

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]
Unlitro, Ampeleia, Tuscany, Italy 2017

or

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

NIZAMI CHICKEN KORMA [cashewnut, poppy seeds, kewra water]
Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2016

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Lost Barrel, Oveja Negra, Curicó and Maule Valley, Chile 2015

or

PANEER MATAR MAKHANE [snowpeas, lotus seeds, cashew, kasoori methi]
Riesling Spätlese, Erdener Treppchen, Weingut Max Ferdinand Richter, Germany 2016

Served with Achari Aloo, Hyderabadi Dal, Bread Basket and Basmati Rice

GULAB JAMUN [mini jamun, earl grey ice cream]
Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2017

or

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