

CHILLI CLUB



ASIAN SOUL FOOD
RESTAURANT & BAR

ASIAN SOUL FOOD

If you love Asian cuisine, you're in exactly the right place with us! Varied, creative, and 100% delicious. The **CHILLI CLUB** concept focuses on sushi, woks, curries, and many other Asian specialties that combine the uniqueness and spirituality of Asia with European influences. Always included: culinary excellence, diversity, and freshness! Naturally, accompanied by first-class service from our top employees. We also place great importance on fair-trade products and sustainability. Relax in a pleasant lounge atmosphere and enjoy our Asian Soul Food — food that soothes the soul.

NOTICE FOR ALLERGY SUFFERERS: ALL DISHES MAY CONTAIN TRACES OF SESAMEE, NUTS, GLUTEN, GARLIC, MUSTARD, AND SOY. THE LIST OF ALLERGENS AND ADDITIVES CAN BE FOUND ON THE LAST PAGE.

FAMILY & FRIENDS STYLE

"SHARE YOUR DINNER" — AT THE CENTER OF THE TABLE

BEGINNING WITH

CHILLI CLUB BREAD MIX

CHILLI CLUB bread_{a1,k} | papadam (Indian lentil crackers) | naan bread_{a1} | mango chili dip_{a1,c,j,3} | curry dip₃ | lemon wasabi dip_{1,2,3,k}

STARTER

CHICKEN SPRING ROLLS_{a1,f}

FRIED VEGGIE GYOZA_{a1,f,k}

THAI CHICKEN SATAY WITH SPICY PEANUT SAUCE_{j,2,4,a,e,f}

BEEF SATAY "TOKYO STYLE"_{j,a1,f}

SCAMPI YUKI_{a1,b,c,f,k,j,3,1}

CREAMY VEGGIE ROLL_{a1,c,g,k,j,3}

MAIN COURSE

TRANCHES OF GRILLED BLACK ANGUS BEEF FILLET_{a1,j,k}

asian hollandaise sauce_i

GRILLED BLACK TIGER PRAWNS_{a1,b,g,j}

herb gremolata_k

CRISPY THAI DUCK_{a1,c,f,k,j}

honey teriyaki glaze

SERVED WITH:

- sweet potato fries with mango chili dip_{a1,c,j,3}
- marinated wok vegetables_{a1,f,k} deglazed with coconut milk | zucchini | peppers | red onions | carrots | pak choi
- jasmine rice

DESSERT

CHILLI CLUB DESSERT VARIATION_{a1,g,h,9}

A mix of our desserts.

PER PERSON € 61
(4 PERSONS OR MORE)

SUSHI

SCAMPI YUKI

€ 17,50

sashimi of salmon fillet | tempura prawn_{a1,b} |
cucumber | mango chili dip_{a1,c,j,3} | chives | cherry-yaki sauce_{a1,f,k}

SPICY SALMON

€ 16,50

spicy tartar_{3,a1,f,k} of superior salmon (cooked) | cucumber |
leek | avocado topping | togarashi mayo_{3,k} |
mango chutney | shiso

CREAMY SALMON

€ 16,50

superior salmon fillet_{a1} | cream cheese_g | avocado | cucumber | tobiko_d

CHILLI CLUB'S CALIFORNIA

€ 17,50

surimi_{1,2,a,b} | flamed salmon sashimi | avocado | cucumber |
cream cheese_g | spiced pearls_{a1,k} | mango chutney | spicy mayo_{a1,c,j,3}

JOSHI'S PRAWN

€ 16,50

tempura battered_{a1} | prawns_b | green asparagus |
avocado | chives | teriyaki sauce_{a,f}

CRISPY TUNA

€ 16,50

tempura battered_{a1} | yellowfin tuna | bell peppers |
avocado | tobiko_d | teriyaki sauce_{a,f}

PRINCE

€ 15,50

tempura battered_{a1} | salmon fillet | bell peppers |
green asparagus | mango chili dip_{a1,c,j,3} | sesame

CRISPY CHICKEN

€ 15,50

tempura battered_{a1} | chicken breast fillet | avocado |
leek | sesame | New Style sauce_{a,f,k}



Vegan „Chicken“ Roll

OUR CHERRY-YAKI IS A HOMEMADE CREATION MADE FROM FRUITY TERIYAKI SAUCE WITH A CHERRY NOTE.

SUSHI

GREEN "DUCK" ROLL VEGAN

€ 15,50

fried vegan pulled "duck"_f | cucumber | leek |
spicy teriyaki_{1,a1,f,k,3} | kimchi sesame_{1,a1,f,k}

VEGAN "CHICKEN" ROLL VEGAN

€ 15,50

vegan "chicken" strips_{a1,f} | bell peppers | cucumber |
kimchi sesame_{1,a1,f,k} | mango chutney | spicy mayo_{a1,c,j,3} | leek

CRISPY VEGAN VEGAN

€ 15,50

tempura battered_{a1} | avocado |
green asparagus | arugula | mango chili dip₃

CREAMY VEGGIE VEGGIE

€ 15,50

cream cheese_g | cucumber | avocado | avocado topping |
mango chili dip_{a1,c,j,3} | togarashi mayo_{3,k} | shiso

CHILLI CLUB SUSHI MIX also available vegetarian or vegan € 23
Allow yourself to be surprised by our sushi chef.



