

turyaa  
CHENNAI

WHERE LIFE HAPPENS

# MENU

SAMASA

ROOFTOP RESTAURANT

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## ROOFTOP RESTAURANT

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### MENU INDICATORS

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**Turyaa Specialty**



**Procured from local**



**Gluten Free**



**Contain Hidden Grains**



**Spicy**



**Contains Crustaceans**



**Sugar free**



**Contains Egg**



**Contain Alcohol**



**Wine (Chargeable Basis)**

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Sea food and fresh- water Products / Soya, Egg and protein products / Cheese and Dairy products

Wheat and Grain products / Peanut, Tree nuts and Sesame seeds / Mushroom and Edible Fungi

Edible Vegetable fat, oil / Butter / Desi Ghee used in Preparations

Our Team of Culinarians would be delighted to plan a meal without the above mentioned allergens

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# TURYAA SIGNATURES

-  **Falafel** **375**  
Deep fried snack made from chickpea and herbs served with Tahini sauce (Kcal- 481)
-  **Arabic welcome combo:** **550**  
Hummus / Mutable / Tabbouleh Served with Pita bread (Kcal- 484)
-  **Wrap Mushakal** **600**  
Crispy fried cauliflower and eggplant wrapped in pita along with hummus and tahini (Kcal- 680)
-  **Falafel wrap** **600**  
Crispy fried airy chickpea patties mashed and wrapped with greens (Kcal- 470)
-  **Seafood Laksa**  **400**  
A spicy soup made with Malaysian Laksa and coconut milk, Coriander and bean sprout, (Kcal - 427)
-  **Beef Kebab** **750**  
Delicate melt in your mouth minced beef kebab skewer, cooked on open fire. (Kcal- 786)
-  **Tandoori Pomfret**  **650**  
Flavor of greens curry leaf Sear fish seasoning with home style spices and cooked in clay pot, (Kcal - 970)
-  **Turkish Baklava** **350**  
An Authentic rich nuts dessert made with phyllo served Along with array of fruits, (Kcal - 999.52)

# SOUPS

- Roasted Pumpkin Coconut Broth** 🍲 **350**  
Pureed pumpkin bind with coconut cream served with rolls, (Kcal - 295)
- Forest Shiitake Mushroom with Roasted Almond Cream Soup** 🌟 **350**  
A rich puree of shitake and button mushroom finished with Cream and flaked almonds, (Kcal - 295)
- Manchow Veg Soup** 🌟 **350**  
A rich puree of shitake and button mushroom finished with Cream and flaked almonds, (Kcal - 396)
- Sweet Corn Veg Soup** 🌟 **350**  
A thicken Chinese soup finished with corn and spring onion, (Kcal - 295)
- Sweet Corn Chicken Soup** 🍲 **375**  
A thicken Chinese soup finished with dominant flavor of ginger and cilantro, (Kcal - 275)
- MANCHOW chicken SOUP** 🍲 **375**  
A thicken Chinese soup finished with dominant flavor of ginger and cilantro, (Kcal - 275)
- Tom Yum Seafood** 🍲 **400**  
Thin flavorful Thai soup made to perfection with variations,(Kcal - 271)







# STARTERS FROM ARABIC WALIMA

- **Wrap chicken shawarma** **650**  
Juicy marinated grilled chicken wrapped with greens and garlic sauce, (Kcal - 1088.63)
  
- **Fried Shrimps Tanoor**  **700**  
Marinated shrimps in mustard sauce, deep fried crispy snacks,  
(Kcal - 837.973)

# STARTER FROM THE WESTERN FRONTIER

- **Masala peanut** **350**  
Roasted peanut mixed with onion, tomato, chilly along with Spices – A best snack for bartending, (Kcal - 565)
  
- **French fries** **300**  
Jardinière of potatoes fried twice, seasoned, and served hot, (Kcal - 668.05)
  
- **Cottage cheese peanut fingers** **550**  
Even size cottage cheese finger, Marinated and crumb fried served with aioli mayo,  
(Kcal - 970)
  
- **Arancini con le verdure** **550**  
Cold set Arborio rice mixed with herbs and seasonings, Made into ball, crumbed and fried  
crispy, served with mayonnaise sauce, (Kcal - 1179.05)
  
