

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

ARTICHOKE & SQUASH SAMOSA [masala peas, toasted pumpkin seeds, chutney, murabba]
Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2015

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

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

or

WILD MUSHROOM PILAU [girolles, trompette, shimeji, pink peppercorn raita]
Unlitro, Ampeleia, Tuscany, Italy 2017

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

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

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

ARTICHOKE & SQUASH SAMOSA [masala peas, toasted pumpkin seeds, chutney, murabba]
Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2015

or

WILD MUSHROOM CHUKKA [shimeji, shitake, oyster, curry leaves, black pepper, parotta]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013

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

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

or

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

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

GULAB JAMUN [mini jamun, earl grey ice cream]
Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2017

or

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, orange zest, cardamom ice cream]
Maury 'Solera 1928' Cask 931, Roussillon, France NV