Crispy Chicken



SUSHI MEETS SASHIMI

SALMON AVOCADO ROLL & MIXED SASHIMI € 24

Inside: superior salmon fillet fried in tempura batter_{a1} | avocado |
Topping: sashimi of superior salmon fillet | sashimi of unagi (eel) |
sashimi of avocado | kimchi sesame_{1,a1,f,k} | seaweed wakame_{1,f,k}
& sashimi cubes of yellowfin tuna | togarashi mayo_{a1,c,k,j} |
cherry-yaki sauce_{a1,f,k}

SASHIMI

SASHIMI VARIATION € 20,50

A mix of sashimi – tuna | salmon fillet

TUNA & SALMON SASHIMI VARIATION "NEW STYLE" € 21,50

yellowfin tuna | superior salmon fillet | flamed |
sesame oil | chili | garlic | black mountain pepper |
New Style sauce_{a,f,k} | soy sauce

SUSHI-SASHIMI BOAT

CHILLI CLUB SPECIAL FOR 2 PERSONS € 65

- 3 sushi rolls of your choice
- sashimi of yellowfin tuna and superior salmon fillet
- 2 tempura fried prawns_{a1,b}
- nigiri mix

STARTER

BREAD MIX VEGGIE € 9,50

CHILLI CLUB bread_{a1,k} | papadam (Indian lentil crackers) |
naan bread_{a1} | mango chili dip_{a1,c,i,3} | curry dip₃ | lemon wasabi dip_{1,2,3,k}

EDAMAME BEANS VEGAN € 9,50

steamed japanese beans_{a1,f,k} | coarse sea salt | lemon

SPICED EDAMAME VEGAN € 9,50

steamed Japanese beans_{a1,f,k} | sesame ginger marinade & soy_{a1,f,k}

TOM YUM GUNG € 12

thai vegetable bread_{a1,f,k} | prawns_o | chili | bell peppers | tomato |
soybean sprouts | coconut milk | coriander | scallions | sesame

SPRING ROLLS € 11

chicken_{a1,f} | mango chili dip_{a1,c,i,3}

THAI CHICKEN SATAY € 13,50

thai-style chicken breast filet | curry | coconut |
spicy peanut sauce_{2,4,a,e,f,j}

BEEF SATAY "TOKYO STYLE" € 14,50

Black Angus beef | black mountain pepper | chili teriyaki_{a1,f,j}

GYOZA MIX **also available individually by type** € 11

chinese dumplings_{a1,f,k} with vegetables | duck | chicken |
pan-fried in nut butter_g | ginger sesame vinaigrette_{a1,f,k} |
leek | sesame



STICKS & TAPAS

(FOR 2 PERSONS) | € 29,50

SPRING ROLLS

chicken_{a1,f}

FRIED VEGGIE GYOZA_{a1,f,k}

KING PRAWN SATAY

grilled prawns_b | black mountain pepper | chili teriyaki_{a1,f}

THAI CHICKEN SATAY_j

thai-style chicken breast filet | curry | coconut | spicy peanut sauce_{2,4,a,e,f}

BEEF SATAY "TOKYO STYLE"_j

Black Angus Beef | black mountain pepper | chili teriyaki_{a1,f}

GINGER SESAME VINAIGRETTE_{a1,f,k}

MANGO CHILI DIP_{a1,c,i,3}

CHILLI CLUB COLESLAW_{2,4,a,e,k}

spicy marinated

SHARE YOUR FOOD
OUR TIP: TRY ORDERING A VARIETY OF DISHES
AND ENJOY EVEN MORE FLAVORS TOGETHER!



Gyoza Mix

CHEFS SIGNATURE DISHES

DUCK STREETFOOD STYLE

€ 23

sliced crispy thai duck_{a1} | grilled naan bread_{a1} |
roasted peanuts | Leek | chili | chili teriyaki_{a1,f,k} |
mango chili dip_{a1,c,j,3} | warm vegetable salad_{a1,f,k,j} from the wok

KING PRAWN THAI STYLE

€ 31

350g prawns_b | coconut tomato bread_g | garlic | ginger |
cashew crunch | chili | coriander | scallions | naan bread_{a1} | side salad_j

SOY SALMON

€ 28

confit of superior salmon filet | wok potatoes_k | scallions | chili |
red onions | pak choi | cherry tomatoes | mukimame | gremolata_k |
nut butter_g | papadam (Indian lentil crackers) | ponzu sauce_{a1,f}

MODERN ASIA

SURF 'N' TURF

€ 39

200g Black Angus beef fillet | three prawns_b | asian hollandaise_{a,c,f,g,i}

12 HOUR BEEF

€ 32

sous-vide cooked Black Angus beef | black mountain pepper |
black barbecue sauce_{1,2,a1,f,i,j}

THAIDUCK

€ 30

fried_a | honey teriyaki glaze_{a1,f,k} | herb topping_j

PLEASE CHOOSE ONE OF THE FOLLOWING SIDES:

- green asparagus with cauliflower, edamame & sesame butter_{g,k}
- jasmine rice
- sweet potato fries with mango chili dip_{a1,c,j,3}
- small wok potatoes_k with gremolata_k scallions & sea salt
- marinated wok vegetables_{a1,f,k} with coconut milk | zucchini |
bell peppers | red onions | carrots | pak choi
- leaf salad with herb vinaigrette_j | cucumbers | cherry tomatoes | cress

BOWLS & SALAD

CHILLI CLUB BOWL

€ 21

salmon and tuna sashimi | cucumber | avocado | cherry tomatoes |
seaweed wakame_{1,4,k} | tobiko_d | shiso | chives | kimchi sesame_{1,a1,f,k} |
sushi rice | teriyaki sauce_{a1,f} | New Style sauce_{a,f}

SALMON BOWL

€ 22

grilled superior salmon filet | tandoori cauliflower |
asian cucumber salad_{j,k} | cherry tomatoes | marinated carrots_{a1,f,k} |
Chilli Club coleslaw_{2,4,a,e,k} | pearl couscous |
roasted peanuts with chili & lime_{a1,e,k} | herb oil | chili-teriyaki_{a1,f}

SURF 'N' TURF BOWL

€ 22

Black Angus beef satay | prawn satay_b | marinated carrots_{a1,f,k} |
asian cucumber salad_{j,k} | mukimame_{f,k} | Chilli Club coleslaw_{2,4,a,e,k} |
seaweed wakame_{1,f,k} | spicy wasabi peanuts_{a1,e,f} | pearl couscous |
ponzu sauce_{a1,f} | lemon wasabi mayo_{1,2,3,k}

