# 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

**PUNJABI SAMOSA CHAT** [potato filled deep fried pastry topped with tamarind & sweet yogurt] **6.00**

**PANEER TIKKA ANARDANA** [Indian cottage cheese marinated with pomegranate, raw mango, served with corn chat] **9.00**

**CHICKEN PEPPER FRY** [boneless chicken stir fried with Indian onion, curry leaves, pepper, served with parotta] **10.00**

**LEMON CHICKEN TIKKA** [tandoori chicken morsels marinated with lime leaves, lemon grass, served with mint chutney] **12.00**

**DUCK SEEKH KEBAB** [Kashmiri chilli & garlic duck mince skewers, pineapple chutney] **12.50**

**HARIYALI BREAM** [tandoor cooked seabream fillets marinated with coriander and chilli served with tomato kachumber] **12.00**

**TANDOORI MASALA LAMB CHOPS** [tandoor roasted lamb chop marinated with kashmiri chilli, ginger & yoghurt, mint chutney] **15.00**

### CURRY

**KERALA PRAWN CURRY** [prawn curry cooked with tamarind & coconut] **19.00**

**KOZHIKODE CHICKEN MASALA** [semi dry preparation of chicken cooked with coconut curry leaves & cardamom ] **18.00**

**GONGURA LAMB CURRY** [boneless lamb shoulder cooked with pepper, guntur chilli & pickled sorrel leaves] **19.00**

### BIRYANI

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

**SEAFOOD BIRYANI** [scallops, pink prawns, bream & basmati rice cooked with exotic spices] **22.00**

**MUSHROOM BIRYANI** [seasonal mushrooms cooked in dum with saffron flavoured basmati rice] **20.00**

### VEGETARIAN

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

**BHAGARE BAIGAN** [aubergine cooked in a paste of sesame, peanut, tamarind] **9.00**

**DAL PANCHMEL** [masoor, toor, chana, urad, moong lentils tempered with mustard and garlic] **5.00**

**COASTAL BHINDI** [stir fried okra with coconut, fennel & coriander seeds] **8.00**

**CARROT & BEAN THORAN** [carrot and bean stir fry with coconut, curry leaf] **7.00**

**ACHARI ALOO** [baby potatoes with palm vinegar, onion seed, fennel] **6.00**

### ACCOMPANIMENTS

**PAPADS & CHUTNEY** [sago, 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**

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## DESSERT

GULAB JAMUN 2 FOR 5.00

INDIAN MANGOES 2 FOR 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

Trishna

# ALLERGENS

For any further enquiries regarding allergens please contact delivery@trishnalondon.com

| FOOD ALLERGENS | Celery | Crustaceans | Dairy | Eggs | Fish | Gluten | Lupin | Molluscs | Mustard | Nuts | Peanuts | Sesame Seeds | Soya | Sulphur Dioxide |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| SAMOSA CHAT | | | x | | | x | | | | | | | | x |
| PANEER TIKKA | | | x | | | | | | x | | | | | |
| CHICKEN PEPPER FRY | | | | x | | x | | | x | | | | | |
| DUCK SEEKH KEBAB | | | x | | | | | | | | | | | |
| HARIYALI BREAM | | | x | | | | | | x | | | | | |
| TANDOORI LAMB CHOPS | | | x | | | | | | x | | | | | |
| | | | | | | | | | | | | | | |
| CHICKEN MASALA | | | | | | | | | x | | | | | |
| GONGURA LAMB CURRY | | | | | | | | | x | | | | | |
| KERALA PRAWN CURRY | | x | | | | | | | x | | | | | |
| | | | | | | | | | | | | | | |
| SAAG PANEER | | | x | | | | | | x | | | | | |
| BHAGARE BAINGAN | | | | | | | | | x | | x | x | | |
| DAL PANCHMEL | | | | | | | | | x | | | | | |
| BHINDI | | | | | | | | | | | | | | |
| THORAN | | | | | | | | | x | | | | | |
| ACHARI ALOO | | | | | | | | | x | | | | | |
| | | | | | | | | | | | | | | |
| MUSHROOM BIRYANI | | | | | | | | | x | x | | | | |
| SEAFOOD BIRYANI | | | x | | | | | | | | | | | |
| CHICKEN BIRYANI | | | x | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| LEMON RICE | | | | | | | | | x | x | | | | |
| RAITA | | | x | | | | | | | | | | | x |
| ONION CHILLI SALAD | | | | | | | | | | | | | | |
| PAPADUMS | | | | | | | | | x | | | | | |
| BASMATI RICE | | | | | | | | | | | | | | |
| GARLIC CORIANDER NAAN | | | x | x | | x | | | | | | | | |
| ONION & PEPPER KULCHA | | | x | x | | x | | | | | | | | |
| ROTI | | | | | | x | | | | | | | | |
| NAAN | | | x | x | | x | | | | | | | | |
| BUTTER NAAN | | | x | x | | x | | | | | | | | |
| COCONUT & MANGO KULCHA | | | x | x | | x | | | | | | | | |
| GULAB JAMUN | | | x | | | x | | | | | | | | |
| MANGOES | | | | | | | | | | | | | | |