



INDIA CLUB  
RESTAURANT

## STARTERS

### MANGO SALAD | 14 €

Mango | Sojasprossen | Minze | Honig | Chili | Senf  
Mango | Soy Sprouts | Mint | Honey | Chili | Mustard

### CHICKEN SALAD | 15 €

Huhn\* | Paprika | Gurken | Tomaten | Joghurt | Minze  
Chicken\* | Bell Peppers | Cucumber | Tomatoes | Yoghurt | Mint

### MUTTON KATHI | 16 €

Sanft gegartes Lamm\* | Garam Masala | Indisches Fladenbrot  
Slow cooked Lamb\* | Garam Masala | Indian Flat Bread

### PRAWN KOLIWADA | 18 €

Frittierte Garnelen | Masala | Minz Chutney  
Deep-Fried Prawns | Masala | Mint Chutney

### BAINGAN BARTHA | 15 €

Auberginen | Zwiebeln | Tomaten | Ghee  
Eggplants | Onions | Tomatoes | Ghee

## TANDOORI SPECIALITIES & KABAB

### TANDOORI GOBI | 16 €

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

### TANDOORI SALAD | 15 €

Gegrillter Käse | Ananas | Paprika | Grüner Apfel | Schwarzes Salz  
Grilled Cheese | Pineapple | Bell Peppers | Green Apple | Black Salt

### MAACHI TIKKA | 23 €

Stör | Indischer Senf | Papaya Chutney  
Sturgeon | Indian Mustard | Papaya Chutney

### CHICKEN TIKKA HIGHWAY | 19 €

Huhn\* | Koriander | Kreuzkümmel | Schwarzer Pfeffer  
Chicken\* | Cilantro | Cumin | Black Pepper

### BOTI KEBAB | 28 €

Lammfilet-Spieß\* | Garam Masala | Königskümmel | Tomaten Chutney  
Lamb Filet\* | Garam Masala | Royal Cumin | Tomato Chutney

### PATHRA NI MAACHI | 27 €

Wolfsbarsch | Koriander | Minze | Bananenblatt  
Sea Bass | Cilantro | Mint | Banana Leaf

### MUTTON SEEKH | 21 €

Lamm-Spieß aus Gehacktem\* | Rote Zwiebeln | Koriander | Grüner Chili  
Minced Lamb\* | Red Onions | Cilantro | Green Chillies

### MURGH MALAI | 19 €

Huhn\* | Grüner Kardamom | Muskatblüte | Rahmkäse  
Chicken\* | Green Cardamom | Mace | Cream Cheese

### TANDOORI CHICKEN | 38 €

24 Stunden mariniertes Huhn\* mit 15 verschiedenen Gewürzen ( min. 2 Personen )  
24 hours marinated chicken\* with 15 different spices ( min. 2 Persons )

### RARA MEAT | 23 €

Lamm\* | Zwiebeln | Tomaten | Garam Masala  
Lamb\* | Onions | Tomatoes | Garam Masala

## CURRIES

### MEEN MOILEE | 24 €

Seeteufel | Curry | Senfkörner | Kokosnusscreme  
Monkfish | Curry | Mustard Seeds | Coconut Cream

### LAMB SHANK CURRY | 27 €

18 Stunden geschmorte Lammkeule\* | Schwarzer Kardamom | Lorbeer  
18 hours braised lamb\* shanks | Black Cardamom | Bay Leaf

### DUCK VINDALOO | 25 €

Ente\* | Goa Curry | Chili | Knoblauch | Wein  
Duck\* | Goan Curry | Chili | Garlic | Wine

### BUTTERED CHICKEN | 21 €

Curry mit Huhn\* – Familienrezept von Chef Manish Bahukhandi  
Chicken\* Curry – Family recipe of chef Manish Bahukhandi