CRISPY CHICKEN BOWL

€ 21

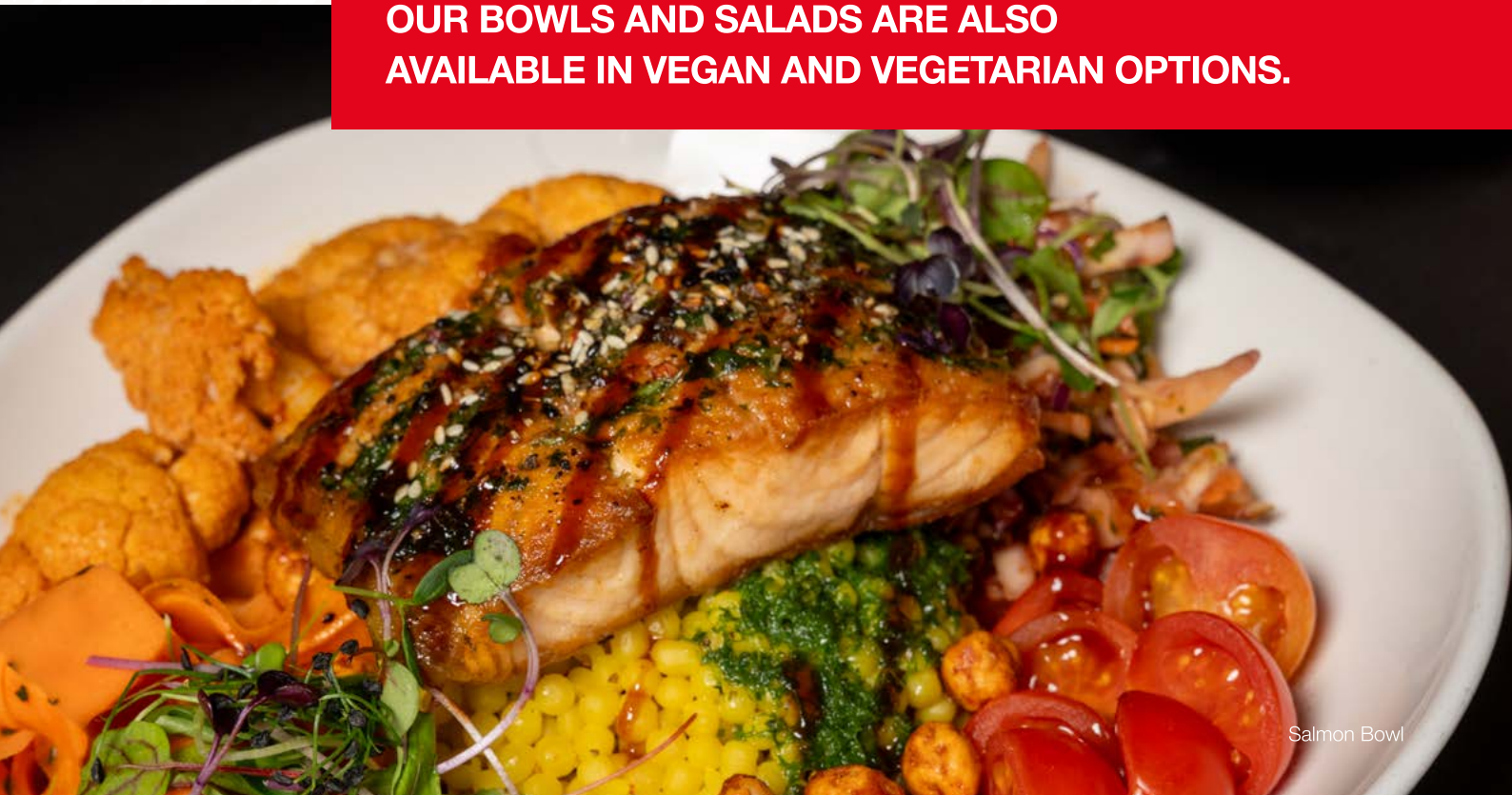
tempura battered chicken breast filet_{a1} | mukimame_{f,k} |
cherry tomatoes | tandoori cauliflower | Chilli Club coleslaw_{2,4,a,e,k} |
roasted peanuts with chili & lime_{a1,e,k} | chili teriyaki_{a1,f} |
jasmine rice | spicy peanut sauce_{2,4,a,e,f}

DUCK SALAD

€ 19

mixed lettuce | glazed Thai duck baked_{a1} |
cherry tomatoes | cucumber | roasted peanuts with
chilli & lime_{a1,e,k} | sprouts | mango chilli dip_{a1,c,j,3}

OUR BOWLS AND SALADS ARE ALSO
AVAILABLE IN VEGAN AND VEGETARIAN OPTIONS.



Salmon Bowl

CURRIES & WOKS

CHILLI'S BUTTER CHICKEN € 22,50

oven-roasted chicken breast filet in a spicy yogurt butter marinade_g | coconut tomato bread_g | ginger | bell peppers | pak choi | cauliflower | scallions

MUMBAI CURRY € 22

yellow curry | superior salmon filet | prawns_b | cauliflower | mukimame_{f,k} | carrots | bell peppers

PEANUT BUTTER BEEF CURRY € 22

peanut-coconut curry_{a1,e,f,k} | Black Angus beef stripes | carrots | bell peppers | mukimame | zucchini | pointed cabbage | scallions | roasted peanuts

WE SERVE OUR CURRIES WITH JASMINE RICE!

