



A CELEBRATION OF SOUTH AFRICAN HERITAGE

The first Butcher Shop & Grill opened in Johannesburg in the early 1990's.

In the heart of Sandton, on Nelson Mandela Square in Johannesburg, the flagship branch of The Butcher Shop & Grill continues to punctuate the culinary landscapes as an institution in South African dining.

Today, it is recognized as the undisputed leader in the red meat business and has expanded over the years into many countries world-wide. Here, in the Middle-East, we are committed to the same values that have made this South African 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, 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 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 egg may increase your risk of foodborne illness, especially if you have certain medical conditions.



The Traditional 🍴

Caesar Salad. Whole leaves of baby gem lettuce served with grated parmesan cheese, garlic flavoured home made croutons, anchovies and Caesar dressing 54



The Fantasy 🍴

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



The Newbie 🍴

Calamari, Italian arugula leaves, cherry tomato, garlic, capers, fresh mint leaves and coriander with lemon dressing 56



Add Protein & Other

Chicken Breast	16
Jumbo Prawns	29
Marinated Prawns	16
Avocado	16

STARTERS

Soup of the day

32 | 44



Not with food sorry if you don't try it

Brisket & Cheese

Braised brisket, cooked in gravy and topped with melted cheese, wild herb and spring onion 59

Chicken Wings

Grilled buffalo chicken wings with your choice of BBQ, Provençal or spicy 51

Add one wing 10

Salt & Pepper Calamari 🍷

Perfectly seasoned fried baby calamari, served with home made tartar sauce 49

Prawns in Cream 🍷

De-shelled and lightly sautéed in cream, with a hint of garlic and lemon, dusted with parmesan, bread crumbs and lightly gratinated 59

ONE BOWL MEAL

The Wild Rice & Beef

Sautéed Portobello mushroom, button mushroom, with wild rice, sundried tomato, truffle oil, pumpkin seeds, fresh coriander leaves, spring onion topped with strips of steak 89

The Salmon & Wheat

Green wheat flavored with oriental spices, red cherry tomato, broccoli, capsicum, red kidney beans, flax seeds, topped with cubes of salmon seasoned with cayenne Pepper 86

The Chicken Broccoli Fleurette

Black organic quinoa with broccoli fleurette, red radish, grilled shredded corn, red capsicum, grilled chicken breast topped with flax seeds, served with lemon olive oil 66

The Wild Rice & Beef

The Salmon & Wheat

ALL WHAT YOU NEED
FROM RICE, GRAIN AND
PROTEIN IN ONE BOWL

* 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 British Pounds

All prices are inclusive of VAT

Quality takes time.

Allow 20 minutes for your main course to be prepared.

ESPETADA

REGULAR

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

Beef Espetada
350g of rump top but
sirloin 9.6

Lamb Espetada
350g of deboned
lamb legs 13.6

Tender Espetada
350g of beef
tenderloin 14.9

Chicken Espetada
350g of corn fed
chicken 7.2

DOUBLE

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

Chicken & Beef (700g)
16.1

Chicken & Tender (700g)
19.8

Chicken and Lamb (700g)
18.9



STEAK

South African

100 to 120 days grainfed South African beef perfectly aged

Ladies Fillet
(180 g) **106**

Fillet
(240 g) (400 g) **139 | 189**

Rump
(280 g) (400 g) **84 | 109**

Sirloin
(280 g) (400 g) **99 | 136**

Rib-eye
(280 g) (400 g) **116 | 156**

T-bone
(550 g) **181**

Prime-rib
(550 g) **174**

Served with two choices
of side and sauce

Enhance your steak
experience by adding-on:

Jumbo Prawns 🍤
1 Prawn: **29**
3 Prawns: **79**

Sauce

Black Pepper
Mushroom
Garlic
Cheese
Blue Cheese

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Australian 🇦🇺

Australian Black Onyx MBS+, 300 days grain fed pure Black Angus beef, high marbled, 100% Natural-fed no added hormones

Rib-eye
(250 g) (350 g) 186 | 246

Tenderloin
(200 g) (300 g) 219 | 298

Striploin
(250 g) (350 g) 179 | 229

Tomahawks
(1 to 1.2 kg) 339

Served with two choices
of side and sauce

Wagyu 🇯🇵

Kobe style Australian Ranger Valley beef, 450 days grain fed highly marbled packed with flavour