### PALAK PANEER | 17 €

Spinat | Indischer Frischkäse | Ingwer | Knoblauch | Zwiebeln | Tomaten  
Spinach | Cured Cheese | Ginger | Garlic | Onions | Tomatoes

### PINDI CHOLE WITH KULCHA | 15 €

Kichererbsen | Kulcha | Masala – Geheimrezept von Chef Manish Bahukhandi  
Chickpeas | Kulcha | Masala – Chef Manish Bahukhandi's Secret Recipe

### INDIA CLUB BLACK DAL | 15 €

Belugalinsen | Bockshornklee Blätter  
Beluga Lentils | Dry Fenugreek Leaves

### TAWA CHICKEN MASALA | 22 €

Huhn\* | Zwiebeln | Tomaten | Cashew Nüsse | Garam Masala | Grüner Chili  
Chicken\* | Onions | Tomatoes | Cashew Nuts | Garam Masala | Green Chili

## SIDE DISHES

### RAITA | 6 €

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

### KACHUMBER SALAD | 7 €

Gurken | Tomaten | Radieschen | Karotten | Koriander  
Cucumber | Tomatoes | Radishes | Carrots | Cilantro

## NORTH INDIAN BREADS & RICE

### KULCHA | 5 €

Brot gefüllt mit Kartoffeln und Zwiebeln  
Potato and onion stuffed bread

### LACCHA PARATHA | 4 €

Flockiges Vollkornbrot  
Flaky whole wheat bread

### TANDOORI ROTI | 4 €

Vollkorn Fladenbrot  
Whole wheat flatbread

### NAAN | 4 €

Brot mit Zwiebelsamen  
Bread with onion seeds

### STEAMED ROYAL CUMIN PULAO | 4 €

Gedämpfter Basmati-Reis mit Königskümmel  
Steamed basmati rice with royal cumin

### SAFFRON PULAO | 5 €

Safranreis  
Saffron Rice

### CHICKEN PULAO | 12 €

Huhn\* | Karamalisierte Zwiebeln | Tomaten | Korkuma | Basmati-Reis  
Chicken\* | Caramelised Onions | Tomatoes | Turmeric | Basmati Rice

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

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

## CHAMPAGNE

|                           |      |       |
|---------------------------|------|-------|
|                           | 0,1l | 0,75l |
| RUINART – BRUT            | 13 € | 89 €  |
| RUINART – ROSÉ            | 15 € | 99 €  |
| RUINART – BLANC DE BLANCS |      | 99 €  |
| DOM PÉRIGNON              |      | 250 € |

## APERITIVES & COCKTAILS

|   |      |
|---|------|
| APEROL MARACUJA SPRITZ<br>Aperol   Maracuja Juice   Riesling   Soda                   | 9 €  |
| EAST INDIA NEGRONI<br>Old Monk Indian Rum   Campari   East India Sherry               | 10 € |
| MUMBAI MARTINI<br>Martini   Pepper Leaves   Fresh Ginger   Lemon Juice<br>Sugar Syrup | 11 € |
| INDIA CLUB GIN<br>Gin   Cilantro   Chili   Lime Juice                                 | 14 € |
| MANGO BELLINI<br>Mango   Cardamom   Champagner Ruinart Brut                           | 15 € |
| COSMOPOLITAN<br>Vodka   Cointreau   Cranberry Juice   Lime Juice                      | 12 € |
| WHITE RUSSIAN<br>Vodka   Kahlua   Milk  | 12 € |
| STRAWBERRY MOJITO<br>Havanna Rum   Mint   Strawberries   Lime                         | 14 € |
| GUAVE MOSKOW MULE<br>Guave   Vodka   Lime Juice   Ginger Beer                         | 14 € |

