

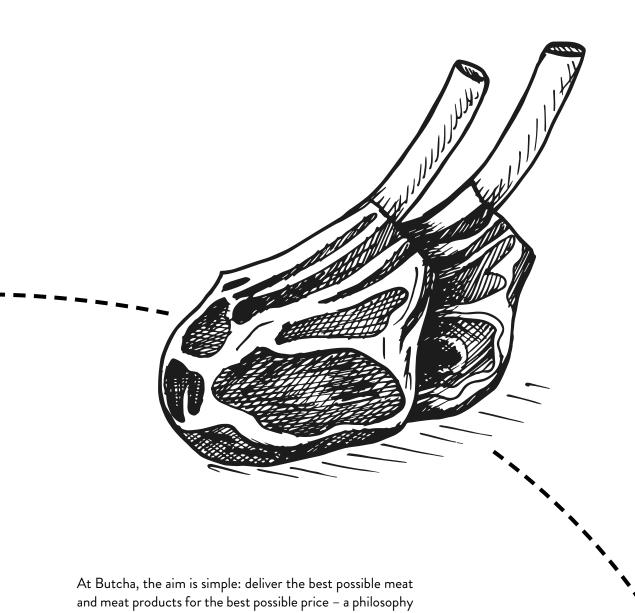
BUTCHA APPETIZERS

Soup Bowl Rustic in house recipes from the chef	44
Butcha Broth Hearty braised beef, seasonal vegetables and sucuk	40
Prawns Sizzling chili spiced prawns, Japanese mayo, coriander shoots (D)(S)(G)	68
Carpaccio Thinly sliced 120-day grain fed beef, rocket leaves, shaved black truffle and truffle dressing	84
Calamari Crisp Butcha style calamari frit, Espelette pepper dust (S)	72
Hot Mezze Sampler Our Butchers in house sucuk recipe, merguez sausages, kofta, cheese kofta, chicken shish, beef and lamb tenderloin skewers (N)(D)	98
BUTCHA BOWLS	
Our Signature Salad Tulum cheese, leaf salad, cherry tomatoes, walnuts, pomegranate molasses (N)(V)(D)	56
Sticky Glazed Beef Charred beef tenderloin, hoisin glaze, pomelo, coriander, pomegranate seeds	79
Burrata & Peaches Roasted peach, heirloom tomatoes, basil, black salt, olive oil and Modena dressing (D)(V)(G)	68
Squash & Kale Rosemary and garlic roasted butternut squash, kale leaves, young sprouts, sweet onion, pumpkin seed dressing (N)(V)	47
Rocca & Toms Local rocca salad, sun-blushed tomatoes, red onions, shaved parmesan, pine nuts brittle (D)(V)(N)	56
BUTCHA CLASSICS	
Char-Grilled Kofta Traditional beef kofta, simple salad	72
Char-Grilled Cheese Kofta Traditional cheese filled kofta and simple salad (D)	90
Merguez Sausages Our Butchers classic recipe blended with Turkish herbs & spices	90
Spicy Sucuk \mid Homemade sausage blend of walnuts and pistachios (N)	72

(V) Suitable for Vegetarians (N) Contains Nuts (D) Dairy (S) Seafood

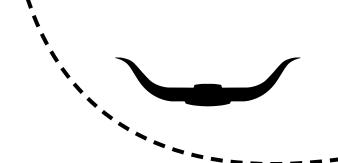
Food prepared here may contain or have come in contact with nuts, fish, eggs, milk or gluten. Therefore, if you have a food allergy or a special dietary requirement, please inform a member of the service team.

BUTCHA BOARDS



that forms part of our DNA. What sets Butcha apart is the fact that their head butcher and grill master come together to create unique products, flavours as well as the right meats

for the region.



