

STARTERS

🌿 KOHLRABI APPLE SALAD | 15 €

Kohlrabi | Apfel | Saure Mango | Minze | Ingwer | Kresse | Knusperperlen
Kohlrabi | Apple | Sour Mango | Mint | Ginger | Cress | Crispy Pearls

▽ TANDOORI GOBI | 17 €

Blumenkohl | Frischkäse | Minze | Chili
Cauliflower | Cream Cheese | Mint | Chili

🌿 CRISPY POTATO GUNPOWDER SALAD | 14 €

Baby Kartoffel | Granatapfel | Schwarzes Trauben Chutney
Baby Potato | Pomegranate | Black Grape Chutney

▽ PINDI CHOLE KULCHA | 17 €

Kichererbse | Garam Masala | Kulcha Brot – Geheimrezept von Chef Manish Bahukhandi
Chickpea | Garam Masala | Kulcha Bread – Chef Manish Bahukhandi's Secret Recipe

🌿 SOUR MANGO & PINEAPPLE | 16 €

Ananas | Mango | Kumin | Melonensamen
Pineapple | Mango | Cumin | Melon Seeds

LAMB KATHI ROLL | 18 €

Lamm* | Zwiebel | Ingwer | Ghee
Lamb* | Onion | Ginger | Ghee

🌿 OLD DELHI STREET PAKORA CHAAT | 14 €

Saubohne | Frühlingszwiebel | Knoblauch | Paprika Chutney | Rettich | Karotte
Broad Bean | Spring Onion | Garlic | Pepper Chutney | Radish | Carrot

PRAWN KOLIWADA | 21 €

Frittierte Garnele | Curryblatt
Deep-Fried Prawn | Curry Leaf

CHICKEN SEEKH KEBAB | 16 €

Huhn* | Käse | Ingwer | Knoblauch | Essiggurke | Mascarpone
Chicken* | Cheese | Ginger | Garlic | Pickle | Mascarpone

CURRIES

PRAWN PEPPER CURRY | 25 €

Garnele | Senf | Kokosnussmilch | Curryblatt | Tomate | Zwiebel | Schwarzer Pfeffer
Prawn | Mustard | Coconut Milk | Curry Leaf | Tomato | Onion | Black Pepper

▽ PALAK CORN | 21 €

Spinat | Mais | Knoblauch | Ingwer | Zwiebel | Ghee
Spinach | Corn | Garlic | Ginger | Onion | Ghee

▽ BAINGAN BARTHA | 22 €

Aubergine | Zwiebel | Tomate | Ghee
Eggplant | Onion | Tomato | Ghee

▽ PANEER JALFREZI | 21 €

Paneer Käse | Zwiebel | Tomate | Paprika | Ingwer | Cashewnuss | Sahne
Paneer Cheese | Onion | Tomato | Pepper | Ginger | Cashew Nut | Cream

ASSAM DUCK CURRY | 27 €

Ente* | Zwiebel | Kartoffel | Tomate | Garam Masala
Duck* | Onion | Potato | Tomato | Garam Masala

▽ GOBI EDAMAME | 21 €

Blumenkohl | Edamame Bohne | Tomate | Zwiebel | Knoblauch | Koriander
Cauliflower | Edamame | Tomato | Onion | Garlic | Coriander

BUTTERED CHICKEN | 23 €

Curry mit Huhn* – Familienrezept von Chef Manish Bahukhandi
Chicken* Curry – Family Recipe of Chef Manish Bahukhandi

TAWA CHICKEN MASALA | 24 €

Huhn* | Zwiebel | Tomate | Cashewnuss | Garam Masala | Grüner Chili
Chicken* | Onion | Tomato | Cashew Nut | Garam Masala | Green Chili

RARA MEAT | 25 €

Lamm* | Zwiebel | Tomate | Garam Masala
Lamb* | Onion | Tomato | Garam Masala

MACHER JHOL | 26 €

Wolfsbarsch | Fenchel | Aubergine | Tomate | Zwiebel | Bockshornklee | Schwarzkümmel | Kumin
Sea Bass | Fennel | Eggplant | Tomato | Onion | Fenugreek | Nigella | Cumin

BALTIC MEAT | 29 €

Langsam Gegartes Lamm* | Garam Masala | Geröstete Zwiebel | Ingwer | Ghee
Slow Cooked Lamb* | Garam Masala | Roasted Onion | Ginger | Ghee



