

CHILLI CLUB



ASIAN RESTAURANT & BAR
WOK | CURRY | SUSHI

ASIAN SOUL FOOD

If you love Asian cuisine, you've come to the right place! A great variety, creative and 100% delicious. Our **CHILLI CLUB** concept focuses on sushi, woks, curries and many other Asian dishes that combine the uniqueness and spirituality of Asia with European influences. Always there: top culinary quality, diversity and freshness! And of course, a first-class service from our top employees. Furthermore, we attach particular importance to fairly traded products and sustainability. Relax in a pleasant lounge atmosphere and enjoy our Asian Soul Food! Food that caresses the soul.

We at the **CHILLI CLUB** are particularly committed to high quality training. Our apprentices are trained with a lot of know-how and passion and are well prepared for a successful gastro-nomic career after their time with us.

*Allergy information ★ all dishes may contain traces of sesame and soya.
The list of allergens and additives can be found on the last page.*



GOOD TO KNOW



CHILLI CRESS →

Chilli cress grows in China and is an important part of many dishes - also as decoration. Chilli cress has peppery taste like radish and is piquant.



KUMQUATS →

are related to citrus fruits but belong to the species of Sapindales. The fruit is of a yellow-orange colour and can reach a length of up to 4cm. Kumquats have as much vitamin c as their bigger sister the orange.



PAK CHOI →

or baby pa k choy is a kind of cabbage which is similar to spinach beet or spinach. It contains mustard oils which have antibiotic and clearing effects. It is also rich with potassium, calcium, lots of carotene, vitamin c and some vitamin b.



SUSHI GINGER →

Gari – the japanese name for pickled ginger – is used to neutralize the taste when eating sushi. In addition to that gari is healthy and full of vitamins. Our CHILLI CLUB ginger is marinated in cherry juicy, that's where its rose colour comes from.



WASABI →

is also called Japanese horseradish or water radish. It belongs to the mustard family - the roots are used as a spicy flavour in the Japanese kitchen.



JASMINE RICE →

Jasmine rice, also known as fragrant or aromatic rice, has a subtle, floral aroma. It is grown primarily in Thailand. Other cultivation areas are Laos, Italy and Vietnam. The grains are a bit shorter than other varieties of long-grain rices.



INSIDE-OUT SUSHI ROLL →

The inside out sushi roll or uramaki is very famous in western sushi bars. What makes it so special is the fact that the fillings are wrapped in nori seaweed and that the rice forms the outer layer of the roll.



WAKAME →

is a kind of brown algae. In Japan and Korea wakame is widely appreciated. Originally from the coast of eastern Asia, today wakame can be found across many oceans all over the world.



EDAMAME →

The Japanese term edamame means "beans at the branch" and refers to the immature soya beans on one hand as well as to the prepared and very famous Japanese starter.



FAMILY & FRIENDS STYLE

PRICE PER PERSON 52 €
(FOR 4 PERSONS AND MORE)

"SHARE YOUR DINNER"

TO BEGIN WITH

CHILLI CLUB BREAD MIX

CHILLI CLUB bread | Papadam (Indian cracker) |
naan bread | yoghurt mint dip | mango chilli dip | curry dip

STICKS | TAPAS | SUSHI

SPRING ROLL VARIATION

HOLY WAN TAN

THAI CHICKEN SATAY

BEEF SATAY "TOKYO STYLE"

CHILLI CLUB'S CALIFORNIA SUSHI ROLL

SURF 'N' TURF SUSHI ROLL

MAIN COURSE

TRANCHES OF GRILLED BLACK ANGUS BEEF FILLET

Asia hollandaise

GRILLED SALMON

herb gremolata

BAKED THAI DUCK

honey teriyaki finish

WE SERVE:

Thai asparagus | cauliflower | edamame | sesame butter
sweet potato fries | mango chilli dip | jasmine rice

