

turyaa  
CHENNAI

WHERE LIFE HAPPENS

# MENU

TWIST

Beverage Lounge

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## Beverage Lounge

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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 Culinaris would be delighted to plan a meal without the above mentioned allergens

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# TURYAA SIGNATURES

- █ PANKO CRUSTED SPICY STUFFED MUSHROOM** 🍷 **450**

Mushroom caps stuffed with cheese and herbs, dipped in batter Crumbed and fried crispy served with spicy mayo, (Kcal- 668.07)
- █ LOTUS STEM – HONEY CHILLI / SPICY PEANUT BUTTER** 🍷 **550**

Crispy fried lotus stem wok tossed with honey and chili sauce And spicy sauce finished with peanut butter, (Kcal- 568.7)
- █ ADOBO DUSTED BEER BATTERED ONION RINGS** 🍷 **600**

Rings of onion dipped in batter made with flour and seasoning, Fried crispy and served with garlic mayo (Kcal- 698.46)
- █ TANDOORI POMFRET** 🍷 **650**

Medium sized whole pomfret fish marinated in yogurt, red chili and Spices, clay oven roasted to perfection, Kcal - 796.01

## NON - VEGETARIAN STARTERS

- █ MIRAPAKAYA CHAPPA VEPUDU** 🍷 **550**

South Indian spiced rubbed fish chunks, deep fried and stir fried with Black pepper and curry leaves – A Andhra specialty, (Kcal - 796.01)
- █ SPICY CHICKEN BALLS ARABIATTA** 🍷 **550**

Seasoned chicken dumplings stir fried with fresh tomato sauce Finished with chili and Grand Padona shavings, (Kcal - 717.08)
- █ SICHUAN CHICKEN LOLLIPOP** 🍷 **550**

Chicken wings shaped to lolliipop, batter fried and wok tossed in Hot and sweet sauce, (Kcal - 717.08)
- █ CHICKEN 65** 🍷 **550**

Chunks of boneless chicken marinated with spices and bind with Flour coating, deep fried and served – A local delicacy, (Kcal - 407)
- █ KOZHI SUKKA** 🍷 **550**

Bone less chicken stir fried with onion, tomato and masala's finished With predominant black pepper and curry leaves – A local delicacy, (Kcal - 668.35)

# NON - VEGETARIAN STARTERS

- ❑ **WOK TOSSED CHICKEN (CHILLI / HUNAN / MANCHURIAN)** 🍴 **550**

Batter fried chicken tossed with onion, capsicum and chili /  
Spicy chili sauce and spicy ginger cilantro sauce, (Kcal - 717)
- ❑ **TANDOORI CHICKEN** 🍴 **550**

Half spring chicken marinated with yogurt and spices,  
Skewered and cooked in clay pot, served with green chutney, (Kcal - 796.01)
- ❑ **CHICKEN - CHILLI CHEESE KEBAB / TIKKA** **550**

Succulent Boneless chicken pieces marinated with cream, cheese and  
Spices, cooked in tandoor pot, served with chutney and laccha pyaz,  
(Kcal- 796.01)
- ❑ **CAJUN SPICED CHICKEN STRIPS** 🍴 **550**

Chicken pieces marinated and crumbed with panko, crispy fried  
And served with spicy mayo dip, (Kcal - 717.08)
- ❑ **AFGHANI TANGRI KEBAB** 🍴 **550**

Drum sticks of chicken marinated with yogurt and yellow chili,  
Cooked in tandoor and served with chutney, (Kcal- 750)
- ❑ **SPICY BUFFALO WINGS WITH CHEESE FONDUE** 🍴 **550**

Oven roasted Tex mex marinated chicken wings basted with sauce and  
Served with creamy cheese dip, (Kcal - 717.08)
- ❑ **WOK TOSSED CHILLI FISH** 🍴 **600**

Batter fried fish chunks wok tossed with chili, onion and peppers, (Kcal-970.75)
- ❑ **CAJUN SPICED FISH FINGER** **600**

Finger sized fillet fish, dipped in batter, crumbed and crispy fried  
Served with garlic mayo and savory wedges, (Kcal-1179.05)
- ❑ **CRISPY CALAMARI RINGS** 🍴 **650**

Marinated rings of squid dipped in batter, fried crispy and served with  
Spicy mayo, (Kcal- 968)
- ❑ **AAM KI ACHARI MACCHI TIKKA** 🍴 **650**

Chunks of Fish fillet marinated yogurt and mango pickle and spices Skewered, pot  
roasted and served with green chutney and onion salad, (Kcal- 796.01)

