



## COLD STARTERS

Recommended to share before hot starters to whet your appetite

### 05. Tuna Tartare & Finely Diced Spring Onion 17

With diced avocado, sesame seeds & a soy sauce vinaigrette dressing

### 06. Steak Tartare "Luismi" 18

Prestigious Galician beef, hand selected by specialist butcher "Luismi" minced for a velvety texture & served traditionally with a hint of spice to your liking.

### 07. Peeled Iced Heirloom Vine Tomato with Red Onion & Pesto 10

Semifreddo to give a touch of fresh flavor on pesto gel, red onion and filaments of nori seaweed.

### 50. Castro y González Bellota Iberian Ham 24

Delicious slices cut by hand from the best Iberian ham at its best moment.

## SALADS

### 21. Char Special Salad 12

Fresh salad composed of roasted aubergine, tender onion, fresh smoked cheese, organic tomato and honey and mustard vinaigrette.

### 22. Char House Salad with Chicken 15

Charred organic lettuce drizzled in premium olive oil, rock salt and lemon juice with avocado, sundried tomatoes and free range chicken served french style, flattened and rolled.

## HOT STARTERS

Recommended to be shared after cold starters

### 31. Salt and Pepper Crispy Chicken Wings (four pieces) 13

A must try! Simply cooked with salt & pepper in the Jospier served with our CHAR spicy BBQ dipping sauce.

### 32. Baked Aubergine 14

Cooked in the Jospier with smoked cheese, served with a light yoghurt, lemon & mint dressing.

### 34. Smoked Jospier King Prawn Pil Pil 16.5

A renovated classic, cooked in the Jospier oven with a touch of smoked paprika, cream cheese and roasted garlic.

### 36. Salt & Pepper Crispy Squid with Coriander & Sweet Chilli 18

(half portion available ask our waiter)

Our diamond scored squid is extra tender.

### 53. JOSPER Focaccia 16

Iberian ham with olive & truffle oil, a gentle mushroom & truffle cream and melted smoked cheese.

## MAIN COURSES

### 99. Aromatic Rack of Lamb with a Herb Crust 25

Cooked at a low temperature and finished in the JOSPER oven.

### 102. Our Iberian Pork Secreto 19,5

A juicy, marbled cut of Iberian pork shoulder. Finished on the Josper and served on a bed of black potato and sweet tomato.

### 105. Gourmet Mushroom and Cheese Beef Burger 16,9

Roasted in the Josper with melted cheese and salad.

### 106. Gourmet Beef Burger 16

Cooked in the Josper oven and topped with caramelized onion, smoked cheese, tender watercress and Pilsen beer sauce.

### 109. Pork Cheek with Malvasia and Vanilla Sauce 19

(Award-winning dish from our chef)

A rare delicacy served with our chef's signature, award-winning sauce made with Malvasia wine and vanilla pods

## SEAFOOD

### 131. Josper Baked Salmon 19

Grilled salmon fillet baked in the Josper oven, accompanied by mini organic vegetables and capers butter.

### 132. Char Grilled Market Fish of the Day 23

Prepared in the Josper with a choice of garlic and smoke-infused oil or coriander and citrus.

## STEAK

### Filet tenderloin steak "Añojo"

(24 – 36 month old grass-fed)

151. Fillet ... 250g 24

152. "Lady Fillet" ... 180g 20

### GOYA Premium beef

Multi award winning meat

Cows of 6 years plus. Heavily marbled for a great rich flavour and optimally dry aged between 28-35 days for increased tenderness and an intense ruby red meat.

161. Large Sirloin on the bone for one... 500g done in the Josper 34

162. Large Rib Eye on the bone for one... 650g done in the Josper 46

163. Txuletón, Prime Rib Eye on the bone for two... served whole or sliced for 100g 7,8

### LUISMI Galician meat of the highest expression and prestige

Currently regarded as some of the best quality meat in the world. We are proud to be distributors of this prestigious meat renowned for its incredible texture and perfect balance of flavours.

180. Galician Sirloin on the bone for one... 500g 46

181. Txuletón, Galician Rib Eye on the bone for two... served whole or sliced for 100g 8,5

## SIDES

191. Canarian Potatoes with Truffle 4,5

192. Skinny Skin-on Chips 3,5

193. Spinach Gratin 8

194. Reduced Port Canarian Potatoes 6

196. Tomato and Onion 5

197. Green Salad 4,5

## SAUCES

185. Mushroom Sauce 4

186. Pepper Sauce 4

188. Red Mojo and Green Sauce 4

000. Bearnaise Sauce 5