

# MENÚ

2026



**ABIERTO TODOS LOS DÍAS**  
P. DEL MEDITERRÁNEO 44, ALTEA



## ENTRANTES CONTEMPORÁNEO

- PATATAS BRAVAS** 🌶️ 12  
(450kcal) Gluten, Lactosa  
Salsa picante de tomate con curry rojo, alioli y panko ahumado
- ALITAS CRUJIENTES** 🌶️ 13  
(600 kcal) Gluten  
(6ud) Glaseadas en salsa bbq thai
- CARPACCIO DE ANGUS** 17  
(320kcal) Gluten, Huevo  
Tomate ponzu trufado, rúcula, salsa bull, lima y parmesano
- PAN BAO DE SOLOMILLO** 16  
(400kcal) Gluten, F. secos, Sésamo  
Setas shiitake al wok, mayo kimche, hoisin y cacahuets
- TATAKI DE VACA** 18  
(390kcal) Gluten, Sésamo  
Estilo coreano, con queso ahumado, salsa gochujang, aceite de trufa y yakiniku
- GAMBONES CHARRELS** 🌶️ 16  
(250kcal) Mariscos  
Nuestra receta secreta
- CEVICHE DE DORADA Y GAMBAS** 21  
(200kcal) Pescado, Marisco, Sulfitos  
Con leche de tigre de maracuyá, cilantro, cebolla morada y jalapeños
- TARTAR DE ATÚN ROJO** 22  
(250kcal) Pescado, Sulfitos, Gluten  
Aguacate, salsa de soja casera, salicornia, yuzu y mayo kimche
- BRIOCHE DE BOGAVANTE** 25  
(480kcal) Pescado, Marisco, Sulfitos, Gluten  
Brioche francés relleno de bogavante y gambón con mayonesa de hierbas

## ENSALADAS FRESCURA

- ENSALADA DE POLLO** 15  
(415 kcal) Lactosa, Pescado  
Con pollo al grill, salsa César al estilo asiático, cebolla crujiente, queso parmesano y lima
- ENSALADA THAI C/TERNERA** 16  
(520 kcal) Gluten, F. Secos, Sésamo  
Ternera marinada, col lombarda, zanahoria, tomate cherry, pepino y salsa tahini
- BURRATA AHUMADA** 17  
(465 kcal) Gluten, Lactosa, Sulfitos. F. secos  
Rúcula, tomate cherry, berenjena encurtida, balsámico de cerezas y pistachos
- PASTAS  
TRADICIÓN 2.0**
- GAMBAS Y SETAS** 17  
(520kcal) Gluten, Sulfitos, Marisco  
Salsa de tomates cherry, setas shiitake, guindilla y rúcula
- SOLOMILLO DE TERNERA** 18  
(680kcal) Gluten, Lactosa  
Salsa de carne, trufa, mantequilla tostada y parmesano
- PESTO Y TRUFA** 16  
(530kcal) Gluten, Lactosa  
Pesto de albahaca, queso parmesano y aceite de trufa
- BOLOÑESA** 16  
(610kcal) Gluten, Sulfitos  
Nuestra receta secreta con carne de vacuno y tomate italiano





## CARNES

### A LA PIEDRA

#### \*ANGUS ARGENTINO

##### CADERA DE TERNERA

|                       |       |
|-----------------------|-------|
| NORMAL -----200GR     | 19.90 |
| GRANDE -----350GR     | 29.90 |
| MUY GRANDE -----500GR | 42.90 |

##### SOLOMILLO DE VACA

|                       |       |
|-----------------------|-------|
| NORMAL -----200GR     | 28.90 |
| GRANDE -----350GR     | 45.90 |
| MUY GRANDE -----500GR | 59.90 |

##### LOMO BAJO DE VACA

|                       |       |
|-----------------------|-------|
| NORMAL -----200GR     | 23.90 |
| GRANDE -----350GR     | 36.90 |
| MUY GRANDE -----500GR | 49.90 |

#### \*NUEVA ZELANDA

##### SOLOMILLO CORDERO

|                       |       |
|-----------------------|-------|
| NORMAL -----200GR     | 25.90 |
| GRANDE -----350GR     | 42.90 |
| MUY GRANDE -----500GR | 57.90 |