DESSERT

CHILLI CLUB DESSERT VARIATION

served in the middle of the table

SUSHI

CHILLI CLUB´S CALIFORNIA surimi _{1,2,a,b} flambéed salmon topping avocado cucumber cream cheese _g crispy pearls _{a1} cucumber pepper salsa _k mango chutney	€ 15
SCAMPI YUKI tempura prawn _{a1} salmon topping cucumber teriyaki chilli sauce _{a,f}	€ 15
CREAMY SALMON tempura salmon fillet _{a1} cream cheese _g avocado cucumber wasabi masago _{1,d}	€ 14
SURF 'N' TURF Black Angus beef fillet sashimi tempura prawns _{a1} avocado cucumber teriyaki chilli sauce _{a,f}	€ 15
SPICY TUNA spicy Yellowfin tuna tartar _{a,f,k} avocado leek sesame New Style sauce _{a,f,k}	€ 15
JOSHI'S PRAWN fried in tempura dough _{a1} prawns Thai asparagus avocado teriyaki sauce _{a,f}	€ 15
CRISPY TUNA fried in tempura dough _{a1} tuna sweet pepper avocado wasabi masago _{1,d} teriyaki sauce _{a,f}	€ 15
PRINCE fried in tempura dough _{a1} salmon fillet avocado asparagus sweet pepper vegan mango chilli dip ₃	€ 14
CRISPY CHICKEN fried in tempura dough _{a1} chicken breast avocado sesame New Style sauce _{a,f,k}	€ 14
 CREAMY VEGGIE cream cheese _g cucumber avocado avocado topping mango chutney red beet basil sauce _k	€ 13
 CRISPY VEGGIE fried in tempura dough _{a1} avocado asparagus rocket salad vegan mango chilli dip ₃	€ 14
 NO BACON tempura asparagus _{a1} avocado vegan bacon _{a,f} spring onions sesame New Style sauce _{a,f,k} vegan mango chilli dip ₃	€ 14
 NO KING PRAWN fried vegan “prawns” _{a,f} cucumber avocado & sweet pepper topping Wan Tan crunch _{a1} cucumber pepper salsa _k teriyaki chilli sauce _{a,f}	€ 14
 PURE VEGAN ROLL fried vegan “prawns” _{a,f} avocado cucumber pepper topping mango chutney red beet basil sauce _k	€ 13
CHILLI CLUB SUSHI MIX Enjoy the surprise from our sushi chef.	€ 20

SASHIMI

SASHIMI VARIATION sashimi mix– tuna salmon fillet	€ 19
TUNA & SALMON SASHIMI VARIATION "NEW STYLE" tuna salmon fillet flamed sesame oil chilli New Style sauce _{a,f,k} soya sauce _a garlic black native pepper	€ 20
TUNA ON THE ROCKS slices of raw Yellowfin tuna served on the rocks	€ 18
LACHS ON THE ROCKS slices of raw superior salmon served on the rocks	€ 16
BEEF SASHIMI flamed Balck Angus beef fillet sashimi ponzu sauce _{a1,f} brown butter _g spring onions black native pepper	€ 16
 AVOCADO SASHIMI marinated avocado ponzu sauce _{a1,f} nut oil spring onions cress chilli	€ 13

SUSHI-SASHIMI SCHIFF

CHILLI CLUB SPECIAL FOR 2 PERSONS	€ 54
• 3 sushi rolls of your choice • tuna and salmon fillet sashimi • 2 tempura prawns_{a1} • nigiri mix	





STARTER

- **BREAD MIX**
CHILLI CLUB bread_{a1} | Papadam (Indian cracker) | naan bread_{a1} | yoghurt mint dip_{11,a,c,g,j} | mango chilli dip_{a1,c,j} | curry dip₃
- € 8
- **EDAMAME BEANS**
steamed Japanese beans | coarse sea salt | lemon
- € 8
- **CRISPY TOFU & SEAWEED WAKAME**
fried smoked tofu_{a1,f} | seaweed salad_{1,a1,f} | sesame | ponzu sauce_{a1,f} | spring onions
- € 9
- **ASIAN BETTER BALLS**
baked wheat protein balls_{a,f} | curry dip₃
- € 9
- SPRING ROLLS**
chicken_{a1,f} | vegetables_{a1,f} | mango chilli dip_{a1,c,j}
- € 10
- HOLY WAN TAN**
crispy Wan Tan_{a1,b,d,f} | chicken | Thai basil | yoghurt mint dip_{11,a,c,g,j}
- € 10
- THAI CHICKEN SATAY**
chicken breast Thai style | curry | coconut | spicy peanut sauce_{2,4,a,e,f} | CHILLI CLUB coleslaw_{2,4,a,e,k}
- € 12
- BEEF SATAY "TOKYO STYLE"**
Black Angus beef | coriander | black native pepper | teriyaki chilli sauce_{a1,f} | CHILLI CLUB coleslaw_{2,4,a,e,k}
- € 13

STICKS & TAPAS

- (FOR 2 PERSONS)**
- € 30
- SPRING ROLL VARIATION**
chicken_{a1,f} | vegetables_{a1,f} | mango chilli dip_{a1,c,j}
- HOLY WAN TAN**
crispy Wan Tan_{a1,b,d,f} | chicken | Thai basil | yoghurt mint dip_{11,a,c,g,j}
- THAI CHICKEN SATAY**
chicken breast Thai style | curry | coconut | spicy peanut sauce_{2,4,a,e,f} | CHILLI CLUB coleslaw_{2,4,a,e,k}
- BEEF SATAY "TOKYO STYLE"**
Black Angus beef | coriander | black native pepper | teriyaki chilli sauce_{a1,f} | CHILLI CLUB coleslaw_{2,4,a,e,k}
- PRAWN SATAY "TOKYO STYLE"**
2 fried_{a1} & 2 fried prawn satay | teriyaki_{a1,f} | black native pepper



BOWLS & SALAD

All our bowls and salads can be ordered das vegetarian dish.

