

# CHEF SPECIALS



## Starters

### **Bruschetta (vg) / 1,450**

Cherry Tomatoes, Fresh Basil, Garlic, Red Onion

### **Asian Chilli Prawns / 1,550**

Bullet Chillies, Spring Onion, Teriyaki, Garlic

## Mains

### **Crown Roast Chicken Breast / 2,850**

Confit Potatoes, Green Beans, Chimichurri

### **Tomato & Thyme Risotto (v) / 2,450**

Lemon Zest, Feta, Coriander

## Dessert

### **Orange Poppyseed Cake / 1,350**

*Served with Delia's Prickly Pear Cactus Sorbet*

# T O S T A R T



**Twice-Cooked Pork Belly / 1,550**  
Honey Soy Glazed | Charred Vegetables

**Burrata Salad (v, gf) / 1,650**  
Tangerine | Baby Rocket | Mint | Dill  
Fresh Raspberry Balsamic

**Seared Beef Carpaccio (gf) / 1,550**  
Truffled Cauliflower Puree | Beet Crisps

**Porcini Mushroom Tartlets (v)**  
**2 pieces / 1,300**  
Tomato Salsa | Balsamic Reduction

**Feta & Coriander Samosa (v)**  
**/ 230 per piece**  
Chilli Ginger Tomato Jam

**White Fish Flat Ceviche (gf) / 1,550**  
Citrus | Coriander | Chilli | Avocado

**Sechuan Crispy Eggplant (v) / 1,550**  
Miso | Ginger | Sichuan Pepper | Crispy Chilli  
Oil | Sesame | Spring Onions

**Salt & Pepper Squid (gf) / 1,350**  
Squid Ink Mayo | Sweet Chilli | Mint | Sage

**Beetroot & Rocket Salad (v, gf)**  
**/ 1,550**  
Goat Cheese | Honey Walnuts | Balsamic Glaze

**Talisman Nyati Wings / 1,650**  
*"Mild, Smoky Bbq, Hot or Taliban"*  
Blue Cheese & Chive Dip

**Zanzibari Seafood Soup (gf) / 1,550**  
Coconut | Spices | Prawns | Snapper

# S U S H I & S A S H I M I



**Crispy Teriyaki Tempura Maki (6 pcs)**  
**/ 1,750**  
Prawn | Avocado | Carrot | Tempura-Battered  
Maki Roll | Teriyaki & Japanese Mayo

**Rainbow Maki (9 pcs) / 2,350**  
Snapper | Salmon | Tempura Prawn | Avocado

**Dynamite Maki (6 pcs) / 1,880**  
Salmon | Avocado | Daikon | Chilli | Carrots

**Seared Salmon Nigiri**  
**/ (3 pcs) 1,250, (5 pcs) 1,850**  
Torched Salmon | Japanese Mayo | Onion

**California Maki (v) (6 pcs) / 950**  
Avocado | Cucumber | Carrots | Sesame  
Crunchy Bites

**Sashimi / (5 pcs) 1,800 (9 pcs) 2,350**  
Tuna or Salmon

**Fresh Tuna Crudo / 1,650**  
Ponzu Soy & Citrus | Coriander Oil | Sesame  
Chilli | Orange Zest

**Tempura Prawns (5 pcs) / 1,950**

**Beef Tataki / 1,450**  
Sushi Rice, Shredded Nori Seaweed, Sesame Seeds,  
Citrus-Soy Dressing

**Salmon Rice Bowl / 2,550**  
Avocado | Pickled Cucumber | Daikon Crunchy Bites

**Nigiri /**  
Avocado (3 pcs) 850, (5 pcs) 1,300  
Tuna (3 pcs) 850, (5 pcs) 1,300  
Salmon (3 pcs) 1,250, (5 pcs) 1,650  
Prawn (3 pcs) 1,250, (5 pcs) 1,650

**Deluxe Platter / 2,350 (v) or 3,350**  
Sushi, Sashimi & Tartare

# AFTERS

## DESSERTS

**Chocolate Fondant / 1,250**  
*(10-15 mins)*  
Vanilla Ice Cream

**Crème Brûlée (gf) / 1,250**

**Talisman Gold / 1,750**  
Apple & Almond Crumble

**Orange & Cardamom Panna Cotta (gf)**  
**/ 1,250**  
Orange Zest, Mango Coulis

**Sticky Date Pudding / 1,250**  
Butterscotch Sauce, Vanilla Ice Cream

**Meringue Pavlova (gf) / 1,150**  
Whipped Cream, Seasonal Fruit

**Knickerbocker Glory / 1,200**  
Ice Cream Sundae, Berries, Honeycomb

**Artisanal Gelato, Sorbet & Ice Cream /**  
**475 per scoop**  
Lavender & Honeycomb Ice Cream  
Coffee Bean Ice Cream  
Raspberry Sorbet  
Lemon & Mint Sorbet  
Mango Gelato  
Cardamon & Saffron Gelato  
Rhubarb Sorbet (seasonal)

