



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

AUTHOR'S COCKTAILS

FINO & TONIC <i>Fino sherry, tonic, olives.</i>	200 ml.	790
GIN & TONIC <i>Gin, tonic, spices.</i>	250 ml.	790
SGROPPINO <i>Limoncello, Cava, lemon sorbet.</i>	170 ml.	790
PINKY SPRITZ <i>Cava, limoncello, Campari, tonic.</i>	280 ml.	790
APEROL SPRITZ <i>Aperol, Cava, vermouth, soda, orange.</i>	220 ml.	790
WHISKEY SPRITZ <i>Whiskey, cava, amaro, aperitivo, lemon, grenadine.</i>	170 ml.	790
LAMPONE FRIZZANTE <i>Cava, raspberry.</i>	130 ml.	790
NEW YORK SOUR <i>Bourbon, red wine, sour mix, bubble drops.</i>	120 ml.	790
BLACK VELVET <i>Red wine, cognac, crème de cassis, grenadine, blackcurrant, lemon, bubble drops, dark chocolate.</i>	120 ml.	790
SMOKY BLOODY MARY <i>Vodka, raspberry-ginger tincture, tomato juice, Tabasco, Worcestershire, lemon, rosemary, spices.</i>	220 ml.	790
ESPRESSO MARTINI <i>Cognac, crème de cassis, coffee, vanilla, cocoa.</i>	120 ml.	790
MULLED WINE <i>Red wine, creme de cassis, honey, cinnamon, cloves, anise, nutmeg, orange, lemon, apple.</i>	180 ml.	790

BRANDED TINCTURES*

Meet our author's tinctures on berries and fruits with fragrant spices. Each of them can become an unforgettable final chord for your evening.

LIMONCELLO	50 ml.	410
SPICY-GRAPEFRUIT	50 ml.	410
RASPBERRY-GINGER	50 ml.	410

* Only for Profsoyusnaya, Lubyanka and Michurinsky

VODKA

SNOW OWL ORGANIC	50 ml.	290
BELUGA NOBLE	50 ml.	420
GREY GOOSE ORIGINAL	50 ml.	870
KOSKENKORVA ORIGINAL	50 ml.	530

COGNAC / CALVADOS / ARMAGNAC

COURVOISIER V.S.	50 ml.	930
BOWEN X.O.	50 ml.	3150
CALVADOS PERE MAGLOIRE V.S.O.P.	50 ml.	1150
ARMAGNAC SAMALENS V.S.O.P.	50 ml.	1020
ARARAT «ANI» 7 Y.O.	50 ml.	550

RUM / GIN / TEQUILA

BARCELO BLANCO <i>Dominicana.</i>	50 ml.	320
BRUGAL ANEJO <i>Dominicana.</i>	50 ml.	470
DICTADOR 20 YEARS OLD <i>Colombia.</i>	50 ml.	1250
DICTADOR ORTODOXY AGED GIN <i>Colombia.</i>	50 ml.	730
PUEBLO VIEJO BLANCO 100% BLUE AGAVE	50 ml.	510
MILAGRO SILVER 100% BLUE AGAVE	50 ml.	710
MILAGRO ANEJO 100% BLUE AGAVE	50 ml.	920

WHISKY

GLENFIDDICH 12 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml.	1100
GLENFIDDICH «SOLERA» 15 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml.	1650
GLENFIDDICH 18 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml.	2800
HIGHLAND PARK 12 Y.O. <i>Scotland, Highland, Single malt.</i>	50 ml.	1050
AUCHENTOSHAN AMERICAN OAK <i>Scotland, Lowland, Single malt.</i>	50 ml.	710
TULLAMORE D.E.W. <i>Ireland, Blended.</i>	50 ml.	530
MAKER'S MARK <i>USA, Kentucky, Bourbon.</i>	50 ml.	690

