



## INDIA CLUB

RESTAURANT

### STARTERS

#### **BOMBAY KHEEMA PAO | 20 €** <sup>A, C, H, O</sup>

Lammhackfleisch\* | Pao Brot  
Lamb Mince\* | Pao Bread

#### **🌿 KOHLRABI APPLE SALAD | 19 €** <sup>F</sup>

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

#### **▽ TANDOORI GOB | 20 €** <sup>G</sup>

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

#### **▽ PINDI CHOLE KULCHA | 20 €** <sup>A, G</sup>

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

#### **PRAWN KOLIWADA | 25 €** <sup>B</sup>

Frittierte Garnele | Curryblatt  
Deep-Fried Prawn | Curry Leaf

### KABABS & CURRIES

#### **▽ / 🌿 SUBZ E KHAAS | 27 €** <sup>G, H, O</sup>

Blumenkohl | Erbsen | Karotte | Bockshornklee | Bohnen  
Cauliflower | Peas | Carrot | Fenugreek | Beans

#### **PRAWN CURRY | 30 €** <sup>B, G, O</sup>

Garnele | Zitrone | Schwarzer Koriander  
Prawn | Lemon | Roman Coriander

#### **PANEER JALFREZI | 27 €** <sup>G, H</sup>

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

#### **BUTTERED CHICKEN | 28 €** <sup>G, H</sup>

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

#### **FISH KOLHAPURI COCONUT RICE | 32 €** <sup>D, G, H, O</sup>

Skrei | Kokosnuss | Roter Chili | Kleb-Reis  
Skrei | Coconut | Red Chili | Sticky Rice

#### **LAMB SHANK CURRY | 30 €** <sup>G, O</sup>

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

### TANDOORI

#### **🌿 TANDOORI BEETROOT MAPLE CHUTNEY | 21 €** <sup>H</sup>

Rote Beete | Veganer Käse | Ahornsirup | Kreuzkümmel  
Beetroot | Vegan Cheese | Maple Syrup | Cumin

#### **IMLI MAACHI PEA NUT CHAAT | 30 €** <sup>E, D, G</sup>

Skrei | Tamarinde | Jaggery | Garam Masala  
Skrei | Tamarind | Jaggery | Garam Masala

#### **CHICKEN TIKKA HIGHWAY | 27 €** <sup>G, M, O</sup>

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

#### **TANDOORI CHICKEN (2 Persons) | 55 €** <sup>A, G, M</sup>

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

### SIDE DISHES

#### **▽ / 🌿 CHATPATI KAMALKADAI | 11 €** <sup>G, H, O</sup>

Lotus | Ingwer | Koriander | Chili  
Lotus Stem | Ginger | Coriander | Chili

#### **▽ SAFFRON PULAO | 7 €** <sup>G</sup>

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

#### **▽ RAITA | 6 €** <sup>G</sup>

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

#### **▽ TRUFFLE NAAN | 8 €** <sup>A, O</sup>

Brot | Trüffel | Butter  
Bread | Truffle | Butter

#### **▽ INDIA CLUB BREAD BASKET | 11 €** <sup>A, G</sup>

Butter Naan | Laccha Paratha | Kulcha

\* 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.

▽ – 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