##### CHULETAS DE CORDERO 28

De a la parrilla con guarnición de patatas y pimientos del padrón

##### PARRILLADA TIERRA 29.90

Solomillo de cordero, cadera de ternera y pechuga de pollo

##### PARRILLADA MAR 29.90

Salmon, 4 gambones y 2 vieiras

#### CHULETÓN 1KG +45 DÍAS 65

De origen gallego, con patatas fritas y pimientos del padrón

#### 1,3KG DE TOMAHAWK 85

De vaca holandesa, con patatas fritas y pimientos del padrón

#### 200GR SOLOMILLO DE WAGYU JAPONÉS 119

Con patatas fritas y pimientos del padrón

## CARNES

### A LA PARRILLA

#### HAMBURGUESA CHARRELS 18

Queso cheddar, pepinillo, lechuga, tomate, cebolla caramelizada en cerveza y salsa bull

#### PECHUGA DE POLLO CAMPERO 17

Con adobo de chimichurri, patatas fritas y ensalada

#### SATAY DE POLLO 18

Salsa con cacahuètes satay, patatas fritas y ensalada

## PESCADOS

### FRESCURA Y CALIDAD

#### DORADA 19

Con patatas fritas, ensalada mediterránea y mayo de hierbas

#### SALMON 21

A la piedra con primera guarnición a elegir

#### LENGUADO 24

Con ensalada mediterránea, patatas fritas y mayo de hierbas

## INFANTIL

### PARA LOS NIÑOS

#### NUGGETS 9

Con patatas fritas

#### HAMBURGUESA C/ QUESO 12

Con patatas fritas o boniato



## ELIGE UNA GUARNICIÓN GRATIS CON TU CARNE O PARRILLADA Y AÑADE EXTRA LAS QUE QUIERAS

|                 |   |                  |   |
|-----------------|---|------------------|---|
| PATATAS FRITAS  | 4 | PIMIENTOS PADRON | 4 |
| PATATAS BONIATO | 4 | PIMIENTO ROJO    | 3 |
| PATATA ASADA    | 4 | TOMATES          | 3 |
| ENSALADA        | 4 | CHAMPIÑONES      | 3 |
| MAZORCA DE MAÍZ | 4 | ESPÁRRAGOS       | 4 |
| CEBOLLA         | 3 | AROS DE CEBOLLA  | 4 |

### EXTRAS

PARA LA PIEDRA

|              |    |
|--------------|----|
| 4UD GAMBONES | 7€ |
| 2UD VIEIRAS  | 7€ |
| MIX VERDURAS | 7€ |

### SALSAS

Y ACOMPAÑAMIENTOS

|                    |   |
|--------------------|---|
| PIMIENTA           | 4 |
| CHAMPIÑONES        | 4 |
| BEARNESA           | 4 |
| ALIOLI             | 2 |
| MANTEQUILLA DE AJO | 2 |

## POSTRES

HECHOS EN CASA

### HELADOS

|                                |   |
|--------------------------------|---|
| VAINILLA, CHOCOLATE O CARAMELO | 6 |
|--------------------------------|---|

### TARTA DE QUESO

|                                                                  |   |
|------------------------------------------------------------------|---|
| (420kcal) Gluten, Lactosa<br>CON BASE CRUJIENTE DE GALLETA LOTUS | 9 |
|------------------------------------------------------------------|---|

### BROWNIE

|                                                                                          |   |
|------------------------------------------------------------------------------------------|---|
| (560kcal) Gluten, Lactosa, F. secos<br>CON CHOCOLATE BLANCO, GALLETA, FRESAS Y<br>HELADO | 9 |
|------------------------------------------------------------------------------------------|---|

### COULANT DE CHOCOLATE BLANCO

|                                                                                                                 |   |
|-----------------------------------------------------------------------------------------------------------------|---|
| (605kcal) Sin Gluten, Lactosa, F. secos<br>CON HELADO DE VAINILLA, FRAMBUESAS, SALSA<br>DE MARACUYA Y PISTACHOS | 9 |
|-----------------------------------------------------------------------------------------------------------------|---|



