The Butcher Shop & GRILL

Today, we are recognized as the undisputed leader in the red meat business and have expanded over the years into many countries. We are committed to the highest value that have made this restaurant famous:
top quality meat, variety and impeccable service to make your dining experience at the Butcher Shop & Grill truly memorable.

The Butcher Shop & Grill serves aged meat, sourced from best farms in the world including superb beef, lamb, Kobe-style wagyu, Dutch veal and many more.

Our regular meat is hung in carcass for up to three days, thereafter it is 'wet-aged' in vacuum bags for another 21 days.

Any other requests for cuts of larger than the standard menu will usually be cut at the meat counter, weighed and charged accordingly.



"WE ARE SERIOUS ABOUT OUR MEAT"

SCAN FOR KCAL BURN TIME MENU

Please be advised, consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

thebutchershopar
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www.butchershoparabia.com

Apr. 26

SALADS



The Rejuvenating

Rocca Salad. Wild Italian arugula leaves, cherry tomatoes, button mushroom, walnuts, grated Parmesan cheese with homemade balsamic dressing **64**

448kcal | Without dressing 229kcal



The Fantasy

Goat Cheese Salad. Crumbled goat's milk cheese with mesclun, walnuts, fresh berries, served with tangy citrus dressing **89**

662kcal | Without dressing 438kcal



The Refreshing

Greek Salad. Served with some arugula, cherry tomatoes, cucumber, bell pepper, onion, kalamata olives, watermelon and feta cheese served with tangy citrus dressing **59**

662kcal | Without dressing 296kcal

Nuts
Vegetarian
Seafood



Chimichurri Steak Salad

Baby spinach mixed with mesclun lettuce, avocado, red radish and cherry tomatoes, garnished with pumpkin seeds, fresh coriander leaves and spring onions, topped with strips of sirloin steak and chimichurri sauce **94**

732kcal

The Exotic

Quinoa Salad. Black quinoa, baby spinach, mango, avocado, dried cranberry, dried fig and grapefruit, served with passion fruit dressing **64**

862kcal | Without dressing 332kcal

The Traditional

Caesar Salad. Whole leaves of baby gem lettuce served with grated Parmesan cheese, garlic flavoured homemade croutons, anchovies and Caesar dressing **59**

501kcal | Without dressing 212kcal

Add Protein & Other

Chicken Breast	281kcal	**24**
Jumbo Prawns	240kcal (1 pc)	**49**
Marinated Prawns	122kcal (3 pcs)	**19**
Avocado	131kcal	**16**

STARTERS

Soup of the day
41 | 59

372kcal | 1015kcal

Peri Peri Chicken Liver
Spicy chicken liver smothered with our peri peri cream sauce topped with chopped parsley and served with toasted bread **49**

773kcal

Chicken Coxinha
Chicken mixed with cream cheese and spring onion wrapped with dough then deep fried, served with garlic aioli **49**

1067kcal

Chicken Wings
Grilled buffalo chicken wings with your choice of BBQ, Provençal or spicy **79**

1092kcal

Add one wing **14** 218kcal

Scampi

An old favourite. Deep fried breaded shrimps, served with cocktail sauce **69**

510 | Without sauce 470kcal

Add extra prawn **11** 94kcal



Mediterranean Seafood Skillet

Fishermen choice of sautéed selection of seafood in a tangy buttery lemon herbs sauce **79**

1494kcal

South African Truffle Mushroom Tenderloin Strips

South African tenderloin strips cooked in a creamy truffle mushroom sauce topped with micro herbs and served with toasted bread **99**

1410kcal

BRAAI



Customize your own Braai platter from the below choices, served with garlic bread & sauce.