CHILLI CLUB BOWL

salmon and tuna sashimi | Asia cucumber saladk | avocado | cherry tomatoes | edamame | wasabi masago_{1,d} | shiso | sesame | ponzu sauce_{a1,f} | New Style sauce_{a1,k} | sushi rice

€ 19



BUDDHA BOWL

fried vegan “prawns”_{a1,f} | tandoori cauliflower | edamame | Asia cucumber salad | cherry tomatoes | CHILLI CLUB coleslaw_{2,4,a,e,k} | jasmine rice | mango chilli dip₃ | teriyaki sauce_{a1,f}

€ 17

SURF 'N' TURF BOWL

Black Angus beef | prawns | cherry tomatoes | Asia cucumber salad | edamame | CHILLI CLUB coleslaw_{2,4,a,e,k} | wakame_{1,4,k} | salted caramel peanuts | herb gremolata_{11,a,c,j} | ponzu sauce_{a1,f} | jasmine rice

€ 19

CRISPY CHICKEN BOWL

chicken breast in tempura dough_{a1} | edamame | cherry tomatoes | tandoori cauliflower | CHILLI CLUB coleslaw_{2,4,a,e,k} | salted caramel peanuts | spicy peanut sauce_{2,4,a,e,f} | teriyaki sauce_{a1,f} | jasmine rice

€ 18

CAESAR SALAD

romaine lettuce | chicken breast | cherry tomatoes | cucumber | Parmesan cheese_g | roasted cashew nuts | Caesar’s dressing_{1,11,a1,c,g,j} | CHILLI CLUB bread_{a1}

€ 16

DUCK SALAD

marinated lettuce | Thai duck_{a,f} | cherry tomatoes | cucumber | sprouts | roasted peanuts | mango chilli dressing_{11,a,c,j} | CHILLI CLUB bread_{a1}

€ 16

ASIAN AUTHENTICS

SOY SALMON

salmon fillet confits | wok potatoes | spring onions | pak choi | cherry tomatoes | brown butter_g | ponzu sauce_{a1,f} | passion fruit gel | Wan Tan crisp_a

€ 24

CHILLI CLUB’S KING PRAWN

350g prawns | sesame oil | garlic | herbs | spring onions | Chilli | coriander | Naan Brot_{a1}

€ 28

BEEF TATAKI "NAHM TOK STYLE"

300g Black Angus rump steak | red onions | cucumber | spring onions | Chilli mint dressing_k | coriander | Asia Pancakes_{a1}

€ 29

DUCK PEKING STYLE

baked | Asia pancakes_{a1} | coriander | spring onions | chilli | cucumber | hoisin sauce_{1,a1,f,k}

€ 26

MODERN ASIA

SURF 'N' TURF

200g Black Angus beef fillet | prawns | Asia hollandaise_{a,c,f,g}

€ 34

12 HOUR BEEF

sous vide | Black Angus beef | black barbecue sauce_{1,2,a1,f} | black native pepper

€ 30

THAI DUCK

baked_a | honey teriyaki sauce_{a1,f} | herb topping_j

€ 26

PLEASE CHOOSE 2 OF THE FOLLOWING SIDE ORDERS:

- Thai asparagus | cauliflower | edamame | sesame butter_{g,k}
- jasmine rice
- sweet potato fries | mango chilli dip₃
- small wok potatoes | sesame oil | spring onions | sea salt





CURRIES

Our curries are served with jasmine rice.

 BANGKOK CURRY yellow curry tofu _{a,f} cherry tomatoes pak choi Thai asparagus cauliflower edamame	€ 19
MUMBAI CURRY yellow curry salmon fillet prawns cauliflower edamame carrots sweet pepper	€ 20
MASAMAN BEEF CURRY red Masaman curry Black Angus beef carrots pak choi sweet pepper potatoes pointed cabbage cherry tomatoes	€ 20
BOLLYWOOD CURRY _g tomato cashew nut curry chicken breast Thai asparagus carrots sweet pepper pointed cabbage coriander	€ 19

WOKS

The base of our wok dishes are sweet pepper, carrots, pointed cabbage and sprouts.

CRISPY CHICKEN WOK chicken breast in tempura dough _{a1} pak choi Thai asparagus teriyaki sauce _{a1,f} honey sesame	€ 18
SWEET CURRY COCONUT CHICKEN WOK chicken breast cherry tomatoes edamame mango curry coconut sauce _g	€ 18
RED THAI WOK Black Angus beef Thai mango pak choi piquant red Thai curry sauce	€ 20
ROASTED DUCK WOK Thai duck _{a1} pak choi Thai asparagus spicy duck sauce _{a1,f}	€ 20

Please choose one of the following side orders: jasmine rice or Chinese noodles_e
All our woks can be ordered as vegetarian or vegan alternative.