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## **REFRESCOS**

|                 |      |
|-----------------|------|
| AGUA            | 2.80 |
| AGUA CON GAS    | 3.50 |
| COCA COLA       | 2.90 |
| COLA ZERO       | 2.90 |
| FANTA ORANGE    | 2.90 |
| FANTA LIMON     | 2.90 |
| AQUARIUS LIMON  | 3.50 |
| AQUARIUS ORANGE | 3,50 |
| NESTEA          | 3,50 |
| SPRITE          | 2,90 |
| CASERA          | 3,50 |
| TONICA          | 2.90 |
| BITTER KAS      | 3,50 |
| RED BULL        | 4,50 |

## **ZUMOS**

|           |      |
|-----------|------|
| NARANJA   | 3.50 |
| PIÑA      | 3.50 |
| MANZANA   | 3.50 |
| LIMON     | 3.50 |
| MELOCOTÓN | 3.50 |
| TOMATE    | 3.90 |

## **APERITIVO**

|                      |       |
|----------------------|-------|
| COPA SANGRIA         | 7.90  |
| TINTO DE VERANO      | 6.90  |
| SANGRIA 1,5L         | 28.00 |
| TINTO DE VERANO 1,5L | 22.00 |





## **CERVEZA**

|                   |      |
|-------------------|------|
| CAÑA              | 2.80 |
| PINTA             | 3.90 |
| MAHOU             | 3.50 |
| ALHAMBRA VERDE    | 3.50 |
| AMBAR             | 3.50 |
| CORONA            | 3.50 |
| LEFFE BLONDE      | 3.50 |
| AMBAR RADLER      | 3.50 |
| SAN MIGUEL        | 3.50 |
| MAHOU SIN TOSTADA | 3.00 |
| MAHOU SIN ALCHOL  | 3.00 |
| AMBAR TOSTADA     | 3.00 |
| AMABAR SIN ALCHOL | 3.00 |

## **CAFÉ**

|                      |      |
|----------------------|------|
| CAFÉ SOLO            | 2.10 |
| CAFÉ CORTADO         | 2.30 |
| CAFÉ CON LECHE       | 2.90 |
| CAFÉ AMERICANO       | 2.50 |
| CAFÉ BOMBÓN          | 3.50 |
| CAPPUCHINO CON LECHE | 3.50 |
| CAPPUCHINO CON CREAM | 3.50 |
| IRIS CAFÉ            | 7.00 |
| SPANISH CAFÉ         | 7.00 |
| ICE CAFÉ             | 6.90 |
| CAFÉ CARAJILLO       | 4.50 |





## **GIN**

|                   |       |
|-------------------|-------|
| TANQUERAY         | 9.90  |
| BOMBAY SAPPHIRE   | 9.90  |
| HENDRICKS         | 11.00 |
| SEAGRAMS          | 9.90  |
| NORDES            | 12.00 |
| MARTIN MILLER     | 11.00 |
| LARIOS            | 8.90  |
| BEEFEATER         | 8.90  |
| PUERTOS DE INDIAS | 9.90  |
| PINK GIN          | 9.90  |

## **BRANDY**

|             |      |
|-------------|------|
| CARLOS I    | 9.90 |
| CARLOS III  | 8.00 |
| ARMAGNAC    | 9.90 |
| SANT VIVANT | 9.90 |
| MAGNO       | 6.90 |
| SOBERANO    | 6.90 |





## **SPRITZ**

|                    |      |
|--------------------|------|
| APEROL SPRITZ      | 9.90 |
| LEMNONCHELO SPRITZ | 9.90 |
| CAMPARI SPRITZ     | 9.90 |
| HUGO SPRITZ        | 9.90 |
| PORNSTAR SPRITZ    | 9.90 |
| MARTINI SPRITZ     | 9.90 |
| WHISKI SPRITZ      | 9.90 |

## **VODKA**

|           |       |
|-----------|-------|
| ABSOLUT   | 9.90  |
| SMIRNOF   | 9.90  |
| GRAYGOOSE | 11.00 |

## **GIN SIN ALCHOL**

|                      |      |
|----------------------|------|
| PUERTO DE INDIAS     | 9.00 |
| TANQUERAY SIN ALCHOL | 9.00 |
| SEAGRAM SIN ALCHOL   | 9.00 |





