



Today, we are recognized as the undisputed leader in the red meat business and have expanded over the years into many countries. Here, in the Middle-East, we are committed to the same values 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, 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.

SALADS



Wild Arugula Salad 🥗 🍴

Rocca Salad. Wild Italian arugula leaves, cherry tomatoes, button mushroom, walnut, grated parmesan cheese with homemade balsamic dressing **64**

The Super Quinoa 🥗 🍴

Quinoa Salad. Black quinoa, baby spinach, mango, avocado, dried cranberry and grape fruit, served with passion fruit dressing **69**



Mediterranean Salad 🥗 🍴

Greek Salad. Served with some arugula, cherry tomatoes, cucumber, bell pepper, onion, kalamata olives, watermelon and feta cheese served with tangy citrus dressing **69**



Nuts



Vegetarian



Seafood



Caesar Salad 🥗

Caesar Salad. Whole leaves of baby gem lettuce served with grated parmesan cheese, garlic flavoured homemade croutons, anchovies and Caesar dressing **64**



Berries & cheese Salad 🥗

Goat Cheese Salad. Crumbled goat's milk cheese with mesclun, walnuts, fresh berries, served with tangy citrus dressing **74**



Calamari Salad 🥗

Calamari, Italian arugula leaves, cherry tomato, garlic, capers, fresh mint leaves and coriander with lemon dressing **64**

Cooked: 160g



WOW! I'M A NEW SALAD

Add Protein & Other

Grilled Chicken Slices	Cooked: 125g	19
Giant Shrimp	Cooked: 76g	31
3 Marinated Shrimps	Cooked: 35g	16
Add Avocado		14

STARTERS

Chef's Soup
36 | 49



You will feel sorry if you don't try it



Cheesy Beef Skillet
Braised brisket, cooked in gravy and topped with melted cheese, wild herb and spring onion **69**
Cooked: 100g



Buffalo Wings
Grilled buffalo chicken wings with your choice of BBQ, Provençal or spicy **59**
Cooked: 450g
Add one wing 12 Cooked : 75g



Deep Fried Baby Squid 
Perfectly seasoned fried baby calamari, served with homemade tartar sauce **49**
Cooked : 112g

Gratinated Creamy Shrimps 
De-shelled and lightly sautéed in cream, with a hint of garlic and lemon, dusted with parmesan, bread crumbs and lightly gratinated **64**
Cooked: 75g

South African Chicken Croquettes

Chicken mixed with cream cheese and spring onion wrapped with dough then deep fried, served with garlic aioli **49**

Cooked: 125g

Let's Samba!

Ocean Bay Basket 🍷

Fishermen choice of sautéed selection of seafood in a tangy buttery lemon herbs sauce

Cooked: 154g

79

Cripsy Fried Shrimps 🍷

An old favourite. Deep fried breaded shrimps, served with cocktail sauce **49**

Cooked: 65g

Add extra prawn 12 Cooked: 13g

SOUTH AFRICAN HANGING SKEWERS

REGULAR

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

South African Rump Skewer

350g of rump top
but sirloin **109**

Cooked: 300g

South African Chicken Skewer

350g of corn fed
chicken **79**

Cooked: 285g

South African Fillet Skewer

350g of beef
tenderloin **159**

Cooked: 300g

DOUBLE

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

South African Chicken & Rump Skewers (700g) **169**

Cooked: 545g

South African Chicken & Fillet Skewers (700g) **219**

Cooked: 550g



MADE IN THE UAE



STEAK

South African

100 to 120 days grain fed South African beef perfectly aged

Tenderloin Cooked: 143g
(180 g) **119**

Tenderloin Cooked: 193g | 361g
(240g) (400g) **149 | 199**

Top Loin Steak Cooked: 252g | 358g
(280g) (400g) **89 | 119**

Strip Steak Cooked: 238g | 346g
(280g) (400g) **109 | 139**

Cube Roll Steak Cooked: 235g | 342g
(280g) (400g) **119 | 149**

Porterhouse Steak Cooked: 486g
(550g) **189**

Cattleman Steak Cooked: 477g
(550g) **184**

Served with two choices
of side and sauce

Enhance your steak
experience by adding-on:

Giant Shrimps 🦐
1 Giant Shrimp: 31 Cooked: 76g
3 Giant Shrimps: 79 Cooked: 231g

Sauce

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 QR
Quality takes time
Allow 20 minutes for your main course to be prepared.

