INDIA CLUB
RESTAURANT

A CULINARY JOURNEY THROUGH NORTH INDIA

3-Gang-Menü nach Tagesangebot
Unsere Mitarbeiter empfehlen Ihnen gerne eine Auswahl an Gerichten.

3-course menu according to the daily offer.
Our staff is delighted to recommend a variety of choices to you.

STARTERS

KOHLRABI APPLE SALAD | 20 € F
Kohlrabi | Apfel | Saure Mango | Minze | Ingwer | Kresse | Knusperperlen
Kohlrabi | Apple | Sour Mango | Mint | Ginger | Cress | Crispy Pearls

TRILOGY POTATO SALAD | 20 €
Vitelotte- | Cherie- | Drillinge-Kartoffeln | Tamarinde | Koriander | Zwiebel
Purple | Cherie | Drillinge | Tamarind | Coriander | Onion

PINDI CHOLE KULCHA | 21 € A, G, H, O
Kichererbse | Garam Masala | Kulcha Brot – Geheimrezept von Chef Manish Bahukhandi
Chickpea | Garam Masala | Kulcha Bread – Chef Manish Bahukhandi's Secret Recipe

CRISPY PRAWN CORN MANGO CHUTNEY | 22 € A, B
Garnele | Mais | Zitronenpfeffer | Mango-Chutney | Reispapadam
Prawn | Corn | Lemon Pepper | Mango Chutney | Rice Papadum

POOLCHAKRI MURGH | 21 € G, O
Huhn* | Sternanis | Basilikum | Knoblauch
Chicken* | Star Anis | Basil | Garlic

CURRIES

DUCK PINEAPPLE COCONUT CURRY | 32 € G, H
Ente | Ananas | Kokos | Curryblatt
Duck | Pineapple | Coconut | Curry leaf

CHOICE OF SEAFOOD GOAN CURRY | 30 € B, D ,G, H, M
Lachs oder Garnele | Kokosmilch | Nelke | Tamarinde
Salmon or Prawn | Coconut Milk | Clove | Tamarind

RARA MEAT | 31 € G, O
Lamm* | Zwiebel | Tomate | Garam Masala
Lamb* | Onion | Tomato | Garam Masala

GOBI ALOO KOLHAPURI | 28 € G, H, O
Blumenkohl | Kartoffel | Zimt | Nelke | Mohnsamen | Kokos
Cauliflowerl Potato | Cinnamon | Clove | Poppy Seeds | Coconut

KADAI PANEER | 29 € G, H, O
Paneer Käse | Zwiebel | Tomate | Paprika | Ingwer | Cashewnuss
Paneer Cheese | Onion | Tomato | Pepper | Ginger | Cashew Nut

BUTTERED CHICKEN | 30 € G, H, O
Curry mit Huhn* – Familienrezept von Chef Manish Bahukhandi
Chicken* Curry – Family Recipe of Chef Manish Bahukhandi

TIFFIN CHICKEN AJWANI PARATHA | 30 € A, G, H, M, O
Huhn* | Zwiebel | Tomate | Cashewnuss | Garam Masala | Grüner Chili | Fladenbrot
Chicken* | Onion | Tomato | Cashew Nut | Garam Masala | Green Chili | Flacke Bread

* Unser Lamm und Geflügel stammt aus artgerechter Tierhaltung vom Biohof GUT VORDER BOLLHAGEN in Mecklenburg.

* Our free range meat and poultry comes from the organic farm GUT VORDER BOLLHAGEN in Mecklenburg.

TANDOORI SPECIALTIES & KABAB

PANEER TIKKA CHAAT APPLE CHUTNEY | 25 € G
Paneer-Käse | Eingelegte Papaya | Ananas | Apfel | Fenchel
Paneer Cheese | Pickle Papaya | Pineapple | Apple | Fennel

SALMON RAJGIRA | 32 € B, G
Lachs | Amarant | Spinat | Käse | Knoblauch
Salmon | Amaranth | Spinach | Cheese | Garlic

TOMATO CHUTNEY LAMB CHOP | 32 € A, G, M, O
Lamm* | Tomate | Kartoffel | Knoblauch | Schwarzer Senf
Lamb* | Tomato | Potato | Garlic | Black Mustard

DUCK PURPLE CURRY POTATO MASH | 32 € G, M
Ente* | Violette-Kartoffel | Currypulver | Kresse | Honig | Senf
Duck* | Purple Potato | Curry Powder | Cress | Honey | Mustard

CHICKEN TIKKA HIGHWAY | 30 € G, H, M
Huhn* | Koriander | Kreuzkümmel | Schwarzer Pfeffer | Joghurt
Chicken* | Coriander | Cumin | Black Pepper | Yogurt

ROAST CHICKEN TRUFFLE BUTTER PULAO | 30 € G, O
Huhn* | Trüffelbutter | Olive | Frischkäse
Chicken* | Truffle Butter | Olive | Cream Cheese

SIDE DISHES

TOFU SPINACH | 15 € F, G
Spinat | Tofu | Knoblauch | Kreuzkümmel
Spinach | Tofu | Garlic | Cumin

TOMATO DIL NAAN | 8 € A, G, O
Tomate | Knoblauch | Dill | Butter
Tomato | Garlic | Dil | Butter

STEAMED BASMATI RICE | 5 €
Basmati Reis
Basmati Rice

SAFFRON PULAO | 8 € G
Basmati Reis | Safran | Ghee Butter
Basmati Rice | Saffron | Ghee Butter

RAITA | 8 € G
Joghurt | Gurke | Minze | Kumin
Yogurt | Cucumber | Mint | Cumin

INDIA CLUB BLACK DAL | 12 € G, O
Belugalinse | Bockshornkleeblatt
Beluga Lentil | Fenugreek Leaf