## BEER

|                                  |       |
|----------------------------------|-------|
|                                  | 0,33l |
| LEMKE WEIZEN   5,0%              | 6 €   |
| LEMKE INDIA PALE ALE   6,5%      | 6 €   |
| LEMKE HOPFENWEISSE   5,4 %       | 6 €   |
| BRLO PORTER   7%                 | 6 €   |
| BRLO GERMAN IPA   7%             | 6 €   |
| KING FISHER PREMIUM LAGER   4,8% | 6 €   |
| WARSTEINER PILS   4,8%           | 6 €   |
| WARSTEINER ALKOHOLFREI           | 6 €   |
| RADLER                           | 6 €   |

## SPIRITS

|                                   |      |
|-----------------------------------|------|
| <b>GIN</b>                        | 4cl  |
| HENDRICK'S                        | 7 €  |
| MARTIN MILLER'S DRY               | 6 €  |
| OPIHR GIN                         | 7 €  |
| <b>RUM</b>                        | 4cl  |
| HAVANA CLUB 3 AÑOS                | 4 €  |
| OLD MONK                          | 5 €  |
| RON ZACAPA XO SOLERA GRAN RESERVA | 14 € |
| <b>VODKA</b>                      | 2cl  |
| STOLICHNAYA – MOSKAU              | 3 €  |
| SASH & FRITZ – BERLIN             | 4 €  |
| BELVEDERE – WARSCHAU              | 5 €  |
| <b>WHISKEY</b>                    | 4cl  |
| MONKEY SHOULDER SCOTCH            | 6 €  |
| ARBEG 10 YEARS SINGLE MALT        | 8 €  |
| BULLEIT BOURBON                   | 6 €  |
| RED BREAST IRISH WHISKEY          | 9 €  |
| AMRUT FUSION INDIAN WHISKY        | 9 €  |

## OTHER SPIRITS

|                                  |     |
|----------------------------------|-----|
|                                  | 4cl |
| DISARONNO AMARETTO               | 4 € |
| AMARO NONINO                     | 5 € |
| BAILEYS IRISH CREAM              | 4 € |
| CALVADOS PAPIDOUX VSOP           | 5 € |
| HEERING ORIGINAL                 | 5 € |
| HENNESSY FINE DE COGNAC          | 8 € |
| KAHLUA                           | 4 € |
| MARTINI BIANCO                   | 6 € |
| MARTINI EXTRA DRY                | 6 € |
| PERNOD                           | 5 € |
| PORT TAYLORS                     | 6 € |
| LUSTAU EAST INDIA SOLERA SHERRY  | 6 € |
| VECCHIA ROMAGNA RISERVA 10 JAHRE | 7 € |

## SOFTS

|                                |        |        |
|--------------------------------|--------|--------|
| RHEINSBERGER PREUSSENQUELLE    | 0,275l | 0,75l  |
| Naturell                       | 3,50 € | 8 €    |
| Feinperlig                     | 3,50 € | 8 €    |
|                                |        | 0,33l  |
| MARACUJA JUICE                 |        | 4 €    |
| MANGO JUICE                    |        | 4 €    |
| APPLE JUICE                    |        | 4 €    |
| ORANGE JUICE                   |        | 4 €    |
| CRANBERRY JUICE                |        | 4 €    |
| PROVIANT INGWER-ZITRONE        |        | 4,50 € |
| PROVIANT ORANGE                |        | 4,50 € |
| WOSTOK BRAUSE PFLAUME-KARDAMOM |        | 4,50 € |
|                                |        | 0,2l   |
| COCA COLA                      | 3,50 € |        |
| COCA COLA ZERO                 |        | 3,50 € |
| GOLDBERG BITTER LEMON          |        | 3,50 € |
| GOLDBERG GINGER ALE            |        | 3,50 € |
| GOLDBERG INTENSE GINGER BEER   |        | 3,50 € |
| GOLDBERG TONIC WATER           |        | 3,50 € |

## HOMEMADE LASSI

|                  |     |
|------------------|-----|
| MANGO – CARDAMOM | 5 € |
| CUMIN – SALT     | 5 € |

- 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