TALEGGIO****1250***Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.*

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