

# Trishna

## EARLY EVENING MENU

Available Monday to Friday 1800-1845

Saturday 1730-1800

Sunday 1730-1830

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3 COURSES FOR £32.00

WINE FLIGHT ADDITIONAL: £24.00

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**ALOO CHAT** [potato, masala chickpea, tamarind, sweet yoghurt]

*Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2016*

or

**SHAHI SALMON TIKKA** [royal cumin, dill leaves, smoked raw papaya & samphire chat]

*Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2017*

or

**NANDU VARUVAL** [soft shell crab, green chilli, white crab, tomato chutney]

*Prunus Branco, Dao, Portugal 2017*

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**KOZHIKODE CHICKEN MASALA** [corn fed chicken, coconut, fennel, peppercorns]

*Dosset Vino Rosso Dolcetto, Fernando Principiano, Piemonte, Italy 2018*

or

**GONGURA LAMB** [pickled sorrel leaves, poppy seeds, Guntur teja chilli]

*Vall Por, Celler Sangenís i Vaqué, Priorat, Spain 2006*

or

**HYDERABADI SUBZ KOFTA** [saffron, cashew nuts, cardamom, paneer]

*Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2017*

Served with Makai Saag, Panchmel Dal, Bread Basket and Basmati Rice

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**DOUBLE KA MEETHA** [bread & butter pudding, saffron milk]

*Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2018*

or

**KESARI TEELI KULFI** [gajjar halwa, rabri falooda, dehydrated berries]

*Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2018*