DESSERTS

HOT CHOCOLATE CAKE hot, juicy chocolate cake _{a,c,g,h} fluid inside _{g,h} Tonka bean ice cream _{c,g}	€ 10
CHILLI CLUB CRÈME BRULÉE white chocolate espresso bean _{g,c,g} chocolate ice cream _{c,f,g,h}	€ 9
TOKYO STREET CHEESE CAKE _{a,c,g} mango passion fruit sauce coconut foam	€ 9
HOMEMADE SORBET AND ICE CREAM _g	SCOOP € 2,50
CHILLI CLUB DESSERT VARIATION	€ 17



SPARKLING & CHAMPAGNE

CRÉMANT ROSÉ BRUT Jülg Palatinate Germany	0,10L € 5,50	0,75L € 35,00
PROSECCO SPUMANTE BRUT Vinicola Sartori Negrar Italy	0,10L € 4,90	0,75L € 32,00
CHANDON GARDEN SPRITZ sparkling unique orange flavoured	0,10L € 5,90	0,75L € 39,00
GIN SECCO elegant alternative lively	0,15L € 7,20	0,75L € 35,00
HUGO ROSÉ Prosecco Spumante elderflower syrup lime soda mint		0,20L € 7,50
ROSATO MIO Prosecco Spumante Ramazzotti Rosato basil		0,20L € 7,50
APEROL SPRITZ Prosecco Spumante Aperol, orange soda		0,20L € 7,50
LILLET BERRY Lillet Blanc Schweppes Wild Berry _{6,7} berry mix		0,20L € 7,50
SOMERSBY APPLE CIDER fruity fresh tasty		0,33L € 4,90
MOËT & CHANDON IMPÉRIAL generous lively harmonious		0,75L € 75,00
MOËT & CHANDON ROSÉ IMPÉRIAL passionate bright spontaneous		0,75L € 79,00
MOËT & CHANDON ICE IMPÉRIAL fresh fruity intense		0,75L € 85,00
MOËT & CHANDON ICE IMPÉRIAL ROSÉ delicious lively refreshing		0,75L € 92,00

★ Allergy information ★
white wines / red wines /
sparkling wines / champagne / prosecco
contain sulphites and sulphur

ROSÉ WINE

PASSITIVO ROSATO DI PRIMITIVO Paololeo Apulia Italy <i>varietal: Primitivo, 12,5% vol.</i> fresh berries balanced	0,20L € 8,00	0,75L € 29,00
A.DIEHL MERLOT ROSÉ "EINS ZU EINS" FEINHERB A.Diehl Palatinate Germany <i>varietal: Merlot, 12% vol.</i> fruity juicy pleasant	0,20L € 7,70	0,75L € 27,00

OPEN WHITE WINES

CHILLI CLUB EDITION – RIESLING Andreas Bender Mosel-Ruwer Germany <i>varietal: Riesling, 12% vol.</i> light minerally intense	0,20L € 7,10	0,75L € 25,50
MUTMACHA! RIESLING Cusanus Mosel Germany <i>varietal: Riesling, 12,5% vol.</i> balanced acid tender fruits the Leaders Club wine project	0,20L € 7,40	0,75L € 27,50
MARKUS MOLITOR BLAUSCHIEFER Markus Molitor Mosel Germany <i>varietal: Riesling, 12% vol.</i> fruity mineral lively	0,20L € 8,20	0,75L € 30,00
SCHEUREBE BUNDSANDSTEIN FEINHERB Bickel-Stumpf Franconia Germany <i>varietal: Scheurebe, 13% vol.</i> clear and fine tender fresh	0,20L € 7,70	0,75L € 28,00
CHRISTOPHER BARTH HANDWERK ZWEI ZIMMER KÜCHE BARTH Christopher Barth Rheinhessen Germany <i>varietal: Pinot Blanc, Sauvignon Blanc, Müller Thurgau, 11,5% vol.</i> simple pleasant unpretentious	0,20L € 8,50	0,75L € 31,00
LORENZ & SÖHNE PUNKTLANDUNG WEISSBURGUNDER Lorenz & Söhne Nahe Germany <i>varietal: Pinot Blanc, 12,5% vol.</i> clear stimulating fresh	0,20L € 7,70	0,75L € 28,00
METZGER PRACHTSTÜCK BLANC DE NOIR Metzger Palatinate Germany <i>varietal: Pinot Noir, 12% vol.</i> harmonious dry fresh fruity	0,20L € 7,90	0,75L € 29,00

OPEN WHITE WINES

MAYER AM PFARRPLATZ ASIA CUVÉE Mayer am Pfarrplatz Vienna Austria <i>varietal: Grüner Veltliner, Riesling, Pinot Blanc, Traminer, 13% vol.</i> tempting elegant balanced	0,20L € 7,90	0,75L € 29,00
LUGANA CAMILLA MALAVASI DOC Malavasi Lombardy Italy <i>varietal: Trebbiano, 13% vol.</i> unique fresh fruity	0,20L € 8,50	0,75L € 31,00
PORCUPINE RIDGE SAUVIGNON BLANC Boekenhoutskloof Western Cape South Africa <i>varietal: Sauvignon Blanc, 13% vol.</i> pure clear brilliant	0,20L € 7,70	0,75L € 28,00
PENFOLDS KOONUNGA HILL CHARDONNAY Penfolds Koonunga Hill Australia <i>varietal: Chardonnay, 12% vol.</i> fresh juicy fruity aromatic full of finesse elegant	0,20L € 8,20	0,75L € 30,00

