



Talusey

A LA-CARTE MENU



Chutney &
Papad Platter

Chaat Trolley

Soup

Amuse

Mains

Desserts

Kebabs

Rice & Pulao

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Love

We've made this with love,
so enjoy it at leisure.

CHAAT



₹



AVOCADO QUINOA GOLGAPPA

399

An innovative twist on a classic street food favourite, our Avocado Quinoa Golgappa is a burst of fresh flavours and textures in every bite.



PAAN PATTI CHAAT

399

An explosion of tangy, sweet, and savoury flavours atop crispy paan leaves, our Paan Patti Chaat is a sensory delight.

TAMATAR KI CHAAT

399

An explosion of tangy flavours with ripe tomatoes, tossed in a medley of spices, creating a tantalising plate.

LAJAWAB BHARWAN PANEER TIKKI

399

A crispy, golden-fried chunk of paneer stuffed with spiced filling, delivering an unforgettable burst of flavour.

BHALLA PAPDI CHAAT

399

A delightful mix of soft lentil dumplings and crispy wafers, drizzled with tangy yogurt and zesty chutneys.

SAMOSA CHAAT

399

Crispy samosas topped with hot channa, spicy chutneys, and a sprinkle of fresh herbs for an explosion of flavours.

TANDOORI FRUIT

449

Sweet and spicy marinated fruits cooked in charcoal oven till perfection and served with pineapple chutney

According to legend, the inception of chaat dates back to the Mughal era, where Emperor Shahjahan, renowned for the Taj Mahal's creation, is credited with its introduction. During the 16th century, amid concerns about contaminated Yamuna water, the royal physician Hakim Ali proposed a solution: blending the water with tamarind, coriander, mint, and red chilies to eliminate bacteria.



رطبخ

Taste

A dance of flavours on the tongue.



KULCHA BAR

₹

VEGETERIAN

PANEER KHURCHAN & PICKLE ONION

349

Crispy bread topped with spicy paneer and tangy pickled onions, creating a perfect blend of flavours.

SUNDRIED TOMATO & SMOKED CHEESE KULCHA

399

Crispy bread topped brimming with rich sundried tomatoes and smoky cheese, offering a delightful fusion of flavours.

WILD MUSHROOM & TRUFFLE KULCHA

449

Crispy bread topped brimming with earthy wild mushrooms and a hint of luxurious truffle oil, creating an exquisite flavour combination.

NON VEGETERIAN

CHICKEN KHURCHAN & PICKLED ONION

449

A combination of tender chicken cooked with spices and tangy pickled onions, topped on fluffy Crispy bread

LAGAN KA KEEMA KULCHA

499

Crispy bread topped with flavourful minced meat cooked in traditional spices and caramelised onions.

In the 1700s, during the Asaf Jahi Dynasty, the kulcha featured prominently on their flag. Mir Qamar-ud-Din, sought blessings from Sufi saint Hazrat Nizamuddin before a journey. On arrival he ate 7 kulchas, after which Hazrat Nizamuddin prophesied he would become a king, with his dynasty lasting 7 generations.

SOUP COURSE

₹

VEGETERIAN

DAL NARIYAL KA SHORBA

450

A comforting soup of lentils and coconut, simmered with aromatic spices for a warm, nourishing experience.

GREEN PEA & MINT SHORBA

450

Flavourful mint and pea shorba

Shorba is derived from the Arabic word "shurbah," meaning soup, and it originated in the Middle East. Its popularity is now growing exponentially in India.

NON VEGETERIAN

MARAG BE MISAAL

549

Aromatic hearty soup with tender meat and traditional spices.

A fiery mutton soup infused with hazelnuts allegedly originating from Somalia. Influenced by the culinary traditions of Arab Nizami soldiers, this dish is now hallmark of Hyderabadi cuisine.



Meaning

The strong pillars of our past
give our present meaning.

CLAY POT

₹

VEGETARIAN



KUMBH GALOUTI

699

Smoked mushrooms blended with Indian spices, served atop crispy kataifi.

The Galouti kebab emerged in the late 17th century in Awadh's Nawabi kitchens. Legend has it that Nawab Asad-ud-Daula, known for his love of meat despite being toothless, sought a tender, easily digestible kebab.

MUSHROOM TIKKA

699

Mushrooms marinated with yogurt and spices and roasted in oven served with pineapple chutney.



SUBZ AUR PAAN KEBAB

699

Vegetable Seekh Kebab infused with betel leaf, accompanied by charred bell pepper chutney.

BURASI KEBAB

699

A delicious vegetable beetroot kebab with a cheesy filling makes yummy served with smoky bell peppers chutney.

KAALE MOTI KI SHIKAMPURI

699

A patty made with black lentils cooked till perfection and served with pineapple chutney.

