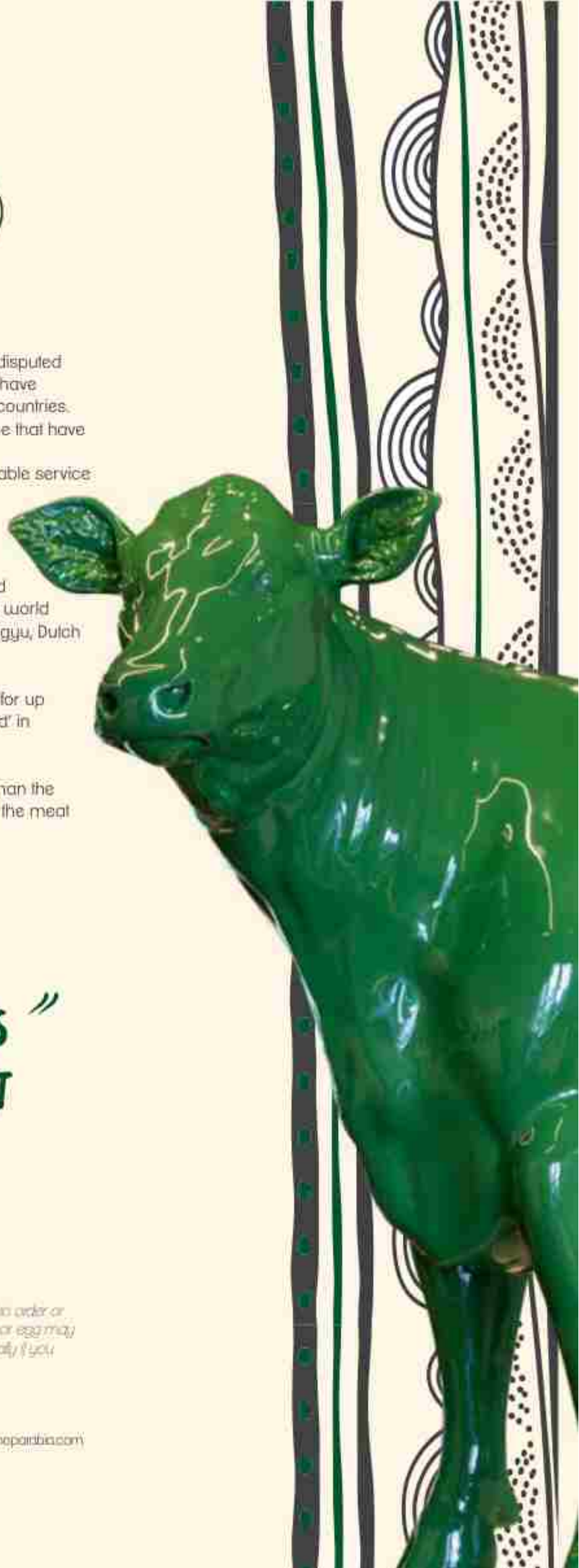
The Butcher Shop & GRILL

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, 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



"WE ARE SERIOUS ABOUT OUR MEAT"

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.

butchershopar

www.butchershopanbia.com

Jul 20

SALADS

The Rejuvenating
Rocca Salad. Wild Italian arugula leaves, cherry tomatoes, button mushroom, walnuts, grated Parmesan cheese with homemade balsamic dressing **5.900**





The Fantasy
Goat Cheese Salad. Crumbled goat's milk cheese with mesclun, walnuts, fresh berries, served with tangy citrus dressing **7.900**





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 **5.600**

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 **7.100**



The Exotic
Quinoa Salad. Black quinoa, baby spinach, mango, avocado, dried cranberry, dried fig, and grapefruit, served with passion fruit dressing **6.900**





The Traditional
Caesar Salad. Whole leaves of baby gem lettuce served with grated Parmesan cheese, garlic flavoured homemade croutons, anchovies and Caesar dressing **5.900**

Add Protein & Other

Chicken Breast	1.70
Jumbo Prawns	3.10
Marinated Prawns	1.70
Avocado	1.70

STARTERS



Soup of the day
4.600 | 3.900

Peri Peri Chicken Liver
Spicy chicken liver smothered with our peri peri cream sauce topped with chopped parsley and served with toasted bread **5.100**

Chicken Coxinha
Chicken mixed with cream cheese and spring onion wrapped with dough then deep fried, served with garlic aioli **4.600**

Stuffed Portobello Mushroom
Roasted Portobello Mushroom stuffed with creamy spinach, mixed cheese and topped with bread crumbs served with blue cheese sauce **5.100**

Chicken Wings
Grilled buffalo chicken wings with your choice of BBQ, Provençal or spicy **5.900**
Add one wing **1.100**

