

THE
BUTCHER
STEAK HOUSE



Taking a cue from NYC's most revered institutions, The Butcher offers a sleek modern setting, meals meant for sharing, a bar menu of custom cocktails, and a wine selection curated by AVA's resident sommelier. An experience unto itself, The Butcher transports guests to a convivial, sophisticated haven of cuisine and good company—a restaurant that becomes a standing tradition.

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STEAK HOUSE

Due to the risk of foodborne illness, the consumption of raw and / or undercooked foods is at the discretion of the consumer. If you have any allergies or dietary restrictions, please inform your server.



DAIRY



EGG



SOY



NUTS



PEANUTS



FISH



MUSTARD



CELERY



SEEDS



SULFITES



SUGAR



SPICY



SEAFOOD, MOLLUSKS, & CRUSTACEANS

Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.



GLUTEN FREE



VEGAN



VEGETARIAN



SUGAR FREE

APPETIZERS



EMPAÑADAS

(Beef, provolone cheese, sauteed mushrooms, criolla sauce, chimichurri, macha sauce.)



EMPAÑADA DUO

Corn, onion, garlic and spinach “empanada”
Argentinian chorizo and cheese “empanada”



DROWNED TACOS

Corn tortilla, grilled shrimp, mashed potatoes with chorizo, avocado and raw salsa verde.



BONE MARROW

Black garlic butter, purslane and scallion salad, sourdough bread.



CRAB CAKE

Crab cake served with chipotle aioli and fried leek shavings.



WATERMELON TIRADITO

Smoked watermelon, pumpkin purée and heirloom seeds, tomato and green salad, seasonal “leche de tigre”.



GRILLED CAULIFLOWER

Adobo zarandeado, chickpea purée, mixed local greens and radish.



VEGAN OATMEAL MEATBALLS WITH CHICKPEAS

Oatmeal and chickpeas meatballs, garlic, onion, fresh basil, cumin, Mexican red sauce with grilled tomatoes and cashew Roquefort cheese.



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SALADS



IBERIAN HAM AND FIGS SALAD

Organic lettuce and arugula, Iberian ham slices, pine nuts, caramelized figs, red fruit dressing, and red wine reduction.



GRILLED ROMAINE

Grilled romaine leaves with tahini vinaigrette, cucumber, cantaloupe melon, chickpea purée.

SOUPS & BISQUETS



BEEF SOUP

Traditional beef soup with roasted seasonal vegetables.



POBLANO CAPPUCCINO

Roasted poblano cream with corn strips and cheese foam.

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MAIN COURSES

GRILLED OCTOPUS

Butter pumpkin purée, local pumpkin, Valladolid sausage and chorizo jus.

CATCH OF THE DAY

Cauliflower purée with white chocolate, spicy leaves, and chili relish with tropical fruits.

BRISKET & MUSHROOM STROGANOFF

Fresh pasta, smoked brisket, creamy mushroom sauce, mascarpone cheese, and chives.

ROCK CORNISH JERK

Milk-fed chicken marinated in Caribbean spices, roasted garlic, pickled lemon, and crushed potatoes.

CARIBBEAN SHRIMP

Coconut mojo with Caribbean spices. Grilled lemon and butter.

THE BUTCHER BURGER

Prime beef, cheddar cheese, caramelized onions, pickles, tomato, lettuce, bacon, house dressing, and brioche bun.

RISOTTO PARMIGIANO

SHORT RIB (FOR 2)

Braised in ginger, burnt chili, sweet potato puré, and honey, served with fresh slaw.

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GRILL

NY STEAK
RIB EYE
SKIRT STEAK
TENDERLOIN

SIDES PLATES

-  Mashed potatoes with cotija cheese.
-  Truffle fries with pecorino and parsley.
-  Macaroni and asadero cheese mousse, rye bread crust.

SAUCES

Chimichurri
Salsa criolla
Salsa borracha
Habanero tatemado chile
Salted caramel demi and pickled peppers

BIRRIA JUS



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DESSERTS



STRAWBERRY PAVLOVA

Roasted strawberries marinated in raspberry vinegar, with cherry cream, jam and meringue.



CHOCOLATE AND ROASTED PINEAPPLE

Bittersweet chocolate cake, roasted pineapple marinated with piloncillo and spices.



ICE CREAM

Pumpkin fudge, almond with leche quemada, vanilla.

SORBET

Mango, seasonal fruits.



VEGAN PANNA COTTA

Mango, passion fruit, sable.



BAKED ALASKA

Sponge cake layered with ice cream, covered in meringue and baked until lightly golden.



ARTISANAL ICE CREAM CART

4 flavors, 3 toppings and 2 sauces (for 2 person)



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