## **LICOR**

|               |       |
|---------------|-------|
| GRAN MANIER   | 9.00  |
| COINTREU      | 8.90  |
| FRANGELICO    | 9.00' |
| DESARONNA     | 9.00  |
| DRAMBUIE      | 9.00  |
| RICARD        | 9.00  |
| BALEYS        | 6.90  |
| TRIA MARIA    | 6.90  |
| LICOR 43      | 6.90  |
| COSTA BLANCA  | 7.90  |
| MARTINI BLACO | 7.90  |
| MARTINI ROSSO | 7.90  |
| TAQUILA       | 5.00  |
| LEMONCHELO    | 5.00  |
| SAMBUCA       | 5.00  |
| JAGERMEISTER  | 7.00  |
| LICOR HERBAS  | 5.00  |





## **WHISKY**

|                    |             |
|--------------------|-------------|
| JONNIEWALKER BLACK | 9.00/ 11.90 |
| JHONNIEWALKER RED  | 8.00/10.90  |
| JD                 | 8.00/10.90  |
| J&B                | 8.00/10.90  |
| BALENTINE          | 7.90/09.90  |
| JAMESON            | 7.00/9.90   |
| CIVAS RIGAL        | 8.00/10.90  |
| DIMPLE GOLDEN      | 8.00/9.90   |
| DYC                | 8.00/9.90   |
| SOUTH COMFORT      | 8,00 /9.90  |

## **CIDER**

|            |      |
|------------|------|
| KOPPARBERG | 7,00 |
| STRONGBOW  | 7,00 |





# MENU

2026



**OPEN EVERY DAY**

P. DEL MEDITERRÁNEO 44, ALTEA



\*RACION DE PAN 2.50€

## STARTERS

### CONTEMPORARY

**PATATAS BRAVAS** 🌶️  
(450 kcal) Gluten, Lactose  
Spicy tomato sauce with red curry, aioli, and smoked panko.

**CRISPY WINGS** 🌶️  
(600 kcal) Gluten  
(6 pcs) Glazed in Thai BBQ sauce.

**ANGUS CARPACCIO**  
(320 kcal) Gluten, Egg  
Truffled ponzu tomato, arugula, bull sauce, lime, and parmesan.

**BAO BUN WITH FILLET**  
(400 kcal) Gluten, Nuts, Sesame  
Wok-fried shiitake mushrooms, kimchi mayo, hoisin, and peanuts.

**BEEF TATAKI**  
(390 kcal) Gluten, Sesame  
Korean-style with smoked cheese, gochujang sauce, truffle oil, and yakiniku.

**CHARRELS PRAWNS** 🌶️  
(250 kcal) Shellfish  
Our secret recipe

**SEA BREAM AND SHRIMP CEVICHE**  
(200 kcal) Fish, Shellfish, Sulfites  
With passion fruit tiger's milk, cilantro, red onion, and jalapeños.

**RED TUNA TARTARE**  
(250 kcal) Fish, Sulfites, Gluten  
Avocado, homemade soy sauce, samphire, yuzu, and kimchi mayo.

**LOBSTER BRIOCHE**  
(480 kcal) Fish, Shellfish, Sulfites, Gluten  
French brioche filled with lobster, butter, and herb mayonnaise.

## SALADS

### FRESHNESS

**CHICKEN SALAD** 15  
(415 kcal) Lactose, Fish  
Grilled chicken, Asian-style Caesar dressing, crispy onion, parmesan cheese, and lime

**THAI BEEF SALAD** 16  
(520 kcal) Gluten, Nuts, Sesame  
Marinated beef, red cabbage, carrot, cherry tomato, cucumber, and tahini sauce

**SMOKED BURRATA** 17  
(465 kcal) Gluten, Lactose, Sulfites, Nuts  
Arugula, cherry tomato, pickled eggplant, cherry balsamic, and pistachios

## PASTAS

### TRADITION 2.0

**PRAWNS & MUSHROOMS** 17  
(520 kcal) Gluten, Sulfites, Shellfish  
Cherry tomato sauce, shiitake mushrooms, chili, and arugula

**BEEF TENDERLOIN** 18  
(680 kcal) Gluten, Lactose  
Beef sauce, truffle, browned butter, and parmesan

**PESTO & TRUFFLE** 16  
(530 kcal) Gluten, Lactose  
Basil pesto, parmesan cheese, and truffle oil

**BOLOGNESE** 16  
(610 kcal) Gluten, Sulfites  
Our secret recipe with beef and Italian tomato



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## RECOMMENDATIONS FROM OUR CHEF

