

C H E F S P E C I A L S



Starters

Roasted Tomato Soup (v, gf opt.) / 1,250

Garlic, Thyme, Basil, Cream
Served with homemade bread

Tuna Tartare / 1,950

Avocado, Cucumber, Ginger, Sesame,
Coriander Oil, Wasabi, Prawn Cracker
Passionfruit, Soy & Mirin Dressing

Mains

Mediterranean Pork Chops (gf) / 2,995

**limited supply*

Butterbean Purée, Tarragon & Caper Salsa Verde,
Broccolini, Baby Carrots

Braised Beef Cheek (gf) / 2,800

Risotto Milanese, Fennel, Parsley salad

Penne Al Arrabiata (v) / 1,750

Cherry Tomato, Smoked Chilli, Garlic, Fresh Basil,
Olive Oil, Parmesan

Dessert

Guinness Cake / 1,350

Bailey's Butterscotch Syrup, Vanilla Ice Cream

TO START



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

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

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

Farm-to-table Garden Salad (v, gf)
/ 950
Garden Leaves | Cherry Tomatoes | Avocado
Cucumber Ribbons | Candied Sunflower Seeds

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

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

Salt & Pepper Squid (gf) / 1,890
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

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

SUSHI & SASHIMI



Crispy Teriyaki Tempura Maki (6 pcs)
/ 1,850
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) 2,200
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) / 2,350

Beef Tataki / 1,650
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) 1,850
Prawn (3 pcs) 1,450, (5 pcs) 2,150

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

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 Bajias | Charred Kale
*Béarnaise, Mushroom, Pepper or Red Wine
Jus*

Chicken Al Limone (gf) / 2,550

Tarragon & Lemon Zest | Creamy Mash

Talisman Beef Burger / 2,350

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

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

Sticky Wok Chilli-Beef / 2,650

Rice Noodles, Shallots, Bullet Chilli
Asian Greens, Coriander, Micro Sprouts
Optional: Replace Beef with Tofu (2,350)

Brown Butter Roasted Snapper (gf) / 3,350

Tartar Sauce | Shrimp | Creamy Mash

Fillet of Salmon (gf) / 4,850

Asparagus | Carrot Puree | Hollandaise
Creamy Mash

Crispy Hanetsuki Gyoza / 2,350

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

Grilled Asparagus Salad (gf, v) / 1,750

Almonds | Hollandaise | French Fries

Poached Eggs / 1,950

House-smoked Salmon / 3,350

Pistachio & Pancetta Linguine / 2,350

Rosemary | Egg Yolk | Cream | Pecorino

Cacio e Pepe (v) / 1,950

Black Pepper | Pecorino

Pasta ai Funghi (v) / 2,100

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

Ginger Tofu Bao Bun (v) / 1,950

Pickled Cucumber | Sriracha Mayo
Coriander

Thai Green Vegetable Curry (vg, gf) / 2,150

Coriander | Lemongrass | Chilli | Basil
Coconut Cream | Ginger | Rice

Char-Grilled Lamb Kofta Kebabs / 2,550

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

Buddha Bowl (vg, gf) / 2,150

Brown Rice | Falafel | Cajun-Spiced
Chickpeas | Roasted Butternut, Kale &
Beetroot | Avocado

Honey Turmeric Tahini or Green Mint Tahini

Fish and Chips / 2,650

Tartar Sauce | Tali Slaw

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
Chocolate & Tahini Ice Cream (Seasonal)
Coffee Bean Ice Cream
Cardamom & Dill Ice Cream
Lemon & Mint Sorbet
Rhubarb Sorbet (Seasonal)
Raspberry Sorbet
Mango Gelato
Guava Gelato
Botanist Gin & Tonic Gelato

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) / 750
Espresso, Vanilla Ice Cream, Meringue

DIGESTIFS

Please ask your waiter -
Brandy
Cognac
Dessert Wine
Sherry
Liqueurs

BEVERAGES

COFFEE & COCOA

~ Spring Valley Coffee ~

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 Flowers

Relief from high cholesterol

Lemon & Ginger

Calming and relaxing

Fresh Mint

Eases digestion and relieves tension

English Breakfast | Earl Grey

Masala Chai | Classic Kenyan Tea

Rooibos / 300

~ Muthaiga Tea Company ~

Rwanda Noir | Swahili Oolong

Purple Haze Purple Tea |

Emerald Dream Green Tea / 450

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

Fresh Juices / 500

Beetroot - Carrot - Watermelon -

Mango - Pineapple - Passionfruit -

Tree Tomato

Orange juice / 650

SODA, WATER & ICED TEA

Tali Lemonades / 495

Please ask for available flavours

Soda / 200, Diet Soda / 240

Tonics / 450

Still Water / 350 (s), 400 (l)

