



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, 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** ”

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

 [thebutchershop](https://www.instagram.com/thebutchershop)

 [butchershop](https://www.facebook.com/butchershop)

July 2025

www.thebutchershopandgrill.com



SALADS

The Rejuvenating

Rocca Salad. Wild Italian arugula leaves, cherry tomatoes, button mushroom, walnuts, grated Parmesan cheese with homemade balsamic dressing **67**

The Fantasy

Goat Cheese Salad. Crumbled goat's milk cheese with mesclun, walnuts, fresh berries, served with tangy citrus dressing **69**

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 **67**



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 74



The Exotic

Quinoa Salad. Black quinoa, baby spinach, mango, avocado, dried cranberry, dried fig and grapefruit, served with passion fruit dressing 69



The Traditional

Caesar Salad. Whole leaves of baby gem lettuce served with grated Parmesan cheese, garlic flavoured homemade croutons, anchovies and Caesar dressing 67

Add Protein & Other

Chicken breast	19
Jumbo prawns	29
Marinated prawns (3 pcs)	16
Avocado	16

STARTERS



Soup of the day
36 | 48



Peri Peri Chicken Liver

Spicy chicken liver smothered with our peri peri cream sauce topped with chopped parsley and served with toasted bread 56

Chicken Coxinha

Chicken mixed with cream cheese and spring onion wrapped with dough then deep fried, served with garlic aioli 54



Stuffed Portobello Mushroom

Roasted Portobello Mushroom stuffed with creamy spinach, mixed cheese and topped with bread crumbs served with blue cheese sauce 59

Chicken Wings

Grilled buffalo chicken wings
with your choice of BBQ,
Provençal or spicy 59

Add one wing 10

Scampi 🍤

An old favorite. Deep fried
breaded shrimps, served
with cocktail sauce 63

Add extra prawn 10



Mediterranean Seafood Skillet 🍷

Fishermen choice of sautéed
selection of seafood in a tangy
buttery lemon herbs sauce 74



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 79

79



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 (250g-500g)

Our homemade South African spiced boerewors sausages **51-99**

Beef Ribs (250g-500g)

Six hour roasted and basted in our BBQ rib basting **72-126**

Braised Brisket in Gravy (250g-500g)

Braised brisket served with brown gravy sauce **109-217**

Grilled Lamb Short loin (1 piece)

South African Style grilled lamb short loin **31**

Grilled Chicken Breast (250g-500g)

Grilled chicken breast served with garlic aioli and your choice of BBQ, Provençal or spicy sauce **44-81**

Grilled Half Chicken

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

Sauteed Shrimps (100g)

Shrimps sauteed in a tangy buttery lemon herbs sauce **33**

Grilled Jumbo Prawns (1 piece)

Flame grilled jumbo prawns **29**

ESPETADA

REGULAR

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

Beef Espetada
350g of Rump 119

Tender Espetada
350g of Beef
tenderloin 191

Lamb Espetada
350g of Deboned
lamb legs 154

Chicken Espetada
350g of Chicken breast
and thigh 94

DOUBLE

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

Chicken & Beef (700g)
189

Chicken & Tender (700g)
249

Chicken & Lamb (700g)
209





STEAKS

South African

100 to 120 days grain fed South African beef perfectly aged

Ladies Fillet
(180 g) 139

Fillet
(240 g) (400 g) 169 | 224

Rump
(280 g) (400 g) 99 | 129

Sirloin
(280 g) (400 g) 129 | 159

Rib-eye
(280 g) (400 g) 149 | 189

T-bone
(550 g) 219

Prime-rib
(550 g) 219

Served with two choices of side & sauce

Enhance your steak experience by adding-on:

Jumbo Prawns 🍤
1 Prawn: 29
3 Prawns: 79

SIDES

Potatoes
(fries/mashed/baked/garlic)
Salad
Corn on the cob
Vegetables
Onion Rings
Rice

Sauces

Black Pepper
Mushroom
Garlic
Cheese
Blue Cheese

Australian 🇦🇺

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 no added hormones

Rib-eye
(250 g) (350 g) 214 | 264

Tenderloin
(200 g) (300 g) 254 | 324

Striploin
(250 g) (350 g) 194 | 249

Tomahawks
(1 to 1.2 kg) 399

Served with two choices
of side & sauce

Wagyu MB5+ 🇯🇵

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

Tenderloin
(200 g) 319

Rib-eye
(250 g) 299

Served with one choice of
side & sauce

SIDES

Potatoes
(fries/mashed/baked/garlic)
Salad
Corn on the cob
Vegetables
Onion Rings
Broccoli
Sautéed Mushroom
Asparagus
Cream spinach

Sauces

Black Pepper
Mushroom
Garlic
Cheese
Blue Cheese

** 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 Emirati Dirham.
All prices are inclusive of VAT.
Quietly takes time.
Allow 20 minutes for your main course to be prepared.