INDIA CLUB
RESTAURANT

TANDOORI SPECIALITIES & KABAB

🌿 SUBZ KURKURE GREEN CHILI CHUTNEY | 18 €

Erdbeere | Karotte | Bohne | Blumenkohl | Papadum | Ingwer
Strawberry | Carrot | Bean | Cauliflower | Papadum | Ginger

▽ ACHARI PANEER TIKKA GREEN PAPAYA CHUTNEY | 19 €

Paneer Käse | Joghurt | Roter Chili | Schwarzkümmel
Paneer Cheese | Yogurt | Red Chili | Nigella

KASUNDI MACCHI TIKKA | 25 €

Stör | Zitronensaft | Joghurt | Senf
Sturgeon | Lemon Juice | Yogurt | Mustard

CHICKEN TIKKA HIGHWAY | 21 €

Huhn* | Koriander | Kreuzkümmel | Schwarzer Pfeffer | Joghurt
Chicken* | Coriander | Cumin | Black Pepper | Yogurt

MUTTON SEEKH | 23 €

Lamm-Spieß aus Gehacktem* | Rote Zwiebel | Koriander | Käse
Minced Lamb* | Red Onion | Cilantro | Cheese

SAFFRON MURGH TIKKA | 21 €

Huhn* | Safran | Zitronensaft | Sahne
Chicken* | Saffron | Lemon Juice | Cream

TAWA PRAWN UPMA | 25 €

Garnele | Ingwer | Knoblauch | Kurkuma | Korianderpulver
Prawn | Ginger | Garlic | Turmeric | Coriander Powder

TANDOORI CHICKEN | 41 € (2 Persons)

24 Stunden Mariniertes Huhn* mit 15 Verschiedenen Gewürzen | Dal | Naan
24 Hours Marinated Chicken* with 15 Different Spices | Dal | Naan

INDIA CLUB KABAB PLATTER NON VEGETERIAN 55 € (2 Persons)

Served With Naan And Raita

SIDE DISHES

▽ SAFFRON PULAO | 5 €

Basmati Reis | Safran | Ghee Butter
Basmati Rice | Saffron | Ghee Butter

▽ RAITA | 5 €

Joghurt | Gurke | Minze | Kumin
Yogurt | Cucumber | Mint | Cumin

▽ INDIA CLUB BLACK DAL | 9 €

Belugalinse | Bockshornkleeblatt
Beluga Lentil | Fenugreek Leaf

▽ MUSHROOM HARA PYAAZ | 8 €

Pilz | Cashewnuss | Zwiebel | Tomate | Frühlingszwiebel
Mushroom | Cashew Nut | Onion | Tomato | Spring Onion

🌿 BHUNI SABZI | 9 €

Saisonales Gemüse | Kumin | Ingwer | Koriander | Zitronensaft
Seasonal Vegetables | Cumin | Ginger | Coriander | Lemon Juice

▽ LACCHA PARATHA | 4 €

Flockiges Vollkornbrot
Flaky Whole Wheat Bread

ALOO PANEER KULCHA | 6 €

Paneer Käse | Kartoffel | Ingwer
Paneer Cheese | Potato | Ginger

🌿 NAAN | 4 €

Brot | Zwiebelsamen
Bread | Onion Seeds

▽ GARLIC BUTTER NAAN | 5 €

Brot | Knoblauch | Butter
Bread | Garlic | Butter

▽ INDIA CLUB BREAD BASKET | 10 €

Butter Naan | Laccha Paratha | Kulcha

KEEMA PULAO | 10 €

Lamm* | Ingwer | Zwiebel | Garam Masala | Ghee
Lamb* | Ginger | Onion | Garam Masala | Ghee

* 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.

CHAMPAGNE

	0,1l	0,375l	0,75l
RUINART – BRUT	16 €		96 €
RUINART – ROSÉ	18 €		108 €
RUINART – BLANC DE BLANCS			108 €
DOM PÉRIGNON			250 €
KRUG GRAND CUVÉE		140 €	

APERITIVES & COCKTAILS

BITTER SWEET ^{1,2}		9 €
Lime Leaves Vanilla Orange Juice Rose Syrup		
BANGALORE PASSION LEMONADE ³		9 €
Lychee Passion Fruit Coconut Lime Mint Pineapple		
MUMBAI MARTINI		12 €
Vermouth Pepper Fresh Ginger Lemon Sugar		
TROPICAL DAAROO ^{3,5}		13 €
Bourbon Coconut Pineapple Lime		
EAST INDIA NEGRONI ¹		13 €
Old Monk Indian Rum Campari East India Sherry Orange		
INDIAN SUMMER ¹		14 €
Old Munk Indian Rum Lime Sugar Syrup Absinth Angostura Pineapple		
GINGER GUAVE VODKA ³		15 €
Vodka Guave Juice Ginger Lime		
SUNSET ¹⁰		16 €
Barmaster Gin Hibiscus Berries Indian Tonic		
INDIA CLUB GIN		16 €
Gin Cilantro Chili Lime		
MONSOON SPICE ³		17 €
Hennessy VS Cognac Pear Cherry Liquor Lime Mace		
ROYAL BLOOD ^{1,3}		18 €
Chamapagne Cherry Heering Pomegranate		
FIZZY PASSION ³		18 €
Champagne Amaro Nonino Passion Fruit		