BOTTLES WHITE WINE

DR. LOOSEN RIESLING ERDENER TREPPCHEN GG ALTE REBEN Dr. Loosen Mosel Saar Ruwer Germany <i>varietal: Riesling, 12,5% vol.</i> fresh perfect fruit delicate minerality	0,75L € 59,00
MARKUS SCHNEIDER GRAUBURGUNDER Markus Schneider Palatinate Germany <i>varietal: Pinot Gris, 12,5% vol.</i> ingenious fine fruits powerful and creamy	0,75L € 37,00
MARKUS SCHNEIDER WEISSBURGUNDER Markus Schneider Palatinate Germany <i>varietal: Pinot Blanc, 12,5% vol.</i> elegant well-structured expressive	0,75L € 37,00
CLOUDY BAY TE KOKO SAUVIGNON BLANC Cloudy Bay Marlborough New Zealand <i>varietal: Sauvignon Blanc, 13% vol.</i> exotic complex strong finish	0,75L € 79,00
CLOUDY BAY SAUVIGNON BLANC Cloudy Bay Marlborough New Zealand <i>varietal: Sauvignon Blanc, 13% vol.</i> pure intense fruity	0,75L € 59,00



OPEN RED WINES

CHILLI CLUB EDITION – CUVÉE Andreas Bender Palatinate Germany <i>varietal: Pinot Noir, Merlot, Cabernet Sauvignon 13% vol.</i> distinct elegant mild	0,20L € 7,10	0,75L € 25,50
PFAFFMANN MERLOT Pfaffmann Palatinate Germany <i>varietal: Merlot, 13,5% vol.</i> fruity harmonious soft	0,20L € 7,40	0,75L € 27,50
PRIMITIVO DI MANDURIA PASSO DEL CARDINALE Paololeo Apulia Italy <i>varietal: Primitivo, 14% vol.</i> elegant intense full-bodied	0,2L € 8,00	0,75L € 29,00
MONTECILLO RIOJA CRIANZA Montecillo Rioja Spain <i>varietal: Garnacha, Tempranillo, 13,5% vol.</i> fruity velvety soft	0,20L € 8,00	0,75L € 29,00
KAIKEN CABERNET SAUVIGNON Montes Mendoza Argentina <i>varietal: Cabernet Sauvignon, 14% vol.</i> full-bodied tastefully considerable finish	0,2L € 7,70	0,75L € 28,00
FINCA LAS MORAS LOS INTOCABLES BLACK MALBEC Finca las Moras San Juan Argentina <i>varietal: Malbec, 13,5% vol.</i> deep-red intense fruity	0,20L € 8,50	0,75L € 31,00
HEARTLAND SHIRAZ Heartland Langhorne Creek Australia <i>varietal: Shiraz, 14,5% vol.</i> concentrated aroma fruity seductive	0,2L € 8,50	0,75L € 31,00

BOTTLES RED WINE

BAROLO DOCG De Marie Piedmont Italy <i>varietal: Nebbiolo, 14,5% vol.</i> tangy strong powerful finish	0,75L € 62,00
FANTINI EDIZIONE 19 CINQUE AUTOCTONI Farense Abruzzi Italy <i>varietal: Montepulciano, Primitivo, Sangiovese, Negramaro, Malvasia Nera, 14,5% vol.</i> aromatic full-bodied outstanding	0,75L € 52,00
CHÂTEAU ROZIER SAINT-EMILION GRAND CRU Vignobles Saby Bordeaux France <i>varietal: Merlot, Cabernet Franc, 14% vol.</i> velvety tannins fluffy perfect juiciness and freshness	0,75L € 46,00
MARQUES DE RISCAL RIOJA RESERVA DOCA Marques de Riscal Rioja Spain <i>varietal: Tempranillo, Mazuelo, Graciano, 15% vol.</i> soft spices ripe fruits velvety and soft	0,75L € 46,00
ROBERT MONDAVI NAPPA VALLEY CABERNET SAUVIGNON Robert Mondavi California USA <i>varietal: 84% Cabernet Sauvignon, 8% Cabernet Franc, 5% Merlot, 3% Petit Verdot, 14% vol.</i> deep-red fruity aroma fine and clear minerality	0,75L € 70,00



DRAFT BEER

BECK'S fresh pure real	0,30L € 3,90	0,50L € 5,90
HAAKE BECK KRÄUSEN unfiltered nordic fine yellow	0,30L € 3,90	0,50L € 5,90
FRANZISKANER fresh subtle savoury	0,30L € 3,90	0,50L € 5,90