Chimichurri Sauce:

A bright, zesty sauce made with fresh herbs, garlic, parsley, vinegar, and chili. **16**



Mushroom Sauce:

Sautéed mushrooms in a smooth cream base that gives a rich and earthy taste. **12**



Garlic Sauce:

Cream infused with garlic for an aromatic flavor. **12**

African Peanut Sauce:

Creamy peanut sauce spiced with Suya spice for a nutty, mildly spicy taste; a unique African twist to grilled beef.

16



Beef Bacon Sauce:

Smoky beef bacon with a deep meaty flavor. **16**



Citrus Mustard Cream Sauce:

Zesty Dijon mustard and citrus blended with cream with a refreshing acidity.

12



Horseradish Yoghurt Sauce:

Refreshing, tangy and cold yoghurt with sharp horseradish heat.

16



Cheese Sauce:

A creamy blend of melted mild cheddar, comforting and rich.

12

Black Pepper Sauce:

A creamy, bold sauce made with crushed black pepper that adds warmth and depth to grilled steaks.

12



Blue Cheese Sauce:

Creamy and tangy with crumbled blue cheese for a bold, sharp flavor. **12**

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**

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 **99**

Butcher's Surf n' Turf

280g South African Sirloin with creamy shrimp mix, corn ribs and horseradish yoghurt sauce **139**

African Suya Rib-eye

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

Tenderloin Medallions with bacon sauce

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

Juicy Pulled Beef

250g of Juicy slow cooked beef served with garlic bread, crispy jalapenos, coleslaw, and chimichurri sauce **99**



Tenderloin Medallions



Butcher's Surf n' Turf



African Suya Rib-eye



DRY AGED STEAKS

Dry aging is storing the meat in a temperature and humidity controlled environment for a certain period of time to improve the quality, develop a unique taste and softness in texture giving the meat a nutty gamey flavour

South African Ribeye
280g 169

South African T-bone
550g 239

South African Prime Rib
550g 239

Australian Tomahawk
(1 to 1.2 kg) 429

All steaks are dry aged for 28 to 45 days, served with one choice of side and sauce.

SIDES

Potatoes
(fries/mashed/baked/garlic)
Salad
Corn on the cob
Vegetables
Onion Rings
Broccoli
Sautéed Mushroom
Asparagus
Cream spinach

Sauces

Black Pepper
Mushroom
Garlic
Cheese
Blue 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 **114**

Prawns Fiesta (1kg)

Giant tiger prawns in the shell. Served grilled with lemon butter, peri peri and garlic butter sauce and choice of one side **(500g) 199 (1kg) 314**

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) 94 (800g) 179**

Grilled Salmon

Salmon fillet, perfectly grilled served with Hollandaise sauce and choice of side **129**

SIDES

Potatoes

(fries/mashed/baked/garlic)

Salad

Corn on the cob

Vegetables

Onion rings

Broccoli

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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 & garlic Aioli **84**

Chicken Breast

Basted in barbeque, sriracha or lemon coriander served with garlic Aioli and choice of side **67**

Traditional Chicken Escalope

Breaded and gently fried until golden brown **74**

Florentina Style

With creamed spinach and cheese **84**

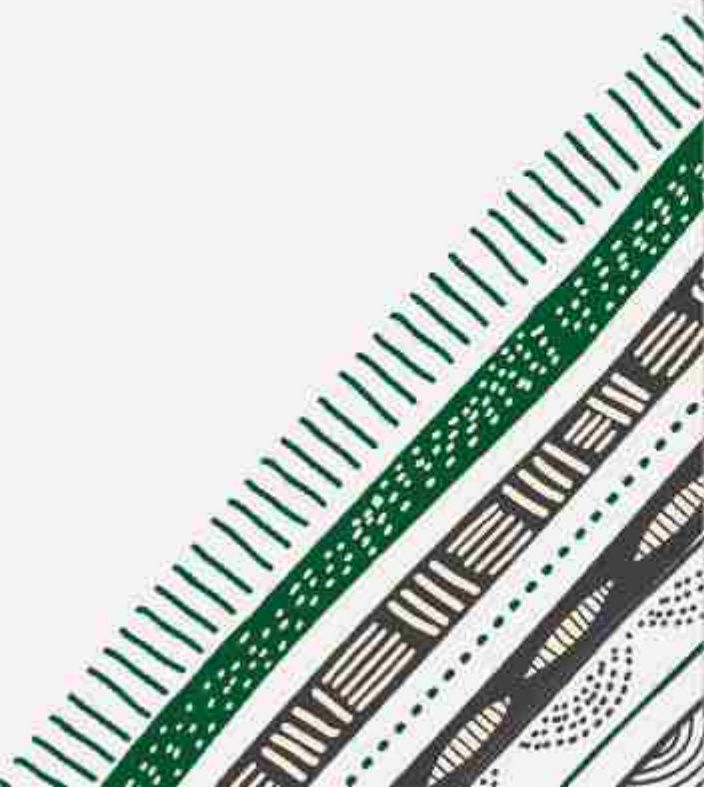
Stuffed Chicken Breast with Citrus Mustard Cream Sauce