We are pleased to serve you the meat lover selection, when two or more items are bought from Braai section

Grilled Boerewors (250 g-500 g)
Our homemade South African spiced boerewors sausages **54-104** 559-1119kcal

Beef Ribs (250 g-500 g)
Six hour roasted and basted in our BBQ rib basting **132-224** 522-1045kcal

Braised Brisket in Gravy (250 g-500 g)
Braised brisket served with brown gravy sauce **119-229** 447-894kcal

Grilled Lamb Chops (1 piece)
South African Style grilled lamb chop **49** 350kcal

Grilled Chicken Breast (250 g-500 g)
Grilled chicken breast served with garlic aioli and your choice of BBQ, Provençal or spicy sauce **54-94** 284-568kcal

Grilled Half Chicken
Grilled half chicken served with garlic Aioli and your choice of BBQ, Provençal or spicy sauce **59** 1535kcal

Sauteed Shrimps (100 g)
Shrimps sauteed in a tangy buttery lemon herbs sauce **33** 276kcal

Grilled Jumbo Shrimps (1 piece)
Flame grilled jumbo shrimps **54** 243kcal

ESPETADA

REGULAR

Served with a choice of one of the below:
Potato, rice, salads or onion rings

Beef Espetada
350 g of Rump **109**
841kcal | Without Garlic Butter 740kcal

Tender Espetada
350 g of Beef
tenderloin **204**
714kcal | Without Garlic Butter 613kcal

Chicken Espetada
350 g of Chicken breast
and thigh **94**
730kcal | Without Garlic Butter 520kcal

DOUBLE

Served with a choice of two of the below:
Potato, rice, salads or onion rings

Chicken & Beef (700 g)
199
2092kcal | Without Garlic Butter & Garlic Aioli 1369kcal

Chicken & Tender (700 g)
264
1965kcal | Without Garlic Butter & Garlic Aioli 1243kcal





STEAKS

South African

100 to 120 days grain fed South African beef perfectly aged

Ladies Fillet 300kcal
(180g) **134**

Fillet 370kcal | 552kcal
(240g) (400g) **169 | 214**

Rib-eye 544kcal | 738kcal
(280g) (400g) **134 | 169**

Sirloin 544kcal | 738kcal
(280g) (400g) **109 | 144**

Australian

100 to 120 days grain fed Australian beef perfectly aged

Ladies Fillet 300kcal
(180g) **154**

Fillet 370kcal | 552kcal
(240g) (350g) **189 | 224**

Rump 544kcal | 738kcal
(280g) (350g) **109 | 124**

Sirloin 544kcal | 738kcal
(280g) (350g) **124 | 149**

Rib-eye 593kcal | 808kcal
(280g) (350g) **154 | 179**

T-bone 1179kcal
(550g) **219**

Prime-rib 944kcal
(550g) **239**

Served with two choices of Sides and one Sauce

Enhance your steak experience by adding-on:

Jumbo Prawns
1 Prawn: 49 240kcal
3 Prawns: 139 479kcal

SIDES

Potatoes 585kcal | 309kcal | 441kcal | 350kcal
(fries/mashed/baked/garlic)
Salad 15kcal
Corn on the cob 364kcal
Vegetables 296kcal | steamed 195kcal
Onion Rings 425kcal
Rice 425kcal

Sauce

Black Pepper 191kcal
Mushroom 158kcal
Garlic 225kcal
Cheese 255kcal
Blue Cheese 253kcal

Australian MB2-3

Australian Black Angus MB2-3, 300 days grain fed pure Black Angus beef, high marbled. It's special because it's pure, which is fairly hard to come by. 100% natural-fed with no added hormones

Rib-eye 539kcal | 718kcal
(250 g) (350 g) **204 | 264**

Tenderloin 323kcal | 440kcal
(200 g) (300 g) **234 | 314**

Striploin 382kcal
(250 g) **184**

Tomahawks Without Garlic Butter 1982kcal
(1 to 1.2 kg) **429**

Served with two choices of Sides and one Sauce

Wagyu MB5+

Kobe style Australian beef MB5+, 450 days grain fed highly marbled packed with flavour

Tenderloin Without Garlic Butter 241kcal
(200 g) **329**

Rib-eye Without Garlic Butter 457 kcal
(250 g) **299**

Served with choices of one side and sauce

SIDES

Potatoes 585kcal | 309kcal | 441kcal | 350kcal
(fries/mashed/baked/garlic)
Salad 15kcal
Corn on the cob 364kcal
Vegetables 296kcal | steamed 195kcal
Onion Rings 425kcal
Broccoli 63kcal
Asparagus 205kcal
Sautéed Mushroom 162kcal
Cream spinach 344kcal



Sauce

Black Pepper 191kcal
Mushroom 158kcal
Garlic 225kcal
Cheese 255kcal
Blue Cheese 253kcal

** Some of our products may contain nuts or traces of nuts. In case of allergies please consult our team*

Pictures do not reflect actual presentation
Please note: One bill per table
All items are priced in SR
All prices are inclusive of VAT
Quality takes time.
Allow 20 minutes for your main course to be prepared.

