



CHEF STEAK



A STEAK NEVER SEEN BEFORE

A steak you want to tell everyone about.

4350

300 gr.

ASADO STEAK

Brutal steak made of pasture-fed beef cut.

3950

300 gr.

MACHO RIBEYE STEAK

Fragrant glazing with spice and a unique cooking method in a wood stove give the meat a distinctive taste. And crispy crust made with glazing keeps the steak wonderfully moist.

3950

350 gr.

PICANHA STEAK

Brazil's most favorite steak.

3570

420 gr.

MARUCHO STEAK

Steak made from the most delicious beef scapula muscle.

3570

250 gr.

COWBOY STEAK

Brutal bone Ribeye made of premium grain-fed beef.

4950/5520/7170

400 gr. / 480 gr. / 700 gr.

Tempting aroma of spice and freshly roasted meat, pleasant fuss before the delicious dinner, smiles of friendly waiters. This is Brazilian Churrascaria at its best.

Grilled meat is cooked here with masterly skill, and the choice of dishes is just immense. We perfected the secrets of Brazilian chefs and invite you to visit

Churrascaria right in the Butcher steak houses.

The chef would personally cut steaks for you!

We guarantee pleasure with every bite!

WE SHOW YOU STEAK LIST – YOU CHOOSE YOUR STEAK


Meat list is a platter where all kinds of steaks from the menu are presented. The waiter would tell in detail about highlights of each steak, so you can easily choose whatever fits your taste.

CLASSIC STEAKS

FILLET STEAK <i>Tender steak made of pasture-fed beef cut. We recommend it with Pinot Noir from USA.</i>	250 gr.	3650
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FILLET PRIME STEAK <i>Steak made of premium grain-fed beef cut. Beef cattle breed – Black Angus. 200 days of grain feeding. 21 days of wet ageing. Prime. We recommend it with Beronia Crianza from Spain.</i>	250 gr.	4160
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CHOICE RIBEYE STEAK <i>Beef steak, 90 days of grain feeding, 100% Black Angus meat. We recommend it with Saperavi from Georgia.</i>	300 gr.	3590
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RUSSO RIBEYE STEAK <i>Marble steak made of Russian beef. Beef cattle breed – Black Angus. 200 days of grain feeding. 21 days of wet ageing. Prime. Miratorg. We recommend it with Malbec from Argentina.</i>	350 gr.	4650 
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NEW YORK STEAK <i>Steak made of Russian grain-fed beef. Beef cattle breed – Black Angus. 200 days of grain feeding. 21 days of wet ageing. Prime. We recommend it with Shiraz from Australia.</i>	300 gr.	3900
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ALTERNATIVE STEAKS

RACK OF LAMB <i>Russia, Dagestan.</i>	400 gr.	3990
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MACHETE STEAK <i>Unusual texture and original shape make the Machete a real masculine steak. 200 days of grain feeding. 21 days of wet ageing. Prime.</i>	300 gr.	3430
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SHABU-SHABU BEEF <i>Thinly sliced juicy medium-rare steak, with Kampot and Turkish peppers.</i>	300 gr.	3950
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Don't forget to choose a sauce for your steak.

Raw steak weight is shown. The weight of the dish on your plate depends on chosen doneness.

We acknowledge four doneness levels of steak:

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

MEDIUM RARE — roasted on the outside, reddish-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 steak, we recommend the level of doneness which reveals its taste perfectly.
Ask your waiter.*

*If you are not satisfied with the outlook of your steak, it's doneness or you had to wait for it too long, please tell us about it and we will recook the steak or return your money.
Defined time to cook a steak in BUTCHER steak houses is up to 20-35 minutes.*

LIVE SEAFOOD FROM THE AQUARIUM



OYSTER
1pc. — 750

GILLARDEAU OYSTER
1pc. — 970

SEA URCHIN
1pc. — 435

COLD STARTERS

RUSSO TARTARE <i>Tartare with Russian attitude: black bread toasts, pickles, onion, garlic, parsley, and of course boneless beef cut.</i>	200/30 gr.	1450	
PICANHA CURADA <i>Dried beef appetizer from the Chef.</i>	75/60 gr.	950	
TUNA TARTARE <i>Tuna fillet with mini caperberries, Spanish garlic and chive, sesame and Asian sauce.</i>	140/60 gr.	1330	
SMASHED CUCUMBERS <i>Crispy cucumbers in a flavorful marinade with chili peppers, sesame oil, soy sauce and fresh cilantro.</i>	150/30 gr.	780	
BEEF CARPACCIO <i>Served with remoulade sauce, rocca salad and cheese.</i>	80/30 gr.	1290	
FRESH VEGETABLES <i>Tomatoes, cucumbers, radish, fresh herbs.</i>	500 gr.	1270	
ATLANTIC HERRING <i>Matured in oil with dried dill and onion.</i>	180 gr.	735	
SOFT SMOKED SALMON <i>Slices of smoked salmon with sweet white onion, caperberries and bread chips.</i>	100/60/30 gr.	990	
OLIVES	100 gr.	635	
CHEESE PLATTER	120/30/10 gr.	1470	
GUACAMOLE	150/50 gr.	790	