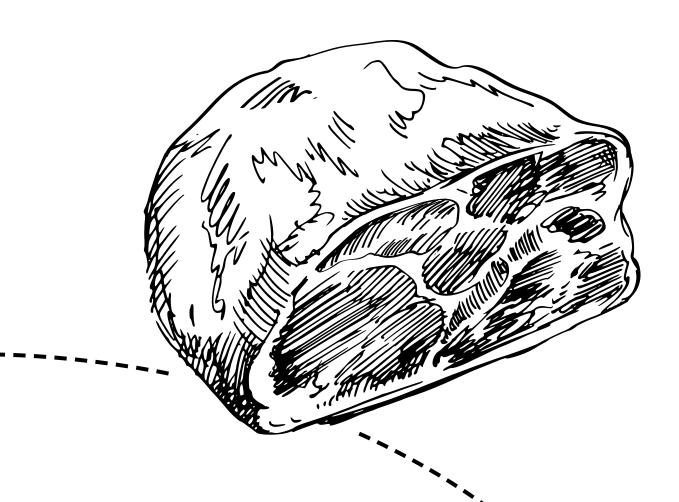
BUTCHA BOARDS

Butcha Steak 200g Wood-fired grilled tenderloin lokum-style (D)	162
Our 8-Hour Ribs BBQ marinated super tender short ribs, heirloom tomatoes and affilla cress	176
Lamb Tenderloin Skewered lamb pieces, Butcha spice blend, smoked eggplant purée (D)	145
Lamb Chops Off the coals, served with butternut squash and seasonal vegetables (D)	152
SHARING BOARDS	
Signature Skewer s Butcha special marinades of lamb tenderloin, beef shaslik and chicken shish cooked over the coals	320
Asado Ribs Gently braised full rack of ribs in Butcha house sauce and carved at the table	550
Chef's Signature Whole Tenderloin 600g Off the char-grill and then prepared at your table the Butcha way (D)(G)	495
Wagyu Tomahawk Grade 7 "450-Day Grain Fed" 1.4kg Allow 30 minutes over the coals for this unique Butcha cut, cooked to your liking with a side of our signature sauces or old style mustards	786
Whole Lamb Rack 1kg Seasoned in Turkish spices and herbs then carved at the table	575
Legendary Board (sharing for 4) 2kg of Butcha signature cuts Rib-eye bone-in T-bone Lokum Tenderloin Spaghetti Entrecote	996

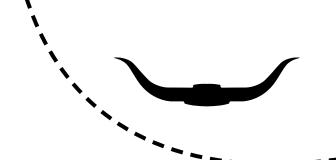
All Butcha Boards come with your choice of

Thick cut chips, French fries, mashed potatoes, mac and cheese or heirloom tomato salad





We use two different types of grills in our restaurants, a wood-fired grill and char-grill, both perfect for giving our meat an even better flavour.



12

BUTCHA CUTS

AMERICAN BEEF

USDA prime grade certified grain fed

Beef Shashlik 300g	146
Tenderloin 220g 350g 350g (Lokum-style)	180 295 295
Rib-eye 350g	172
Rib-eye Bone-in 450g	200
T-bone 550g	278

AUSTRALIAN BEEF

CVG "Clare Valley Gold 120-Day Grain Fed"

Tenderloin 220g 350g 350g (Lokum-style)	152 236 236 126 126 AUSTRALIAN BEEF 126 AUSTRALIAN BEEF
New York Strip 330g	126 PAUSTRALIAN BELLA
New York Strip 330g (Spaghetti-style)	126
	WB10718