Tenderloin
(200 g) 289

Rib-eye
(250 g) 249

Served with one choice
of side and sauce

SIDES

Potatoes

(fries/mashed/baked)

Salad

Corn on the cob

Vegetables

Onion Rings

Broccoli

Sautéed Mushroom 🇦🇺



BURGER

*Served with fries,
onion rings and coleslaw.*

Cheese Burger

Burger patty topped with choice of cheddar or emmental cheese, tomato, onion and burger sauce. **64**

Beef Burger

Simply beef patty, arugula, tomato, onion and our special sauce. **59**

Swiss & Mushroom Burger

Served with Swiss emmental cheese, sautéed mushroom, caramelized onion and tomato. **69**

Ladies Burger

Smaller version of cheese burger. **63**

Chicken Burger

Choice of plain, baked grilled chicken breast or fried. **64**

Add-On Burger

Ingredients

Emmental or cheddar cheese, mushroom, fried egg, avocado, dill pickles, jalapeños. **6**

Sauces

Blue cheese, cheese sauce, garlic sauce, black pepper sauce, mushroom sauce. **6**



VEGETARIAN

Vegetarian Platter

A selection of seasonal vegetables. **69**

Sides

Creamed Spinach 29

Steamed Broccoli 26

Asparagus 36

Sweet Potato 24

Vegetables 24

Corn on the cob 16

Buttom Mushroom 26

Rice 14

Salads (Side Salad Or Coleslaw) 12

Potatoes (fries/mashed/baked) 14

Onion Rings 12

Sauces

**Black Pepper, Mushroom,
Garlic, Cheese, Blue Cheese 8**



SEAFOOD



Mediterranean Seafood Skillet

Calamari, mussels, shrimp, olives, herbs, garlic butter, lemon, cherry tomatoes and roasted vegetable, served with rice **129**

Prawns Fiesta (1kg)

One or half giant tiger prawns in the shell. Served grilled with lemon butter, peri peri and garlic butter sauce choice of side. (half) **179** (full) **299**

Mussel Pot

A large 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 (half) **79** (full) **156**

Grilled Salmon

Salmon fillet, perfectly grilled, served with hollandaise sauce and choice of side **114**

Seafood Platter

Pan-fried salmon, grilled tiger prawns, lobster tail, mussels and calamari **339**

SIDES

Potatoes
(fries/mashed/baked)
Salad
Corn on the cob
Vegetables
Onion rings
Broccoli

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LAMB

Lamb Shank

A hearty drop-off-the-bone favourite and cooked in traditional way **126**

Lamb Shortloin

400g South African style lamb t-bone served with choice of side **136**

POULTRY

Spatchcocked Chicken

Corn fed baby de-boned whole chicken, marinated and seasoned with herbs and spices, grilled to perfection **89**

Chicken Breast

Basted in barbeque, sriracha or lemon coriander served with garlic aidi and choice of side **56**

Traditional Chicken Escalopes

Breaded and gently fried until golden brown **59**

Florentina Style

With creamed spinach and cheese **69**

Lamb Shank



BEVERAGE

Fresh Juices

Orange 26

Pineapple 26

Watermelon 26



Shakes

Oreo Shake 31

Chocolate Shake 31

Vanilla Shake 31

Mojito

Passion Mojito 31

Strawberry Mojito 31

Mocktails

Pina Colada 26

Peach on the Beach 26

Moscow Mango Ginger 31

H₂O

Imported water large 21

Imported water small 12

Sparkling water large 28

Sparkling water small 19

Local water large 12

Local water small 6

Hot Beverages

Espresso 14

Double Espresso 21

Latte 18

Ice Cooler

Ice tea lemon or

Peach | Pitcher 21 | 34

Fresh Lemonade | Pitcher 24 | 34

Mint Lemonade | Pitcher 26 | 36

Soft Drinks

Coca Cola, Coca Cola zero,
Fanta, Sprite, Sprite light
(Free Refills) 18

Non-alcoholic beer 18

Cappuccino 18

Black Coffee 16

Tea 14



DESSERT

Cheese Cake

Our famous and best-selling
strawberry cheese cake 38

Ice Cream and Sorbet

1 Scoop | 3 Scoops 10 | 26

Hot Chocolate Fondant

With a melted soft chocolate
centre served with traditional
crème anglaise and ice cream 46

Malva Pudding

Traditional South African pudding
with a melt in the mouth orange
creamy sauce served with ice
cream and strawberry 31