

# Trishna

## TASTE OF TRISHNA – KOLIWADA MENU

Five or Seven courses

Per person £38.50 [Any 5 courses]      incl. wine £74 [Each wine 100ml]  
Per person £47.50 [Any 7 courses]      incl. wine £91 [Each wine 100ml]

**CRAB & POLLACK TIKKIS** [curry leaf, mustard seed, crab chutney]  
*Vinho Verde, Quinta de Gomariz, Portugal 2010*

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**CHARGRILLED WILD TIGER PRAWN** [mustard, green chilli, garlic]  
*Chardonnay Reserva, Miolo, Brazil 2009*

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**DUCK SEEKH KEBAB** [green chilli, shallots, spiced pineapple chutney]  
*Lost Barrel, Oveja Negra, Chile 2008*

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**HARIYALI BREAM** [green chilli, coriander, tomato kachumber]  
*Côteaux du Giennois, Domaine de Villargeau, France 2010*

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**LAMB CHOP** [kashmiri chilli, ginger, mustard mooli] **£4.50 supplement**  
*Bouquet des Garrigues, Domaine Caillou, Rhone, France 2009*  
*Or*

**GUINEA FOWL TIKKA** [fennel seed, star anise, masoor lentils]  
*Bodegas LAN Crianza, Rioja, Spain 2006*

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**DORSET BROWN CRAB** [butter, pepper, wild garlic]  
*Montagny 1er Cru, Jean-Marc Boillot, France 2010*  
*Or*

**SOUTH INDIAN COAST LAMB CURRY** [curry leaf, coastal spices, coconut]  
*Laurona, DO Montsant, Cellers Laurona, (garnacho, syrah) Spain 2006*

**Sides** [Spicy Baby Potatoes, Spinach Dill, Bread basket, Basmati rice]

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**MANGO RICE PUDDING** [alphonso mango, sweet chilli, pistachio]  
*Gewuerztraminer "Granos Nobles", Luigi Bosca, Argentina 2008*  
*Or*

**GULAB JAMUN** [cardamom rabri, praline ice cream]  
*Pacherenc du Vic-Bilh, Domaine Capmartin Doux, France 2010*

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.

# Trishna

## TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

Five or Seven courses

Per person £38.50 [Any 5 courses]      incl. wine £74 [Each wine 100ml]

Per person £47.50 [Any 7 courses]      incl. wine £91 [Each wine 100ml]

**VEGETABLE PAKORA** [spinach, onion, masala cheese, tamarind-herb chutney]

*Tokaji Dry Furmint, Patricius, Hungary 2009*

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**POTATO CHAT** [chickpeas, tamarind, sweet yoghurt, shallots, red chilli]

*Vinho Verde, Quinta de Gomariz, Portugal 2010*

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**ROASTED AUBERGINE** [onion seed, paneer, yoghurt]

*Koenigsegg "Classic" Zweigelt, Schloss Halbturm, Burgenland, Austria 2008*

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**TAWA VEGETABLE SALAD** [mushrooms, asparagus, onions, wild garlic]

*Bandol Rose, Domaine La Suffrene, Gravier, France 2010*

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**PANEER TIKKA** [fenugreek leaf, corn chat]

*Wein vom Stein Riesling, Neumayer, Austria 2007*

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**AUBERGINE PILAU** [basmati rice, baby aubergines, coastal spices]

*Bodegas LAN Crianza, Rioja, Spain 2006*

**Sides** [Hyderabadi Dal, Spinach Dill, Bread basket, Basmati rice]

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**MANGO RICE PUDDING** [alphonso mango, sweet chilli, pistachio]

*Gewuerztraminer "Granos Nobles", Luigi Bosca, Argentina 2008*

Or

**GULAB JAMUN** [cardamom rabri, praline ice cream]

*Pacherenc du Vic-Bilh, Domaine Capmartin Doux, France 2010*

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.