Scampi
An old favourite. Deep fried breaded shrimps, served with cocktail sauce **5.900**
Add extra prawn **0.900**





Mediterranean Seafood Skillet
Fishermen choice of sautéed selection of seafood in a tangy buttery lemon herbs sauce **7.900**

South African Truffle Mushroom Tenderloin Strips
South African tenderloin strips cooked in a creamy truffle mushroom sauce topped with micro herbs & served with toasted bread **7.900**



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 **4.900-9.900**

Beef Ribs (250g-500g)
Six hour roasted and basted in our BBQ rib basting
6.900-12.100

Braised Brisket in Gravy (250g-500g)
Braised brisket served with brown gravy
10.400-20.900

Grilled Lamb Chops (1 piece)
South African Style grilled lamb chop **4.100**

Grilled Chicken Breast (250g-500g)
Grilled chicken breast served with garlic aioli and your choice of BBQ, Provençal or spicy sauce
4.400-8.100

Grilled Half Chicken
Grilled half chicken served with Garlic Aioli and your choice of BBQ, Provençal or spicy sauce **5.900**

Sauteed Shrimps (100g)
Shrimps sauteed in a tangy buttery lemon herbs sauce
3.100

Grilled Jumbo Shrimps (1 piece)
Flame grilled jumbo shrimps **3.100**

ESPETADA

REGULAR

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

Beef Espetada
350g of rump **10.900**

Tender Espetada
350g of beef
tenderloin **16.900**

Lamb Espetada
350g of deboned
lamb legs **13.900**

Chicken Espetada
350g of chicken breast
and thigh **7.900**

DOUBLE

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

Chicken & Beef (700g)
17.900

Chicken & Tender (700g)
21.900

Chicken and Lamb (700g)
19.100





STEAKS

South African

100 to 120 days grain fed South African beef perfectly aged

Ladies Fillet (180 g)	11.900
Fillet (240 g) (400 g)	16.400 I 21.400
Rump (280 g) (400 g)	9.900 I 13.100
Sirloin (280 g) (400 g)	11.400 I 15.100
Rib-eye (280 g) (400 g)	13.400 I 17.400
T-bone (550 g)	19.900
Prime-rib (550 g)	19.900

Served with two choices of sides and sauce

Enhance your steak experience by adding-on:

Jumbo Prawns
1 Prawn: 3.100
3 Prawns: 8.400

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 MB3+, 300 days grain fed pure Black Angus beef, high marbled. It's special because its pure, which is fairly hard to come by. 100% Natural-fed no added hormones

Rib-eye
(250 g) (350 g) 21.900 I 27.900

Tenderloin
(200 g) (300 g) 23.900 I 32.900

Striploin
(250 g) (350 g) 19.900 I 24.900

Tomahawks
(1 to 1.2 kg) 40.400

Served with two choices of sides and sauce

Wagyu MB5+

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

Tenderloin
(200 g) 31.900

Rib-eye
(250 g) 28.100

Served with your choice of one 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

** 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 Bahraini Dinar
Quality 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.

1.600



Mushroom Sauce:

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

1.200





Garlic Sauce:

Cream infused with garlic for an aromatic flavor.

1.200

African Peanut Sauce:

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

1.600



Beef Bacon Sauce:

Smoky beef bacon with a deep meaty flavor

1.600



Citrus Mustard Cream Sauce:

Zesty Dijon mustard and citrus blended with cream with a refreshing acidity **1.200**



Horseradish Yoghurt Sauce:

Refreshing, tangy and cold yoghurt with sharp horseradish heat

1.600



Cheese Sauce:

A creamy blend of melted mild cheddar, comforting and rich

1.200



Black Pepper Sauce:

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

1.200



Blue Cheese Sauce:

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

1.200

DRY AGED STEAKS

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

South African Ribeye
280g **15.900**

South African T-bone
550g **22.900**

South African Prime Rib
550g **22.900**

Australian Tomahawk
(1 to 1.2 kg) **49.900**

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



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 **6.900**

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 **9.100**

Butcher's Surf n' Turf
South African Sirloin with creamy shrimp mix, corn ribs & horseradish yoghurt sauce **11.900**

African Suya Rib-eye
280g South African Rib-eye served with potato cylinders, rocca mix and our special African peanut sauce **13.900**

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 **16.900**

Juicy Pulled Beef
250g of Juicy slow cooked beef served with garlic bread, crispy jalapenos, coleslaw, and chimichurri sauce **8.900**





SEAFOOD

Mediterranean Seafood Bakaya
Saffron infused rice Loaded with calamari, mussels, shrimps, herbs, garlic butter, lemon, cherry tomatoes tossed in a spicy seafood bisque
10.900