# NON - VEGETARIAN STARTERS

- BASIL INFUSED PANKO PRAWNS** 🍤 **675**  
Fresh prawns marinated in basil paste crumbed with Panko, fried and Served with garlic mayonnaise and fries, (Kcal - 1179.01)
- ACHARI JHINGE** 🍤 🚫 **675**  
Chunks of Prawns soaked in pickle flavored marinade, skewered and Char grilled served with green chutney and onion salad (Kcal- 796.01)
- YERRAL KURU MILAGU** 🍤 **675**  
Pieces of Prawn stir fried with South Indian Spices, curry leaves and Crushed Black pepper, (Kcal- 968)
- WOK TOSSED SPICY SHREDDED LAMB** 🍖 **700**  
Seasoned flour dusted thin strips of lamb, deep fried and wok tossed With spicy sauce and peppers, (Kcal- 796.41)
- PALLIPALAYAM MUTTON** 🍖 **700**  
Typical mutton preparation from south India in which Slices of fried coconut, masala and black pepper in finished, (Kcal - 754)
- PRAWN (SPICY BUTTER GARLIC / CHILLI)** 🍤 **750**  
Batter fried De veined prawns wok tossed in spicy garlic butter and Chili with dices of onion and peppers, (Kcal- 1179.06)
- NON – VEGETARIAN KEBAB PLATTER** **1600**  
An array of assorted Indian kebabs comprising two chicken varieties One mutton, One Prawn and One fish preparation served with green chutney.

# VEGETARIAN STARTERS

- LAL MIRCH TANDOORI KHUMB** **450**

Mushroom caps blanched, marinated with yogurt and spices, skewered, cooked in clay pot and served with green chutney, (Kcal- 568.07)
  
- BABY CORN SALT 'N' PEPPER / HOT 'N' SWEET** **550**

Chunks of baby corn, batter fried and wok tossed with Black pepper sauce and spicy sweet sauce of your choice (Kcal- 698.46)
  
- KUNG PAO CAULI FLOWER**  **550**

Batter fried cauliflower florets, stir fried with chili paste Onion, pimentos and topped with fried cashew (Kcal- 817.7)
  
- AMERICAN CORN CORNET** **550**

American corn dusted with seasoned flour and tossed With garlic and chili flakes, (Kcal- 668.03)
  
- ONION GARAM PAKODA / ASSORTED VEG PAKORA** **550**

Gram flour with spice blend, bind with onion and fried crispy Assorted vegetables dipped in seasoned batter and fried crispy, (Kcal- 764)
  
- SICHUAN TOFU**  **550**

Bean curd cubes dusted with seasoned flour, deep fried and Wok tossed with spicy sauce of China hot region, (Kcal- 668.35)
  
- AFGHANI PANEER TIKKA / LAL MIRCH PANEER TIKKA**  **550**

Even cubes of cottage cheese marinated with cubes of onion Tomatoes and capsicum in yogurt and spice blend, skewered And cooked in clay pot and served with green chutney, (Kcal- 764)
  
- CHEESY CHILLI TANDOORI BROCCOLI**  **550**

Florets of blanched broccoli marinated with yogurt, cheese and chili skewered and cooked in clay pot, served with green chutney, (Kcal- 668.07)
  
- MUSHROOM SALT AND PEPPER** **550**

Batter fried crispy mushroom pieces, wok tossed with spicy Black pepper sauce, (Kcal- 568.07)

# VEGETARIAN STARTERS

- **KALAN KURU MILAGU PERATTAL** 📍 **550**

Mushroom pieces stir fried with spices and finished with Black pepper and curry leaves, (Kcal- 407)
- **BABY CORN – TEMPURA** 🍷 **600**

Lengthy fingers of baby corn dipped in fluffy batter and fried Twice to perfection, served with sweet chili sauce, (Kcal- 698.46)
- **CAJUN DUSTED PANEER PEANUT FINGER** 🍷 **600**

Cottage cheese finger coated with crushed peanut and Panko crumb, deep fried and served with spicy mayo, (Kcal- 970)
- **CHILLY PANEER** 🍷 **600**

Batter fried cottage cheese tossed with green chili, Onion and capsicum and spicy sauce, (Kcal- 764)
- **VEGETARIAN KEBAB PLATTER** **650**

An Array of assorted vegetable kebabs that includes paneer, Baby corn, cauliflower and potato cooked in tandoor and Served with laccha pyaz and green chutney, (Kcal- 1179.08)
- **VEGETARIAN KEBAB PLATTER** **650**

An Array of assorted vegetable kebabs that includes paneer, Baby corn, cauliflower and potato cooked in tandoor and Served with laccha pyaz and green chutney, (Kcal- 1179.08)
- **DOUBLE SPICED CHILLI CHEESE TOAST** 🍷 **650**

Bread toast topped with green chili, two semi hard cheese Baked in oven and served, (Kcal-632.68)