### 21€ SEA BREAM & PRAWN CEVICHE

WITH PASSION FRUIT TIGER'S MILK,  
CILANTRO, RED ONION, AND JALAPEÑOS  
(200 kcal) Fish, Shellfish, Sulfites



### BLUEFIN TUNA TARTARE 22€

AVOCADO, HOMEMADE SOY SAUCE, SAMPHIRE,  
YUZU, AND KIMCHI MAYO  
(250 kcal) Fish, Sulfites, Gluten



### TOMAHAWK 1,3KG 85€ ON THE STONE



### 25€ LOBSTER BRIOCHE

BRIOCHE FRANCÉS RELLENO DE BOGAVANTE  
CON MANTEQUILLA Y MAYONESA DE HIERBAS  
(480kcal) Marisco, Sulfitos, Gluten



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## MEATS

### ON THE STONE

#### \*ARGENTINIAN ANGUS BEEF

##### RUMP

|                        |       |
|------------------------|-------|
| NORMAL -----200GR      | 19.90 |
| LARGE -----350GR       | 29.90 |
| EXTRA LARGE -----500GR | 42.90 |

##### FILLET

|                        |       |
|------------------------|-------|
| NORMAL -----200GR      | 28.90 |
| LARGE -----350GR       | 45.90 |
| EXTRA LARGE -----500GR | 59.90 |

##### SIRLOIN

|                        |       |
|------------------------|-------|
| NORMAL -----200GR      | 23.90 |
| LARGE -----350GR       | 36.90 |
| EXTRA LARGE -----500GR | 49.90 |

#### \*NEW ZEALAND

##### LAMB FILLET

|                        |       |
|------------------------|-------|
| NORMAL -----200GR      | 25.90 |
| LARGE -----350GR       | 42.90 |
| EXTRA LARGE -----500GR | 57.90 |

##### LAMB CHOPS

28

Grilled with a side of potatoes and Padrón peppers

##### MIXED GRILL

29.90

Lamb tenderloin, beef rump, and chicken breast

##### SEAFOOD MIXED GRILL

29.90

Salmon, 4 king prawns, and 2 scallops

#### 1KG RIB-EYE STEAK 65

Galician origin, served with fries and Padrón peppers

#### 1,3KG TOMAHAWK 85

From Dutch beef, served with fries and Padrón peppers

#### 200GR JAPANESE 119

##### WAGYU FILLET

Served with fries and Padrón peppers

## MEATS

### GRILLED

#### CHARRELS BURGER

18

Cheddar cheese, pickles, lettuce, tomato, beer-caramelized onion, and bull sauce

#### FREE-RANGE CHICKEN BREAST 17

Served with fries and salad

#### CHICKEN SATAY

18

Satay peanut sauce, served with fries and salad

## INFANTIL

### PARA LOS NIÑOS

#### NUGGETS

9

Con patatas fritas

#### HAMBURGUESA C/ QUESO

12

Con patatas fritas o boniato

## FISH

### FRESHNESS

#### SEA BREAM

19

Served with fries, Mediterranean salad, and herb mayo

#### SALMON

21

Grilled on the stone with your choice of first side dish

#### SOLE

24

Served with Mediterranean salad, fries, and herb may



**CHOOSE ONE FREE SIDE DISH  
WITH YOUR MEAT OR GRILL MIX**  
ADD EXTRAS AS YOU LIKE!

|                    |   |                |   |
|--------------------|---|----------------|---|
| FRENCH FRIES       | 4 | PADRON PEPPERS | 4 |
| SWEET POTATO FRIES | 4 | PEPPERS        | 3 |
| BAKED POTATO       | 4 | TOMATOES       | 3 |
| SALAD              | 4 | MUSHROOMS      | 3 |
| CORN ON THE COB    | 4 | ASPARAGUS      | 4 |
| ONION              | 3 | ONION RINGS    | 4 |

**EXTRAS**

FOR THE STONE

|                 |   |
|-----------------|---|
| 4UD KING PRAWNS | 7 |
| 3UD SCALLOPS    | 7 |
| MIX VEGETABLES  | 7 |

**SAUCES**

& ACCOMPANIMENTS

|               |   |
|---------------|---|
| PEPPER        | 4 |
| MUSHROOMS     | 4 |
| BÉARNAISE     | 4 |
| ALIOLI        | 2 |
| GARLIC BUTTER | 2 |