BOTTLED BEER

BECK'S fresh pure real	0,33L € 3,90
BECK'S ALKOHOLFREI nordic clear good	0,33L € 3,90
TIGER BEER asiatic fresh golden	0,33L € 3,90
FRANZISKANER ALKOHOLFREI vitalizing refreshing alcohol free	0,50L € 5,90
FRANZISKANER KRISTALL sparkling fruity elegant	0,50L € 5,90
FRANZISKANER DUNKEL full-bodied velvety smooth	0,50L € 5,90
VITAMALZ refreshing malty alcohol free	0,33L € 3,90



HOMEMADE LEMONADES

ELDER MINT	0,40L € 5,90
CUCUMBER	0,40L € 5,90
BASIL CUCUMBER	0,40L € 5,90
LEMON LIME	0,40L € 5,90
WILD BERRY	0,40L € 5,90

HOMEMADE ICE TEAS

GINGER	0,40L € 5,90
ELDER	0,40L € 5,90
PEACH	0,40L € 5,90
STRAWBERRY VANILLA	0,40L € 5,90
WILD BERRY	0,40L € 5,90
LEMON LIME GINGER	0,40L € 5,90

CHILLI CLUB GLASSES

You like our glasses?

SET OF 4 **TUMBLER** € 20
SET OF 4 **LONGDRINK** € 25



TAKE A LOOK AT
OUR ONLINE SHOP:
[GASTROCONSULTING-SHOP.DE](https://gastroconsulting-shop.de)



PRE & AFTER DINNER COCKTAILS

ROSSINI Moët Imperial Black strawberry _{1,1}	€ 10,50
BELLINI Moët Imperial Black peach ₁	€ 10,50
LILLET CLUB Moët Imperial Black Lillet Blanc cucumber	€ 10,50
OLD CUBAN Moët Imperial Black Ron Pampero Blanco lime juice mint	€ 10,50
ESPRESSO MARTINI Russian Standard Vodka Kahlúa espresso	€ 9,90
WHITE RUSSIAN Russian Standard Vodka Kahlúa cream	€ 9,50
COSMOPOLITAN Russian Standard Cointreau lime juice cranberry juice	€ 9,50
PALMETTO Ron Pampero Aniversario Antica Formula angostura bitters	€ 10,50
POET`S MARTINI Tanqueray Gin Antica Formula Benedectine D.O.M.	€ 9,90
MANHATTAN Canadian Club Antica Formula angostura	€ 9,50
GIMLET Tanqueray Gin lime juice	€ 9,50
DAIQUIRI Ron Pampero Blanco lemon juice sugar crusted sugar	€ 9,50
MARGARITA Sierra Tequila Cointreau lime juice crusted salt	€ 9,50
OLD FASHIONED Makers Mark angostura bitters orange sugar	€ 9,90
NEGRONI Tanqueray Gin Campari Antica Formula	€ 9,90



FIZZES & SOURS

SAKE PEACH SOUR Choya Sake Junmai Pepino Peach sugar lemon	€ 9,90
ROSATO VIVA Ramazzotti Rosato sugar lemon	€ 9,90
APEROL SOUR Aperol ₁ orange sugar lemon	€ 9,90
WHISKEY SOUR Bourbon sugar lemon	€ 9,90
GIN FIZZ Tanqueray Gin sugar lemon soda	€ 9,90
MELON FIZZ Melon liqueur sugar lemon soda	€ 9,90
RHABARBER FIZZ Rhubarb liqueur ₁ sugar lemon soda	€ 9,90

CARIBBEAN & FANCY COCKTAILS

GIN BUCK Tanqueray Gin lemon ginger ale	€ 9,90
SOLERO Russian Standard Vodka Likör 43 vanilla syrup passion fruit orange cream	€ 9,90
MOSCOW MULE Russian Standard Vodka lime juice Ginger B.	€ 9,90
BOMBAY CRUSHED Bombay Sapphire kumquats cane sugar passion fruit juice	€ 9,90
LONG ISLAND ICED TEA Tanqueray Gin Russian Standard Vodka Triple Sec Sierra Tequila Ron Pampero Blanco lemon Coca-Cola _{1,3,9,11}	€ 12,00
MAI TAI Ron Pampero Blanco Old Pascas Jamaica Rum Triple Sec almond lime juice pineapple ₃ Old Pascas 73%	€ 12,00
PIMM'S NO.1 Pimm's ginger ale cucumber orange lemon	€ 9,90
LYNCHBURG LEMONADE Jack Daniel's Triple Sec Sprite lime	€ 9,90

