

Trishna

TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

5 courses £60.00

Sommelier wine pairing additional £60.00 (see below)

Prestige wine pairing additional £90.00 (please ask your sommelier)

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

TAWA SUBZ SALAD [candy beetroot, asparagus, lotus root, pea shoot, wild garlic]
Hambledon Classic Cuvée, Hampshire, England NV

or

COCONUT & CORN TIKKI [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]
Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018

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

or

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat]
Reto, Juan Antonio Ponce, Manchuela, Spain 2017

IYENGAR AUBERGINE VARUVAL [fennel, dry red chilli, shallots, curry leaf]
País Volcánico, A Los Viñateros Bravos, Itata Valley, Chile 2018

or

WILD MUSHROOM PILAU [girolles, trompette, shimeji, pink peppercorn raita]
Karmazin, Boleradice, Petr Koráb, Moravia, Czech Republic 2017

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

INDIAN MANGO & SAFFRON KHEER [smoked jelly, mango pearls, coconut chikki, sorbet]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2018

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, coconut malai, coconut & lime sorbet]
Riesling, Elesko, Modra, Slovakia 2011

Trishna

TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

7 courses £70.00

Sommelier wine pairing additional £75.00 (see below)

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

TAWA SUBZ SALAD [candy beetroot, asparagus, lotus root, pea shoot, wild garlic]

Hambledon Classic Cuvée, Hampshire, England NV

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]

Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2017

COCONUT & CORN TIKKI [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]

Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018

or

PODI PANIYARAM [rice & lentil fritters, gunpowder, tomato chutney]

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

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat]

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

IYENGAR AUBERGINE VARUVAL [fennel, dry red chilli, shallots, curry leaf]

Karmazin, Boleradice, Petr Koráb, Moravia, Czech Republic 2017

or

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, cardamom, paneer]

Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

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

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, orange zest, cardamom ice cream]

10 Year Old Tawny Port, Quinta de Romaneira, Douro, Portugal

or

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

Riesling, Elesko, Modra, Slovakia 2011