



CHEF STEAK



A STEAK NEVER SEEN BEFORE

A steak you want to tell everyone about.

3560 NEW

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.

3580

350 gr.

PICANHA STEAK

Brazil's most favorite steak.

3380

420 gr.

MARUCHO STEAK

Steak made from the most delicious beef scapula muscle.

3380 NEW

250 gr.

COWBOY STEAK

Brutal bone Ribeye made of premium grain-fed beef.

5150/6750

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 250 gr. **3380**
Tender steak made of pasture-fed beef cut.
We recommend it with Pinot Noir of USA.

FILLET PRIME STEAK 250 gr. **3990**
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 Saperavi of Georgia.

CHOICE RIBEYE STEAK 300 gr. **3380**
Beef steak, 90 days of grain feeding, 100% Black Angus meat.
We recommend it with Malbec of Argentina.

RUSSO RIBEYE STEAK 350 gr. **4380** 
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 Negroamaro of Italy.

NEW YORK STEAK 300 gr. **3280**
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 Carmenere of Chile.

ALTERNATIVE STEAKS

RACK OF LAMB 400 gr. **3780** **NEW**
Russia, Dagestan.

MACHETE STEAK 300 gr. **3360**
Unusual texture and original shape make the Machete a real masculine steak. 200 days of grain feeding. 21 days of wet ageing. Prime.

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. — 690

GILLARDEAU OYSTER
1pc. — 870 **NEW**

SEA URCHIN
1pc. — 415

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.	1360	
PICANHA CURADA <i>Dried beef appetizer from the Chef.</i>	75/60 gr.	895	
TUNA TARTARE <i>Tuna fillet with mini caperberries, Spanish garlic and chive, sesame and Asian sauce.</i>	140/60 gr.	1295	
BEEF CARPACCIO <i>Served with remoulade sauce, rocca salad and cheese.</i>	80/30 gr.	1180	
FRESH VEGETABLES <i>Tomatoes, cucumbers, radish, fresh herbs.</i>	500 gr.	1180	
ATLANTIC HERRING <i>Matured in oil with dried dill and onion.</i>	180 gr.	695	
SOFT SMOKED SALMON <i>Slices of smoked salmon with sweet white onion, caperberries and bread chips.</i>	100/60/30 gr.	840	
OLIVES	100 gr.	595	
CHEESE PLATTER	120/30/10 gr.	1295	
GUACAMOLE	150/50 gr.	760	

HOT STARTERS

CHEF STARTER <i>Cheese and shrimps baked in sweet onion.</i>	350 gr.	795
BLACK BREAD GARLIC FRENCH TOASTS	100/65/30 gr.	595
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.	1660
CLASSIC CAESAR SALAD	260 gr.	820
CAPRESE <i>A large serving of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	940
RAW VEGETABLE SALAD <i>With olive oil or sour cream dressing at your choice.</i>	270/30 gr.	780
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	860
KING CRAB WITH TOMATOES <i>Sweet tomatoes and king crab meat with fragrant oil and red onion.</i>	220 gr.	1480 NEW
GREEN SALAT <i>Mix of five types of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	200 gr.	880 NEW
EGGPLANT SALAD <i>With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.</i>	320 gr.	1140
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.	1180

SOUPS

BUTCHER BORSCHT WITH MEATBALLS	500/30/30 gr.	880 NEW
TOM YUM <i>Thai seafood soup.</i>	450 gr.	1080
TOMATO POTAGE WITH SEAFOOD <i>With shrimps and bonito.</i>	400/60 gr.	1160
RICH OXTAIL SOUP <i>Served with chopped Spanish garlic, chili pepper, coriander and garlic.</i>	550/60 gr.	995
GOULASH SOUP <i>In a loaf of black bread, with scallion.</i>	1 pc./310 gr.	695

SAUCES

BUTCHER <i>We'll cook it at your table.</i>	80 gr.	230
HOT <i>Pepper, mushroom.</i>	60 gr.	200
COLD <i>Chimichurri, macho sauce.</i>	60 gr.	200

MAIN COURSES

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	430 gr.	1380
BUTCHER BURGER <i>Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1380
BEEF PAN <i>Beef cut with vegetables and spice.</i>	430 gr.	1380
WILD SALMON	200/60 gr.	1980
NORTH SEA HALIBUT	240/60 gr.	1880
CHEESE BEEFSTEAK	300 gr.	1380
OCTOPUS WITH POTATOES	250 gr.	2770 NEW

SIDE DISHES

TOMATOES WITH GREEN SAUCE	240 gr.	760
ASPARAGUS AND BABY CORN	170/50 gr.	995
ROASTED AVOCADO	160 gr.	795
BLACK PEPPER MASHED POTATOES	200 gr.	560
ROASTED FRESH POTATOES	180 gr.	495
GRILLED VEGETABLES	180 gr.	620
POTATOES ROASTED WITH MUSHROOMS	230 gr.	620
CAULIFLOWER WITH TRUFFLE OIL <i>Roasted cauliflower with cream sauce, fresh parsley and truffle oil.</i>	230 gr.	880 NEW

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanuts and pecan nuts.</i>	1 pc.	730
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	890
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 peanuts. Served with fresh raspberry and mint.</i>	1 pc.	730
BUTCHER CHEESECAKE <i>Delicate cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	950
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	590
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	890
LEMON PIE <i>Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	750
VERY BERRY <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 pc.	995
ICE CREAM / SORBET	50 gr.	300

**WE MAKE THIN PIZZA
WITH CRISPY CRUST**

FOUR CHEESE CALZONE **1360**
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

FOCACCIA WITH SPICY HERBS **595**
Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA **595**
Crispy dough, olive oil, parmesan.

MAREA **2095**
Shrimps, calamari, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.

TUNA AND RED ONION **1180**
Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.

FOUR CHEESE **1380**
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA NEW **1280**
Ham, mozzarella, tomato sauce.

MARGHERITA **940**
Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE **1280**
Spianata salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR **1120**
Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE **1260**
Porcini mushrooms, taleggio, mozzarella, herbs, truffle oil.

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