Australian Angus 🍖

Australian Black Onyx MB3+, 300 days grain fed pure Black Angus beef, high marbeled.
100% Natural-fed no added hormones

Cube Roll Steak Cooked: 213g | 298g
(250g) (350g) **209 | 269**

Fillet Steak Cooked: 176g | 264g
(200g) (300g) **239 | 309**

Strip Steak Cooked: 205g | 287g
(250g) (350g) **189 | 239**

Bone in Rib eye Cooked: 825g
(1 to 1.2 kg) **369**

Served with two choices
of side and sauce

High Grade MB5+ 🍖

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

Tenderloin Steak Cooked: 173g
(200g) **299**

Cube Roll Steak Cooked: 223g
(250g) **274**

Served with one choice
of side and sauce

SIDES

- Potatoes
(fries/mashed/baked)
- Salad
- Corn on the cob
- Vegetables
- Onion Rings
- Broccoli
- Sautéed Mushroom 🍖



SIGNATURE



South African Traditional Ribs

Slow roasted for six hours. Basted and served with coleslaw and choice of one side

(half Ribs) 129 (full Ribs) 199

Cooked : 450g | 1000g

Cubed Fillet

Cube fillet, sautéed in lemon butter sauce with onion garlic and wild herbs **99**

Cooked : 215g



Slow Cooked Brisket & Mash

Slow braised brisket served with mash and brown gravy **99**

Cooked : 250g





GOOD TO SHARE!

COMBO MEAL

A selection of meat, poultry and seafood items

Sharing Platter for 2 🍴

S.A. Top Loin Steak (400g), Beef Ribs (250g), Chicken Breast (200g), Boerewors (150g), Tiger Prawns (200g), served with onion rings and sauce

249

Cooked : 964g

Sharing Platter for 4 🍴

S.A. Top Loin Steak (625g), Beef Ribs (450g), Chicken Breast (300g), Boerewors (150g), Tiger Prawns (400g), served with onion rings and sauce

359

Cooked : 1585g



SEAFOOD



Ocean Bay Basket

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

Cooked: 154g

Black Tiger Shrimps

One or half giant tiger prawns in the shell. Served grilled with lemon butter, peri peri, garlic butter sauce and choice of side

(half) **189**

Cooked: 341g

Imbaza

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) **89**

Cooked: 361g

Mediterranean Style Salmon with Hollandaise

Salmon fillet, perfectly grilled, served with hollandaise sauce and choice of side **119**

Cooked: 218g

Sea Fiesta

Pan fried salmon, grilled tiger prawns, lobster tail, mussels and calamari **349**

Cooked: 917g

SIDES

Potatoes

(fries/mashed/baked)

Salad

Corn on the cob

Vegetables

Onion rings

Broccoli

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POULTRY

Corn Fed Baby Chicken

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

Cooked: 398g

South African Grilled Chicken Breast

Basted in barbeque, sriracha or lemon coriander served with garlic aioli and choice of side **59**

Cooked: 227g

Chicken Schnitzel

Breaded and gently fried until golden brown **69**

Cooked: 311g

Chicken Escalopes with Creamy Spinach

With creamed spinach and cheese **79**

Cooked: 311g



BURGER

*Served with fries,
onion rings and coleslaw*

Meaty & Cheesy

Burger patty topped with choice of cheddar or emmental cheese, tomato, onion, arugula and burger sauce **74**