- **Cajun spice dusted fish finger** **650**  
Even size finger cut of fish, marinated, crumbed, crispy fried and finished with  
Cajun spice dusting, (Kcal - 1179.85)
  
- **Chicken cheese popcorn** **650**  
Small pieces of chicken, marinated, crumbed, deep fried and served with aioli mayo,  
(Kcal - 1050.70)
  
- **Spicy Meat ball Arabiatta** **750**  
Even size seasoned meat balls tossed in spicy tomato Sauce, garnished  
with Parmigianino Reggiano shavings, (Kcal - 754.05)




# STARTER FROM THE TANDOORI OVEN

- Masala papad** **300**  
Papad's roasted from tandoor, topped with spicy Indian salsa, (Kcal - 540.70)
- Malai Broccoli with Spicy Citrus Honey Reduction**  **500**  
Chunks of brassica marinated in creamy dressing, clay pot roasted and topped with reduction (Kcal - 817.07)
- Basil Crushed Southern Spices Mushroom tikka**  **500**  
Indian spices and basil marinated mushroom, cooked in tandoor, (Kcal - 569.07)
- Adraki Achar Paneer Tikka**  **550**  
Homemade ginger pickle flavor cottage cheese with veggies, skewered and grilled, (Kcal - 764)
- Tandoori subzi khazana** **1500**  
Assorted vegetable kebabs – Paneer, Baby corn, Broccoli, Potato cooked to perfection in tandoor served with mint chutney and laccha pyaz, (Kcal - 1050.07)
- Murgh Rosemary Cashew Tikka**  **600**  
Rich Awadhi creamy saffron marinated chicken cooked in tandoori clay pot, (Kcal - 769.01)
- Lucknow Sheek Kebab**  **750**  
Mutton mince cooked authentic Indian spices cooked in clay pot, (Kcal - 754.04)
- Achari Prawn Tikka**  **800**  
Prawns marinated in chili and pickle cashew basil creamy seasoning cooked in clay pot, (Kcal - 961)
- Tandoori Chicken** **850**  
One breast and leg of chicken marinated in red hot spice blend, char grilled in tandoor, served with mint chutney and salad, (Kcal - 796.01)

# WOK TOSSED PAN ASIAN STARTERS

- **Honey chili lotus stem (Kambaw honey meld nga)** 🍷 **450**  
 Crispy fried lotus stem wok tossed with honey and chili sauce, (Kcal - 668.05)
- **Wok tossed cauliflower in spicy sauce - (Kahla phrik)** 🍷 **450**  
 Florets of crunchy cauliflower tossed in spicy chili sauce, (Kcal - 568)
- **Crispy corn black pepper** 🍷 **450**  
 Batter fried baby corn tossed with crushed black pepper, (Kcal - 564)
- **Mushroom in Divine soya sauce** 🍷 **500**  
 Chunks of batter fried mushroom tossed in specific brand of sauce, (Kcal - 540.08)
- **Wok tossed tofu in sriracha sauce** 🍷 **500**  
 Batter fried tofu chunks tossed in spicy sriracha sauce, (Kcal - 754.04)
- **Wok tossed chili paneer** 🍷 **550**  
 Cubes of paneer tossed in red chili sauce along with bell peppers and onions, (Kcal - 764)
- **Wok tossed chili Egg** 🍷 **450**  
 Batter fried quarters of egg tossed with dices of onion, capsicum and chili along with seasonings, (Kcal - 566.04)
- **Wok tossed spicy chilli chicken** 🍷 **600**  
 Batter fried chicken cubes tossed with dices of onion, capsicum and chili along with seasonings, (Kcal - 796.05)
- **Thai style fish cake - Tod mun pla** 🍷 **650**  
 Mouth melting crunchy fish cake made in Thai way, served with chef special dip sauce, (Kcal - 1179.08)
- **Singaporean style chili crab** 🍷 **650**  
 Crab tossed tomato paste along with sweet and spicy sauce in Singapore way, (Kcal - 769.01)
- **Squid in buffalo sauce- Plah muk sxs khway** 🍷 **650**  
 Batter fried squid rings tossed in spicy Thai chili sauce along with lemon grass, (Kcal - 796.01)
- **Crispy fried shredded lamb in sweet and spicy sauce** 🍷 **750**  
 Finely shredded lamb, crunchy fried, tossed in sweet and spicy sauce, (Kcal - 1129.05)
- **Lamb chops in spicy Thai sauce - Sikhornng kaea tid nam phrik** 🍷 **2400**  
 Lamb chops cooked to perfect, flavored with Thai fish sauce and lemon grass, (Kcal - 754.08)

