
Appetizers

Zucchini salad, smoked yogurt with herbs, grapefruit

\$168

Smoked blue fin tuna, spanish tomato, piparra pickles, shallots

\$198

Burnt eggplant, feta cheese, capers parsley emulsion, seeds

\$168

Charred padron peppers, smoked mentaiko cream, crispy corn

\$168

Grilled Artichokes, egg yolk, cured pork jowl

\$188

Smoked Hamachi, burnt jalapeño "leche de tigre" sauce, corn

\$168

El Capricho Ox premium Cecina, 30 months

\$258

Burnt Brittany lobster roll, smoked salmon roe, black brioche

\$288

Beef tartare with MF potatoes, smoked egg yolk, oscietra caviar

\$328

Grilled Bone marrow with oscietra caviar

\$458

Atlantic bay baby scallop cooked on the coals, with ox tallow hollandaise

\$308 (6pc)

Signatures

"Carabinero" Scarlet Cardinal prawn flambadou

\$298

Dry- aged Ma Yao fish "Threadfin"

\$458

Duck confit, almond wood fire-cooked bomba rice, morel mushroom,

\$688

Scampi tails, grilled artichokes, almond wood fire-cooked bomba rice

\$648

Sides

Charred baby gem lettuce,
avocado cream, cured cheese
\$98

Piquillo peppers,
confited with garlic
\$108

Smashed crispy potatoes,
aioli & herbs
\$128

Homemade smoked
butter & sourdough
\$48

Aveyron lamb belly bone-in, burnt eggplant, pistachio gremolata
\$458

Dry-aged Spanish Iberico pork rack, sambal matah
\$458

(Steak sizes and weights are for reference) (30min + cooking time thick steaks)

Marango Ribeye, Italian working cow, grass-feed, 28+ days dry aged
\$198/100gr (From 480gr)

John stone Irish Hereford Ribeye, grass-feed, 28+ days dry aged
\$198/100gr. (From 480gr)

Carima marbled Italian Holstein, 15-24 months old cow, 32+ days dry aged
\$208/100gr. (From 520gr)

Mayura Station "chocolate feed" Australian Wagyu M5 OP rib
\$238/100gr. (From 600gr)

Australian Vintage wagyu ribeye, 13 year old cow, grass feed
\$218/100gr. (From 500gr)

Spanish Rubia Gallega ribeye, 9 years old cow 38 + days dry aged
\$208/100gr. (From 500-550gr)

El Capricho Jose Gordon Iberian cow, 8-13 years old cow, 50+ days dry aged
\$258/100gr. (From 600gr)

Blackmore Australian Wagyu M9+ striploin
\$348/100gr (From 280gr)

The Butcher Room