RED THAI WOK € 22,50

Black Angus Beef | thai mango | zucchini | bell pepperss | carrots | pointed cabbage | sprouts | spicy red thai curry sauce

ROASTED DUCK WOK € 22,50

glazed thai duck_{a1} | pak choi | mukimame_{f,k} | bell peppers | carrots | pointed cabbage | sprouts | teriyaki_{a1,f}

CRISPY CHICKEN WOK € 22

tempura battered chicken breast fillet_{a1} | pak choi | mukimame_{f,k} | bell peppers | carrots | pointed cabbage | sprouts | chili teriyaki_{a1,f} | honey sesame

IN OUR WOKS, YOU CAN CHOOSE BETWEEN JASMINE RICE OR CHINESE NOODLES.._a

VEGAN BOWLS, WOKS & CURRIES AVAILABLE SEPARATELY

Without toppings: basic bowl for 12,50 €, Caesar Salad for 10,50 €. Customize your base with the vegan options listed below.

5 "chicken" stripes _{a1,f}	+ € 11,50
200g pulled "duck" _f	+ € 11,50
120g "steak" _f	+ € 11,50
160g portion of grilled tofu _f	+ € 11,50



DESSERTS

HOT CHOCOLATE € 11

hot, moist chocolate cake_{a,c,g,h} | liquid chocolate core | tonka bean ice cream_{c,g}

CHILLI CLUB CRÈME BRULÉE € 10

white chocolate_{c,g} | espresso bean_g | Nutella ice cream_{f,g,h2}

CHILLI'S APPLE TARTE € 10

crispy shortcrust pastry_{a1,c,g} | homemade Granny Smith apple compote | crumble_{a1,g} | toffee caramel sauce_g | vanilla ice cream_{c,g}

HOMEMADE SORBET AND ICE CREAM_g per scoop € 2,90

CHILLI CLUB DESSERT VARIATION_{a1,g,h,9} € 23

A mix of our desserts.

SPARKLING

**BOUVET CRÉMANT DE LOIRE BRUT
EXCELLENCE ROSÉ**
Bouvet-Ladubay | Loire | France

0,10L € 6,10
0,75L € 40

**MONTELVINI ASOLO PROSECCO
SUPERIORE BRUT**
Montelvino | Venice | Italy

0,10L € 5,90
0,75L € 38

PINK CANONITA
Canonita de Mallorca | Prosecco |
pink grapefruit | orange zest

€ 7,90

LIMONCELLO SPRITZ
Prosecco | Limoncello | soda | lemon zest

€ 7,90

APEROL SPRITZ
Prosecco | Aperol, | soda | orange

€ 7,90

LILLET BERRY
Lillet Blanc | Schweppes Wild Berry | mixed berries

€ 7,90

CHAMPAGNE

MOËT & CHANDON IMPÉRIAL
generous | lively | harmonious

0,375L € 53
0,75L € 85

MOËT & CHANDON ICE IMPÉRIAL
fresh | fruity | intense

0,75L € 94

MOËT & CHANDON ICE IMPÉRIAL ROSÉ
delicious | lively | refreshing

0,75L € 99

Allergy notice: White wine, red wine, sparkling wine, Champagne, and Prosecco contain sulfites (sulfur compounds)



ROSÉ WINES

A. DIEHL MERLOT ROSÉ
"EINS ZU EINS" FEINHERB
A. Diehl | Palatinate region | Germany
Grapes: Merlot, 12% Vol.
fruity | juicy | smooth

0,20L € 7,90
0,75L € 29

GUERRIERI, ROSA DEI VENTI MARCHE
Guerrieri | Marche | Italy
Grapes: Sangiovese, 12% Vol.
summer freshness | lively | soft

0,20L € 7,90
0,75L € 29

PASSITIVO ROSATO DI PRIMITIVO
Paololeo | Puglia | Italy
Grapes: Primitivo, 12,5% Vol.
fresh | berry | balanced

0,20L € 8,20
0,75L € 30

MIRAVAL ROSÉ CÔTES DE PROVENCE
Miraval | Provence | France
Grapes: Cinsault, Grenache, Rolle, Syrah, 12,5% Vol.
fruity | light | mineral

0,75L € 47

OPEN WHITE WINES

GERMANY

CHILLI CLUB EDITION – PINOT BLANC
Andreas Bender | Mosel | Germany
Grapes: Pinot Blanc, 13% Vol.
pleasantly fresh | fine fruit | mineral note

0,20L € 7,50
0,75L € 26

DR. LOOSEN ROTSCHIEFER RIESLING
Dr. Loosen | Palatinate region | Germany
Grapes: Riesling, 12% Vol.
impressive | fruity | soft

0,20L € 8,50
0,75L € 31

LOERSCH GLIMMERSCHIEFER RIESLING off-dry
Loersch | Mosel | Germany
Grapes: Riesling, 10% Vol.
light | lively | spicy

0,20L € 7,90
0,75L € 29

VON WINNING PINOT GRIS
von Winning | Palatinate region | Germany
Grapes: Pinot Gris, 12% Vol.
fresh | exciting | elegant structure

0,20L € 7,90
0,75L € 29

PFAFFMANN SILBERBERG PINOT GRIS
Karl Pfaffmann | Palatinate region | Germany
Grapes: Pinot Gris, 13,5% Vol.
fine juiciness | lively | fresh

0,20L € 8,20
0,75L € 30

DR. LOOSEN PINOT BLANC
Dr. Loosen | Palatinate region | Germany
Grapes: Pinot Blanc, 12% Vol.
balanced | aromatic | invigorating acidity

0,20L € 8,20
0,75L € 30

VON WINNING SAUVIGNON BLANC II
von Winning | Palatinate region | Germany
Grapes: Sauvignon Blanc, 12,5% Vol.
exotic | aromatic | fine fruit notes

0,20L € 7,90
0,75L € 29

BASSERMANN-JORDAN SAUVIGNON BLANC
Bassermann-Jordan | Palatinate region | Germany
Grapes: Sauvignon Blanc, 12% Vol.
dry | fruity | aromatic

0,20L € 8,20
0,75L € 30

METZGER „PRACHTSTÜCK“ BLANC DE NOIR
Metzger | Palatinate region | Germany
Grapes: Pinot Noir, 12% Vol.
fine fruit | elegant finesse

