

# Trishna

## TAKEAWAY & DELIVERY MENU

Please note menu and pricing is subject to change. For any direct delivery requests please contact on [delivery@trishnalondon.com](mailto: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, gajar murabba, broccoli & garlic chutney] **10.00**

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

**SHAHI SALMON TIKKA** [royal cumin, dill leaves, smoked raw papaya & samphire chat] **17.00**

**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 BREEM** [tandoor cooked sea bream 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

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

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

**KOZHICODE 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**

**MOPLAH MUTTON BIRYANI** [kaima rice, cashew nut, saffron, fried onion, pink peppercorn raita] **22.00**

### 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**

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## ACCOMPANIMENTS

**PAPADS & CHUTNEY** [mango, masala, madras papads with mint & mango chutney] **4.00**

**RAITA** [cucumber & cumin yoghurt] **3.00**

**LEMON RICE** **7.00**

**BASMATI RICE** **5.00**

**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 SALAD** **2.00**

## DESSERT

**GULAB JAMUN** [2 pieces] **5.00**

**2 INDIAN MANGOES** **8.00**

## SEAFOOD FEAST FOR 2 65.00

**PAPADS & CHUTNEY**

**PUNJABI SAMOSA CHAT**

**HARYALI BREAM**

**SEAFOOD BIRYANI**

**KERALA PRAWN CURRY**

**DAL PANCHMEL**

**TANDOORI ROTI, PLAIN NAAN, RAITA, PICKLE**

**GULAB JAMUN**

## VEGETARIAN FEAST FOR 2 55.00

**PAPADS & CHUTNEY**

**PUNJABI SAMOSA CHAT**

**ACHAARI PANEER TIKKA**

**MUSHROOM BIRYANI**

**BHAGARE BAIGAN**

**CARROT & BEAN THORAN**

**DAL PANCHMEL**

**TANDOORI ROTI, PLAIN NAAN, RAITA, PICKLE**

**GULAB JAMUN**