BEER

	0,33l
SCHOPPE BRÄU PILS 5,0%	5 €
KING FISHER PREMIUM LAGER 4,8%	6 €
LEMKE WEIZEN 5,0%	7 €
BRLO PORTER 7%	7 €

CRAFT BEER

	0,75l
ENKI BLONDE 5,5%	19 €
MARTINS IPA 6,9%	23 €
LE TRAPPE ISID'OR 7,5%	23 €
CORSENDONK TRIPLE 8,1%	24 €
LE TRAPPE QUADRUPEL 10%	24 €

SOFTS

L'EAU SANS SOUCI	0,275l	0,75l
Naturelle	3,50 €	8 €
Medium	3,50 €	8 €
Classic	3,50 €	8 €
	0,33l	
MARACUJA JUICE ³	4 €	
MANGO JUICE ³	4 €	
APPLE JUICE	4 €	
ORANGE JUICE	4 €	
CRANBERRY JUICE	4 €	
PROVIAN T INGWER-ZITRONE	5 €	
PROVIAN T ORANGE	5 €	
	0,2l	
COLA COLA ^{1,7,9}	4 €	
COLA COLA LIGHT ^{1,7,9}	4 €	
COLA COLA ZERO ^{1,7,9}	4 €	
FEVER TREE BITTER LEMON ³	4 €	
FEVER TREE GINGER ALE	4 €	
FEVER TREE GINGER BEER ³	4 €	
FEVER TREE INDIAN TONIC WATER ¹⁰	4 €	

SPIRITS

GIN	4cl
SIEGFRIED GIN	8 €
OPIHR GIN	8 €
HENDRICK'S	9 €
BARMASTER	9 €
MONKEY 47	10 €
NIKKA COFFEY	11 €
RUM	4cl
OLD MONK	6 €
RON BOTUCAL RESERVA	10 €
PYRAT XO	12 €
PLANTATION XO	14 €
RON ZACAPA XO SOLERA GRAN RESERVA	19 €
VODKA	4cl
SASH & FRITZ – BERLIN	8 €
GREY GOOSE – PARIS	9 €
BELVEDERE – WARSCHAU	10 €
BELUGA – MOSKAU	11 €
WHISKY	4cl
BULLEIT BOURBON	8 €
AUCHENTOSHAN 12 YEARS	10 €
KNOB CREEK BOURBON	10 €
TALISKER 10 YEARS	10 €
GLENFIDDICH 15 YEARS	10 €
ARBEG 10 YEARS	11 €
AMRUT FUSION	11 €
HIGHLANDPARK 12 YEARS	11 €
KNOB CREEK RYE	12 €
REDBREAST 12 YEARS	12 €
HIBIKI HARMONY	12 €
MICHTER'S STRAIGHT RYE	13 €
LAGAVULIN 16 YEARS	14 €
NIKKA COFFEY MALT	14 €
DALMORE 15 YEARS	16 €
MACALLAN 12 YEARS	18 €
YAMAZAKI 12 YEARS	29 €
VERMOUTH	5cl
NOILLY PRAT	6 €
CARPANO ANTICA FORMULA	7 €
DEL PROFESSORE ROSSO	8 €
COGNAC & ARMAGNAC	4cl
HENNESSY VS	8 €
HENNESSY VSOP	9 €
ARMAGNAC SAMALENS XO	16 €
HENNESSY XO	25 €
NONINO	4cl
AMARO NONINO	7 €
WILLIAMS BIRNE	10 €
MOSCATO	10 €
GINGER SPIRIT	24 €
GRAPPA RISERVA 22 YEARS	25 €
MANGO LASSI	6 €
Joghurt Mangopüree Grüner Kardamom Zucker	
Yogurt Mango Puree Green Cardamom Sugar	
CHAACH LASSI	6 €
Joghurt Salz Geräucherter Kümmel	
Yogurt Salt Smoked Cumin	

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