0,20L € 7,90
0,75L € 29



OPEN WHITE WINES

AUSTRIA

MAYER AM PFARRPLATZ ASIA CUVÉE	0,20L € 8,20
Mayer am Pfarrplatz Vienna Austria	0,75L € 30
Grapes: Grüner Veltliner, Riesling, Sauvignon Blanc, Traminer, Pinot Blanc, 12,5% Vol. seductive fruit fine sweetness enchanting aroma	

ITALY

MANDRAROSSA CHARDONNAY LAGUNA SECCA	0,20L € 7,90
Settesoli Sicily Italy	0,75L € 29
Grapes: Chardonnay, 13% Vol. fresh fruity full-bodied	

LUGANA "LA MUSINA" SARTORI	0,20L € 8,70
Sartori Verona Italy	0,75L € 32
Grapes: Trebbiano, 12,5% Vol. distinctive fresh fruity	

FRANCE

CLOS DE LA FONTAINE MUSCADET SEVRE ET MAINE SUR LIE	0,20L € 7,90
Domaine de la Foliette Loire France	0,75L € 29
Grapes: Melon de Bourgogne, 12% Vol. fresh lively finesse	

DOMAINE DE PELLEHAUT BLANC HARMONIE DE GASCogne	0,20L € 7,70
Domaine de Pellehaut Côtes de Gascogne France	0,75L € 28
Grapes: Chardonnay, Colombard, Gros Manseng, Sauvignon Blanc, Ugni Blanc, 10,5% Vol. fresh mineral charming aroma	

WHITE WINES BY BOTTLE | 0,75L

GERMANY

VON WINNNING HAARDTER BÜRGERGARTEN RIESLING	€ 49
von Winning Palatinate region Germany	
Grapes: Riesling, 12% Vol. refreshing fine acidity delicate	

MUTMACHA! DER WEISSE	€ 32
Andreas Bender Mosel Germany	
Grapes: Riesling, Pinot Blanc, Sauvignon Blanc, 12,5% Vol. refreshing balanced acidity expressive	

MARKUS SCHNEIDER PINOT GRIS	€ 40
Markus Schneider Palatinate region Germany	
Grapes: Pinot Gris, 12,5% Vol. brilliant fine fruits creamy powerful	

AUSTRIA

TEMENT KALK & KREIDE SAUVIGNON BLANC	NACHHALTIG ANGEBAUT € 51
Tement South Styria Austria	
Grapes: Sauvignon Blanc, 13,5% Vol. complex juicy elegant	

ITALY

PUGLIA IGP CHARDONNAY BATTIGIA PAOLO LEO	€ 33
Paololeo Puglia Italy	
Grapes: Chardonnay, 13% Vol. fresh smooth long finish	

CA DEI FRATI I FRATI LUGANA	€ 36
Cà dei Frati Lombardy Italy	
Grapes: Trebbiano, 13% Vol. fruity elegant fresh acidity	

WHITE WINES BY BOTTLE | 0,75L

FRANCE

REVERDY SANCERRE LES CAILLOTES
Bernard Reverdy | Loire | France
Grapes: Sauvignon Blanc, 13% Vol.
wonderfully fresh | fine minerality | perfectly balanced

€ 51

OVERSEAS

CLOUDY BAY SAUVIGNON BLANC
Cloudy Bay | Marlborough | New Zealand
Grapes: 100% Sauvignon Blanc, 12% Vol.
clear | precise | perhaps the world’s most famous Sauvignon Blanc

€ 61

OPEN RED WINES

GERMANY

CHILLI CLUB EDITION – MERLOT
Andreas Bender | Palatinate region | Germany
Grapes: Merlot, 13,5% Vol.
full fruit | pleasant bouquet | full-bodied & intense

0,20L € 7,50
0,75L € 26

PFAFFMANN PINOT NOIR
Pffaffmann | Palatinate region | Germany
Grapes: Pinot Noir, 13,5% Vol.
dry | fruity | aromatic

0,20L € 7,70
0,75L € 28

OPEN RED WINES

ITALY

FARNESE FANTINI SANGIOVESE
Farnese | Puglia | Italy
Grapes: Sangiovese, 12,5% Vol.
balanced | intense | smooth tannins

0,20L € 7,70
0,75L € 28

ORFEO NEGROAMARO PUGLIA IGP
Paololeo | Puglia | Italy
Grapes: Negroamaro, 14,5% Vol.
voluminous | soft and enveloping tannins | long finish

0,20L € 8,70
0,75L € 32

PRIMITIVO DI MANDURIA PASSO DEL CARDINALE
Paololeo | Puglia | Italy
Grapes: Primitivo, 14% Vol.
elegant | intense | full-bodied

0,20L € 8,20
0,75L € 30

SPAIN

CONDE VALDEMAR CRIANZA RIOJA
Conde Valdemar | Rioja | Spain
Grapes: Garnacha, Maturana, Mazuelo,
Tempranillo, 14% Vol.
fruit-driven | structured | smooth

0,20L € 7,90
0,75L € 29

OVERSEAS

CHATEAU STE. MICHELLE CABERNET SAUVIGNON
Chateau Ste. Michelle | Washington | USA
Grapes: Cabernet Sauvignon, Malbec,
Merlot, Syrah, 13,5% Vol.
intense fruit | elegant | long-lasting finish

0,20L € 8,80
0,75L € 32,50

**FINCA LAS MORAS
LOS INTOCABLES BLACK MALBEC**
Finca las Moras | San Juan | Argentina
Grapes: Malbec, 13,5% Vol.
deep color | intense | fruity

0,20L € 8,50
0,75L € 31

PENFOLDS KOONUNGA HILL SHIRAZ
Penfolds | Koonunga Hill | Australia
Grapes: Shiraz, 14,5% Vol.
berry | fruity | floral | spicy

0,20L € 8,70
0,75L € 32



RED WINES BY BOTTLE | 0,75L

GERMANY

VON WINNING PINOT NOIR ROAYLE

€ 47

von Winning | Palatinate region | Germany

Grapes: Pinot Noir, 14% Vol.