Sparkling Water / 400 (s), 450 (l)

Iced Teas - please ask your waiter / 300

B E V E R A G E S



SIGNATURE COCKTAILS

Tali Cocktail / 950

Bombay Gin, Hibiscus, Sweet & Sour

Santorini Sun / 1,150

Ouzo, Amaretto, Passion, Grapefruit

La Primavera / 1,760

Don Julio, Cucumber, Apple, Lemon

Juniper Gimlet / 1,200

Procera 'Blue Dot' Gin, Lime, Juniper Berries

Natsumeku ("Summer") / 1,100

Saké, Ginger, Pink Grapefruit, Lemongrass

Orange & Vanilla Daiquiri / 1,495

Bacardi, Fresh Orange, Vanilla, Lime

Raspberry Cooler / 1,050

Vodka, Honey & Mint, Delia's Raspberry Sorbet

Chocolate Martini / 950

Hazelnut, Chocolate, Irish Cream, Vodka

Amazone Love / 1,985

Tanqueray 10, Mango, Passion

SHOTS OF SEVENS

Super Cocker / 1,300

Gin, Vodka, Southern Comfort, Apple, Passion

The Traveller / 1,300

Whiskey, Vodka, Brandy, Kahlua, Apple Juice

CLASSIC COCKTAILS

Dawa / 750

Margarita / 1,165

Cosmopolitan / 750

Whiskey Sour / 900

Negroni / 1,025

Mojito / 750

Espresso Martini / 920

Old Fashioned / 1,445

Elderflower "Hugo" Spritz / 1,550

Aperol Spritz / 1,550

Bloody Mary / 845



MOCKTAILS

Tali Mocktail / 700

Apple, Cranberry, Lemon, Rosemary

Ginger Hibiscus / 540

Hibiscus, Ginger, Lemon, Mint

Orange & Rosemary Spritz / 720

Orange, Cinnamon, Rosemary, Soda

Mockito / 500

Lamu Limes, Mint, Jaggery, Soda

COCKTAIL OF THE MONTH: Cactus-on-cactus / 1,995

A smokey Mezcalita, made with agave and blended with Delia's Cactus Pear Sorbet.

WINE LIST



WINE OF THE WEEK

Coterie Chenin Grenache Blanc | Franschoek, South Africa | **8,200**

***Vegan.** Aromatic, floral, and light. Marry with lemongrass, coriander, or our Thai green curry.

SPARKLING

Blanc de Blanc

Veuve Ambal Rosé | Burgundy, France
1,250 | 5,600
Delicate, creamy, and with notes of red berries.

Prosecco D.O.C.

Le Dolci Colline 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; Crisp with fine bubbles. Pair with soft cheeses, dessert, or simply as an aperitif.

Champagne

Laurent Perrier Brut | Champagne, France
25,000
Pale gold; Crisp, dry, elegant, and complex. Delicate aromas of fresh citrus and white flowers.

WHITE

House White

Backsberg Chenin Blanc | Western Cape, South Africa
950 | 3,850

Chenin Blanc

Protea | Franschhoek, South Africa
1,200 | 4,800
Upfront, clean, bright, and crisp.

Sauvignon Blanc

Hesketh Bright Young Things | Limestone Coast, Australia
1,150 | 4,600
Fresh, lively and citrusy; Pair with grilled prawns, goat cheese and salads.

Aquamarine | Nelson, New Zealand
1,250 | 5,000

A lovely example of the varietal, this wine is refreshing and crisp with notes of guava and pear.

Vergelegen | Western Cape, South Africa
1,500 | 6,300

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

Vinho Verde

Casa de Vila Nova | Minho, Portugal
1,100 | 4,750

Light and refreshing, with sherbet lemon acidity; enjoy with grilled fish, sushi or as an aperitif.

