

# Trishna

## TASTE OF TRISHNA – SEAFOOD MENU

6 courses £70.00

Sommelier wine pairing additional £65.00 (see below)

Prestige wine pairing additional £105.00 (please ask your sommelier)

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**NARIYAL SCALLOPS** [squid ink tuile, coconut chips, vermicelli upma, chilli & coconut chutney]

*Reto, Juan Antonio Ponce, Manchuela, Spain 2017*

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**TELICHERY SQUID & SHRIMPS** [curry leaves, Indian onion, raw mango & coconut chutney]

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

or

**SEAFOOD PANIYARAM** [prawn, scallop, coconut&crab chutney, gunpowder]

*País Volcánico, A Los Viñateros Bravos, Itata Valley Chile 2018*

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**HARIYALI BREAM** [green chilli, coriander, smoked tomato kachumber]

*Prunus Branco, Dao, Portugal 2017*

Or

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

*Brut Réserve, Philippe Gonet, Champagne, France NV*

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**TANDOORI MUSTARD PRAWN** [Dijon, whole grain mustard, shrimp chutney, idiyappam]

*Furmint, Bott Frigyes, Južnoslovenská, Slovakia 2017*

or

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

*Dosset Vino Rosso Dolcetto, Fernando Principiano, Piemonte, Italy 2017*

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**DORSET BROWN CRAB** [coconut oil, pepper, chilli, garlic]

*Petit Manseng, Symphonia, King Valley, Australia 2008*

or

**MEEN MANGA CURRY** [hake fillet, raw mango, malabar tamarind]

*Maluzija Santa Lucia, Kozlovic, Istria, Croatia 2016*

**Served with** [Saag Aloo, Dal Panchmel, Bread Basket, Basmati Rice]

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**ORANGE MALPUA RABRI** [pistachio kalakhand, fennel, candied orange zest]

*Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014*

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

*Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2017*