

# 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

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

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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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**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, Hyderabadi Dal, 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

**TRISHNA CHRISTMAS PUDDING** [mince ghujias, Christmas pudding ice cream]  
*Maury 'Solera 1928' Cask 931, Roussillon, France NV*

# 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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**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*

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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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**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]

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**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*