WINE LIST



WHITE

- Pinot Gris** *Yealands* | Marlborough, New Zealand
1,400 | 5,800
Full of fruit character and vibrancy; Pairs beautifully with seafood, light salads, or creamy pasta.
- Pinot Grigio** *Angelo* | Provincia di Pavia, Italy
1,000 | 3,900
An extremely light, refreshing and crisp white wine that is a natural pairing for appetisers, salads, or fish.
- Fantinel Borgo Tesis* | Friuli, Italy
1,300 | 5,500
Citrus-pink grapefruit on the nose; Intense and succulent.
- Pinot Blanc** *Gustave Lorentz* | Alsace, France
8,950
Soft-spoken, dry, and elegant. Pair with shellfish or fish.
- Viogner** *Flagstone 'Word of Mouth'* | Western Cape, South Africa
1,400 | 6,150
"Everything a viogner should be": this white is medium-dry, soft, full-bodied, and perfectly balanced.
- Riesling** *Peter Lehman* | Eden Valley, Australia
5,800
Fruity, pure, and accessible. Lovely with crêpes, and also with richer dishes such as bbq pork ribs.
- Chardonnay** *Wild House* | Western Cape, South Africa
1,000 | 3,900
Bright, fresh, and crisp with a touch of oak. Marry with seafood, summer salads or even a spicy lamb curry.

WHITE

- Chardonnay** *Zevenwacht Estate* | Stellenbosch, South Africa
6,200
Dry, silky, rich, and with buttery oakiness.
- Petit Chablis** *La Chablissienne Pas Si Petit* | Burgundy, France
9,990
Made from 100% Chardonnay grapes, this white is classically fresh, lively, mineral, and balanced.

ROSÉ

- House Rosé** *Pasquiers Cinsault Rosé* | Languedoc, France
1,000 | 4,500
- Grenache Rosé** *Gris Blanc* | Languedoc, France
1,200 | 4,900
Pale pink in colour; Fresh, light and mineral. Pair with crustaceans and Mediterranean dishes.
- Malbec Rosé** *La Mascota* | Mendoza, Argentina
1,350 | 5,600
Fresh, crisp, and dry, with hints of summer berries.
- Rosé Blends** *Domaines By Ott* | Côtes de Provence, France
8,500
The quintessential Provence rosé: delicate, dry and luscious with a smooth and silky mouthfeel.
- Minuty M* | Côtes de Provence, France
9,800
One of the leading Côtes de Provence producers, Minuty is known for its elegance, complexity, and aromatic freshness.

WINE LIST



RED

- House Red** *Finca La Escondida Merlot* | San Juan, Argentina
900 | 3,800
- Pinotage** *Kumala Reserve* | Western Cape, South Africa
1,200 | 4,400
Characteristic of this uniquely South African grape, this pinotage is rich, juicy, and with dark red fruit flavours.
- L'avenir Provenance* | Stellenbosch, South Africa
7,200
Smooth, full, perfumed, and seductive. Pair with pasta in tomato sauce, spicy food, pork, and vegetarian dishes.
- Pinot Noir** *Louis Latour Bourgogne* | Burgundy, France
1,500 | 6,300
***Vegan.** Smooth, round, and juicy, this wine envelops the mouth and lingers with a complex finish.
- Napa Cellars* | Napa County, USA
11,800
***Vegan.** Soft, smoky, and smooth. Pair with aromatic savoury dishes: garlic, herbs, and roasted meats.
- Chianti** *Villa Antinori Chianti Classico* | Tuscany, Italy
10,200
An exceptional example of the Chianti varietal, this red is soft, earthy, velvety, and subtly spicy.
- Rioja** *Cune Rioja Crianza* | Rioja, Spain
1,150 | 4,990
Fruity and oaky, with the characteristic smokiness and spiciness of Tempranillo grapes. Pair with steak or grilled lamb.

RED

- Primitivo** *Itinera Salento* | Puglia, Italy
7,200
Medium-bodied, plump and jammy. Marries well with grilled vegetables, hearty pastas and aged cheeses.
- Malbec** *Trumpeter* | Mendoza, Argentina
1,250 | 4,990
Dense, full-bodied, and hearty; Pair with a variety of meats and tomato-based dishes.
- Unánime Gran Vino Tinto* | Mendoza, Argentina
11,550
***Vegan.** Bold tannic, and complex. Marry with slow-cooked red meats, rich pastas, and mature cheeses.
- Merlot** *Montes* | Colchagua Valley, Chile
1,300 | 5,300
***Vegan.** A clean nose of cherry, plum, and crème de cassis. Contact with French oak adds subtle smoky notes, hints of vanilla and chocolate.
- Vranac** *Plantaže Crnogorski* | Podgorica, Montenegro
1,400 | 5,800
Achieving multiple gold medals at the *Decanter World Wine Awards*, this wine is dry, subtly spiced, and - despite it's rich and complex flavour - pleasantly light.
- Shiraz / Syrah** *Zevenwacht Estate* | Stellenbosch, South Africa
7,300
Luscious, mildly peppery, and with intense fruit-flavours.

