

Trishna

TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

5 courses £60.00

Prestige wine pairing additional £90.00

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

Fidèle Extra Brut, Vouette et Sorbée, France, 2015

TAWA SUBZ SALAD [candy beetroot, broccoli, lotus root, pea shoot, mustard dressing]

Grüner Veltliner, Alwin & Stefanie Jurtschitsch Terrassen, Kamptal, Austria 2017

or

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

Jasnières, Cuvée Speciale, Domaine de la Roche Bleue, USA 2015

SUBZ SEEKH KEBAB [organic sprout chat, curry leaf oil, mint chutney]

Roussanne, Domaine de la Terre Rouge Monarch Mine Vineyard, Sierra Nevada Foothills 2010

or

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

Finca Allende Blanco, Rioja, Spain 2015

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

Volnay 1er Cru, Santenots, Domaine Roblet-Monnot, Burgundy, France 2008

or

WILD MUSHROOM PILAU [girolles, trompette, shimeji, pink peppercorn raita]

Saint-Aubin 1er Cru, Les Frionnes, Hubert Lamy, Burgundy, France 2013

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

PISTACHIO & FIG KHEER [cardamom rice pudding, pistachio kulfi, fig confiture]

Riesling Kappelweg de Rohrschwihr Vendanges Tardives, Rolly Gassmann, Alsace, France 2005

or

TANDOORI PINEAPPLE&COCONUT [smoked pineapple, coconut malai, coconut&lime sorbet]

Justino's Colheita, Madeira, Portugal 1996

Trishna

TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

7 courses £70.00

Prestige wine pairing additional £105.00

TAWA SUBZ SALAD [candy beetroot, broccoli, lotus root, pea shoot, mustard dressing]
Grüner Veltliner, Alwin & Stefanie Jurtschitsch Terrassen, Kamptal, Austria 2017

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]
Fidèle Extra Brut, Vouette et Sorbée, France, 2015

COCONUT & CORN TIKKI [sweetcorn, curry leaves, mint&mango murabba, baby corn bhajji]
Jasnières, Cuvée Speciale, Domaine de la Roche Bleue, USA 2015

or

PODI PANIYARAM [rice&lentil fritters, gunpowder, tomato chutney]
Moulin-à-Vent Cuvée Vieilles Vignes, Hubert Lapierre, France 2012

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat]
Finca Allende Blanco, Rioja, Spain 2015

SUBZ SEEKH KEBAB [organic sprout chat, curry leaf oil, mint chutney]
Roussanne, Domaine de la Terre Rouge Monarch Mine Vineyard, Sierra Nevada Foothills 2010

IYENGAR AUBERGINE VARUVAL [fennel, dry red chilli, shallots, curry leaf]
Volnay 1er Cru, Santenots, Domaine Roblet-Monnot, Burgundy, France 2008

or

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, cardamom, paneer]
Saint-Aubin 1er Cru, Les Frionnes, Hubert Lamy, Burgundy, France 2013

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

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, orange zest, cardamom ice cream]
Justino's Colheita, Madeira, Portugal 1996

or

DOUBLE KA MEETHA [bread & butter pudding, saffron milk]
Riesling Kappelweg de Rohrschwihr Vendanges Tardives, Rolly Gassmann, Alsace, France 2005