# MOMOS AND WONTONS<sup>1</sup>

-  **Vegetable Momos**,(Kcal- 564) /  **Chicken Momos** (Kcal- 769.01) **450/550**  
(Tibetan steamed dumplings served with table sauce and chutney)
-  **Vegetable Wontons**, (Kcal- 564) /  **Chicken Wontons** (Kcal- 769.01) **450/ 550**  
Stuffed dumplings of fancy shape, fried to perfection, served with sweet chili sauce

## MAIN DISHES

-  **Herb crusted fish fillet** **750**  
With Buttered legumes, mashed potato and vodka flavor orange sauce, (Kcal - 970.07)
-  **Corn Fed Baby Chicken** **750**  
With sautéed mushroom, buttered legumes, mashed potato and wine flavored brown sauce, (Kcal - 717.05)
-  **Grilled Tenderloin of Beef** **800**  
With sautéed mushroom, buttered vegetables, mashed potato and devilled sauce, (Kcal - 1088.63)
-  **Arabic Mixed Grilled Platter** **2500**  
Shish tawook, BBQ chicken, Lamb minced kebab, grilled Jumbo prawn, Grilled fish served with hummus, tahini, garlic sauce and Tandoor bread, (Kcal - 1166.05)
-  **New Zealand Rack of Lamb**  **3000**  
Braised in red wine reduction with smoked duo of brassicas, creamy potato mash, (Kcal - 1179.08)




## CHOICE OF PASTA

<input type="checkbox"/> <input type="checkbox"/>	<b>Penne/ Spaghetti/ Macaroni/ Fusilli</b>	<b>550/600</b>
	<b>Choice of sauces- Indian</b>	
	<b>Butter Masala Arrabiata</b>	
	Punjabi favored aroma butter gravy cooked with Mexican style pasta	
	<b>Choice of Sauces- Continental</b>	
<input type="checkbox"/>	<b>Carbonara sauce</b> (Kcal- 1050)	<b>600</b>
<input type="checkbox"/>	<b>Alfredo</b> (Kcal - 1305)	<b>500</b>
<input type="checkbox"/>	<b>Al Fungi</b> (Kcal - 1050)	<b>500</b>
<input type="checkbox"/>	<b>Napolitano sauce</b> (Kcal - 1324)	<b>500</b>

## SPECIALTY BREAD

<input type="checkbox"/>	<b>Laccha Paratha</b>	<b>175</b>
	Multi layered flat bread made of wheat Cooked to perfection in tandoor and basted with butter, (Kcal - 726.08)	
<input type="checkbox"/>	<b>Butter Naan / Roti / Plain Kulcha / Phulka (2 no's) Malabar paratha</b>	<b>175</b>
	(Kcal - 726.08/ 493.46/ 846.2)	

## CURRIES IN HAWKER BOWLS

- **Sali Murghi** **600**  
Chicken chunks cooked in tomato rich gravy, and garnished with fried strip potatoes - A Parsi Specialty, (Kcal - 717.08)
- **Biryani's - Mutton / Chicken / Vegetable**  **700/650/500**  
Long grain cooked to perfection with fragrance of Meat or vegetable along with spices blends and curd. Finished with desi ghee and fried onions, (Kcal - 1305/1210/1167)
- **Gosht Banjara** **750**  
A dish made with a combination of mutton curd and hand pound spices in the style of desert nomads of Rajasthan, (Kcal - 754)
- **Jhinga Do Pyaz** **800**  
Succulent pieces of prawn cooked onion rich cashew gravy with twice the onion - A Hyderabadi specialty, (Kcal - 968)

