

Trishna

EARLY EVENING MENU

Available Monday to Friday 1800-1845

Saturday 1730-1800

Sunday 1730-1830

3 COURSES FOR £32.00

WINE FLIGHT: £24.00 (3 x 100ml GLASSES)

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]
Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2017

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
País Volcánico, A Los Viñateros Bravos, Itata Valley Chile 2018

or

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
Prunus Branco, Dao, Portugal 2017

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]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2014

or

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, cardamom, paneer]
Riesling Spätlese, Erdener Treppchen, Weingut Max Ferdinand Richter, Mosel, Germany 2016

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

PISTACHIO & FIG KHEER [cardamom rice pudding, pistachio kulfi, fig confiture]
Riesling, Elesko, Modra, Slovakia 2011

or

KESARI TEELI KULFI [gajjar halwa, rabri falooda, dehydrated berries]
Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2017