

# 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

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**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*

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**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*

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

*Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017*

or

**KOZHICODE CHICKEN MASALA** [corn fed chicken, coconut, fennel, peppercorns]

*Dosset Vino Rosso Dolcetto, 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*

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

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

*Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2017*

or

**ORANGE MALPUA RABRI** [pistachio kalakhand, fennel, candied orange zest]

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

or

**DOUBLE KA MEETHA** [bread & butter pudding, saffron milk]

*Riesling, Elesko, Modra, Slovakia 2011*