## CURRIES IN HAWKER BOWLS

- **Hingwali dal tadka** **400**  
Yellow lentil cooked to perfection, given a rich tempering of garlic, butter, and spices, finished with asafetida, (Kcal - 668.05)
- **Dal Makhani** **450**  
Soaked black lentil cooked overnight, given a rich tempering of garlic, butter, and spices, finished with cream, (Kcal - 726.05)
- **Methi Malai Vilayathi Subzi** **500**  
Exotic English vegetables simmered in creamy rich cashew gravy and finished with fenugreek, (Kcal - 817.7)
- **Paneer Makhani** **550**  
Triangles of cottage cheese simmered in rich gravy made of tomatoes, spices, and cream, (Kcal - 717.08)

# MAIN COURSE FROM WOK - PAN ASIAN VEGETARIAN

- **Pan seared Broccoli and tofu with dry chili**  **550**  
Unique combination of tofu and bok choy simmered in spicy sauce, (Kcal - 817.07)
- **Mushroom in ginger black pepper sauce** **550**  
Mushrooms stewed with ginger infused black pepper sauce, (Kcal - 568.07)
- **Eight treasure vegetables in Cantonese sauce** **550**  
Exotic eight varieties of vegetables stewed in soya flavor garlic sauce, (Kcal - 569.06)
- **Hingwali dal tadka** **550**  
Yellow lentil cooked to perfection, given a rich tempering of garlic, butter, and spices, finished with asafetida, (Kcal - 726.08)
- **Chicken in Hunan sauce** **650**  
Dices of deep-fried chicken tossed in spicy sauce- the way of yellow river in China, (Kcal - 796.07)
- **Chili Basil fish** **700**  
Chunks of batter fried sauce tossed in spicy fresh basil sauce, (Kcal - 796.41)
- **Sliced lamb in Sichuan sauce**  **750**  
Deep fried slices of lamb tossed in spicy sauce from the hot region of China, (Kcal - 1129.19)
- **Prawn with bok choy**  **800**  
Batter fried prawn simmered in garlic flavor chili sauce, (Kcal - 796.07)







# RICE AND NOODLE

(Kcal - 1129.19) (Kcal - 1170) (Kcal - 1023.6) (Kcal - 1023.6) (Kcal - 1201)

 **Vegetable**  **Egg**  **Chicken**  **Mixed Meat**  **Sea Food**

<b>Pan fried rice</b>	<b>400</b>	<b>450</b>	<b>550</b>	<b>650</b>	
<b>Sichuan rice</b>	<b>400</b>	<b>450</b>	<b>550</b>	<b>650</b>	
<b>Hakka noodle</b>	<b>400</b>	<b>450</b>	<b>550</b>	<b>650</b>	
<b>Chili garlic noodle</b>	<b>400</b>	<b>450</b>	<b>550</b>	<b>650</b>	
<b>Nasi goreng</b> (Indonesian style fried rice), Kcal - 1170			<b>650</b>		
<b>Pao kra pao gai</b> (Stir fried chicken with rice), Kcal - 1023.6				<b>650</b>	<b>800</b>
<b>Bami goreng</b> (Indonesian style noodle), Kcal - 1023.6			<b>650</b>		
<b>Thai green curry</b> Served with steamed rice	<b>550</b>		<b>650</b>		<b>800</b>
<b>Thai red curry</b> Served with steamed rice	<b>550</b>		<b>650</b>		<b>800</b>

# DESSERTS FROM HALWAI - PASTRY FUSION

-  **FIG PARFAIT SUGAR FREE** (Kcal - 372.04)  **350**
-  **ELANEER PAYASAM** **400**  
Made from fresh tender coconut is a mouthwatering authentic south Indian dessert (Kcal - 672.04)
-  **Baked Cheesecake** **550**  
Rich creamy cheese baked cake accompanied with coffee cream,  
Red wine poached pears and blue berry compote, (Kcal - 904.46)
-  **Almond Swedish with Chocolate**  **350**  
A rich chocolate multi layered dessert served with ice cream  
And almond macarons, (Kcal - 1331.355)