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) **18.900** *(1Kg)* **33.800**

Mussel Pot
A crock of mussels, steamed on order in alight sauce of garlic,butter and a dash of cream.Served with garlic bread and choice of side
(400g) **8.700** *(800g)* **16.900**

Grilled Salmon
Salmon fillet, perfectly grilled served with hollandaise sauce and choice of side **12.600**

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 and garlic Aioli **6.900**

Chicken Breast
Basted in barbeque, Sriracha or lemon herbs served with garlic Aioli and choice of side **6.400**

Traditional Chicken Escalope
Breaded and gently fried until golden brown **6.900**

Florentina Style
With creamed spinach and cheese **7.900**

Stuffed Chicken Breast with Citrus Mustard Cream Sauce
Pan fried chicken breast stuffed with cheese and spinach, served with citrus mustard cream sauce and topped with crispy onions served with your choice of side **6.900**



BURGERS & SANDWICHES

Burgers are served with fries, onion rings and coleslaw

Beef Burger
Simply beef patty, arugula, tomato, onion and our special sauce **6.400**

Swiss & Mushroom Burger
Served with Swiss Emmental cheese, sautéed mushrooms, caramelized onions, arugula and tomatoes **7.400**

Chicken Burger
Choice of plain, basted grilled chicken breast or fried **5.400**

Sandwiches are served with coleslaw

BBQ Chicken Sandwich
Grilled BBQ chicken, Emmental cheese, chopped lettuce, special sauce topped with crispy onions in ciabatta bread **3.900**

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 **5.400**

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 **8.900**

Crispy Mozzarella Chicken Burger
Breaded chicken breast with crispy mozzarella cheese tomato sauce and roccao **6.900**

Add-On Burger
Emmental or cheddar cheese, blue cheese, cheese sauce, garlic sauce, black pepper sauce, mushroom sauce, fried egg, pickles **0.700**

Jalapeños **0.700**

Avocado **0.700**

Burger Patty **1.800**

VEGETARIAN

Vegetarian Platter
A selection of seasonal vegetables **7.400**

Sides

Creamed Spinach 3.100

Steamed Broccoli 2.700

Asparagus 3.800

Sweet Potato 2.600

Vegetables 2.300

Corn on the cob 2.100

Button Mushrooms 3.200

Rice
(Plain/Saffron) **1.600**

Salads
(Side Salad Or Coleslaw)
1.300

Potatoes 1.600
(fries/mashed/baked/garlic)

Onion Rings 1.300

Roasted Potatoes 1.600

Sauteed Parmesan Brussels 3.900

Sweet Potato Fries with Pesto Sauce 2.100

Potato Crisps 1.900

Roasted Cauliflower Bites 1.900

Sauces

Black Pepper, Mushroom, Garlic, Cheese, Blue Cheese 1.200

Beef Bacon Sauce, African Peanut Sauce, Horseradish Yoghurt 1.600

Chimichurri 1.600


Crispy Mozzarella Chicken burger
All in Burger
Steak Sandwich

DESSERT



Cheese Cake
Our famous and best-selling strawberry cheese cake **4.300**

Malva Pudding
Traditional South African pudding with a melt in the mouth orange creamy sauce served with ice cream and strawberry **3.600**

Smores Skillet
Baked chocolate cake topped with marshmellows, melted chocolate, vanilla ice cream, chocolate syrup and cookie crumbs, great for sharing **5.900**

Hot Chocolate Fondant
With a melted soft chocolate centre served with traditional crème anglaise and ice cream **4.900**

Ice Cream and Sorbet 1.100 | 2.800
1 Scoop | 3 Scoops

BEVERAGE

Fresh Juices

Orange 3.200

Pineapple 3.100

Watermelon 3.100

Mocktails

Pineapple Ginger Breeze 2.300

Carrot Ginger Booster 2.300

H_2O

Imported water large 2.500

Imported water small 1.300

Sparkling water large 3.300

Sparkling water small 2.200

Local water large 1.400

Local water small 0.800

Shakes

Oreo Shake 3.300

Chocolate Shake 3.300

Vanilla Shake 3.300

Hot Beverages

Espresso 1.400

Double Espresso 1.900

Latte 2.000

Cappuccino 2.000

Black Coffee 1.900

Tea 1.500

Ice Cooler

Ice tea lemon or Peach | Pitcher 2.200 | 3.400

Fresh Lemonade | Pitcher 2.500 | 3.400

Mint Lemonade | Pitcher 2.800 | 3.800

Mojito

Passion Mojito 3.800

Strawberry Mojito 3.800

Soft Drinks

Coca Cola / Zero, Fanta, Sprite, Sprite light *(Free Refills)* 2.100

Non-alcoholic beer 1.900

