

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, 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

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

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 2018

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

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)

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

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]
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

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

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]
Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2017