WORLD'S 101 BEST STEAK RESTAURANTS No.46

CHAR
FUEGO Y BRASAS

CHAR TASTING MENU

160€

- Luismi tartare
- Chargrilled lobster cured in txuleta fat
- Chargrilled mangetout with Wagyu cecina
- Wagyu Mudéjar rib eye
- Luismi rib steak
- Carrot cake our way

COLD STARTERS

SANTOÑA 00 ANCHOVIES · (5 Units) 23
Cantabrian anchovies on bread toast, pink tomato pulp, and its emulsified oil.

IBERIAN HAM RAMOS GRAN RESERVA · (80 g.) 31
100% acorn-fed Iberian ham.

LUISMI STEAK TARTARE 28
Hand-chopped Luismi sirloin dressed with pickles and red mojo bread toasts.

MUDÉJAR WAGYU CECINA – SPECIAL SELECTION 45
Premium Spanish Wagyu cured beef (cecina). Specially selected for Char.

NATIONAL WAGYU CARPACCIO 27 / *extra fresh truffle 6 /g.*
National Wagyu from Teruel (Mudéjar), finely sliced, dressed with EVOO and soy, finished with black truffle and microgreens.

HOT STARTERS

ARGENTINIAN BEEF EMPANADA WITH CHIMICHURRI 11 / 2 units
Argentinian-style empanada, served with chimichurri sauce.

PICANHA AND BLACK TRUFFLE SANDWICH 24
Laminated brioche, cured picanha carpaccio, melted cheese, and black truffle.

WAGYU CECINA CROQUETTES 18
Creamy homemade croquettes with roasted garlic emulsion and a slice of Wagyu cured beef (cecina).

WILD KING PRAWNS IN GARLIC SAUCE 26
Grilled and sautéed king prawns served in a traditional garlic and chilli pil pil sauce.

CARABINERO ROSTIT 34
Roasted scarlet king prawn, béarnaise sauce, homemade potatoes, and fried free-range egg.

MISO-GLAZED AUBERGINE FINISHED OVER THE FLAME 17
Miso-glazed aubergine, charcoal-grilled, served over a citrus yogurt sauce with crispy broccoli.

ARTICHOKES CHAR 18
Artichokes confit in olive oil, finished in a charcoal oven, with romesco sauce and a veil of Iberian lardo.

CHARGRILLED LEEK WITH OUR CREAMY EGG FOAM, PANCETTA AND PARMESAN 20 / *extra fresh truffle 6 /g.*
Slow-confit leek finished over the grill, served with our creamy carbonara-style egg foam, cured pancetta and Parmesan cheese.

ALLERGENS

* *Bread with txuleta butter 6*

IGIC included

OUR EXCLUSIVE CUTS

TRASACAR

Trasacar is recognized for its specialization in the main European cattle breeds, such as Jersey, Simmental, and Danish Red, where they prioritize tenderness and juiciness.

LARGE SIRLOIN ON THE BONE
(0,5kg.-0.6kg.) · 10 per 100 g.

PRIME STRIPLOIN ON THE BONE
(0,8kg.-1kg.) · 10 per 100 g.

PRIME RIB EYE ON THE BONE
(approx. 1.3kg.) · 10 per 100 g.

GALICIAN LUISMI

For 25 years, Luismi Garayar—considered the last artisan butcher—has gone to the Bandeira slaughterhouse in Galicia to personally select each animal. His criteria are clear: only the finest cattle, mostly Holstein, meet the quality standard he demands.

GALICIAN SIRLOIN ON THE BONE
(0,5kg.-0.6kg.) · 13.5 per 100 g.

PRIME STRIPLOIN ON THE BONE
(0,8kg.-1kg.) · 13.5 per 100 g.

PRIME GALICIAN RIB EYE ON THE BONE
(approx. 1.3kg.) · 13.5 per 100 g.

CHAR SPECIAL SELECTION

Prime ribs of the highest quality, hand-picked by our expert butchers from the best and most special animals we receive in our own butchery Meat Boutique.

TXULETA CHAR
16 per 100 g.

WAGYU

SPANISH WAGYU · MUDÉJAR · 51€ per 100 g.
(0,3-1kg. approx.) 100% Tajima Wagyu, raised in Teruel. Delicate and elegant flavour with fine marbling.

JAPANESE WAGYU · KAGOSHIMA A5 · 66€ per 100 g.
(0,3-1kg. approx.) Exceptional Japanese quality. Perfect marbling, exceptional tenderness, and deep flavor.

MAINS

CHARCOAL-GRILLED IBÉRICO PORK MINI-TOMAHAWK 28 / *Extra fresh truffle 6/g.*
Chargrilled Iberian pork chop, finished with a rich black truffle jus.

CHARCOAL ROASTED CHICKEN 26
Slow-roasted coquelet chicken in a charcoal oven, served with fried baby potatoes and herbs.

RIB EYE 76
400g. boneless European rib eye finished on the chargrill.

TXULETA BURGER 28 / *Exclusively limited to 10 pieces per day.*
180 g rib-eye steak burger with homemade mayonnaise dressing and Comté cheese, served in a brioche bun and accompanied by rustic potatoes.

CHARCOAL-GRILLED LAMB CHOPS 36
Lamb chops coated in aromatic herbs, cauliflower "faux tabbouleh" and cauliflower toffee purée.

GRILLED ANGUS FILLET STEAK 35
200 g of Certified Angus beef fillet confit in beef tallow and grilled.

CHARGRILLED SCARLET PRAWN 36
Chargrilled scarlet prawn with Palo Cortado beurre blanc and caviar.

CHARGRILLED LOBSTER 50
Lobster cured in txuleta fat, finished on the chargrill with watercress salad.

MARKET FISH · 250 g. 33
Grilled local market fish.

SIDES

- HOME-STYLE FRIES 6
- MASHED POTATOES 8
- CANARIAN POTATOES 9.5
- GREEN SALAD 6
- ROASTED TOMATO WITH RIBEYE FAT ESSENCE 8
- GLAZED CARROTS WITH CITRUS EMULSION 13
- ROASTED SEASONAL MUSHROOMS 11
- PIQUILLO PEPPERS IN THEIR JUICE 8
- EXTRA FRESH TRUFFLE 6 / g.

SAUCES

- SMOKED BOLETUS SAUCE 5.5
- BEARNAISE SAUCE 5.5
- BLACK PEPPER SAUCE 5.5
- GRAVY SAUCE 8
- LA PALMA RED MOJO 5
- CHIMICHURRI SAUCE 5.5

IGIC included