

Trishna

TAKEAWAY & DELIVERY MENU

Please note menu and pricing is subject to change. For any direct delivery requests please contact on delivery@trishnalondon.com

STARTERS

ALOO CHAT [ratte potatoes, masala chickpeas, tamarind & sweet yogurt] **11.00**

TELICHERRY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney] **13.00**

CHICKEN PEPPER FRY [boneless chicken stir fried with Indian onion, curry leaves, pepper, served with parotta] **12.50**

TANDOOR

PANEER TIKKA ANARDANA [Indian cottage cheese marinated with pomegranate, raw mango, served with corn chat] **11.00**

BADAMI BROCCOLI [cardamom, mace, almond flakes] **10.00**

TANDOORI MUSTARD PRAWNS [Dijon & whole grain mustard, shrimp chutney, idiyappam] **24.00**

LEMON CHICKEN TIKKA [Kaffir lime, lemon grass, lime zest, fried lentil chat] **16.00**

DUCK CHUTNEY SEEKH KEBAB [tomato tokku, Kashmiri chilli, shallots, pineapple chutney] **20.00**

HARIYALI BREAM [tandoor cooked seabream fillets marinated with coriander and chilli served with tomato kachumber] **16.00**

TANDOORI LAMB CHOPS [kashmiri chilli, ginger, crushed onion, kasundi mooli] **24.00**

CURRY

KERALA PRAWN CURRY [coconut, mustard, Malabar tamarind] **22.00**

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf] **25.00**

KOZHIKODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns] **19.00**

GONGURA LAMB CURRY [Welsh lamb shoulder, pickled sorrel leaves, Guntur teja chilli] **22.00**

BIRYANI

WILD MUSHROOM PILAU [girolles, shitake, shimeji, truffle oil, pink peppercorn raita] **17.00**

CHICKEN BIRYANI [fragrant basmati rice & chicken thighs cooked in dum] **20.00**

SEAFOOD PILAU [basmati rice, prawn, scallops, salmon, pink peppercorn raita] **23.00**

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VEGETARIAN

SAAG PANEER [garlic tempered spinach & mustard leaves with Indian cottage cheese] **15.00**

BHAGARE BAIGAN [aubergine, sesame, peanut, coconut] **13.00**

DAL PANCHMEL [masoor-toor-chana-urad-moong lentils, mustard, garlic] **7.00**

COASTAL BHINDI [fennel seeds, fenugreek seeds, coconut] **10.00**

CARROT & BEAN THORAN [edamame bean, coconut, curry leaf] **9.00**

ACHARI ALOO [palm vinegar, onion seed, fennel] **8.00**

ACCOMPANIMENTS

PAPADS & CHUTNEY 4.00

PINK PEPPERCORN RAITA 4.00

LEMON RICE [cashew nut, mustard seeds, curry leaf] **9.00**

ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA 7.00

DUCK KEEMA NAAN [ginger, green chilli, pink peppercorn raita] **9.00**

BASMATI RICE 6.50

TANDOORI ROTI, PLAIN NAAN, BUTTER NAAN 2.00

GARLIC CORIANDER NAAN 3.00

ONION & PEPPER KULCHA 3.00

COCONUT & MANGO KULCHA 4.00

INDIAN ONION & GREEN CHILLI 3.00

DESSERT

GULAB JAMUN 2 FOR 5.00

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NON-VEGETARIAN BOX FOR 1 £22.50

CHICKEN PEPPER FRY

CHICKEN BIRYANI

BHAGARE BAIGAN

VEGETARIAN BOX FOR 1 £22.50

ALOO CHAT

MUSHROOM BIRYANI

SAAG PANEER

NON-VEGETARIAN FEAST FOR 2 £65

PAPAD & CHUTNEYS

ALOO CHAT

LEMON CHICKEN TIKKA

SEAFOOD BIRYANI

PINK PEPPERCORN RAITA

KERALA PRAWN CURRY

ROTI, NAAN

GULAB JAMUN

VEGETARIAN FEAST FOR 2 £55

PAPAD & CHUTNEYS

ALOO CHAT

PANEER TIKKA

MUSHROOM BIRYANI

PINK PEPPERCORN RAITA

BHAGARE BAIGAN

ROTI, NAAN

GULAB JAMUN