**Café Gourmand / 1,150**  
Espresso, Petit Fours:  
*Mini Crème Brûlée, Sticky Date, Ice Cream,*  
*Millionaire's Shortbread, Chocolate Truffle*

## HOT BEVERAGES

**Irish Coffee / (s) 965 (d) 1,620**  
(Jamieson Irish Whiskey)

**French Coffee / (s) 775 (d) 1,070**  
(Cointreau)

**Mexican Coffee / (s) 820 (d) 1,035**  
(Kahlua)

**Jamaican Coffee / (s) 790 (d) 1,055**  
(Dark Rum)

**Hot Kyiv / (s) 735 (d) 955**  
Kahlua, Vodka, Milk, Espresso

**Chocolate Martini / 950**  
Hazelnut Liqueur, Irish Cream, Vodka

**Hot Chocolate / 320**  
Chocolate Ganache

**Virgin Toddy / 500**  
Ginger, Lemon and Spices

**Affogato (gf) / 450**  
Espresso, Vanilla Ice Cream, Meringue

## DIGESTIFS

*Please ask your waiter -*  
Brandy  
Cognac  
Dessert Wine  
Sherry  
Liqueurs

# MAIN DISHES



## Pork Belly Ramen

/ 2,850

Bok Choy, Oyster Mushroom, Coriander,  
Poached Egg, Sesame, Spicy Broth, Noodles

## Tali Prime Fillet Steak

/ 2,850

Potato Bajas | Charred Kale  
*Béarnaise, Mushroom or Red Wine Jus*

## Chicken Al Limone (gf)

/ 2,550

Tarragon & Lemon Zest | Creamy Mash

## Talisman Beef Burger

/ 2,200

Tomato Relish | Herbed Mayo | Cheese | Tomato  
Red Onion | Lettuce | Coleslaw | French Fries  
*Optional: Gherkins, Avocado, Mushroom Sauce,  
Bacon*

## Twice-Cooked Sticky Duck Legs

/ 2,950

Pickled Cucumber | Kimchi | Bao

## Kung Pao Chicken

/ 2,450

Wok Fried Chicken, Asian Greens, Teriyaki  
Rice, Cashew, Nam Prik

## Bbq Baby Back Ribs

/ 2,650

Roasted Corn | Garden Salad | French Fries or  
Chips

## Brown Butter Roasted Fillet of Snapper

/ 2,850

Warm Tartare Sauce | Shrimp | Creamy Mash

## Buddha Bowl (vg, gf)

/ 2,150

Brown Rice | Falafel | Cajun-Spiced Chickpeas |  
Avocado | Roasted Butternut, Kale & Beetroot  
*Honey Tumeric Tahini or Green Mint Tahini*