HOT STARTERS

CHEF STARTER <i>Cheese and shrimps baked in sweet onion.</i>	350 gr.	850	
BLACK BREAD GARLIC FRENCH TOASTS	100/65/30 gr.	630	
SINGAPOUR STYLE CALAMAR <i>Roasted calamari with hot tomato sauce, chili pepper and sesame seeds.</i>	250/60 gr.	995	
TIGER SHRIMPS <i>Roasted, with hot sweet & sour sauce.</i>	200/60 gr.	1395	
KING CRAB <i>Boiled king crab legs. Served with hollandaise sauce.</i>	2/4 pc.	5200/9950	



The Chef recommends

SALADS

AVOCADO WITH CRAB <i>Tender king crab meat in ponzu sauce with cubed avocado melting in your mouth and caperberries.</i>	180/30 gr.	1700
CLASSIC CAESAR SALAD	260 gr.	870
CAPRESE <i>A large serving of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	1100
RAW VEGETABLE SALAD <i>With olive oil or sour cream dressing at your choice.</i>	270/30 gr.	870
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	990
KING CRAB WITH TOMATOES <i>Sweet tomatoes and king crab meat with fragrant oil and red onion.</i>	220 gr.	1530
GREEN SALAT <i>Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	200 gr.	910
EGGPLANT SALAD <i>With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.</i>	320 gr.	1190
OLIVIER RUSSIAN SALAD WITH CRAB <i>Fragrant tiger shrimps, toothsome king crab meat and smoked salmon melting in your mouth with vegetable mix and mayonnaise.</i>	240 gr.	1230

SOUPS

BUTCHER BORSCHT WITH LAMB MEATBALLS.	500/30/30 gr.	970
TOM YUM <i>Thai seafood soup.</i>	450 gr.	1130
TOMATO POTAGE WITH SEAFOOD <i>With shrimps and bonito.</i>	400/60 gr.	1270
RICH OXTAIL SOUP <i>Served with chapped Spanish garlic, chili pepper, coriander and garlic.</i>	550/60 gr.	1190
GOULASH SOUP <i>In a loaf of black bread, with scallion.</i>	1 pc./310 gr.	750

SAUCES

BUTCHER <i>We'll cook it at your table.</i>	80 gr.	260
HOT <i>Pepper, mushroom, berry.</i>	60 gr.	230
COLD <i>Chimichurri, macho sauce.</i>	60 gr.	230

MAIN COURSES

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	430 gr.	1450
BUTCHER BURGER <i>Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1450
BEEF PAN <i>Beef cut with vegetables and spice.</i>	430 gr.	1450
WILD SALMON	200/60 gr.	2370
NORTH SEA HALIBUT	240/60 gr.	1970
CHEESE BEEFSTEAK	300 gr.	1450
OCTOPUS WITH POTATOES	250 gr.	2850

SIDE DISHES

TOMATOES WITH GREEN SAUCE	240 gr.	870
ASPARAGUS AND BABY CORN	170/50 gr.	1350
ROASTED AVOCADO	160 gr.	795
BLACK PEPPER MASHED POTATOES	200 gr.	590
ROASTED FRESH POTATOES	180 gr.	530
GRILLED VEGETABLES	180 gr.	670
POTATOES ROASTED WITH MUSHROOMS	230 gr.	650
CAULIFLOWER WITH TRUFFLE OIL <i>Roasted cauliflower with cream sauce, fresh parsley and truffle oil.</i>	230 gr.	890

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanuts and pecan nuts.</i>	1 pc.	770
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	930
TRUFFLE CHOCOLATE <i>Sponge cake with Italian cocoa melting in your mouth, spicy chocolate mousse and two kinds of chocolate: with chili flakes and with roasted almond. Served with fresh raspberry and mint.</i>	1 pc.	750
BUTCHER CHEESECAKE <i>Delicate cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	995
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	630
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	950
LEMON PIE <i>Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	770
VERY BERRY <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 pc.	1100
ICE CREAM / SORBET	50 gr.	330

**WE MAKE THIN PIZZA
WITH CRISPY CRUST**

FOUR CHEESE CALZONE 1430
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

FOCACCIA WITH SPICY HERBS 640
Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA 640
Crispy dough, olive oil, parmesan.

MAREA 2190
Shrimps, calamari, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.

TUNA AND RED ONION 1250
Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.

FOUR CHEESE 1450
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA **NEW** 1490
Ham, mozzarella, stracciatella, arugula, tomato sauce.

MARGHERITA 990
Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE 1350
Spianata salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR 1190
Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE 1330
Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.

It is so delicious that only few can resist
"just one more bite".

***Only in the restaurants on
45A Profsoyuznaya, 15c2 Lubyansky Lane and 8c2 Michurinsky Ave.**