SIGNATURES

A fresh twist on traditional South African steaks, discover bold new flavours with a modern touch

Brisket & Cheese
Braised cooked in gravy and topped with melted cheese with wild herb and spring onion **74**
632kcal

Tenderloin Stew
Tenderloin, slow cooked with potatoes, carrots, leeks, onions and garlic flavored with South African biltong spice served with your choice of plain rice, saffron rice or mashed potato **119**
597kcal

Butcher's Surf n' Turf
280 g South African Sirloin with creamy shrimp mix, corn ribs and horseradish yoghurt sauce **129**
1440kcal

African Suya Rib-eye
280 g South African Rib-eye served with potato cylinders, rocca mix and our special African peanut sauce **159**
1603kcal

Tenderloin medallions
200 g of grilled South African Tenderloin slices cooked in bacon sauce, green and yellow zucchinis served with one choice of side **179**
808kcal

Juicy Pulled Beef
250 g of Juicy slow cooked beef served with garlic bread, crispy jalapenos, coleslaw, and chimichurri sauce **99**
1174kcal | Side Coleslaw 182kcal

Tenderloin Medallions

Butcher's Surf n Turf

African Suya Rib-eye


Tenderloin Stew
Juicy Pulled Beef
Brisket & Cheese



SEAFOOD

Mediterranean Seafood Bakaya

Saffron infused rice Loaded with calamari, mussels, shrimps, herbs, garlic butter, lemon, cherry tomatoes tossed in a spicy seafood bisque **119**
1530kcal

Prawns Fiesta

Giant tiger prawns in the shell. Served grilled with lemon butter, peri peri and garlic butter sauce and choice of one side
(500 g) **239**
561kcal
Lemon and Garlic butter 1022 kcal

Grilled Salmon

Salmon fillet, perfectly grilled, served with Hollandaise sauce and choice of one side **129**
645kcal | Garlic butter 182kcal

Mussel Pot

A crock of mussels, steamed on order in a light sauce of garlic, butter and a dash of cream. Served with garlic bread and choice of side
(400g) **119**
1597kcal

SIDES

Potatoes 585kcal | 309kcal | 441kcal | 350kcal
(fries/mashed/baked/garlic)
Salad 15kcal
Corn on the cob 364kcal
Vegetables 296kcal | steamed 195kcal
Onion rings 425kcal
Broccoli 63kcal

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POULTRY

BBQ Half Chicken
Grilled deboned half chicken, seasoned with herbs and spices, flame grilled to perfection served with French fries and garlic Aioli **74**

2233kcal | French fries 586kcal | Garlic Aioli Sauce 536kcal

Chicken Breast
Basted in barbeque, Sriracha or lemon herbs served with garlic Aioli and choice of side **79**

651kcal | Garlic Aioli Sauce 520kcal

Traditional Chicken Escalope
Breaded and gently fried until golden brown **84**

972kcal

Florentina Style
With creamed spinach and cheese **89**

1383kcal





BURGERS & SANDWICHES

Burgers are served with fries, onion rings and coleslaw

Beef Burger
Simply beef patty, arugula, tomato, onion and our special sauce **69**
1358kcal | Without Onion Rings 425kcal

Swiss & Mushroom Burger
Served with Swiss Emmental cheese, sautéed mushrooms, caramelized onions, arugula and tomatoes **79** 1279kcal

Chicken Burger
Choice of plain, basted grilled chicken breast or fried **59** Fried 1678kcal | Grilled 1404kcal

Sandwiches are served with coleslaw

BBQ Chicken Sandwich
Grilled BBQ chicken, Emmental cheese, chopped lettuce, special sauce topped with crispy onions in ciabatta bread **54** 1238kcal

