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## Mumbai restaurant Talli Turmeric is a tribute to the golden spice in our kitchen

*Designed by Sumesh Menon, the new Indian restaurant at Atria Mall, Worli, champions the evergreen haldi*

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*Photo Caption: Talli Turmeric by its very name embodies the beating heart of India represented through a brilliant explosion of taste, flavour, aroma and colour*

If there is one ingredient to be found in Indian cuisine across the country, it has to be good ol' haldi. From Kashmir to Kanyakumari, every kitchen has a stock of this beautiful golden-amber dust in the spice box. Turmeric



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buzzing Atria Mall, this Indian restaurant has been designed by Menon of Sumeshh Menon Associates. The first element of decor that

people only a glimpse of the interiors to pique their interest without wholly displaying everything at one glance.”



## Travertine For The Win

When you visit a modern Indian restaurant, it is usually busy with antique utensils and the use of bright colours in the decor. At Talli Turmeric, the large floor space has been treated with utmost love and respect by keeping it minimalist. As you cross the reception area, you can see across the dining area with no obstruction. On the right is a brightly lit bar that means business. The gorgeous 50-foot-long showpiece bar is definitely the piece de resistance of the entire space. Its bar apron displays custom floral motifs arranged in an ascending design order with fluted wooden corners



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## Harmony at the Communal Table

Most of the dining area features tall chairs, while there are plush sofa seating for larger groups on the opposite side of the wall. But the highlight of the space is a custom-designed ten-foot-long terrazzo communal table right in the centre of the restaurant, illuminated by a stunning light installation hovering over it. All the artwork featured on the entry walls, the kitchen wall and the washroom area draw upon Indian motifs. The entire sofa wall is clad in FRP moulding that has a mix of traditional paisley motifs and contemporary chevron patterns. Even the DJ



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young artists from Sir JJ School of Art in Mumbai.



## Emblematic of India

“Talli Turmeric by its very name embodies the beating heart of India represented through a brilliant explosion of taste, flavour, aroma and colour. Catering to this brief we have blended several Indian inspired design elements with contemporary designs. Turmeric has been translated into the design of the space by picking out its colour as a design element and used generously throughout Talli Turmeric. Cheery yellow terrazzo flooring with chunks of Jaisalmer stone is the element that binds the whole space together and we have paired this with a grey-coffered, backlit, acoustically treated ceiling,” Menon explains.

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### Turmeric Lattes and Ancient Recipes

The food menu is a mix of south and north Indian preparations, and no, they aren't trying to make the food modern. Talli Turmeric uses ancient recipes and serves them the way they are meant to, giving you a wholesome meal. Staying true to its name, the small plates centre on turmeric. The menu features some classics that are must try such as Mangalorean Kozhi Ghee Roast, melt-in-your-mouth Galouti Kebab, Oorgai Idli Vithkal, and more. There is an entire section for dosa lovers and the Appam with Kheema comes highly recommended. For the main course, go for the flavourful Rajasthani Laal Maas or Goan Fish Curry. And if you have a good appetite, try their thalis served during lunch.

Now to the Talli (drunk) part of the menu, expect classic cocktails along with their signatures that come with an Indian twist. You can pick from Tequila infused with Kokum, Imli Sour, Iced Talli Latte (which comes with a turmeric latte) to name a few.