WAGYU MS 7

Extra Sauce

Wagyu Beef Tenderloin 220g	355
Wagyu Beef Rib-eye 350g	355

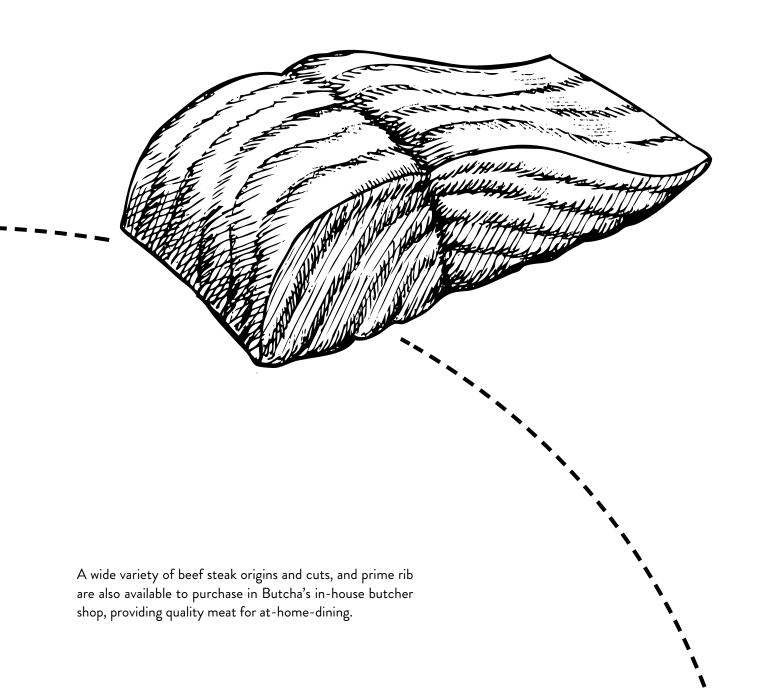
All Butcha Cuts come with your choice of one side & sauce

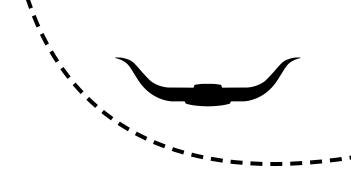
 ${\bf Sides} \,|\, {\sf Thick} \,\, {\sf cut} \,\, {\sf chips} \,|\, {\sf French} \,\, {\sf fries} \,|\, {\sf Mashed} \,\, {\sf potatoes} \,|\, {\sf Mac} \,\, {\sf and} \,\, {\sf cheese} \,\, {\sf or} \,\, {\sf Heirloom} \,\, {\sf tomato} \,\, {\sf salad}$

 $\textbf{Sauces} \mid \mathsf{Green} \ \mathsf{peppercorn} \mid \mathsf{Classic} \ \mathsf{b\'{e}arnaise} \mid \mathsf{Butcha} \ \mathsf{BBQ} \mid \mathsf{Wild} \ \mathsf{mushroom} \mid \mathsf{Cheddar} \ \mathsf{cheese}$

Additional Sides Mashed potatoes Thick cut chips	26
Mac and cheese Grilled asparagus Sautéed mushrooms	
Seasonal vegetables Heirloom tomato salad	
Truffle & Parmesan Fries	36