CHEESE KULCHA | 8 € A, G
Parmesan | Paneer | Mozzarella
Parmesan | Paneer | Mozzarella

BLACK GARLIC BUTTER NAAN | 8 € A, G
Brot | Knoblauch | Butter
Bread | Garlic | Butter

TRUFFLE NAAN | 9 € A, O
Brot | Trüffel | Butter
Bread | Truffel | Butter

INDIA CLUB BREAD BASKET | 15 € A, G, O
Schwarzer Knoblauch | Käse | Tomate | Dill
Black Garlic | Cheese | Tomato | Dil

– VEGETARISCH | – VEGAN

A Getreideprodukte | Wheat Products **B** Fisch & Meeresfrüchte | Fish & Seafood **C** Eier | Eggs
D Fisch | Fish **E** Nüsse | Nuts **F** Soja | Soy **G** Milchprodukte | Milk Products **H** Hülsenfrüchte | Peel Fruits
L Sellerie | Celery **M** Senf | Mustard **N** Sesam | Sesame Seeds **O** Schwefeldioxid | Sulfur Dioxide
R Muscheln & Meeresfrüchte | Mussels & Seafood

BEER

	0,33l	0,75l
KING FISHER PREMIUM LAGER | 4,8%	8 €	
NOAM | 5,2%	8 €	
BRLO GERMAN IPA | 7 %	8 €	
ERDINGER WEISSBIER | 5,3%	9 €	
ERDINGER WEISSBIER ALKOHOLFREI | 0,5%	9 €	
CLAUSTHALER ALKOHOLFREI | 0,5%	9 €	
LE TRAPPE ISID'OR | 7,5%		28 €
CORSENDONK TRIPLE | 8,1%		30 €

SOFTS

LIZ	0,35l	0,75l
MINERALWASSER STILL	6 €	9 €
MINERALWASSER SPRITZIG	6 €	9 €

JUICE	0,3l
MARACUJA [3]	8 €
MANGO [3]	8 €
APPLE	8 €
ORANGE	8 €
CRANBERRY	8 €
PINEAPPLE	8 €
GUAVE	8 €

LEMONADES	0,2l
COLA COLA [1, 7, 9]	5 €
COLA COLA ZERO [1, 7, 9]	5 €
THOMAS HENRY BITTER LEMON [3]	5 €
THOMAS HENRY GINGER ALE	5 €
THOMAS HENRY GINGER BEER [3]	5 €
THOMAS HENRY INDIAN TONIC WATER [10]	5 €
THOMAS HENRY PINK GRAPEFRUIT [10]	5 €

SPIRITS

VERMOUTH	5cl
NOILLY PRAT	9 €
CARPANO ANTICA FORMULA	10 €
DEL PROFESSORE ROSSO	11 €

GIN	4cl
SIEGFRIED GIN	10 €
OPIHR GIN	10 €
HENDRICK´S	11 €
BARMASTER	11 €
MONKEY 47	12 €
NIKKA COFFEY	13 €

VODKA	4cl
SASH & FRITZ – BERLIN	12 €
GREY GOOSE – PARIS	12 €
BELVEDERE – WARSCHAU	14 €
BELUGA – MOSKAU	14 €

WHISKY	4cl
AUCHENTOSHAN 12 YEARS	14 €
KNOB CREEK BOURBON	14 €
TALISKER 10 YEARS	14 €
GLENFIDDICH 15 YEARS	14 €
ARDBEG 10 YEARS	15 €
AMRUT FUSION	15 €
HIGHLANDPARK 12 YEARS	15 €
KNOB CREEK RYE	16 €
REDBREAST 12 YEARS	16 €
HIBIKI HARMONY	16 €
MICHTER´S STRAIGHT RYE	17 €
LAGAVULIN 16 YEARS	17 €
NIKKA COFFEY MALT	17 €
DALMORE 15 YEARS	19 €
MACALLAN 12 YEARS	21 €
YAMAZAKI 12 YEARS	34 €

RUM	4cl
OLD MONK	9 €
RON BOTUCAL RESERVA	13 €
PYRAT XO	15 €
PLANTATION XO	17 €
RON ZACAPA XO SOLERA GRAN RESERVA	24 €

COGNAC & ARMAGNAC	4cl
HENNESSY VS	12 €
HENNESSY VSOP	14 €
ARMAGNAC SAMALENS XO	20 €
HENNESSY XO	28 €

GRAPPA	4cl
AMARO NONINO	12 €
WILLIAMSBIRNE	12 €
MOSCATO	12 €
GRAPPA RISERVA 22 YEARS	30 €

OTHER SPIRITS	4cl
APEROL	8 €
CAMPARI	7 €
AVERNA	7 €
SAMBUCA	7 €
UNICUM	10 €
BAILEYS	7 €
AMARETTO	7 €
KAHLUA	7 €
VECCHIA ROMAGNA	10 €
TEQUILA VOLCAN DE MI TIERRA REPOSADO	14 €

	5cl
CHERRY HEERING	10 €
TAYLORS 10 YEARS TAWNY PORT	10 €
SHERRY LUSTAU EAST INDIA RESERVA	11 €

1 Farbstoffe | Dyes
2 Mit Konservierungsstoffen | Preservative
3 Mit Antioxidationsmitteln | Antioxidizing Ingredients
4 Mit Geschmacksverstärkern | Flavor Enhancer
5 Geschwefelt | Sulphurised
6 Geschwärzt | Blackened
7 Mit Phosphat | Phosphate
8 Mit Milcheiweis | Milk Protein
9 Koffeinhaltig | Caffeine
10 Chininhaltig | Quinine
11 Mit Süßungsmitteln | Sweeteners