Pan fried chicken breast stuffed with cheese & spinach, served with citrus mustard cream sauce and topped with crispy onions served with your choice of side **74**

BBQ Half Chicken

Stuffed Chicken Breast

Florentina Style



BURGERS & SANDWICHES

*Burgers are served with fries,
onion rings and coleslaw.*

Beef Burger

Simply beef patty, arugula, tomato,
onion and our special sauce **69**

Swiss & Mushroom Burger

Served with Swiss Emmental cheese,
sauteed mushroom, caramelized
onion, arugula and tomato **79**

Chicken Burger

Choice of plain, basted grilled chicken
breast or fried **64**

*Sandwiches are served with
coleslaw*

BBQ Chicken Sandwich

Grilled BBQ chicken, Emmental cheese,
chopped lettuce, special sauce topped
with crispy onions in ciabatta
bread **39**

Steak Sandwich

Grilled slices of sirloin steak topped
with our home-made roasted
vegetables sauce, on a bed of chopped
lettuce, garlic mayo and spring onions,
on a crispy ciabatta bread **49**

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**

Crispy Mozzarella Chicken burger

Breaded chicken breast with crispy
mozzarella cheese tomato sauce and
rocca served with potato crisps **69**

Add-On Burger

Emmental or cheddar cheese,
mushroom, fried egg, pickles **6**

Jalapenos **6**

Avocado **6**

Burger Patty **18**

VEGETARIAN

Vegetarian Platter

A selection of seasonal
vegetables

69

Sides

Creamed Spinach 29

Steamed Broccoli 29

Sweet Potato 26

Vegetables 29

Corn on the cob 21

Button Mushrooms 29

Rice

(Plain/Saffron) 19

Salads

(Side Salad Or Coleslaw) 19

Potatoes 19

(fries/mashed/baked/garlic)

Onion Rings 19

Roasted Potatoes 19

**Sauteed Parmesan
Brussels 27**

**Sweet Potato Fries
with Pesto Sauce 21**

Potato Crisps 19

**Roasted
Cauliflower Bites 19**

Sauces

**Black Pepper,
Mushroom, Garlic,
Cheese, Blue Cheese 12**

**Beef Bacon Sauce, African
Peanut Sauce,
Horseradish Yoghurt 16**

Sauce

Chimichurri 16

Crispy Mozzarella Chicken burger

All in Burger



Steak Sandwich

DESSERT

Cheese Cake

Our famous and best-selling strawberry cheese cake 44



Malva Pudding

Traditional South African pudding with a melt in the mouth orange creamy sauce served with ice cream and strawberry 39



S'mores Skillet

Baked chocolate cake topped with marshmallows, melted chocolate, vanilla ice cream, chocolate syrup and cookie crumbs, great for sharing 59



Hot Chocolate Fondant

With a melted soft chocolate centre served with traditional crème anglaise and ice cream 49

Ice Cream and Sorbet 10/26

1 Scoop | 3 Scoops

BEVERAGE

Fresh Juices

Orange 27

Pineapple 27

Watermelon 27

Mocktails

Pina colada 31

Pineapple Ginger
Breeze 39

Carrot Ginger
Booster 29

H₂O

Imported water large 29

Imported water small 14

Sparkling water large 36

Sparkling water small 26

Local water large 19

Local water small 11

Shakes

Oreo Shake 34

Chocolate Shake 34

Vanilla Shake 34

Hot Beverages

Espresso 18

Double Espresso 23

Latte 23

Cappuccino 23

Black Coffee 18

Tea 16

Ice Cooler

Ice tea lemon or
Peach | Pitcher 23 | 36

Fresh Lemonade | Pitcher
26 | 36

Mini Lemonade | Pitcher
28 | 38

Mojito

Passion Mojito 39

Strawberry Mojito 39

Soft Drinks

Coca Cola / Zero,
Fanta, Sprite
(Free Refills) 22

Non-alcoholic
beer 19

Ice Tea Pitcher

Pineapple Ginger Breeze

Carrot Ginger Booster