## Grilled Asparagus Salad (gf, v)

/ 1,750

Poached Eggs / 1,850

House-smoked Salmon / 2,990

French Fries | Hollandaise | Almonds

## Ginger Tofu Bao Bun (v)

/ 1,950

Pickled cucumber | Sriracha Mayo | Coriander

## Thai Green Vegetable Curry (v)

/ 2,150

Coriander | Lemongrass | Ginger | Basil | Rice

## Blue Cheese Gnocci (v)

/ 2,350

Creamy Blue Cheese | Baby Peas | Rocket

## Cacio e Pepe (v)

/ 1,950

Black Pepper | Parmesan

## Pasta ai Funghi (v)

/ 2,100

Mushrooms | Parsley | Black Pepper |  
Lemon | Garlic Bread | Parmesan

## Crispy Hanetsuki Gyoza

/ 2,350

Pork, Prawns & Chives | Plum  
Sweet Chilli | Ginger Soy

## Char-Grilled Lamb Kofta Kebabs

/ 2,550

Green Chilli | Cashew Hummus | Yoghurt  
Za'atar | Flat Bread

## Fillet of Salmon (gf)

/ 4,850

Asparagus | Carrot Puree | Hollandaise  
Creamy Mash

## Fish and Chips

/ 2,650

Tartar Sauce | Tali Slaw

# B E V E R A G E S



## SIGNATURE COCKTAILS

### **Tali Cocktail / 950**

Bombay Gin, Hibiscus, Sweet & Sour

### **La Primavera / 1,760**

Don Julio, Cucumber, Apple, Lemon

### **Juniper Gimlet / 1,200**

Procera 'Blue Dot' Gin, Lime, Fresh Juniper Berries

### **Natsumeku ("Summer") / 1,100**

Saké, Ginger, Pink Grapefruit, Lemongrass

### **Orange & Vanilla Daiquiri / 1,495**

Bacardi, Fresh Orange, Vanilla, Lime

### **Passion & Lime Cooler / 850**

Vodka, Passion, Lime, Soda

### **Amazone Love / 1,985**

Tanqueray 10, Mango, Passion

### **Chocolate Martini / 950**

Hazelnut Liqueur, Chocolate, Irish Cream, Vodka

### **Dawa / 750**

Vodka, Lime, Honey

## MOCKTAILS

### **Tali Mocktail / 700**

Apple, Cranberry, Lemon, Rosemary

### **Ginger Hibiscus / 540**

Hibiscus, Ginger, Lemon, Ginger Ale, Mint

### **Orange & Rosemary Spritz / 720**

Orange, Cinnamon, Rosemary, Soda Water

### **Mockito / 500**

Lamu Limes, Mint, Jaggery, Club Soda



## SHOTS OF SEVENS

### **Super Cocker / 1,300**

Gin, Vodka, Southern Comfort, Apple Sour, Passion

### **The Traveller / 1,300**

Whiskey, Vodka, Brandy, Kahlua, Apple Juice

## **COCKTAIL OF THE MONTH: Tamarillo Margarita / 1,595**

A twist on the margarita: fresh tamarillo fruit ("tree tomato") is made into a simple syrup and muddled with lime and Don Julio tequila. Served in a tumbler glass with ice.

# B E V E R A G E S



## COFFEE & COCOA

**Virgin Toddy / 500**  
**French Press | Americano / 350**  
**Vienna / 420**  
**Espresso / 275**  
**Latte | Cappuccino / 350**  
**Mocha 345 / 600**  
**Hot Chocolate / 320**  
**Vienna / 420**  
**Vietnamese / 425**

Dairy-free milks: *Oat | Almond | Soy*

## TALI TEAS / 395

**Turmeric & Ginger**  
Anti-inflammatory and detoxifying  
**Fresh Peppermint**  
Soothing and aids digestion  
**Lemongrass**  
Detoxifying and healing  
**Hibiscus**  
Relief from high cholesterol  
**Lemon & Ginger**  
Calming and Relaxing  
**Fresh Mint**  
Eases digestion and relieves tension

**Tea Pot (Masala or Kenyan Tea) / 300**  
**Classic Tea - please ask your waiter / 300**  
**Iced Teas - please ask your waiter / 300**

## MILKSHAKES & SMOOTHIES

**Tali Dalgona / 600**  
Whipped Coffee, Milk, Honeycomb  
**Smoothies / 600**  
Mango - Pineapple - Passionfruit  
**Lassie / 600**  
Mango - Pineapple - Passionfruit  
**Milkshakes / 750**  
Vanilla - Chocolate - Strawberry - Salted  
Caramel




## VEGETABLE JUICES

**Healthy Skin Glow / 500**  
Carrots | Ginger | Celery  
**Alkalize Your Body / 500**  
Kale | Cucumber | Celery | Apple  
**Powerful Antioxidant / 500**  
Beet | Carrot | Celery | Apple | Parsley  
**Kick Start / 500**  
Pineapple | Mint | Spinach | Cucumber  
**Freshly Squeezed / 500**  
Beetroot - Carrot - Watermelon  
Orange juice / 650  
**Classic / 500**  
Mango - Pineapple - Passionfruit - Tree  
Tomato



## SODA & WATER

**Tali Lemonades / 495**  
*Please ask for available flavours*  
**Soda / 200, Diet Soda / 240**  
**Tonics / 450**



**Water, still / 400 (l), 350 (s)**  
**Water, sparkling / 450 (l), 400 (s)**

## B E E R S & S P I R I T S



<b>Aperitif</b>	Ricard	360
	Pernod	470
	Campari	355
	Aperol	400
	Martini Bianco   Rosso	300
<b>Beer</b>	Tusker   Tusker Lite	450
	Pilsner   Guinness	450
	Balozi	450
	T. Cider   White Cap	450
	T. Malt   W.C. Light	450
	Smirnoff Black Ice	450
	Sand Trap IPA	550
	Heineken	550
	Bila Shaka IPA	550
	Savannah Cider	550
<b>Beer on Tap</b>	<i>Locally crafted beer</i>	550
	254 Sand Trap, IPA (330ml)	
	254 Niaje, Lager	325
<b>Vodka</b>	Smirnoff	645/425
	Ketel 1	550
	Ciroq   Absolut	840
	Grey Goose	
	Belvedere	