**DESSERTS**

HOMEMADE

**ICE CREAMS**

VANILLA, CHOCOLATE, OR CARAMEL

6

**CHEESECAKE**

(420 kcal) Gluten, Lactose

With a crunchy Lotus biscuit base

9

**BROWNIE**

(560 kcal) Gluten, Lactose, Nuts

With white chocolate, biscuit, strawberries,  
and ice cream

9

**WHITE CHOCOLATE COULANT**

(605 kcal) Gluten-Free, Lactose, Nuts

With vanilla ice cream, raspberries, passion fruit  
sauce, and pistachios

9



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# **MENÚ DEL DIA**

## **ENTRANTES**

### **STARTERS**

**ENSALADA DE POLLO**

CHICKEN SALAD

**PAN BAO DE SOLOMILLO**

SIRLOIN BAO BUN

**ALITAS DE POLLO**

CHICKEN WINGS

**MEJILLONES AL CURRY ROJO**

RED CURRY MUSSELS

**ENSALADA DE BURRATA**

BURRATA SALAD

## **PRINCIPALES**

### **MAIN**

**ENTRECOT A LA PARRILLA**

SIRLOIN STEAK ON THE GRILL

**SALMÓN**

SALMON

**PECHUGA DE POLLO**

CHICKEN BREAST

**SPAGHETTI BOLOÑESA**

BOLOGNESE SPAGHETTI

**SPAGHETTI PESTO Y TRUFA**

PESTO AND TRUFFLE SPAGHETTI

**POSTRE O CAFE**

**24.90€**



@RESTAURANTECHARRELS



## **REFRESCOS**

|                 |      |
|-----------------|------|
| AGUA            | 2.80 |
| AGUA CON GAS    | 3.50 |
| COCA COLA       | 2.90 |
| COLA ZERO       | 2.90 |
| FANTA ORANGE    | 2.90 |
| FANTA LIMON     | 2.90 |
| AQUARIUS LIMON  | 3.50 |
| AQUARIUS ORANGE | 3,50 |
| NESTEA          | 3,50 |
| SPRITE          | 2,90 |
| CASERA          | 3,50 |
| TONICA          | 2.90 |
| BITTER KAS      | 3,50 |
| RED BULL        | 4,50 |

## **ZUMOS**

|           |      |
|-----------|------|
| NARANJA   | 3.50 |
| PIÑA      | 3.50 |
| MANZANA   | 3.50 |
| LIMON     | 3.50 |
| MELOCOTÓN | 3.50 |
| TOMATE    | 3.90 |

## **APERITIVO**

|                      |       |
|----------------------|-------|
| COPA SANGRIA         | 7.90  |
| TINTO DE VERANO      | 6.90  |
| SANGRIA 1,5L         | 28.00 |
| TINTO DE VERANO 1,5L | 22.00 |





# COCKTAILS

**MOJITO 10.00€**

FRESA-LIMA-MARACUYA

**PORNOSTAR MARTINI 11.00€**

PASSOA-VODKA- MARACUYA LIMA-VAINILLA

**PIÑA COLADA 10.00€**

RON-PIÑA-COCO

**SEX ON THE BEACH 10.00€**

VODKA-MELOCOTÓN-ARÁNDANOS-NARANJA

**BLOODY MARY 10.00€**

VODKA-TOMATE-PIMIENTA-TABASCO

**MARGARITA 10.00€**

TEQUILA-LIMÓN-AGAVE

**MOSCOW MULE 12.00€**

VODKA-JENGIBRE-LIMA-GINGER BEER

**EXPRESO MARTINI 11.00€**

VODKA-CAFÉ-AMARETTO

**NEGRONI 10.00€**

GIN-CAMPARI-VERMUT

**GREEN APPLE 12.00€**

GIN-ALBAHACA-MANZANA

**CHARREL'S COCKTAIL 12.00€**

WHISKY-PIÑA ASADA-LIMA-FLOR DE SAUCO

**DAIQUIRI 11.90€**

FRESA-MANGO-MARACUYA