PALAK KE SHAMI KEBAB

699

Mouth melting kebab made with spinach and split chickpea lentil stuffed with dry nuts and served with mint chutney

VEGETABLE BOMBA

699

Deep fried vegetable kebab stuffed with cheddar cheese served with tangy beetroot chutney

BROCCOLI AUR MATAR KE KEBAB

699

Exotic vegetable broccoli with green peas blend with aromatic spices makes perfect kebab served with Afgani mint chutney.



مَنتَظِرٌ

Wait

Time's gentle promise softly sways,
hope blooming in the waiting days



VEGETARIAN

PANEER KALI MIRCH

749

Cottage cheese marinated with yogurt and black pepper roasted to perfection in the oven.

PANEER MAKHANA TIKKA

749

Cottage cheese cubes blended with creamy makhana, served with bell pepper chutney and adorned with gold varq.

Historically cottage cheese has been a staple of Northwest Frontier cuisine. The word "peynir," meaning cheese in Turkish, traces its origins to Persia and Afghanistan, where it was introduced to North India in the 16th century.

KHUBANI CHEESE TIKKA

749

Cheese tikka stuffed with khubani, green chilli, and cheese, served with spring onion chutney.

NAWABI ALOO

599

Baby potatoes exquisitely blended with tangy mango pickle, creating a perfect fusion of flavours.

MALAI BROCCOLI

649

Broccoli coated with creamy marination flavoured with spices roasted to perfection in the oven.

CORN & JALAPENO SEEKH KEBAB

649

Spicy jalapeno and sweet corn kebab served with bell pepper and cumin chutney.

DAHI-KE-KEBAB

649

Hung curd blend with flavour of orange zest, cardamom & raisin.



مَنتَظِرٌ

Wait

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hope blooming in the waiting days

CLAY POT

₹

NON VEGETARIAN

BHATTI-KA-MURG

799

Fried onion, garlic, and cashew nut marinated with hung curd and chicken drums, served with charred pepper chutney.



ZAFRANI GREEN PEPPERCORN CHICKEN MALAI TIKKA

799

Saffron and malai tikka infused with green peppercorn, served with bell pepper chutney.

During the Mughal era in Delhi, a fusion of Central Asian, Persian, and Indian culinary traditions gave rise to Chicken Malai Tikka. To enhance this dish, we've added a fresh twist by incorporating green peppercorns for a piquant flavour, complemented by sweet notes from bell peppers.

GUNTUR CHICKEN TIKKA

799

Spicy chicken tikka marinated with yogurt, spices and Guntur chilly grilled to perfection.

HARYALI CHICKEN TIKKA

799

Coriander and mint flavour chicken tikka grilled in oven to perfection.

MURGH AWADHI SEEKH KEBAB

799

Flavourful grounded chicken seasoned with warm Indian spices grilled to perfection in charcoal oven.

SHIKAMPURI KEBAB

899

Stuffed with hung curd and chilli, served with Afghani chutney.

MUTTON KEEMA TACOS

799

Minced meat prepared flavoured full spices served in tacos



PATHAR KA GOSHT

899

Tender meat marinated in spices, grilled to perfection on hot stones.

In the late 19th century, it is said that Nizam Asaf Jahi VI often went hunting in the forests. During one trip, his chefs forgot their skewers and improvised by cooking mutton on a flat granite stone heated with firewood underneath.

KEBAB BAKHTIARI

899

Timur and yellow cheddar cheese chicken kebab wrapped in lamb mince, served with spicy bell pepper chutney.

Kebab Bakhtiari, a traditional meat dish originating from Iran, combines Jujeh Kebab (chicken kebab) and Kebab Barg (beef or lamb) on the same skewer. It derives its name from the Bakhtiari region.

AFGHANI LAMB MEAT BALLS.

899

New Zealand lamb minced balls marinated with cheese, cream and flavourful spices and grilled to perfection in charcoal oven.

*5% GST & 10% service charges are applicable.

**Please inform your servers about any allergy intolerance.

***We use seasonal ingredients, off-season unavailability is regretted.



Rhythm

Echoes guiding feet to flight.



CLAY POT

₹

NON VEGETARIAN

PASANDE-NOOR-MAHIL

899

Mutton seekh kebabs infused with the flavours of rose and saffron, complemented by creamy cheese, pineapple, and kalonji chutney toppings.

BURRA KEBAB

1399

Tender New Zealand Lamb Chops marinated with yogurt and flavourful Indian Spices grilled to perfection

Burra or barrah kebabs, tracing back through history, stand as among the most ancient forms of kebabs. Originating around a millennium ago, kebabs emerged from the practice of Turkish and Arab soldiers grilling meat on swords, pioneering the technique of cooking meat over wood-fire.

ACHARI MACHLI TIKKA

949

Tangy marinated fish tikka cooked in oven and served with smoky bell peppers chutney.

