

# Trishna

## STARTER

**ALOOTOKRI CHAT** [ratte potatoes, masala chickpea, tamarind, sweet yoghurt] **11.00**  
*Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2017* 11.00

**COCONUT & CORN TIKKI** [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji] **10.00**  
*Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018* 11.00

**TAWA SUBZ SALAD** [candy beetroot, purple carrot, lotus root, pea shoot, mustard dressing] **10.00**  
*Hambledon Classic Cuvée, Hampshire, England NV* 12.00

**TELICHERRY SQUID & SHRIMPS** [curry leaves, Indian onion, raw mango & coconut chutney] **13.00**  
*Albilla, Reto, Juan Antonio Ponce, Manchuela, Spain 2018* 10.00

**NANDU VARUVAL** [soft shell crab, green chilli, white crab, tomato chutney] **14.50**  
*Brut Réserve, Philippe Gonet, Champagne, France NV* 14.00

**SEAFOOD PANIYARAM** [scallops, prawns, crab & coconut chutney, gunpowder] **12.50**  
*Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018* 8.00

**BATER SHAMI KEBAB** [mint, cardamom, ginger & tamarind chutney, quail scotch eggs] **14.00**  
*Blaufränkisch, Rosi Schuster, Burgenland, Austria 2017* 13.00

## TANDOOR

**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, corn & pomegranate chat] **11.00**  
*Albilla, Reto, Juan Antonio Ponce, Manchuela, Spain 2018* 10.00

**BADAMI BROCCOLI** [cardamom, mace, almond, gajar murabba, broccoli & garlic chutney] **10.00**  
*Pinot Gris, Domaine Marcel Deiss, Alsace, France 2018* 14.00

**TANDOORI MUSTARD PRAWNS** [Dijon & whole grain mustard, shrimp chutney, idiyappam] **24.00**  
*Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012* 16.00

**SHAHI SALMON TIKKA** [royal cumin, dill leaves, smoked raw papaya & samphire chat] **17.00**  
*Dosset Vino Rosso Dolcetto, Fernando Principiano, Piemonte, Italy 2018* 7.00

**HARIYALI BREAM** [green chilli, coriander, smoked tomato kachumber] **16.00**  
*Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018* 11.00

**NARIYAL SCALLOPS** [coconut chips, vermicelli upma, chilli & coconut chutney] **16.00**  
*Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018* 8.00

**DUCK CHUTNEY SEEKH** [tomato tokku, Kashmiri chilli, shallots, pineapple chutney] **20.00**  
*Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012* 16.00

**TANDOORI LAMB CHOPS** [Kashmiri chilli, ginger, crushed onion, kasundi mooli] **24.00**  
*Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2015* 16.00

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## MAIN

<b>VEGAN PLATTER</b> [tandoori soya chaap, soy keema pao, wild mushroom pickle] <i>Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2018</i>	<b>20.00</b> 12.00
<b>GUTTI VANKAYA KURA</b> [baby aubergine, peanut, sesame, coconut] <i>Blaufränkisch, Rosi Schuster, Burgenland, Austria 2017</i>	<b>15.00</b> 13.00
<b>HYDERABADI SUBZ KOFTA</b> [saffron, cashew nuts, cardamom, paneer] <i>Pinot Gris, Domaine Marcel Deiss, Alsace, France 2015</i>	<b>17.00</b> 14.00
<b>DORSET BROWN CRAB</b> [coconut oil, pepper, garlic, curry leaf] <i>Petit Manseng, Symphonia, King Valley, Australia 2008</i>	<b>25.00</b> 13.00
<b>MEEN MANGA CURRY</b> [coley, raw mango, drumstick, Malabar tamarind] <i>Malvazija, Kozlovic, Istria, Croatia 2018</i>	<b>22.00</b> 8.00
<b>KOZHIKODE CHICKEN MASALA</b> [corn fed chicken, coconut, fennel, peppercorns] <i>Dosset Vino Rosso Dolcetto, Fernando Principiano, Piemonte, Italy 2018</i>	<b>19.00</b> 7.00
<b>HIRAN KI BOTI</b> [tandoori venison haunch, pickled venison, bonda] <i>Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2015</i>	<b>25.00</b> 16.00
<b>GONGURA LAMB</b> [pickled sorrel leaves, poppy seeds, Guntur teja chilli] <i>Gran Reserva, Bodegas Petralanda, Rioja, Spain 2009</i>	<b>22.00</b> 14.00
<b>TANDOORI BHARWAN MURG</b> [mushroom & cheese stuffed breast, fried lentil chat, kozhi ada] <i>Volnay 1er Cru, Santenots, Domaine Roblet-Monnot, Burgundy, France 2011</i>	<b>19.00</b> 27.00

## BIRYANI

<b>WILD MUSHROOM PILAU</b> [girolles, shitake, shimeji, truffle oil, pink peppercorn raita] <i>Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2018</i>	<b>17.00</b> 9.00
<b>SEAFOOD PILAU</b> [basmati rice, prawn, scallops, seabream, pink peppercorn raita] <i>Meursault, Clos du Cromin, Patrick Javillier, Burgundy, France, 2015</i>	<b>23.00</b> 32.00
<b>MOPLAH MUTTON BIRYANI</b> [kaima rice, cashed nut, saffron, fried onion, pink peppercorn raita] <i>Blaufränkisch, Rosi Schuster, Burgenland, Austria 2017</i>	<b>22.00</b> 13.00

## VEGETARIAN

<b>DAL PANCHMEL</b> [masoor-toor-chana-urad-moong lentils, mustard, garlic]	<b>7.00</b>
<b>COASTAL BHINDI</b> [fennel seeds, fenugreek seeds, coconut]	<b>10.00</b>
<b>MAKAI SAAG</b> [babycorn, sweet corn, fenugreek]	<b>9.00</b>
<b>CARROT &amp; BEAN THORAN</b> [edamame bean, coconut, curry leaf]	<b>9.00</b>
<b>ACHARI ALOO</b> [palm vinegar, onion seed, fennel]	<b>8.00</b>

## SIDE

<b>ISLE OF MULL CHEDDAR, BLUE CHEESE &amp; CHILLI KULCHA</b>	<b>6.00</b>
<b>ADDITIONAL PAPADUMS &amp; CHUTNEYS</b>	<b>3.00</b>
<b>BREAD BASKET</b> [3 pieces]	<b>7.50</b>
<b>DUCK KEEMA NAAN</b> [ginger, green chilli, pink peppercorn raita]	<b>9.00</b>
<b>LEMON RICE</b> [cashew nut, mustard seeds, curry leaf]	<b>6.50</b>
<b>BASMATI RICE</b>	<b>4.00</b>
<b>PINK PEPPERCORN RAITA</b>	<b>3.00</b>
<b>INDIAN ONION &amp; GREEN CHILLI</b>	<b>2.00</b>
<b>HOUSE PICKLE</b>	<b>2.00</b>