

drinks

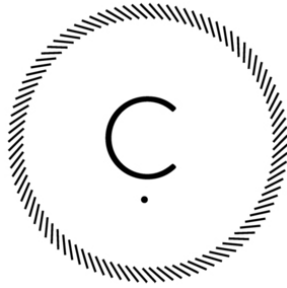
Soft Drinks

Cola	€ 3,50
Cola zero	€ 3,50
Fanta	€ 3,50
Sprite	€ 3,50
Ice tea	€ 3,50
Ice tea green	€ 3,50
Ginger ale	€ 3,50
Ginger beer	€ 4,25
Aqua panna	€ 3,75
San Pellegrino	€ 3,75
Fever tree Raspberry	€ 4,25
Fever tree Indian	€ 4,25
Apple juice	€ 3,50
Orange juice	€ 4,75
Large Aqua Panna	€ 5,75
Large San Pellegrino	€ 5,75
Tap water w/ fresh fruit	€ 3,75

Hot Beverages

Coffee	€ 3,25
Espresso	€ 3,25
Double Espresso	€ 3,75
Cappuccino	€ 3,75
Cappuccino coconut	€ 3,75
Latte macchiato	€ 3,75
Fresh mint tea	€ 3,75
Fresh ginger tea	€ 3,75
Tea assortment	€ 3,25

Drinks



White Wines

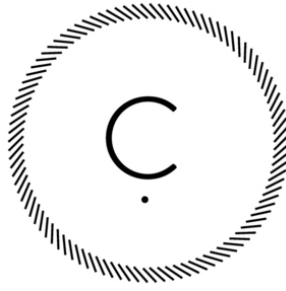
Arién glass	/ Sauvignon-chardonnay	€ 5,25
Arién bottle	/ Sauvignon-chardonnay	€ 31,50
Luc Pirlet glass	/ Chardonnay	€ 6,25
Luc Pirlet bottle	/ Chardonnay	€ 35,75
Hippocampe glass	/ Chardonnay-viogner-sauvignon	€ 6,75
Hippocampe bottle	/ Chardonnay-viogner-sauvignon	€ 38,50
Corvezzo glass	/ Vermentino	€ 7,25
Corvezzo bottle	/ Vermentino	€ 41,50
Cantina Vicentini glass	/ Pinot grigio	€ 5,75
Cantina Vicentini bottle	/ Pinot grigio	€ 32,50
Cantina San Marzano glass	/ Verdeca	€ 7,25
Cantina San Marzano bottle	/ Verdeca	€ 41,50
Reinhardt Fuchs glass	/ Zoet	€ 5,25
Reinhardt Fuchs bottle	/ Zoet	€ 31,50

Red Wines

Kleindal glass	/ Pinotage	€ 5,75
Kleindal bottle	/ Pinotage	€ 32,50
Mariluna tinto glass	/ Tempranillo-bobal	€ 6,25
Mariluna tinto bottle	/ Tempranillo-bobal	€ 34,50
Cantina Negrar glass	/ Valpolicella Ripasso	€ 7,75
Cantina Negrar bottle	/ Valpolicella Ripasso	€ 44,50
Varvaglione glass	/ Primitivo	€ 6,75
Varvaglione bottle	/ Primitivo	€ 37,50
Noviciat glass	/ Le Chemin de Novi-Syrah Grenache	€ 7,75
Noviciat bottle	/ Le Chemin de Novi-Syrah Grenache	€ 44,50

Rosé Wines

Paredaux Rose glass	/ Cinsault-Syrah-Cabernet	€ 5,25
Paredaux Rose bottle	/ Cinsault-Syrah-Cabernet	€ 31,50
Calalente glass	/ Merlot	€ 7,75
Calalente bottle	/ Merlot	€ 44,50



Drinks

Beer

Heineken	€ 3,75
Affligem blond	€ 5,75
Liefmans rosé beer	€ 5,75
La Chouffe Blond	€ 5,75
Tripel Karmeliet	€ 5,75
Radler 0.0	€ 3,50
Heineken 0.0	€ 3,50
Asahi beer	€ 6,75
Singha beer	€ 6,75

Cocktails

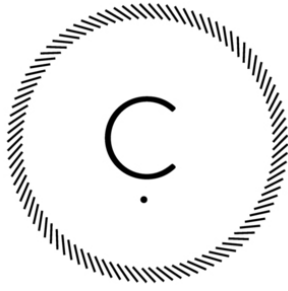
Gin Tonic	€ 11,50
Aperol spritz	€ 12,50
Mojito	€ 12,50
Mojito Virgin	€ 9,50
Espresso Martini	€ 13,50
Pornstar Martini	€ 13,50
Moscow Mule	€ 13,50

Liquors

Limoncello	€ 5,00
Whiskey black label	€ 6,50
Baileys	€ 5,25
Sambuca	€ 5,-
Cointreau	€ 5,25
Bacardi	€ 5,00

Apperitifs

La Tordera glass	/ Prosecco	€ 7,75
La Tordera bottle	/ Prosecco	€ 42,50
Louis Perdrier	/ Cremant 0,20l	€ 17,50



Melvin, the owner & chef of this establishment, has always had passion voor 3 things in life: Food, fashion and travelling.