WINE LIST



RED

Cabernet Sauvignon

Vergelegen | Western Cape, South Africa

1,500 | 6,300

***Vegan.** Cabernet Sauvignon & Merlot. Complex, rich and full-bodied; ripe fruit and prominent tannins.

Tokara Premium | Stellenbosch, South Africa

6,950

Dry and complex, both in flavour and texture.

Red Blends

Muchos Más | Castilla-La Mancha, Spain

1,350 | 5,600

Grenache, Syrah & Tempranillo. Intensely fruity, full-bodied and jammy. Aromatic and juicy.

Boutinot 'Les Coteaux' | Côtes du Rhône, France

1,500 | 6,300

***Vegan.** Grenache & Syrah. Rich, smooth and complex. Full-bodied and wonderfully versatile, this red will enhance most rich, meaty dishes: steaks, pastas, and mushrooms.

Amarone

Tommasi Amarone della Valpolicella Classico | Veneto, Italy

19,000

Rich, warm, intense, and enveloping.

DESSERT WINES

Famille Sichel Sauternes | Bordeaux, France
9,990

SWEET WINES

Saint Anna (White) | Western Cape, South Africa
950 | 4,100

Secret Safari Semi Sweet (Red) | Western Cape, South Africa
800 | 3,400

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



Aperitif	Martini Bianco Rosso	300	Vodka	Smirnoff	325	Rum	Kenya Cane	230
	Campari	355		Ketel 1	415		Havana Club 3YO	290
	Ricard	360		Ciroq Absolut	645/425		Bacardi Superior	300
	Aperol	400		Grey Goose	550		Malibu Coconut	350
	Pernod	470		Belvedere	840		Captain Morgan Spice	350
Beer on Tap <i>330ml</i>	Bila Shaka, IPA	550	Gin	Gordons Gilbey's	300	Single-Malt Whiskey	Bacardi Spice	360
	Capitan, Lager	565		Kenyan Original	315		Captain Morgan Dark	395
	254 Sand Trap, IPA	580		Tanqueray Bombay	450		Myers's	395
	254 Niaje, Lager	580		Tanqueray Ten	635		Zacapa 23	1,475
				Hendrick's	835			
Beer	Sierra Lager	450	Tequila	Procera Blue Dot	950		Glenkinchie 12YO	680
	Tusker Tusker Lite	450					Singleton 12YO	755
	Pilsner Guinness	450		Jose Cuervo Silver	425		Talisker 10YO	800
	Balozi	450		Jose Cuervo Gold	425		Glenlivet 12YO	845
	White Cap	450		Don Julio Blanco	850		Glenmorangie 10YO	950
	T. Malt W.C. Light	450		Patron Reposado	1,060		Glenfiddich 12YO	970
	Smirnoff Black Ice	450		Don Julio Reposado	1,110		Caol Ila 12YO	1,075
	Sand Trap IPA	550		Patron Silver	1,260		Lagavulin 16YO	1,240
	Heineken	550		Patron Arnejo	1,360		Singleton 18YO	1,360
	Bila Shaka IPA	550					Glenfiddich 15YO	1,400
Cider							Glenmorangie Nectar	1,450
	Tusker Cider	450					Glenlivet 15YO	1,485
	Savannah Cider	550					Glenfiddich 18YO	1,975
	Crisp Apple Roller	600					Macallan 12YO	2,195
	Raspberry Peach Roller	600					Macallan 15YO	4,195

DESSERT WINES & SPIRITS



Whiskey

J. Walker Red J&B	350
Famous Grouse	350
Bushmills Jameson	375
Jack Daniels	500
J. Walker Black	550
Chivas 12YO	575
Bulleit Bourbon	650
Jameson Barrel	700
Jack Daniels Gentleman	890
J. Walker Green	995
Chivas 18YO	1,215

Cognac & Brandy

KWV 3YO	250
KWV 5YO	430
KWV 10YO	430
Martell VS	665
Courvoisier VS	900
Hennessy VS	900
Calvados	965
Courvoisier VSOP	1,165
Martell VSOP	1,305
Hennessy VSOP	1,405
Remy Martin VSOP	1,505

Sherry & Port

KWV Port	260
Harvey's Bristol Cream	400

Liquor & Digestif

Limoncello	250
Butlers Peppermint	265
Sambuca	265
Apple Sour	290
Amarula	300
Southern Comfort	350
Baileys	390
Fernet Branca	400
Jägermeister	435
Kahlua	450
Sheridans	475
Amaretto	510
Grappa	525
Tia Maria	545
Grand Marnier	580
Frangelico	590
Cointreau	595
Drambuie	645