

# BUTCHER'S *Grill*

Dragi gosti, ukoliko imate alergijskih poteškoća  
molimo Vas obratite se našem osoblju.

—  
*Dear guests, if you suffer from any allergy reactions,  
please advise our staff before ordering.*



## Nešto za početak / To start

---

### Juneći tartar

24 €

Juneći kosani odrezak, senf, kiseli krastavci, slatka mljevena paprika, peršin, češnjak, luk, umak Worcestershire, Tabasco

### Steak Tartare

Beef tenderloin, mustard, pickled cucumbers, sweet ground paprika, parsley, garlic, onion, Worcestershire sauce, Tabasco

---

### Juneći carpaccio

20 €

Tanko rezana junetina, rikula, maslinovo ulje, sir Grana Padano, Aceto Balsamico

### Beef Carpaccio

Thin-sliced beef tenderloin, arugula, olive oil, Grana Padano cheese, Aceto Balsamico

---

### Mini burrata (V)

18 €

Poslužena sa sezonskom salatom, pesto umakom i Balsamico preljevom

### Mini Burrata

Served with seasonal salad and Pesto dressing and Balsamic dressing

---

### BBQ pileća krilca

21 €

Servirana sa slatko ljutim umakom

### BBQ Chicken Wings

Served with sweet chilli sauce

---

### Cezar salata (P)

21 €

Zelena salata, pečena pileća prsa, umak Caezar, krutoni, slanina, Grana Padano sir

### Caesar Salad (P)

Lettuce, grilled chicken fillet, Caesar sauce, croutons, bacon, Grana Padano cheese

---

### Butcher's predjela za dvoje (P, N)

36 €

Dalmatinski pršut, Slavonski kulen, dimljena panceta, Paški sir, masline karamelizirani luk, kajmak

### Butcher's Antipasti for two

Dalmatian prosciutto, Slavonian spicy sausage (kulen), smoked bacon, Pag island cheese, olives, caramelised onion, kajmak

# Butcher's Grill Special

Mi ih preporučujemo ispeći srednje krvave i podijeliti na dvije i više osoba. Uz njih serviramo Steak fries, Béarnaise i Green Pepercorn umak.

*Our recommendation is to enjoy it medium rare and share amongst two or more guests. We compliment them with steak fries, Béarnaise and Green Pepercorn sauce.*

