



Talisen

A LA-CARTE MENU



*Chutney &
Papad Platter*

Chaat Trolley

Soup

Amuse

Kebabs

Mains

Rice & Pulao

Desserts

नि ग
सा सा म म
ग
म - म म
ग - - म
सा रेरे सा नि

- म नि ध
ग
म म नि नि
ग रे म ग
ध प नि ध

नि
सा नि ध प
ग
म ग - म
प
प म ग
ग
प म ग

सा सा सा सा
(प) मग म ग
ग रे - सा
पप प - म
पप ध - नि



علاوة

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

299

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

LAJAWAB BHARWAN PANEER TIKKI

299

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

BHALLA PAPDI CHAAT

299

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

SAMOSI CHAAT

299

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

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.



رطوبت

Taste

A dance of flavours on the tongue.



KULCHA BAR

₹

VEGETERIAN

PANEER KHURCHAN & PICKLE ONION

349

Soft, stuffed bread filled with spicy paneer and tangy pickled onions, creating a perfect blend of flavours.

SUNDRIED TOMATO & SMOKED CHEESE KULCHA

399

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

WILD MUSHROOM & TRUFFLE KULCHA

449

Soft, stuffed bread filled 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, stuffed in a fluffy bread

LAGAN KA KEEMA KULCHA

499

Soft, stuffed bread filled 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 served with sweetcorn and caramelised onion chaat.

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

HYDERABADI MARAG

549

Aromatic soup with tender meat, traditional spices, and a taste of Hyderabad's culinary delight.

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

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

**Please inform your servers about any allergy intolerance.

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



درواز

Meaning

The strong pillars of our past
give our present meaning.



CHARCOAL COURSE

₹

VEGETERIAN

KUMBH GALOUTI 649

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.

MEVE & MAVE KI SEEKH 649

Khoya & cheese flavoured with cardamom & chopped gherkin.

SUBZ AUR PAAN KEBAB 649

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

EDAMAME & GREEN PEAS KEBAB 649

Edamame and green pea kebab filled with chilli gulkand, served alongside smoked bell pepper and tomato chutney.

The origin and evolution for this legume stretches from Central Asia, across Northwest India to Afghanistan and its neighbouring regions. For our twist, we've combined green peas & edamame to create a regal blend.

NAWABI ALOO 555

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

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 699

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

PHOOL-E-DHUNGAAR 599

Broccoli marinated in mustard, served with bell pepper chutney.

CORN & JALAPENO SEEKH KEBAB 599

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

KHATAL KE KEBAB 649

Jackfruit kebabs seasoned to perfection, grilled to bring out their natural sweetness.

DAHI-KE-KEBAB 649

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



مَنتَظِرٌ

Wait

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



CLAY POT

₹

NON VEGETERIAN ▲

BHATTI-KA-MURG

749

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

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.

SHIKAMPURI KEBAB

849

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

WARQI LUKHMI

799

Cheese and minced meat topped with de-constructed warqi pastry, served with salan sauce.
The name "Lukhmi" comes from the Urdu word "luqma," meaning a small bite. This snack gained popularity during the rule of the Nizams in Hyderabad, as chefs competed to create impressive dishes to please the ruler.

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 stuffed 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.

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 chunks of marinated meat, 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.

MIRCH FISH TIKKA

999

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

MUSTARD PRAWNS

899

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 599

Five jewels cooked and tempered with tomato and yogurt.

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

DAL MORADABADI 599

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

PANEER KHATTA PYAAZ 699

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

LAHORI KADAI PANEER 699

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

KOFTA 649

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

ARBI KA QORMA 649

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.



Soul

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



NON VEGETERIAN

-  **DELHI STYLE SMOKY BUTTER CHICKEN** **749**
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.
- KORME KFFTA** **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.
- MUTTON DAK BUNGALOW** **999**
A colonial-era mutton curry dish with robust flavours and heritage spices.
During the British Raj, the Government House, known as Dak Bungalow, was where the khansama (cook) created this beautiful mutton dish. It was served to travellers and government officials alike.
-  **KACCHE AAM KI MACCHI** **849**
A tangy and aromatic curry with tender fish infused with the flavours of raw mango.
- 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.





رطوبت

Taste

A dance of flavours on the tongue.



BREADS 	₹
TANDOORI ROTI Classic Indian unleavened bread, baked in a tandoor for a smoky flavour.	149
BUTTER ROTI Soft and buttery flatbread.	169
NAAN Soft and chewy leavened bread, ideal for mopping up curries.	199
GARLIC NAAN Naan is infused with garlic, adding a savoury kick.	219
 GARLIC CHEESE NAAN Naan stuffed with garlic and cheese, a flavoursome combination.	219
LACHHA PARATHA Flaky, layered flatbread with a crispy texture.	219
PUDINA LACHHA PARATHA Lacha paratha with a refreshing mint flavour.	219
GARLIC GREEN CHILI LACHHA PARATHA Lacha paratha filled with garlic and green chillies.	219
ZAATAR N CHEESE NAAN Naan topped with za'atar spice blend and cheese, offering a Mediterranean twist.	219
CHEESE AND JALAPENO NAAN Naan is stuffed with cheese and jalapenos, combining creamy and spicy flavours.	219
ASSORTED BREAD BASKET A selection of freshly baked bread including naan, roti, and parathas, perfect for sharing.	699



الهدايا

Gift

Expression of love and affection



BIRYANI & PULAO

₹

VEGETERIAN

STEAM RICE

500

Plain, fluffy rice 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 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



الشيكر

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.

KNAFEH

550

Creamy ricotta foam topped with delicate pistachio slivers, adorned with edible gold leaf, and drizzled with fragrant sugar syrup infused with rose water essence.

For Palestinians such as Kassis, knafeh symbolises a cherished element of their vibrant culinary heritage.

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.



Tansen

Prestige Skytech, Gandipeta, Financial District, Hyderabad
Ph: +91 89775 71666 | tansen@ohris.com

