

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 2015

or

KOLIWADA 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]
Unlitro, Ampeleia, Tuscany, Italy 2017

or

RED LEG PARTRIDGE CHUKKA [curry leaves, black pepper, Indian onion, parotta]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013

BAINGAN KOLHAPURI [baby aubergine, dry red chilli, sesame seeds]
Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017

or

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

or

NIZAMI CHICKEN KORMA [cashewnut, poppy seeds, kewra water]
Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2015

or

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

Served with Achari Aloo, Hyderabadi Dal, 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

DOUBLE KA MEETHA [bread & butter pudding, saffron milk]
Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014

or

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