



CHEF STEAK



THE SECRET STEAK

He's the one you've been dreaming about for so long.

5150

250 gr.

A STEAK NEVER SEEN BEFORE

A steak you want to tell everyone about.

4950

300 gr.

ASADO STEAK

Brutal steak made of pasture-fed beef cut.

4950

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.

4790

350 gr.

PICANHA STEAK

Brazil's most favorite steak.

3990

420 gr.

MARUCHO STEAK

Steak made from the most delicious beef scapula muscle.

3950

250 gr.

**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 PRIME STEAK 250 gr. **4850**

*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.*

RUSSO RIBEYE STEAK 350 gr. **5250** 

*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.*

NEW YORK STEAK 300 gr. **4200**

*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.*

COWBOY STEAK 400 gr. / 480 gr. / 700 gr. **5290/5890/7550**

Brutal bone Ribeye made of premium grain-fed beef.

ALTERNATIVE STEAKS

RACK OF LAMB 350 gr. **4950**
Russia, Dagestan.

MACHETE STEAK 300 gr. **3800**
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



SCALLOP
1pc. — 970

OYSTER: GILLARDEAU / FIN DE CLARE
1pc. — 1070 / 810

SEA URCHIN
1pc. — 510

COLD STARTERS

RUSSO TARTARE

Tartare with Russian attitude: black bread toasts, pickles, onion, garlic, parsley, and of course boneless beef cut.

170/30 gr.

1670

FRENCH TARTARE

The most tender marbled beef tenderloin in a piquant sauce with Dijon mustard, anchovies and fresh herbs. Served with fresh truffle and parmesan cheese.

105 gr.

1590 **NEW**

PICANHA CURADA

Dried beef appetizer from the Chef.

75/45 gr.

1170



TUNA TARTARE

Tuna fillet with mini caperberries, Spanish garlic and chive, sesame and Asian sauce.

140/45 gr.

1450

SMASHED CUCUMBERS

Crispy cucumbers in a flavorful marinade with chili peppers, sesame oil, soy sauce and fresh cilantro.

180 gr.

790



BEEF CARPACCIO

With mustard sauce, parmesan, quail yolk and truffle oil.

100 gr.

1450

FRESH VEGETABLES

Tomatoes, cucumbers, pepper, fresh herbs.

500 gr.

1470

ATLANTIC HERRING

Matured in oil with dried dill and onion.

180 gr.

850

SOFT SMOKED SALMON

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

100/55/60 gr.

1250

OLIVES

100 gr.

750

GUACAMOLE

170/50 gr.

790

HOT STARTERS

CHEF STARTER

Cheese and shrimps baked in sweet onion.

350 gr.

970

BLACK BREAD GARLIC FRENCH TOASTS

100/65/30 gr.

700

SINGAPOUR STYLE CALAMAR

Roasted calamari with hot tomato sauce, chili pepper and sesame seeds.

220/50 gr.

1090

KING CRAB

Boiled king crab legs. Served with hollandaise sauce.

2/4 pc.

5500/10550



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>	210 gr.	1770
CLASSIC CAESAR SALAD	260 gr.	1090
CAPRESE <i>A large serving of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	1350
RAW VEGETABLE SALAD	210 gr.	1070
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	1190
KING CRAB WITH TOMATOES <i>Sweet tomatoes and king crab meat with fragrant oil and red onion.</i>	170 gr.	1650
GREEN SALAT <i>Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	205 gr.	990
EGGPLANT SALAD <i>With tomatoes, Stracciatella, pine nuts and red grilled pepper sauce.</i>	280 gr.	1330
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>	235 gr.	1350

SOUPS

BUTCHER BORSCHT WITH LAMB MEATBALLS.	500/30/30 gr.	1150
TOMATO POTAGE WITH SEAFOOD <i>With shrimps and bonito.</i>	400/60 gr.	1410
RICH OXTAIL SOUP <i>Served with chapped Spanish garlic, chili pepper, coriander and garlic.</i>	550/60 gr.	1450
GOULASH SOUP <i>In a loaf of black bread, with scallion.</i>	1 pc./310 gr.	910
OKROSHKA	350 gr.	850

SAUCES

BUTCHER <i>We'll cook it at your table.</i>	80 gr.	330
HOT <i>Pepper, mushroom, berry.</i>	60 gr.	290
COLD <i>Chimichurri, macho sauce.</i>	60 gr.	290

MAIN COURSES

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	430 gr.	1750
BUTCHER BURGER <i>Choice-cut beef patty, Cheddar and Gruyère cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1700
BEEF PAN <i>Beef cut with vegetables and spice.</i>	390 gr.	1750
WILD SALMON	200/30 gr.	3070
NORTH SEA HALIBUT	240/30 gr.	2970
TIGER SHRIMPS <i>Roasted, with hot sweet & sour sauce.</i>	200/30 gr.	1550

SIDE DISHES

TOMATOES WITH RED SAUCE	220 gr.	1050
ASPARAGUS AND BABY CORN	170/50 gr.	1450
BLACK PEPPER MASHED POTATOES	200 gr.	670
ROASTED FRESH POTATOES	180 gr.	610
GRILLED VEGETABLES	180 gr.	750
POTATOES ROASTED WITH MUSHROOMS	230 gr.	730
BAKED CAULIFLOWER WITH TRUFFLE	160 gr.	990 NEW

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanuts and pecan nuts.</i>	1 pc.	850
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	1290
CHOCOLATE BUTCHER <i>Chocolate biscuit with pieces of pear, pecan nuts, cinnamon and rum. Its bright taste is emphasised by chili flakes, sea salt and sweet rosemary.</i>	1 pc.	800
BUTCHER CHEESECAKE <i>Delicate cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1090
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	700
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	1070
LEMON PIE <i>Nut crust with Sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	800
VERY BERRY <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 pc.	1190
ICE CREAM / SORBET	50 gr.	350

PIZZA



**WE MAKE THIN PIZZA
WITH CRISPY CRUST**

FOUR CHEESE CALZONE 1550
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

FOCACCIA WITH SPICY HERBS 730
Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA 730
Crispy dough, olive oil, parmesan.

MAREA 2280
Shrimps, calamari, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.

TUNA AND RED ONION 1380
Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.

FOUR CHEESE 1550
Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA **NEW** 1590
Ham, mozzarella, stracciatella, arugula, tomato sauce.

MARGHERITA 1090
Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE 1450
Spianata salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR 1290
Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE 1450
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.**