



CHI  
DINNER CLUB

*The*  
MENU



# STARTERS / VORSPEISEN

|                                                                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
|  Guacamole. Nachos. Cherry Tomatoes<br><i>Guacamole. Nachos. Kirschtomaten</i> | 16 |
|  Edamame salty /spicy<br><i>Edamame salzig /scharf</i>                         | 8  |
| Pulled Beef Tacos. Guacamole. Tomatoes<br><i>Rindfleisch Tacos. Guacamole. Tomaten</i>                                                                          | 25 |
| Shrimp Tacos. Guacamole. Coriander<br><i>Garnelen Tacos. Guacamole. Koriander</i>                                                                               | 23 |
| Shrimp & Pop. Truffle Aioli<br><i>Pop Corn Shrimp. Trüffel Aioli</i>                                                                                            | 18 |
| Tuna Tartare. Ceviche Sauce. Walnut Oil<br><i>Thunfisch Tartare. Ceviche Sauce. Walnussöl</i>                                                                   | 23 |
| Beef Tartare. Kimchi. BBQ Sauce<br><i>Rindfleisch Tartare. Kimchi. BBQ Sauce</i>                                                                                | 19 |
| Chicken Yakitori. Romaine Lettuce. Teriyaki Sauce<br><i>Hühnchen Yakitori. Römersalat. Teriyaki Sauce</i>                                                       | 12 |
| Seafood Salad. Shrimps. Octopus. Cherry Tomatoes<br><i>Meeresfrüchtesalat. Garnelen. Oktopus. Kirschtomaten</i>                                                 | 23 |

# SIDES / BEILAGEN

|                                                                                                                                                                                                   |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
|  French Fries. Truffle Aioli. Black Truffle<br><i>Pommes Frites. Trüffel Aioli. Schwarzer Trüffel</i>          | 13 |
|  Green Salad. Romaine Lettuce. Ponzu Dressing<br><i>Grüner Salat. Römersalat. Ponzu Dressing</i>               | 9  |
|  Fresh Tomatoes. Fresh Basil. Truffle Dressing<br><i>Frische Tomaten. Frischer Basilikum. Trüffel Dressing</i> | 10 |

Table setting: 3 Euro per person / Gedeck: 3 Euro pro Person



# MAIN COURSE / HAUPTGANG

|                                                                                                                                                                                           |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
|  Truffle Pasta. Black Truffle. Creamy Sauce<br><i>Trüffel Pasta. Schwarzer Trüffel. Cremige Sauce</i>    | 29 |
| Grilled Salmon. Jalapeño Sauce. Tsukemono Vegetables<br><i>Gegrillter Lachs. Jalapeño Sauce. Tsukemono Gemüse</i>                                                                         | 28 |
| Grilled Dorade. Broccolini. Almonds. Asian Sauce<br><i>Gegrillte Goldbrasse. Broccolini. Mandeln. Asian Sauce</i>                                                                         | 29 |
| Duck Breast Teppanyaki. Hibachi Rice<br><i>Entenbrust Teppanyaki. Hibachi Reis</i>                                                                                                        | 26 |
| Grilled Octopus. Stir-fry Vegetables<br><i>Gegrillter Oktopus. Gebratenes Gemüse</i>                                                                                                      | 30 |
| Sliced Filet Mignon. Baby Potatoes. Creamy Mustard Sauce<br><i>Aufgeschnittenes Filet Mignon . Babykartoffeln. Cremige Senf Sauce</i>                                                     | 34 |
|  Baked Cauliflower. Almonds. Veganlove Sauce<br><i>Gebackener Blumenkohl. Mandeln. Veganlove Sauce</i> | 16 |

# SWEETS / DESSERT

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| Chocolate Cake. Vanilla Ice Cream<br><i>Schokoladenkuchen. Vanilleeis</i>         | 17 |
| Fried Pineapple. Ice Cream<br><i>Gebratene Ananas. Eiscreme</i>                   | 18 |
| Fresh Strawberrys. Yuzu Cream Cheese<br><i>Frische Erdbeeren. Yuzu Frischkäse</i> | 15 |

 vegetarisch /  vegan

All prices in Euro incl. VAT taxes. Bills are settled per table only  
For food allergies, please ask our staff for the allergy chart.

Alle Preise in Euro inkl. MwSt. Die Abrechnung erfolgt tischweise  
Bei Lebensmittelallergien fragen Sie bitte unser Servicepersonal nach unserer Allergen-Tabelle.

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