Cooked: 178g

The Classic

Simply beef patty, arugula, tomato, onion and our special sauce **64**

Cooked: 178g

Melted Cheese & Mushroom

Served with Swiss emmental cheese, sautéed mushroom, caramelized onion, arugula and tomato **74**

Cooked: 120g

Baby Burger

Smaller version of meaty & cheesy burger **54**

Cooked: 120g

Chicken on a Bun

Choice of plain, basted grilled chicken breast or fried **54**

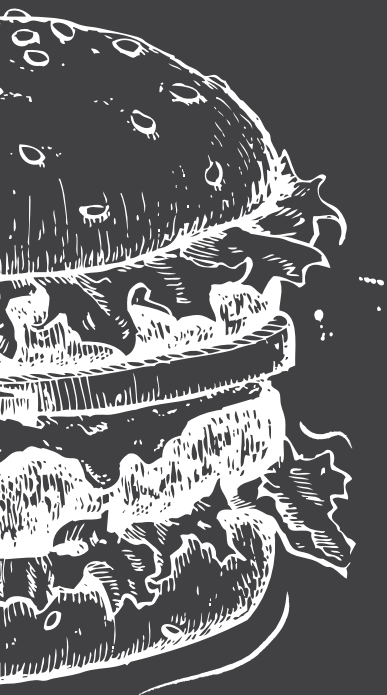
Cooked: 120g | 150g

Add-On Burger

Emmental or cheddar cheese, mushroom, fried egg, avocado, dill pickles, jalapeños **11**

Sauces

Blue cheese, cheese sauce, garlic sauce, black pepper sauce, mushroom sauce **11**



VEGETARIAN

Vegetarian Platter

A selection of seasonal vegetables **74**

Sides

Creamed Spinach 29

Steamed Broccoli 29

Asparagus 39

Sweet Potato 26

Vegetables 29

Corn on the cob 24

Buttom Mushroom 29

Rice 19

Salads (*Side Salad Or Coleslaw*) **19**

Potatoes (*fries/mashed/baked*) **19**

Onion Rings 19

Sauces

**Crushed Black Pepper,
Fresh Creamy Mushroom,
White Garlic, Mild Cheese,
Aged Cheese 11**





Hot Chocolate Fondant



Malva Pudding



Cheese Cake

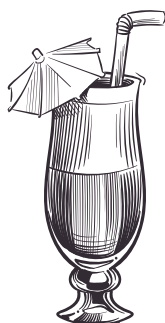
BEVERAGE

Fresh Juices

Orange 29

Pineapple 29

Watermelon 29



Shakes

Oreo Shake 34

Chocolate Shake 34

Vanilla Shake 34

Mojito

Passion Mojito 39

Strawberry Mojito 39

Mocktails

Pina Colada 29

Peach on the Beach 29

Moscow Mango
Ginger 31

Ice Cooler

Ice tea lemon or
Peach | Pitcher 21 | 34

Fresh Lemonade | Pitcher 26 | 36

Mint Lemonade | Pitcher 26 | 38

H₂O

Aqua Panna Large 21

Aqua Panna Small 12

St Pellegrino Large 29

St Pellegrino Small 19

Arwa Large 12

Arwa Small 6

Soft Drinks

Coca Cola, Coca Cola zero,
Fanta, Sprite
(Free Refills) 19

Hot Beverages

Espresso 14

Double Espresso 18

Latte 18

Cappuccino 18

Black Coffee 16

Tea 12



DESSERT

Cheese Cake

Our famous and best-selling
strawberry cheese cake **39**

Ice Cream and Sorbet

1 Scoop | 3 Scoops **10 | 28**

Molten Chocolate Cake

With a melted soft chocolate centre
served with traditional crème
anglaise and ice cream **49**

Malva Pudding

Traditional South African pudding
with a melt in the mouth orange
creamy sauce served with ice
cream and strawberry **34**