CARIBBEAN & FANCY COCKTAILS

GIN BASIL SMASH Tanqueray Gin basil lime juice sugar syrup	€ 9,90
MOJITO Ron Pampero Blanco lime juice cane sugar mint soda	€ 10,50
CAIPIRINHA Canario Cachaça lime juice cane sugar	€ 9,90
HERBSTBLÜTE Russian Standard Vodka elderflower syrupl lemon juice passion fruit orange	€ 9,90
PLANTERS PUNCH Old Pascas Jamaica Rum grenadine _{1,l} orange pineapple ₃ lemon angostura nutme ₉	€ 9,90
LIGHTS OF HAVANA Melonenlikör ₁ Malibu fresh lime juice orange pineapple ₃	€ 9,90
SINGAPORE SLING Tanqueray Gin Cherry Heering D.O.M. Benedictine Cointreau grenadine _{1,l} lime juice angostura soda	€ 10,50
PIÑA COLADA Ron Pampero Blanco pineapple ₃ coconut cream	€ 9,90
FROZEN MANGO DAIQUIRI Ron Pampero Blanco fresh lemon juice mango sugar	€ 9,90
FROZEN MANGO MARGARITA Sierra Tequila Blanco Cointreau lime juice mango	€ 9,90
FROZEN STRAWBERRY MARGARITA Sierra Tequila Blanco Cointreau lime juice strawberry _{1,l}	€ 9,90
FROZEN STRAWBERRY DAIQUIRI Ron Pampero Blanco lemon juice strawberry _{1,l}	€ 9,90
BAHAMA MAMA Ron Pampero Blanco Old Pascas Jamaica Rum Malibu grenadine _{1,l} orange pineapple ₃ lemon	€ 9,90
SEX ON THE BEACH Russian Standard Vodka Pepino Peach lime cranberry pineapple ₃	€ 9,90

DRIVERS – ALCOHOL FREE

COOL MANGO mango ₃ orange lemon coconut fresh mint	€ 6,90
CHINA TOWN orange pineapple ₃ lemon elderflower syrup _l	€ 6,90
IPANEMA lime cane sugar lime juice ginger ale _{1,3}	€ 6,90
KUMITO ginger ale _{1,3} passion fruit lime juice kumquats mint	€ 6,90
SAFER SEX pineapple ₃ cranberry lime juice grenadine _{1,l}	€ 6,90
SPORTSMAN grenadine _{1,l} mango ₃ orange lemon	€ 6,90
SMASHED HERBS coriander orange passion fruit ginger syrup lime juice ginger ale _{1,3}	€ 6,90
SUMMERDAY pineapple ₃ orange lemon strawberry _{1,l}	€ 6,90
VIRGIN MOJITO mint cane sugar lime juice ginger ale _{1,3}	€ 6,90



GIN 4CL

SLAIT GIN	€ 8,50
SLAIT BERRY	€ 8,50
20457 HAFENCITY GIN	€ 8,50
ROKU GIN	€ 8,50
GIN MARE	€ 9,50
GIN SUL	€ 9,50
BROCKMAN GIN	€ 9,50
BOMBAY SAPPHIRE	€ 8,00
TANQUERAY	€ 8,00
TANQUERAY SEVILLA	€ 9,00
HENDRICK'S	€ 9,00
MONKEY 47	€ 9,50

WHISKEY 4CL

NIKKA (JAPANESE WHISKEY)	€ 8,50
SUNTORY TOKI (JAPANESE WHISKEY)	€ 8,50
PEAKY BLINDERS	€ 8,50
WILD TURKEY	€ 8,50
MONKEY SHOULDER	€ 8,50
LAGAVULIN 16 YEARS	€ 12,00
LAPHROAIG 10 YEARS	€ 8,50
OBAN 14 YEARS	€ 10,50
JOHNNIE WALKER RED LABEL,	€ 7,00
JAMESON	€ 7,00
CANADIAN CLUB	€ 7,00
MAKERS MARK	€ 7,50
JIM BEAM	€ 6,50
JACK DANIEL'S	€ 7,00

VODKA 4CL

RUSSIAN STANDARD	€ 6,50
HAKU VODKA	€ 8,00
BELVEDERE	€ 10,00
ABSOLUT	€ 8,00
GREY GOOSE	€ 10,00

TEQUILA 2CL

SIERRA SILVER I REPOSADO	€ 2,90
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RUM 4CL

RON PAMPERO BLANCO	€ 7,00
RON PAMPERO ANIVERSARIO	€ 8,00
DON PAPA BAROKO	€ 10,00
RON BOTUCAL RESERVA EXCL. 12 AÑOS	€ 8,50
RON ZACAPA 23 AÑOS	€ 10,00
HAVANA CLUB 3 AÑOS	€ 6,50
HAVANA CLUB 7 AÑOS	€ 8,00

BRANDY & COGNAC 2CL

HENNESSY X.O.	€ 10,50
CARLOS I	€ 5,50
CARDENAL MENDOZA	€ 5,50

FRUIT BRANDY 2CL

ZIEGLER WILLIAMSBIRNE	€ 6,00
ZIEGLER WALDHIMBEERE	€ 6,00
ZIEGLER MIRABELLE	€ 6,00
ZIEGLER WILDKIRSCH	€ 7,50

GRAPPA 2CL

GRAPPA PINOT CHARDONNAY <i>varietal: Pinot Grigio, Chardonnay, 40% vol.</i>	€ 5,00
GRAPPA FRIAULIANA <i>varietal: Cabernet, Merlot, Refosco, Pinot Grigio, Sauvignon, Friulano, 50% vol.</i>	€ 5,00
GRAPPA FRIAULIANA STRAVECCHIA RESERVA BARRIQUE <i>varietal: Cabernet, Merlot, Refosco, Pinot Grigio, Sauvignon, Friulano, 50% vol.</i>	€ 5,00
POLI MIELE – GRAPPALIKÖR <i>soft yellow honey liqueur based on Grappa, 35 % vol.</i>	€ 5,00

