

Trishna

TASTE OF TRISHNA – LUNCH TASTING 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 [ratte potatoes, 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 2018

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 [coconut, dry red chilli, shallots, curry leaf]

Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2018

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]

Gran Reserva, Bodegas Petralanda, Rioja, Spain 2008

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