Growing up, he ascended the ranks by starting out as a dishwasher. Over time he realized his passion for food was so big, that he wanted to pursue this future and registered himself at a culinary school, before having worked at several restaurants/business as chef.

The ultimate dream being owning and starting his very own restaurant. But after having been in the catering industry, he decided to take a little detour into the world of fashion.

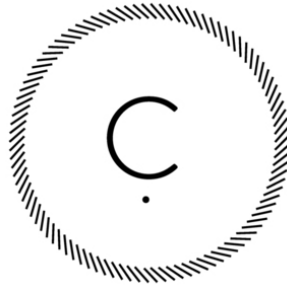
He's worked for several brands as accountmanager, and yet again decided he wanted to start something for himself. After 2 years of running his own succesful store in the city centre of Delft, he opened a sister-branch in Leiden, and ran the stores for a total of 3 years.

During those years, the wish to establish his own restaurant never slumbered, and he kept a close eye on a small number of buildings in Delft. When this place at the Choorstraat 2 became available, he knew he had to go chase his dreams.

Previously sports shop turned into restaurant, a process spanning over 8 months with an eye for minute details. We can assure you, everything you see, hear & taste is made or designed with utmost passion, this delicious menu being the cream of the crop.

On behalf of Melvin & his hard-working team Charcoal, we warmly welcome you and hope you have an amazing day/night and of course: Bon appétit!

Charcoal



A short view to the past



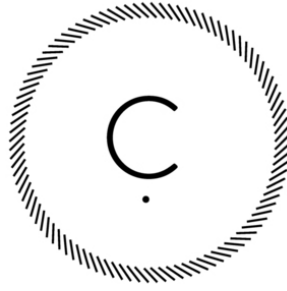
Charcoal

S H A R E D D I N I N G

Our shared dining - in other words - social dining consists of a wide variety of passionately crafted dishes, prepared by our chef on the charcoal grill.

The interaction and love between the dishes and your company is paramount, so by choosing different dishes you get the chance to experience the most of what we offer. Don't hesitate to reach out to the staff for our recommendations on dish & wine combinations

Flatbread served with Persian borani	€ 7,-
<i>Lebanese bread-yoghurt-barbequed eggplant-garlic-dille-fresh mint</i>	
Edamame	€ 9,-
<i>Soy beans - barbeque seasalt garlic</i>	
Umani Oysters	
<i>Half a dozen</i>	€ 22,-
<i>Whole a dozen</i>	€ 38,-
<i>Red wine vinaigrette</i>	
Spanish peeled prawns	€ 12,-
<i>Red pepper - garlic - olive oil</i>	
Ebi tempura (5p.)	€ 11,-
<i>Fried prawns - kimchi mayonaisse</i>	
Smoked BBQ codfish	€ 15,-
<i>Codfish - fried cassave - South-American pepper sour</i>	
Sashimi salmon	€ 17,50
<i>Wakame - ginger in acid wasabi -soy wasabi vinaigrette</i>	
Oyster Rockefeller (3st.)	€ 18,-
<i>panko-cheese-spinach</i>	



BBQ beef bavette à 150gr <i>Hoisin sauce</i>	€ 17,50
Beef tataki <i>Sliced beef - crispy shallot - ponzu – lime leafs</i>	€ 15,-
Tenderloin tips considered in an oriental way <i>Oyster sauce - taugé</i>	€ 15,-
Mix skewers on Yakiniku BBQ <i>Lamb fillet, butterfly prawn & chicken yakitori on Skewers - Yakiniku BBQ sauce</i>	€ 21,50
Charcoal jukeh kabab Persian style <i>Chicken tenderloin - saffron - yoghurt - fresh mint - cucumber</i>	€ 15,-
Calamaris <i>Garlic mayonaise</i>	€ 12,50
Kai yang (5p.) <i>Thai style chicken ovals - tamarind - roasterd rice</i>	€ 15,-
Taco's from home-smoked mackerel (3 p.) <i>Shallot - red pepper</i>	€ 16,-
Green shell mussels from the BBQ (6 p) <i>Herb crumble - cheese</i>	€ 16,-

M A I N C O U R S E

*All of our main dishes are prepared on an authentic charcoal grill.
The dishes are sized for one person & to enrich your experience, you can
order a variety of side dishes and sauces. Feel free to reach out to the staff
for our favorite matches.*

BBQ Chicken

Charcoal grilled Chicken

Half chicken

€ 12,-

Whole chicken

€ 24,-

M e a t

Tournedos steak à 200gr.