velvety tannins | great depth | wonderful juiciness

ITALY

MASI BROLO CAMPOFIORIN VERONESE IGT

€ 36

Masi | Venetia | Italy

Grapes: Corvina, Oseleta, Rondinella, 14% Vol

soft tannins | finely structured | elegant aroma

SPAIN

MARQUES DE RISCAL RESERVA XR DOC

€ 59

Marques de Riscal | Rioja | Spain

Grapes: Graciano, Tempranillo, 14,5% Vol.

elegant | well-balanced | with rounded tannins

**TIME FOR WINE:
SAVOR FULL-BODIED WINES —
RED, WHITE, OR ROSÉ.**



DRAFT BEERS

BECK'S _{a3} fresh pure authentic	0,30L € 3,90 0,50L € 5,90
HAAKE BECK KRÄUSEN _{a1,a3} naturally cloudy northern fine yellow	0,30L € 3,90 0,50L € 5,90
FRANZISKANER _{a1,a3} fresh mild spicy	0,30L € 3,90 0,50L € 5,90

BOTTLED BEERS

BECK'S _{a3} fresh pure authentic	0,33L € 3,90
CORONA CERO – ALCOHOL FREE _{a3} mild elegant light	0,355L € 4,50
TIGER BEER _{a3} asian fresh deep golden	0,33L € 3,90
TSING TAO _{a3} light mild dry	0,33L € 3,90
CORONA _{a3} mild floral light	0,355L € 5,50
FRANZISKANER ALCOHOL FREE _{a1,a3} refreshing invigorating alcohol-free	0,50L € 5,90
FRANZISKANER DARK _{a1,a3} full-bodied velvety smooth	0,50L € 5,90

HOMEMADE LEMONADES | 0,40L

ELDERFLOWER MINT	€ 5,90
LEMON LIME	€ 5,90
MANGO GINGER	€ 5,90
WILD BERRY	€ 5,90

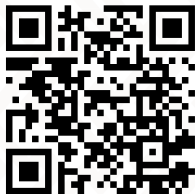
HOMEMADE ICE TEAS | 0,40L

GINGER	€ 5,90
ELDERFLOWER	€ 5,90
PEACH	€ 5,90
STRAWBERRY	€ 5,90
WILD BERRY	€ 5,90
LEMON LIME GINGER _{1,3,I}	€ 5,90

CHILLI CLUB GLASSES

Would you like to take our glasses home with you?

- Set of 4 shot glasses € 18
- Set of 4 tumblers € 20
- Set of 4 long drink glasses € 25



Visit our shop:
gastroconsulting-shop.de

PRE & AFTER DINNER COCKTAILS

BELLINI Moët Imperial Black peach	€ 10,90
LILLET CLUB Moët Imperial Black Lillet Blanc cucumber	€ 10,90
OLD CUBAN Moët Imperial Black Ron Pampero Blanco fresh lime juice mint	€ 10,90
PORNSTAR MARTINI Moët Imperial Black Stolichnaya Vodka Passoa passion fruit juice vanilla syrup _{1,2}	€ 10,90



PRE & AFTER DINNER COCKTAILS

CHILLI'S PALACE Slait Gin (Bremen-born 2020) Triple Sec pink grapefruit	€ 9,90
BAILEYS ESPRESSO MARTINI Stolichnaya Vodka Baileys Elixir di Caffé vanilla espresso ₉	€ 9,90
BEES KNEES also available alcohol-free Slait Gin (Bremen-born 2020) honey fresh lemon juice	€ 9,90
CARAJILLO 43 Likör 43 espresso ₉	€ 9,90
COSMOPOLITAN Stolichnaya Vodka Cointreau fresh lime juice cranberry juice	€ 9,90
DAIQUIRI Ron Pampero Blanco fresh lime juice sugar	€ 9,90
ESPRESSO MARTINI Stolichnaya Vodka Elixir di Caffé espresso ₉	€ 9,90
GOLDEN MARGARITA 1800 Añejo Triple Sec fresh lime juice sugar salt rim	€ 10,50
LAST MINUTE SIDECAR Vecchio Amaro del Capo _m Triple Sec Remy Martin lemon juice	€ 9,90
MANHATTAN Nikka Martini Rosso angostura bitters	€ 9,90
MARGARITA José Cuervo Silver Triple Sec fresh lime juice sugar salt rim	€ 9,90
NEGRONI Tanqueray Gin Campari ₁ Martini Rosso	€ 9,90
OLD FASHIONED Maker's Mark Angostura bitters orange juice sugar	€ 9,90



FIZZES & SOURS

APEROL SOUR Aperol ₁ orange sugar lemon Fee Foam ₂	€ 9,90
CAPO SOUR Vecchio Amaro del Capo _m lemon juice Fee Foam ₂	€ 9,90
FRANGELICO SOUR Frangelico sugar lemon Fee Foam ₂	€ 9,90
WHISKEY SOUR Maker's Mark sugar lemon Fee Foam ₂	€ 9,90
GIN FIZZ also available alcohol-free Tanqueray Gin sugar lemon soda	€ 9,90
MELON FIZZ melon liqueur ₁ sugar lemon soda	€ 9,90
RHABARBER FIZZ rhubarb liqueur ₁ sugar lemon soda	€ 9,90

