

Trishna

TASTE OF TRISHNA – 10 YEAR ANNIVERSARY LUNCH MENU
Available from 1st – 30th November 2018 – all menus are subject to change

5 courses £32.50
Sommelier wine pairing £35.00

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]
Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2015

or

KOLIWADA SQUID&SHRIMPS [black pepper, curry leaves, Indian onion, ground rice]
Reto, Juan Antonio Ponce, Manchuela, Spain 2017

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat]
Riesling Spätlese, Erdener Treppchen, Weingut Max Ferdinand Richter, Germany 2015

or

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Prunus Branco, Dao, Portugal 2017

SUBZ SEEKH KEBAB [organic sprout chat, curry leaf oil, mint chutney]
Petit Manseng, Symphonia, King Valley, Australia 2008

or

DUCK SEEKH KEBAB [Kashmiri chilli, garlic, shallots, pineapple chutney]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013

or

TANDOORI LAMB CHOPS +£8.00 [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Lost Barrel, Oveja Negra, Curicó and Maule Valley, Chile 2014

MALWANI FISH CURRY [poppy seeds, tamarind, coconut]
Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2015

or

VANGI BHAAT [baby ravaya, mustard, chana dal]
Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2016

Served with Coastal potatoes, Hyderabad Dal, Basmati Rice and Bread Basket

MANGO & PISTACHIO KHEER [cardamom, pistachio kulfi, mango & ginger candy]
Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2017

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