BUTCHA POULTRY AND SEAFOOD

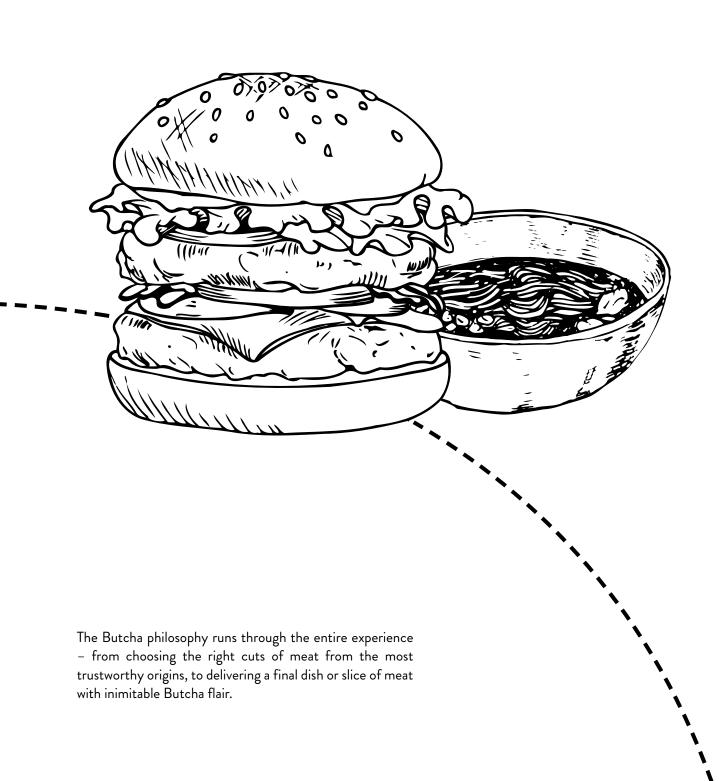


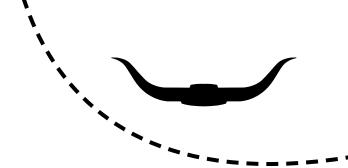


BUTCHA POULTRY

Peri-Peri Chicken Char-grilled spatchcock chicken, Peri-Peri sauce	168
Chicken Shish Marinated and skewered corn-fed chicken pieces, charred onions	74
Chicken Schnitzel Natural breaded corn fed chicken fillet, melted cheeses, fresh lemon (G)(D)	122
SEAFOOD OFF THE GRILL	
Norwegian Salmon Steamed asparagus, garden leaves, lemon butter sauce (D)(S)	130
Octopus Sautéed potatoes and spinach (S)	168
Tiger Prawns Charred vegetables, our chefs signature sweet chilli sauce (D)(S)	284
Pumpkin and Wild Mushroom Truffle Risotto Wild mushrooms, pumpkin, parmesan, shaved black truffle	156

BUTCHA BURGERS



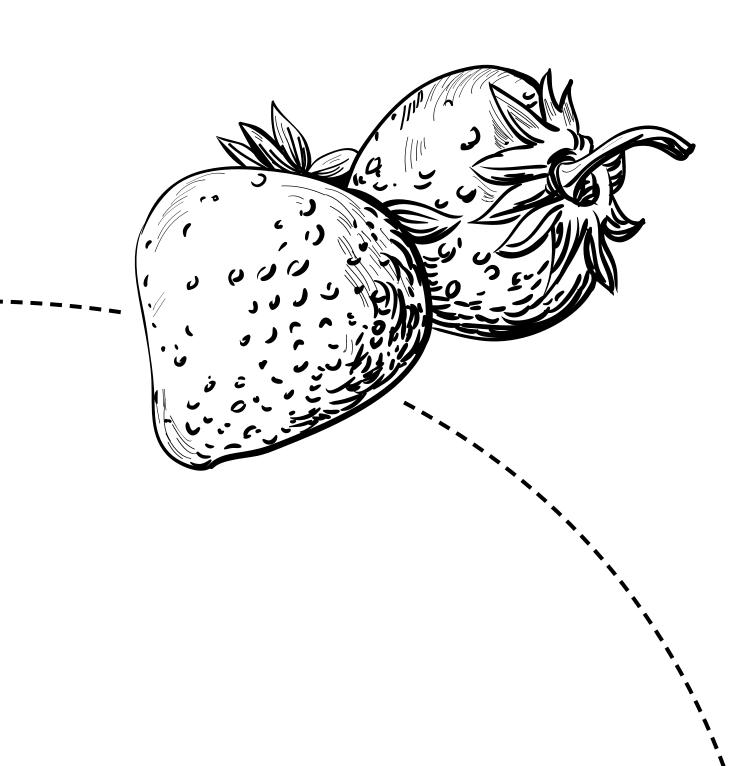


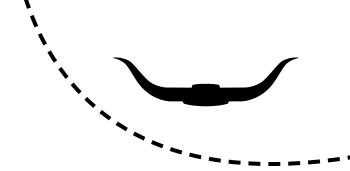
BUTCHA BURGERS

All served with crispy fries on the side

Butcha Classic Burger Caramelized shallots, Iskendar sauce	62
Classic Burger with Mozzarella Filling Caramelized onions, Iskendar sauce (G)(D)	68
Butcha's Signature Lokum Burger Char-grilled beef tenderloin, cheddar cheese (G)(D)	78
Butcha Chicken Burger Natural corn fed chicken fillet, guacamole, gem lettuce, pickles (G)(D)	62

BUTCHA DESSERTS





BUTCHA DESSERTS

Valrhona Chocolate Fondant Vanilla ice cream, raspberry syrup (D)	48
Baklava Prepared at your table with Turkish ice cream (D)(N)	55
Sticky Toffee Pudding Medjool dates, black treacle (D)	55
and muscovado cake, Butcha toffee sauce	