CARIBBEAN & FANCY COCKTAILS

CAIPIRINHA Pitu Cachaça fresh lime juice raw cane sugar	€ 9,90
CARRIBEAN SPLASH Jamaican rum lemon juice ginger syrup pink grapefruit	€ 9,90
FROZEN APEROL Aperol ₁ orange juice Triple Sec lemon juice	€ 9,90
FROZEN MANGO DAIQUIRI Ron Pampero Blanco fresh lemon juice mango _{1,3,f} mango juice ₃ sugar	€ 9,90
FROZEN MANGO MARGARITA Jose Cuervo Silver Triple Sec fresh lime juice mango _{1,3,f} mango juice ₃	€ 9,90
FROZEN STRAWBERRY DAIQUIRI Ron Pampero Blanco lemon juice fresh strawberries	€ 9,90
FROZEN STRAWBERRY MARGARITA Jose Cuervo Silver Triple Sec fresh lime juice fresh strawberries	€ 9,90
GIN BASIL SMASH Tanqueray Gin basil fresh lime juice sugar syrup	€ 10,50
HERBSTBLÜTE Stolichnaya Vodka elderflower syrup lemon juice passion fruit juice orange juice	€ 9,90
LIGHTS OF HAVANA Melon liqueur ₁ Malibu fresh lime juice orange juice pineapple juice ₃	€ 9,90
LONG ISLAND ICED TEA Tanqueray Gin Stolichnaya Vodka Triple Sec Jose Cuervo Silver Ron Pampero Blanco lemon juice Coca-Cola _{1,3,9,11}	€ 12
LYNCHBURG LEMONADE Jack Daniel's Triple Sec Sprite _{1,1} lime slices	€ 9,90
MAI TAI Ron Pampero Blanco Jamaican rum Triple Sec almonds _{n1} fresh lime juice pineapple juice ₃ Old Pascas 73%	€ 12

CARIBBEAN & FANCY COCKTAILS

MOJITO Ron Pampero Blanco fresh lime juice raw cane sugar mint soda	€ 10,90
MOSCOW MULE Stolichnaya Vodka fresh lime juice ginger beer	€ 9,90
PIÑA COLADA Ron Pampero Blanco pineapple juice ₃ coconut _{h1,3} cream _g	€ 9,90
PLANTERS PUNCH Old Pascas Jamaican rum grenadine _{1,3} orange juice pineapple juice ₃ lemon Angostura bitters nutmeg	€ 10,50
SEX ON THE BEACH Stolichnaya Vodka Pepino Peach lime cranberry juice pineapple juice ₃ grenadine _{1,3}	€ 9,90
SINGAPORE SLING Tanqueray Gin Cherry Heering D.O.M. Benedictine Cointreau grenadine _{1,3} fresh lime juice Angostura bitters soda	€ 10,50
TROPICAL FRESH Ron Pampero Blanco lemon juice peach syrup angostura	€ 9,90
SOLERO Stolichnaya Vodka Likör 43 vanilla syrup _{1,2} passion fruit juice orange juice cream _g	€ 9,90

DRIVERS – VIRGIN

COOL MANGO mango Juice ₃ orange juice lemon coconut _{h1,3} fresh mint	€ 7,90
GINGER BERRY strawberry ginger fresh lime juice ginger ale _{1,3}	€ 7,90
GINGER SPLASH orange juice fresh lime juice ginger passion fruit purée Ginger B.	€ 7,90
IPANEMA lime raw cane sugar fresh lime juice ginger ale _{1,3}	€ 7,90
RED COCONUT pineapple juice ₃ cream _g coconut _{h1,3} strawberry	€ 7,90
SPICY PINK ginger syrup fresh lime juice pink grapefruit	€ 7,90
VIRGIN MOJITO mint raw cane sugar fresh lime juice ginger ale _{1,3}	€ 7,90

SHAKEN OR STIRRED?
MOST IMPORTANT VIRGIN!



GIN | 4cl

SLAIT GIN

Bremen, Germany, 45% Vol.
Botanicals: pepper | chili | orange | lemon | cinnamon oil

€ 8,50

SLAIT BERRY

Bremen, Germany, 41% Vol.
Botanicals: pepper | chili | lemon | raspberry

€ 8,50

ROKU GIN

Osaka, Japan, 43% Vol.
Botanicals: cherry blossom | yuzu | pepper

€ 8,50

HUMBOLDT

Bremen, Germany, 43% Vol.
Botanicals: congona | angostura | guarana | pimento

€ 9

FREIGEIST alcohol-free

Bremen, Germany, 0% Vol.
Botanicals: coriander | lavender | orange | cinnamon

€ 7

GIN MARE

Vilanova i la Geltrú, Spain, 42,7% Vol.
Botanicals: rosemary | juniper

€ 9,50

GIN SUL

Hamburg, Germany, 43% Vol.
Botanicals: cinnamon | Piment | lavender | rose

€ 9,50

BROCKMAN GIN

London, England, 40% Vol.
Botanicals: cinnamon | blackberry | blueberry | coriander

€ 9,50

HENDRICK'S

Girvan, Scotland, 41,3% Vol.
Botanicals: cucumber | lemon

€ 9

MONKEY 47

Schwarzwald, Germany, 47% Vol.
Botanicals: 47 varieties including lemon | orange | lavender

€ 9,50



SLAIT GIN

Bremen's peppery
answer to the diverse
world of gin.

The name "SLAIT" comes from Low German and refers to the driving of riverbank stakes used for securing the shoreline. Here on the Weser River, the idea for a slightly edgy, peppery gin was born in early 2020.

Origin: Bremen, Germany, 45% Vol.

VODKA | 4cl

HAKU VODKA	€ 8
GREY GOOSE	€ 10
BELVEDERE	€ 10

RUM | 4cl

RON ZACAPA 23 AÑOS	€ 10
RON ZACAPA XO	€ 16,50
DON PAPA BAROKO	€ 10
RON PAMPERO ANIVERSARIO	€ 8
HAVANA CLUB SELECCION DE MAESTROS	€ 12,50
HAVANA CLUB 7 AÑOS	€ 8,50

TEQUILA | 4cl

DON JULIO BLANCO	€ 10
DON JULIO REPOSADO	€ 12
PATRON SILVER	€ 11
PATRON AÑEJO	€ 13
JOSE CUERVO 1800 BLANCO	€ 8
JOSE CUERVO 1800 AÑEJO	€ 9