MIRCH FISH TIKKA

949

Fish tikka infused with a blend of four peppers, served with smoked pineapple chutney.

MUSTARD PRAWNS

1099

Prawns marinated in home-crushed mustard.



Rhythm

Echoes guiding feet to flight.



MAIN COURSE

₹

VEGETERIAN



DAL TANSEN SUNEHRI

799

Lentils soaked for 24 hours, simmered with butter and cream, served with gold ghee.

PUNJ RATNANI DAL

649

Five jewels cooked and tempered with tomato and yogurt.

Tanseen, one of the nine jewels of the court, introduces the "Dal of Five Jewels" from Punjab.

DAL MORADABADI

699

Combining onion, tomato, ginger, green chilli, coriander, and a special touch of cranberries for a comforting dal.



PANEER KHATTA PYAAZ

799

Cottage cheese topped with pickled onions and cooked in a masala gravy.

LAHORI KADAI PANEER

799

cottage cheese cooked in a traditional wok with aromatic spices onion and bell peppers.

DUM KA KOFTA

749

Apple, raisin, and chilli kofta cooked in pumpkin butter gravy, garnished with pumpkin seeds.



Soul

Lean into the ear of your reflection and
whisper words of appreciation.
For all you know, your soul is listening.

MAIN COURSE

₹

ARBI KA QORMA

749

Blanched and compressed taro root simmered in cashew and brown onion qorma.

The Qorma is hailed as the king of Indian curries, deriving from the Turkic 'qavirma', meaning a frying method, adapted into Persian, Arabic, and Urdu. This root also inspired the Turkish dish 'qavurma', a fried and braised meat found in Turkish cuisine.

SUBZ KA MEL

749

Carrot beans cauliflower and peas cooked with onion and tomatoes with aromatic spices.

BANARSI ALOO

749

Baby potatoes cooked in a tomato curry with yogurt and spices with touch of fennel seeds.

KHUMBH NAZRANA

799

Shitake and button mushroom cooked in a rich curry and aromatic spices.

PINDI CHANNA MASALA

749

White kabuli channa prepared in fresh herbs and spices with touch of onions and tomatoes.



Soul

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NON VEGETERIAN



DELHI STYLE SMOKY BUTTER CHICKEN

799

Delhi-style smoky butter chicken with a rich tomato and cream gravy.

Butter chicken originated from tandoori chicken. Chefs would cook the chicken at the start of the day, and it would dry out by the evening. To prevent this, they created a tomato cream curry to keep the chicken moist.

CHICKEN MAHARANI

799

Chicken tossed in cashew and sesame seeds gravy seasoned with Indian spices.

Chicken Maharani is a royal dish known for its rich, flavourful cashew-based texture. Legend has it that Mughal royals preferred less spicy food, allowing them to fully appreciate the dish's nuanced flavours.

GREEN CHICKEN

799

Tender chicken marinated in a blend of fresh green herbs and spices, cooked to perfection.

PATIALA SHAHI CHICKEN

849

Chicken cooked in punjabi style with onion and tomatoes served with egg on top.

KORME KEFTA

999

Traditional Afghan meatball dish cooked in a simmered onion and cashew gravy, garnished with coriander and dry mint.

Keftas originated around 1200 AD in the Ottoman Empire, evolving from using leftover meat and spices into a famous dish. In India, Mughal influence led to meat-based keftas, later adapted to local preferences.



LAMB SHANK NIHARI

1499

New Zealand lamb shank slow cooked in traditional spices, served in a rich, aromatic gravy.

Nihari, developed in Old Delhi during the Mughal Empire, was consumed by Muslim nawabs after their sunrise prayers (Fajr), followed by naps until afternoon prayers.

KASHMIRI MUTTON ROGAN JOSH

999

Mutton braised with gravy flavoured with spices and yogurt with touch of fennel seed on slow cooking.



رطبخ

Taste

A dance of flavours on the tongue.



NON VEGETARIAN

RAMPURI TAAR GOSHT

999

This Rampur Mutton Curry is revered by connoisseurs as a dish that epitomises the pinnacle of mutton cuisine.

LAGAN KA KEEMA

999

A flavourful minced meat delicacy slow-cooked to perfection.

AMRITSARI JHEENGA CURRY

1199

Succulent prawns cooked in a rich and spicy Punjabi-style gravy.

FISH MASALA

899

Fish tikka made with onion tomato gravy with Indian spices and garnish with coriander and ginger.

KACCHE AAM KI MACCHI

899

A tangy and aromatic curry with tender fish infused with the flavours of raw mango.



رطبخ

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BREADS

₹

TANDOORI ROTI

149

Classic Indian unleavened bread, baked in a tandoor for a smoky flavour.

BUTTER ROTI

169

Soft and buttery flatbread.

NAAN

199

Soft and chewy leavened bread, ideal for mopping up curries.