## **Govedi Tomahawk** **Beef Tomahawk**

**Cijena za 100 g**  
**Price for 100 g**

15 €

---

## **Cheatubriand 500 g** **Cheatubriand 500 g**

115 €

---

## **Butcher's plata 600 g**

Biftek, Rib eye, Ramstek, Janjeći kotleti

138 €

## **Butcher's plate 600 g**

Tenderloin, Rib eye, Striploin, Lamb chops





# Vrijedilo je doći *That's Why We Are Here*

---

**Goveđa pisanica 250 g** 47 €  
*Beef Tenderloin 250 g*

---

**Goveđi rib eye 330 g** 53 €  
*Rib eye steak 330 g*

---

**Goveđi ramstek 300 g** 50 €  
*Striploin 300 g*

---

**Janeći kotleti** 42 €  
*Lamb chops*

---

## **T-Bone**

**Cijena za 100 g** 13 €  
*Price for 100 g*

---

**Piletina sa žara sa češnjakom** 29 €  
*Grilled chicken with garlic*

---

**Burger à la Butcher's** 25 €  
Juneće meso, salata, karamelizirani luk,  
Butcher's grill umak, Steak pomfrit

**Burger à la Butcher's**  
*Beef meat, salad, caramelized onion,  
Butcher's grill dressing, Steak fries*

---

**More i Kopno** 130 €  
Goveđa pisanica na žaru  
i Rep od jastoga na maslacu

**Surf and Turf**  
*Grilled Beef tenderloin and  
butter basted Lobster tail*

## Prilozi / Side dishes

---

Kriške krumpira s pečenim češnjakom, Parmezanom i peršinom (V) <i>Potato wedges with garlic, Parmesan and parsley (V)</i>	8,50 €
Steak pomfrit (V) / <i>Steak fries</i>	8 €
Pomfrit od slatkog krumpira (V) / <i>Sweet potato fries</i>	9,5 €
Pomfrit (V) / <i>French fries</i>	8 €
Hrskavo prženi kolutići luka (V) / <i>Crispy onion rings</i>	7 €
Povrće sa žara (Vn) / <i>Grilled vegetables</i>	10 €
Coleslaw salata (V) / <i>Coleslaw salad</i>	8 €
Miješana lisnata salata (Vn) / <i>Mixed leaf salad</i>	8 €
Salata s rajčicama, lukom i maslinama (Vn) <i>Salad with tomatoes, onions and olives</i>	9 €

## Umaci / Sauces

---

TOPLI / WARM	5 €
Umak od zelenog papra (A) / <i>Green peppercorn sauce</i>	
Umak Béarnaise (V) / <i>Béarnaise sauce</i>	
Umak od šumskih gljiva / <i>Forest mushroom sauce</i>	
HLADNI / COLD	5 €
Dalmatinski umak / <i>Dalmatian sauce</i>	
BBQ umak / <i>BBQ sauce</i>	
Slatko ljuti umak / <i>Sweet chilli sauce</i>	

## Aromatizirani maslac / Aromatised butter

---

Maslac sa začinskim biljem (V) / <i>Herb butter</i>	5 €
Maslac s crnim tartufom (V) / <i>Black truffle butter</i>	6 €

## Vegetarijanski kutak / Vegetarian corner

---

### Dnevni izbor ribe (V)

40 €

Serviran s povrćem sa žara i Dalmatinskim umakom

### Daily fish fillet

Served with grilled vegetables and Dalmatian sauce

---

### Zapečeno povrće

27 €

Tikvice, patlidžan, luk, paprika, rajčice u umaku od indijskog oraščića i jogurt preljev

### Oven baked vegetables

Zucchini, eggplant, onion, bell peppers, tomatoes in cashew dressing and yogurt dip

**V** = Vegetarijansko / Vegetarian

**Vn** = Vegansko / Vegan

**P** = Sadržava svinjetinu / Contains Pork

**N** = Sadržava koštunjavo voće / Contains Nuts

**A** = Sadrži alkohol / Contains Alcohol

Cijene su izražene u eurima i uključuju sve poreze.  
Prices are expressed in Euros (€) and include all taxes.



## Deserti / Desserts

---

**Torta od sira / Cheesecake** 10 €

---

**Čokoladni tart / Chocolate tart** 11 €

---

**Palačinke / Pancakes** 9 €

---

**Plata sireva (N)** 23 €  
Selekcija sireva, džem od ljute naranče,  
sušeno voće

---

**Cheese Platter (N)**  
Cheese selection,  
Jam of bitter Orange, dry fruit

---

**Kugla sladoleda / Ice Cream scoop** 3 €

---

## Posebna kava / Special coffee

---

**Irish Coffee** 11 €  
Espresso, Irski viski, smeđi šećer, vrhnje  
*Espresso, Irish whisky, brown sugar, cream*

---

**Italian Coffee** 11 €  
Espresso, Amaretto, smeđi šećer, vrhnje  
*Espresso, Amaretto, brown sugar, cream*

---

## Fina kap za još slađi kraj

### *Fine drops for an even sweeter end*

---

Stagnum, 2016, Miloš,  
Pelješac, Cro. 0,06 l 18 €

---

Amoureux, Barun,  
Plešivica, Cro. 0,12l 12 €

---

Dingač, 2018, Skaram,  
Pelješac, Cro. 0,15l 16 €

---

Dictator 20 y.o. 0,03l 13,5 €

---

Cvijeta Zuzorić  
Authentic Dubrovnik liqueur 0,03l 6,5 €

---





@steakhouse\_butchersgrill



butchers-grill.com

**BUTCHER'S**  
*Grill*