

# 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)

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

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**TAWA SUBZ SALAD** [candy beetroot, broccoli, lotus root, pea shoot, mustard dressing]  
*Reto, Juan Antonio Ponce, Manchuela, Spain 2017*

or

**COCONUT & CORN TIKKI** [sweetcorn, curry leaves, mint&mango murabba, baby corn bhajji]  
*Furmint, Bott Frigyes, Južnoslovenská, Slovakia 2017*

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**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]  
*Prunus Branco, Dao, Portugal 2017*

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

or

**WILD MUSHROOM PILAU** [girolles, trompette, shimeji, pink peppercorn raita]  
*Dosset Vino Rosso Dolcetto, Fernando Principiano, Piemonte, Italy 2017*

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

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

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)

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**TAWA SUBZ SALAD** [candy beetroot, broccoli, lotus root, pea shoot, mustard dressing]  
*Reto, Juan Antonio Ponce, Manchuela, Spain 2017*

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

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**COCONUT & CORN TIKKI** [sweetcorn, curry leaves, mint&mango murabba, baby corn bhajji]  
*Furmint, Bott Frigyes, Južnoslovenská, Slovakia 2017*

or

**PODI PANIYARAM** [rice&lentil fritters, gunpowder, tomato chutney]  
*País Volcánico, A Los Viñateros Bravos, Itata Valley Chile 2018*

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**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, corn & pomegranate chat]  
*Prunus Branco, Dao, Portugal 2017*

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

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

or

**HYDERABADI SUBZ KOFTA** [saffron, cashew nuts, cardamom, paneer]  
*Riesling Spätlese, Erdener Treppchen, Weingut Max Ferdinand Richter, Mosel, Germany 2016*

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

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**CHOCOLATE MOUSSE CHIKKI** [pistachio chikki, orange zest, cardamom ice cream]  
*10 Year Old Tawny Port, Quinta de Romaneira, Douro, Portugal*

or

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