

Trishna

TASTE OF TRISHNA – BASANT SPRING MENU

3 courses £28.50

4 courses £35.00 (including a drink, please ask your server)

Sommelier wine pairing for 3 courses additional £29.00

Sommelier wine pairing for 4 courses additional £38.00

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]
Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2016

or

TELICHERRY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney]
Reto, Juan Antonio Ponce, Manchuela, Spain 2017

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

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2017

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2014

IYENGAR AUBERGINE VARUVAL [fennel, dry red chilli, shallots, curry leaf]
Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2017

or

KOZHIKODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]
Dosset Vino Rosso, Fernando Principiano, Piemonte, Italy 2018

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Vall Por, Celler Sangenís i Vaqué, Priorat, Spain 2006

or

WILD MUSHROOM PILAU [girolles, trompette, shimeji, pink peppercorn raita]
Karmazin, Boleradice, Petr Koráb, Moravia, Czech Republic 2017

Served with Achari Aloo, Dal Panchmel, Basmati Rice and Bread Basket

ORANGE MALPUA RABRI [pistachio kalakhand, fennel, candied orange zest]
Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2018

or

DOUBLE KA MEETHA [bread & butter pudding, saffron milk]
Riesling, Elesko, Modra, Slovakia 2011