BITTERS, ANISÉES & LIQUER

CAMPARI,	4CL € 4,90
BAILEYS	4CL € 4,90
SAMBUCA MOLINARI	2CL € 2,90
RAMAZZOTTI	2CL € 2,90
AVERNA	2CL € 2,90
FERNET BRANCA	2CL € 2,90
JÄGERMEISTER	2CL € 2,90
FRANGELICO,	2CL € 2,90
LIKÖR 43	2CL € 2,90

VERMOUTH 5CL

MARTINI BIANCO, / ROSSO, / EXTRA DRY,	€ 5,00
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SOFTS

SAN PELLEGRINO	0,25L € 2,90	0,75L € 7,50
ACQUA PANNA – STILL	0,25L € 2,90	0,75L € 7,50
COCA-COLA _{1,3,9,11}	0,25L € 2,90	0,40L € 3,90
COCA-COLA LIGHT _{1,3,9,11}	0,25L € 2,90	0,40L € 3,90
COCA-COLA ZERO _{1,3,9,11}	0,25L € 2,90	0,40L € 3,90
SPRITE ₁₁	0,25L € 2,90	0,40L € 3,90
FANTA _{1,2,3}	0,25L € 2,90	0,40L € 3,90
LIFT APPLE SPRITZER ₂	0,25L € 2,90	0,40L € 3,90
SCHWEPES BITTER LEMON _{3,10}		0,20L € 2,90
SCHWEPES DRY TONIC WATER ₁₀		0,20L € 2,90
SCHWEPES GINGER ALE _{1,3}		0,20L € 2,90
FEVER TREE TONIC WATER ₁₀		0,20L € 3,90
FEVER TREE MEDITERANEAN TONIC ₁₀		0,20L € 3,90
RED BULL _{9,11,14}		0,25L € 4,50
GRANINI JUICES APPLE UNFILTERED ₃ PINEAPPLE ₃ ORANGE TOMATO		0,25L € 3,50
GRANINI NECTARS RHUBARB PASSION FRUIT BANANA ₃ CHERRY MANGO ₃ CRANBERRY		0,25L € 3,50
ALL JUICES AND NECTARS ALSO AS SPRITZER		0,40L € 4,50

HOT DRINKS

ESPRESSO ₉	€ 2,50
ESPRESSO MACCHIATO _{9,G}	€ 3,20
CAPPUCCINO _{9,G}	€ 3,90
LATTE MACCHIATO _{9,G}	€ 4,30
COFFEE ₉	€ 2,90
HOT CHOCOLATE _G	€ 4,50
PEPPERMINT TEA WITH FRESH MINT	€ 4,50
GINGER TEA WITH FRESH GINGER	€ 4,50
TEA WITH FRESH MINT AND FRESH GINGER	€ 4,90

EILLES TEA – DIAMOND

DARJEELING ROYAL BLACK TEA famous sparkling fresh soft orange	€ 3,50
EARL GREY PREMIUM LEAVES luxurious Darjeeling Assam leaf blend bergamot fruits	€ 3,50
ROOIBOS VANILLA HERB TEA South African rooibos vanilla sweet flavour	€ 3,50
SUMMER BERRIES pieces of apple hibiscus blooms rosehip peels elderberries	€ 3,50
SUN OF ASIA – GREEN TEA bittersweet fresh aromatic	€ 3,50



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CHILLI
CLUB



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ONLINE.



All prices in EUR including VAT.
Pictures in this menu are serving examples.
All dishes may contain traces of sesame and soya.

(a1) gluten wheat, (a2) gluten rye, (a3) gluten barley, (a4) gluten oat, (b) crustaceans and products thereof, (c) eggs and products thereof, (d) fish and products thereof, (e) peanuts and products thereof, (f) soybeans and products thereof, (g) milk and products thereof including lactose, (h1) almonds, (h2) hazelnuts, (h3) walnuts, (h4) cashews, (h5) pecan nuts, (h6) Brazil nuts, (h7) pistachios, (h8) macadamia nuts, (i) celery and products thereof, (j) mustard and products thereof, (k) sesame seeds and products thereof, (l) sulphites, (m) lupine and products thereof, (n) molluscs and products thereof, (1) with colour, (2) with preservative, (3) with antioxidant, (4) with flavour enhancer, (5) sulfured, (6) blackened, (7) waxed, (8) with phosphate, (9) with caffeine, (10) with quinine, (11) with sweetener(s), (12) contains a source of phenylalanine, (14) taurine