

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

Juha dana 10 €
Soup of the day

Juneći tartar 22 €
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 18 €
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

Burrata (V, N) 18 €
Poslužena sa sezonskom salatom, sušenim rajčicama, pesto umakom i Balsamico preljevom

Burrata
Served with seasonal salad, sun-dried tomatoes, Pesto dressing and Balsamic dressing

BBQ pileća krilca 19 €

BBQ Chicken Wings

Cezar salata (P) 19 €
Zelena salata, pečena pileća prsa, domaći Caezar umak, krutoni, slanina, Grana Padano sir

Caesar Salad (P)
Lettuce, grilled chicken fillet, homemade Caesar sauce, croutons, bacon, Grana Padano cheese

Butcher's predjela za dvoje (P, N) 34 €
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 14 €
Price for 100 g

Cheatubriand 500 g 119 €
Cheatubriand 500 g

Butcher's plata 600 g 142 €
Biftek, Rib eye, Ramstek, Janjeći kotleti

Butcher's plate 600 g
Tenderloin, Rib eye, Striploin, Lamb chops

Govedi Wellington* 146 €
Juneći odrezak, dalmatinski pršut, gljive, govedí umak
*mora se naručiti dan ranije

Beef Wellington*
Beef fillet steak, prosciutto, mushrooms, demi glace
*pre-order one day in advance.

T-Bone

Cijena za 100 g 13 €
Price for 100 g





Vrijedilo je doći *That`s Why We Are Here*

Goveđa pisanica 225 g 50 €
Fillet Steak 225 g

Goveđi rib eye 300 g 53 €
Rib eye steak 300 g

Goveđi ramstek 270 g 48 €
Striploin 270 g

Janeći kotleti 40 €
Lamb chops

Pileći batak i zabatak 29 €
bez kosti sa žara, Dalmatinski umak
*Grilled boneless chicken drumstick
and things with skin on, Dalmatian sauce*

Burger à la Butcher's 27 €
Juneće meso, salata, karamelizirani luk,
gauda i cheddar sir, Butcher's grill umak,
Steak pomfrit

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

More i Kopno 139 €
Goveđa pisanica na žaru
i Rep od jastoga na maslacu

Surf and Turf
*Grilled Beef fillet steak 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 / <i>WARM</i>	2 €
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 / <i>COLD</i>	2 €
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>	3 €
Maslac s crnim tartufom (V) / <i>Black truffle butter</i>	4 €

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

25 €

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 (N) 10 €

Čokoladni tart / Chocolate tart (N) 11 €

Palačinke / Pancakes (N) 9 €

Crème brûlée 13 €

Plata sireva (N) 20 €

Selekcija sireva, džem od ljute naranče,
sušeno voće

Cheese Platter (N)

Cheese selection,
Jam of bitter Orange, dry fruit

Kugla sladoleda / Ice Cream scoop 4 €

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

Za još slađi kraj For an even sweeter end

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

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

Dictator 20 y.o. 0,03 l 13,5 €

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

Prošek, Skaramuča, Pelješac, Cro. 0,03 l 12 €





@steakhouse_butchersgrill



butchers-grill.com

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