GARLIC NAAN

219

Naan is infused with garlic, adding a savoury kick.



GARLIC CHEESE NAAN

219

Naan stuffed with garlic and cheese, a flavoursome combination.

LACHHA PARATHA

219

Flaky, layered flatbread with a crispy texture.

PUDINA LACHHA PARATHA

219

Lacha paratha with a refreshing mint flavour.

GARLIC GREEN CHILI LACHHA PARATHA

219

Lacha paratha filled with garlic and green chillies.

ZAATAR N CHEESE NAAN

219

Naan topped with za'atar spice blend and cheese, offering a Mediterranean twist.

CHEESE AND JALAPENO NAAN

219

Naan is stuffed with cheese and jalapenos, combining creamy and spicy flavours.

BLACK NAAN

250

Black charcoal Soft and chewy leavened bread, ideal for mopping up curries
Choices Garlic, cheese jalepeno, zatar, garlic cheese

ASSORTED BREAD BASKET

699

A selection of freshly baked bread including naan, roti, and parathas, perfect for sharing.



اپنی

Gift

Expression of love and affection



BIRYANI & PULAO

₹

VEGETERIAN

STEAM RICE

500

Plain, fluffy rice cooked to perfection.

VEG BIRYANI

850

Indian vegetables carrots, beans ,cauliflowers marinated in spices, layered with aromatic basmati rice slow cooked to perfection

QUINOA BIRYANI

850

Nutritious quinoa cooked in traditional biryani spices, a wholesome twist.

NON VEGETERIAN

CHICKEN BIRYANI

999

Tender chicken marinated in fragrant spices, layered with aromatic basmati rice & slow-cooked to perfection.

LAMB BIRYANI

1099

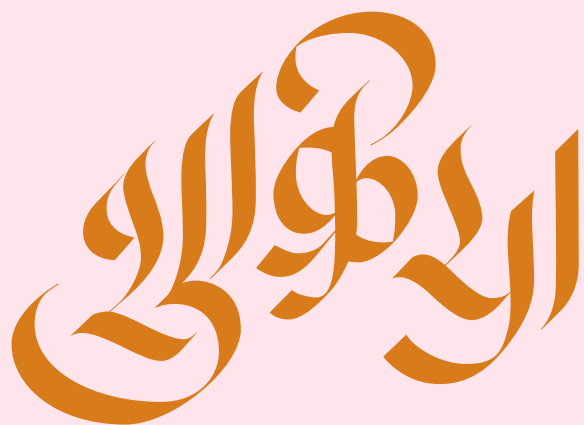
Spiced rice dish with succulent lamb pieces, cooked to aromatic perfection.

UZBEK GARLIC LAMB PULAO

1099

Uzbek-style fragrant rice infused with lamb meat balls & garlic, offering a distinctive flavour profile.

Served With House Made Saaz-e-Saalan & Burani Raita



Thank You

A thank you is where all kindness starts.

KUCH MEETHA HO JAYE

₹

DIL-E-KULFI

550

Kulfi is accompanied by a zesty ginger crumble and chunks of fresh fruits.

Kulfi predates modern ice creams, deriving its name from the Persian term 'qulfi', translating to 'covered cup'.

Believed to have its origins in Delhi during the 16th century, Kulfi boasts a legacy spanning nearly 500 years.

GOSH-E-FIL

550

Afghani puff pastry sprinkled with cardamom sugar dust, served with rabri and pistachio dust.

Gosh-e-Fil translates to 'elephant ear'. Legend has it that during Chandragupta Maurya's reign, he sent 500 elephants to Afghanistan to expand his empire. Inspired by this, Afghans created a pastry resembling an elephant ear.

HALVAYE ZARDAK

550

Afghan Carrot Halwa infused with the delicate essence of rose water and fragrant cardamom.

THANDAI & PISTACHIO TRES LECHES

550

A decadent twist with a thandai soaked cake, infused with pistachio flavours for a rich and creamy dessert experience.

CHOCOLATE SAMOSA

550

Crispy fried pastry filled with decadent dark chocolate.

SIGNATURE JALEBI PLATTER

550

A selection of crisp, golden jalebis served with aromatic syrup and rabri.

TANSEN

'Miyan Tansen' was a Hindustani classical musician, and perhaps the most celebrated artist of the Mughal era. He began his career and spent most of his adult life in the court and patronage of the Hindu king Raja Ramchandra Singh. His reputation soon fell on the ears of Mohammad Akbar who generously offered him a residency at his darbaar to grace the royal court.

Tansen's music is credited for inventing new ragas and perfecting certain Hindustani instruments, used even in today's day and age.

Tansen's music was said to be supernatural. It was said that when Tansen would perform the Raga Megh Malhaar, rain would start pouring from the sky. His music even had the power to calm manic wild animals.





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