WHISKEY | 4cl

SUNTORY TOKI	€ 8,50
NIKKA FROM THE BARREL	€ 11
ELIJAH CRAIG	€ 11,50
LAGAVULIN 16 YEARS	€ 12,50
OBAN 14 YEARS	€ 10,50
LAPHROAIG 10 YEARS	€ 10
GLENFIDDICH 12 YEARS	€ 9
MONKEY SHOULDER	€ 9,50
BUSHMILLS 10 YEARS	€ 8,50
MAKER'S MARK	€ 7,50
JACK DANIEL'S	€ 8

BRANDY & COGNAC | 2cl

HENNESSY V.S.O.P	€ 9,50
REMY MARTIN V.S.O.P	€ 9
CARLOS I	€ 8
CARDENAL MENDOZA	€ 8



FRUIT BRANDY | 2cl

ZIEGLER WILLIAMS PEAR	€ 6
ZIEGLER WILD RASPBERRY	€ 6
ZIEGLER MIRABELLE	€ 6
ZIEGLER HAZELNUT	€ 6
ZIEGLER WILD CHERRY	€ 7,50

GRAPPA | 2cl

GRAPPA CABERNET & SAUVIGNON Grapes: Cabernet Franc, Cabernet Sauvignon, 40% Vol.	€ 8
GRAPPA PINOT & CHARDONNAY Grapes: Pinot Grigio, Chardonnay, 40% Vol.	€ 5
GRAPPA FRIULANA Grapes: Cabernet, Merlot, Refosco, Pinot Grigio, Sauvignon, Friulano, 50% Vol.	€ 5
GRAPPA RESERVA BARRIQUE Grapes: Cabernet, Merlot, Refosco, Pinot Grigio, Sauvignon, Friulano, 50% Vol.	€ 5

AQUAVIT | 2cl

HELBBING KÜMMEL	€ 3
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BITTERS, ANISÉES & LIKÖRE | 4cl

CAMPARI _l	€ 5
BAILEYS	€ 5
SAMBUCA	€ 5
RAMAZZOTTI	€ 5
AVERNA	€ 5
FERNET BRANCA	€ 5
VECCHIO AMARO DEL CAPO _m	€ 5
FRANGELICO _l	€ 5
LIKÖR 43	€ 5

VERMOUTH | 5cl

MARTINI BIANCO _l / ROSSO _l / EXTRA DRY _l	€ 5
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SOFTS

SAN PELLEGRINO	0,25L	€ 2,90
	0,75L	€ 7,50
ACQUA PANNA – NON-CARBONATED	0,25L	€ 2,90
	0,75L	€ 7,50
COCA-COLA _{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
SCHWEPPE'S BITTER LEMON _{3,10}	0,20L	€ 3,20
SCHWEPPE'S DRY TONIC WATER ₁₀	0,20L	€ 3,20
SCHWEPPE'S GINGER ALE _{1,3}	0,20L	€ 3,20
FEVER TREE INDIAN TONIC 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	0,25L	€ 3,50
APPLE (UNFILTERED) ₃ PINEAPPLE ₃ ORANGE		
GRANINI NECTARS	0,25L	€ 3,50
RHUBARB PASSION FRUIT BANANA ₃ CHERRY MANGO ₃ CRANBERRY		

ALL JUICES AND NECTARS ALSO AVAILABLE AS SPRITZERS

0,40L € 4,50

COFFEE **I.O.**
100% caffè

ESPRESSO ₉	€ 2,50
ESPRESSO MACCHIATO _{9,g}	€ 3,20
FLAT WHITE _{9,g}	€ 3,90
CAPPUCCINO _{9,g}	€ 3,90
LATTE MACCHIATO _{9,g}	€ 4,30
COFFEE ₉	€ 2,90
HOT CHOCOLATE ₉	€ 4,50

All coffee specialties also available with oat drink (+ € 0,80)

TEA **KCO**

DARJEELING – SUSTAINABLY GROWN FAIRTRADE aromatized black tea with bergamot	€ 3,70
GREEN TEA – SUSTAINABLY GROWN FAIRTRADE green tea	€ 3,70
WHITE TEA EXOTIC aromatized tea blend with pineapple and papaya	€ 3,70
MORINGA herbal tea with pomegranate	€ 3,70
ORANCUJA refreshing fruit tea blend	€ 3,70

HOMEMADE TEA

PEPPERMINT TEA WITH FRESH MINT	€ 4,60
GINGER TEA WITH FRESH GINGER	€ 4,60
TEA WITH FRESH MINT AND LIME	€ 4,90
TEA WITH FRESH GINGER AND LEMON	€ 4,90
TEA WITH FRESH MINT AND GINGER	€ 4,90

CHILLI CLUB



  @chilliclub_hamburg

All prices include VAT and are listed in EUR.

Images shown in this menu are serving examples.

Allergy notice: All dishes may contain traces of sesamee, nuts, gluten, garlic, mustard, and soy.

All products are prepared in-house with the greatest care.

Products containing allergens or additives are indicated by the corresponding letters and numbers:

(a) contains gluten (various/in traces), (a1) contains gluten (wheat), (a2) contains gluten (rye),
(a3) contains gluten (barley), (a4) contains gluten (oats),
(b) contains crustaceans, (c) contains eggs, (d) contains fish, (e) contains peanuts,
(f) contains soybeans, (g) contains milk/lactose, (h) contains tree nuts (various/in traces),
(h1) contains almonds, (h2) contains hazelnuts, (h3) contains walnuts, (h4) contains cashew nuts,
(h5) contains pecans, (h6) contains Brazil nuts, (h7) contains pistachios, (h8) contains macadamia nuts,
(i) contains celery, (j) contains mustard, (k) contains sesamee seeds,
(l) contains sulfur dioxide/sulfites, (m) contains lupins, (n) contains molluscs, (1) with coloring,
(2) with preservative, (3) with antioxidant, (4) with flavor enhancer, (5) sulfured, (6) blackened,
(7) waxed, (8) with phosphate, (9) contains caffeine, (10) contains quinine, (11) with sweetener,
(12) contains a source of phenylalanine, (14) with taurine.