Steak Sandwich
Grilled slices of sirloin steak topped with our home-made roasted vegetables sauce, on a bed chopped lettuce, garlic mayo and spring onions, on a crispy ciabatta bread **59**993kcal

PRIME HOUSE BURGERS

Served with our in house cajun potato crisps

All in Burger
Juicy burger patty, slow cooked ribs, pickled cabbage, sauteed mushroom, cheese, crispy jalapenos and onion rings served with potato crisps **99** 1817kcal | Crispy potato chips 195kcal

Crispy Mozzarella Chicken burger
Breaded chicken breast with crispy mozzarella cheese tomato sauce and rocca served with potato crisps **69**
1742kcal | Crispy potato chips 195kcal

Add-On Burger
Emmental or cheddar cheese, mushroom, fried egg, pickles **6** 117-123-45-88-4kcal

Jalapeños **8** 9kcal

Avocado **8** 65kcal

Burger Patty **20** 264kcal

VEGETARIAN

Sides

Creamed Spinach 29 344kcal

Steamed Broccoli 29 63kcal

Asparagus 59 679kcal

Sweet Potato 34 288kcal

Vegetables 29 296kcal

Corn on the cob 24 364kcal

Button Mushrooms 49 162kcal

Rice 19 425kcal
(Plain/Saffron)

Salads 19 15kcal | 187kcal
(Side Salad Or Coleslaw)

Potatoes 19
(fries/mashed/baked/garlic)
585kcal | 309kcal | 441kcal | 350kcal

Onion Rings 19 425kcal

Roasted Potatoes 19 580kcal

Sauteed Parmesan Brussels 39 460kcal

Sweet Potato Fries with Pesto Sauce 29 1001kcal

Potato Crisps 19 195kcal

Roasted Cauliflower Bites 19 806kcal

Sauces

Black Pepper, Mushroom, Garlic, Cheese, Blue Cheese 12
191-158-225-255-253kcal

Beef Bacon Sauce, African Peanut Sauce, Horseradish Yoghurt Sauce 16 212-254-94kcal

Chimichurri 12 396kcal


All in Burger
Crispy Mozzarella Chicken burger
Steak Sandwich

DESSERT



Cheese Cake
Our famous and best-selling strawberry cheese cake **39**
679kcal

Malva Pudding
Traditional South African pudding with a melt in the mouth orange creamy sauce served with Ice cream and strawberry **34**
1035kcal

Smores Skillet
Baked chocolate cake topped with marshmellows, melted chocolate, vanilla ice cream, chocolate syrup and cookie crumbs, great for sharing **63**
1743kcal

Hot Chocolate Fondant
With a melted soft chocolate centre served with traditional crème anglaise and ice cream **49** 966kcal

Ice Cream and Sorbet 10/28
1 Scoop | 3 Scoops 66-167kcal

BEVERAGE

Mocktails

Pineapple Ginger Breeze 39 325kcal

Carrot Ginger Booster 29 279kcal

Pina colada 26 206kcal

H_2O

Imported water large 24

Imported water small 16

Sparkling water large 33

Sparkling water small 21

Local water large 14

Local water small 7

Shakes

Oreo Shake 39 727kcal

Chocolate Shake 39 731kcal

Vanilla Shake 39 490kcal

Hot Beverages

Espresso 12 0kcal

Double Espresso 19
0kcal

Latte 19 34kcal

Cappuccino 19 27kcal

Black Coffee 16 0kcal

Tea 14 0kcal

Ice Cooler

Ice tea lemon or Peach | Pitcher 19 | 36
Lemon 163kcal | 317kcal
Peach 193kcal | 345kcal

Fresh Lemonade | Pitcher 21 | 36
174kcal | 298kcal

Mint Lemonade | Pitcher 24 | 38
124kcal | 240kcal

Fresh Juices

Orange 29 183kcal

Pineapple 29 234kcal

Watermelon 29 103kcal

Soft Drinks

Coca Cola / Zero, Fanta, Sprite, Sprite light *(Free Refills)* **22**
140kcal | 0kcal | 140kcal | 130kcal

Non-alcoholic beer 29 46kcal

Draft Non-alcoholic beer 39 53kcal

Mojito

Passion Mojito 39 279kcal

Strawberry Mojito 39 290kcal

