

Trishna

TASTE OF TRISHNA – LUNCH TASTING MENU

4 courses £40.00
Sommelier wine pairing £38.00

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]
Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2016

or

TELICHERRY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney]
Reto, Juan Antonio Ponce, Manchuela, Spain 2017

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

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2017

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2014

IYENGAR AUBERGINE VARUVAL [fennel, dry red chilli, shallots, curry leaf]
Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017

or

KOZHIKODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]
Dosset Vino Rosso Dolcetto, Fernando Principiano, Piemonte, Italy 2017

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Vall Por, Celler Sangenís i Vaqué, Priorat, Spain 2006

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

PISTACHIO & FIG KHEER [cardamom rice pudding, pistachio kulfi, fig confiture]
Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2017

or

ORANGE MALPUA RABRI [pistachio kalakhand, fennel, candied orange zest]
Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014

or

KESARI TEELI KULFI [gajjar halwa, rabri falooda, dehydrated berries]
Riesling, Elesko, Modra, Slovakia 2011