€ 32,-

Served on a bed of mixed vegetables

Entrecote steak à 200gr.

€ 29,-

Served on a bed of mixed vegetables

Ribeye steak à 200gr.

€ 28,-

Served on a bed of mixed vegetables

Veal Medaillion à 220gr.

€ 29,-

Wrapped in a mix of herbs

Sukade Steak à 200gr.

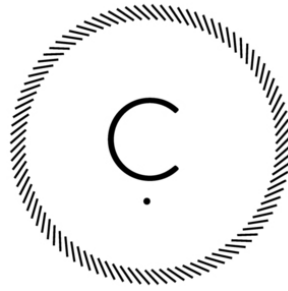
€ 31,-

*Served with Kai Lan vegetables and a sauce of
soya & black beans*

Rack of lamb à 400gr.

€ 45,-

Served on a bed of spinach



P a s t a

Pasta nero

Served with Seafood

€ 27,50

Spaghetti

Served with King prawns

€ 22,50

Served with Salmon, gorgonzola & spinach

€ 22,50

F i s h

King prawns à 6p.

Served with a petite salade

€ 24,50

Pieterman fillet à 300gr.

Served in bananaleaf in Balinese way

€ 27,50

whole seabass à 300/400gr.

Served with a petite salade

€ 24,50

Whole dorade à 300/400gr.

Served with a petite salade

€ 24,50

Monkfish fillet à 250gr.

*Served with Kai lan vegetables - tomasu sauce
cracklings of chicken*

€ 34,50

Salmon steak à 220gr.

Served on a bed of mixed vegetables

€ 23,50

MAIN COURSE

All of our main dishes are prepared on an authentic charcoal grill.
The dishes are sized for one person & to enrich your experience, you can order a variety of side dishes and sauces. Feel free to reach out to the staff for our favorite matches.

Salads

Salad Chicken € 29,50
Chicken tenderloin - saffron

Salad King prawn € 27,50
King prawns - soy wasabi dressing

Salade Salmon € 27,50
Spinach - salmon with truffle vinaigrette en Parmesan

Fruit de Mer

Whole lobster à 400/500gr. € 45,-
Herbs - garlic lemon butter

King Crab à 300gr. € 70,-
Stir-fried in a spicy cream sauce

Plateau Fruit de Mer * 2 pers € 160,-
*1 whole lobster
1 whole dorade
6 oysters
4 king prawns
shells
calamaris*

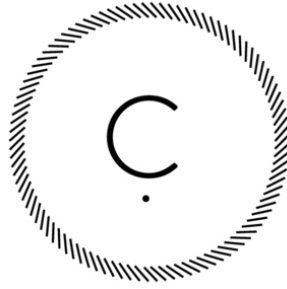
Plateau Fruit de Mer * 4 pers € 320,-
*2 whole lobster
2 whole dorade
12 oysters
8 king prawns
shells
calamaris*

Optional

King crab legs à **100**gr. € 24,-

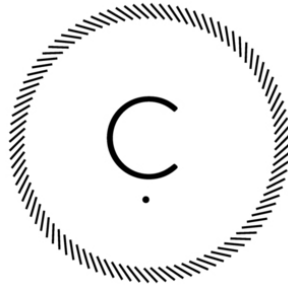
Extra whole lobster € 45,-

Extra king prawns a piece € 4,-



Side Dishes

Thai fried rice	€ 6,-
White rice	€ 6,-
Spaghetti aglio e olio	€ 6,-
Asian vegetables	€ 6,50
Mixed vegetables	€ 6,50
Roseval potatoes	€ 6,-
Corn on the cob	€ 6,-
Fries	€ 4,-
Salade	€ 5,-
Spinach salad with truffle & parmesan cheese	€ 6,-
SAUCES Chicken	
<i>Piri piri</i> ☾☾	€ 2,-
<i>Lemon-garlic butter</i>	€ 2,-
<i>Mix sauce (Best-seller!)</i> ☾	€ 4,-
SAUCES Meat	
<i>Red wine sauce</i>	€ 3,-
<i>Hollandaise sauce</i>	€ 3,-
<i>Truffle jus based on red wine</i>	€ 4,-
SAUCES Fish	
<i>Nam jim</i> ☾☾☾	€ 3,-
<i>Lemon vinaigrette</i>	€ 3,-



D e s s e r t

Strawberry Romanov

Served with vanilla ice cream

€ 15,-

Chocolate Trifle

Served with blood orange ice cream

€ 14,-

Homemade Cheesecake

*Served with grilled pineapple or banana from the grill
& coconut ice cream*

€ 14,-