<b>Gin</b>	Gordons   Gilbey's	300
	Kenyan Original	315
	Tanqueray   Bombay	450
	Hendrick's	835
	Tanqueray Ten	635
	Procera	1,600
<b>Tequila</b>	Jose Cuervo Silver	425
	Jose Cuervo Gold	425
	Don Julio Reposado	1,110
	Don Julio Blanco	850
	Patron Reposado	1,060
	Patron Arnejo	1,360
<b>Rum</b>	Patron Silver	1,260
	Kenya Cane	230
	Havana Club 3YO	290
	Bacardi Spice	360
	Bacardi Superior	300
	Malibu Coconut	350
	Captain Morgan Dark	395
	Captain Morgan Spice	350
	Myers's	395
	Zacapa 23	1,475
<b>Bourbon Whiskey</b>	Bulleit	650

<b>Whiskey</b>	J. Walker Red   J&B	350
	Famous Grouse	350
	Jack Daniels	500
	Bushmills   Jameson	375
	Jameson Barrel	700
	J. Walker Black	550
	Jack Daniels Gentleman	890
	J. Walker Green	995
	Chivas 12YO	575
	Chivas 18YO	1,215
<b>Single-Malt Whiskey</b>	Glenfiddich 12YO	970
	Caol Ila 12YO	1,075
	Glenlivet 12YO	845
	Singleton 12YO	755
	Glenkinchie 12YO	680
	Talisker 10YO	800
	Lagavulin 16YO	1,240
	Singleton 18YO	1,360
	Glenfiddich 15YO	1,400
	Glenmorangie 10YO	950
	Dalmore 12YO	975
	Macallan 12YO	2,195
	Glenlivet 15YO	1,485
Glenfiddich 18YO	1,975	
Glenmorangie Nectar	1,450	
Macallan 15YO	4,195	

# WINE LIST



## WINE OF THE WEEK

**'Mulderbosch' Rosé** | Western Cape, South Africa | **1,300 (G) | 5,850 (B)**

Made from Cabernet Sauvignon grapes, this rosé is fresh, alluring, and has hints of summer peach and rose petals.

### SPARKLING

#### Blanc de Blanc

***Veuve Ambal*** | Burgundy, France  
**1,250 | 5,600**

Delicate, citrusy, and creamy. Marry with grilled seafood, poultry and olives.

#### Prosecco D.O.C.

***Le Dolci Collini Brut*** | Veneto, Italy  
**1,600 | 7,000**

Fresh, light, and crisp. A lovely match with feta samosas, sushi, pastry dishes or fish.

#### Méthode Cap Classique

***L'Omarins Brut Rosé*** | Western Cape, South Africa  
**8,150**

Blush pink; delicate and crisp with fine bubbles. Pair with soft cheeses, dessert, or simply as an aperitif.

#### Champagne

***Laurent Perrier La Cuvée Brut*** | Champagne, France  
**35,000**

Pale gold; Crisp, softly dry, elegant, and complex.

### WHITE

#### Chenin Blanc

***Protea*** | Franschhoek, South Africa  
**1,100 | 4,850**

Upfront, clean, bright, and crisp.

### WHITE

#### Chenin Grenache Blanc

***Coterie by Wildeberg*** | Franschhoek, South Africa  
**9,900**

**\*Vegan.** Aromatic, floral and light. Marry with gentle Thai green curries, salmon, lemongrass and coriander.

#### Sauvignon Blanc

***Patriarche*** | Pays d'Oc, France  
**1,150 | 5,200**

Fresh, crisp and dry; notes of citrus.

***Vergelegen*** | Western Cape, South Africa  
**1,800 | 7,900**

**\*Vegan.** Bright, tropical, and crisp. Marry this unwooded wine with tapas dishes, salads, and sushi.

***Robert Mondavi*** | California, USA  
**8,900**

Lively, bright, fruit-forward, and lovely with light dishes such as ceviche or tofu bao buns.

#### Pinot Grigio

***Fantinel Borgo Tesis*** | Friuli, Italy  
**1,400 | 6,100**

A semi-dry, delicately coppery, bright wine. Matches well with rice, pasta, and fish.

#### Riesling

***Peter Lehmann*** | Eden Valley, Australia  
**6,900**

Fruity, pure, and accessible. Lovely with crêpes, and also with richer dishes such as pork ribs.