DIGESTIVES

AMARO	50 ml.	440
GRAPPA «VIA ROMA» BAROLO RISERVA	50 ml.	820
LIMONCELLO*	50 ml.	410
BELUGA HUNTING BERRY	50 ml.	340

* Only for Tsvetnoy, M. Dmitrovka and Paveletskaya

BEER

CRAFT MASTERS PILSNER <i>Pilsner, Czech.</i>	330/500 ml.	380/540
JAWS NITRO STOUT* <i>Craft Stout, Russia.</i>	500 ml.	520
ICHTEGEM'C GRAND CRU <i>Flemish red ale.</i>	330 ml.	560
ENAME PATER <i>Pale Ale, bottled beer, Belgium.</i>	330 ml.	450
BAKALAR DRY HOPPED LAGER <i>Non-alcoholic Lager, bottled beer, Czech.</i>	330 ml.	430

JUICE

CHEF'S CURRANT DRINK	250 ml.	250
APPLE / TOMATO	250 ml.	240

FRESHLY SQUEEZED JUICE

ORANGE / APPLE / CARROT / GRAPEFRUIT	250 ml.	380
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SOFT DRINKS

TASSAY <i>Mineral water from Kazakhstan.</i>	250 ml.	290
TASSAY EXCELLENT / EMERALD <i>Mineral water from Kazakhstan.</i>	750 ml.	790
JUMBO COLA	330 ml.	320
TONIC	330 ml.	360

NON-ALCOHOLIC COCKTAILS

APEROL SPRITZ	300 ml.	550
JERRY <i>Mango, orange juice, cream, grenadine.</i>	300 ml.	480
MOJITO <i>Virgin / Strawberry.</i>	300 ml.	470
MILK SHAKE <i>Chocolate / Strawberry / Vanilla.</i>	300 ml.	450

LEMONADES AND COMPOTE

LEMONADES AND COMPOTE <i>Orange / Lemon / Grapefruit Mint / Strawberry / Raspberry and Passion Fruit.</i>	300 ml.	410
LEMONADES AND COMPOTE <i>Orange / Lemon / Grapefruit Mint / Strawberry / Raspberry and Passion Fruit / Tarragon and Passion Fruit.</i>	1000 ml.	1050
COMPOTE <i>Cherry / Dogwood.</i>	1000 ml.	900

* Only for Profsoyusnaya, Lubyanka and Michurinsky

COFFEE

ESPRESSO	40 ml.	310
DOUBLE ESPRESSO	80 ml.	470
AMERICANO	120 ml.	380
CAPPUCCINO	200 ml.	410
FLAT WHITE	200 ml.	510
LATTE MACCHIATO	250 ml.	400

LEAF TEA

SPECIAL TEA "BUTCHER"	500 ml.	610
<i>Invigorating black tea with Tibetan chamomile, fragrant currant leaf and rosebuds.</i>		
SENCHA	400 ml.	560
<i>Green, China.</i>		
MILK OOLONG	400 ml.	550
<i>Green, Taiwan.</i>		
ASSAM MOKALBARI	400 ml.	620
<i>Black, India.</i>		
EARL GREY	400 ml.	560
<i>Bergamot-flavored tea, India.</i>		
PUER 20 YEARS	400 ml.	870
<i>Ages black tea, China.</i>		

TEA WITHOUT TEA

RUSSIAN TRADITIONS	400 ml.	560
<i>Herbal tea with chamomile, melissa, thyme and black currant leaves.</i>		
SWEET BRIAR WITH THYME	400 ml.	570
FLOWER-HERB WITH CRANBERRY	500 ml.	590
<i>Cranberry, mint, Tibetan chamomile, pomegranate flowers, lemongrass.</i>		
SEA-BUCKTHORN	500 ml.	620
<i>A warming drink made of sea-buckthorn, apples, lime and orange, honey and nutmeg.</i>		
GINGER	500 ml.	640
<i>Ginger drink with orange, lemon, honey, fresh mint and spices.</i>		

**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".