

# 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 yoghurt] **11.00**
- COCONUT & CORN TIKKI** [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji] **10.00**
- NANDU VARUVAL** [soft shell crab, green chilli, white crab, tomato chutney] **14.50**
- 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 BROCOLLI** [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**
- HARIYALI BREEM** [tandoor cooked seabream fillets marinated with coriander and chilli served with tomato kachumber] **16.00**
- NARIYAL SCALLOPS** [coconut chips, vermicelli upma, chilli & coconut chutney] **16.00**
- DUCK CHUTNEY SEEKH** [tomato tokku, Kashmiri chilli, shallots, pineapple chutney] **20.00**
- LEMON CHICKEN TIKKA** [kaffir lime, lemongrass, lime zest, fried lentil chat] **16.00**
- TANDOORI MASALA LAMB CHOPS** [tandoor roasted lamb chop marinated with kashmiri chilli, ginger & yoghurt, mint chutney] **24.00**

### CURRY

- KERELA PRAWN CURRY** [prawn curry cooked with tamarind & coconut] **22.00**
- DORSET BROWN CRAB** [coconut oil, pepper, garlic, curry leaf] **25.00**
- KOZHICODE CHICKEN MASALA** [semi dry preparation of chicken cooked with coconut curry leaves & cardamom] **19.00**
- GONGURA LAMB CURRY** [boneless lamb shoulder cooked with pepper, guntur chilli & pickled sorrel leaves] **22.00**

### BIRYANI

- MUSHROOM BIRYANI** [seasonal mushrooms cooked in dum with saffron flavoured basmati rice] **17.00**
- CHICKEN BIRYANI** [fragrant basmati rice & chicken thighs cooked in dum] **20.00**
- SEAFOOD BIRYANI** [scallops, pink prawns, bream & basmati rice cooked with exotic spices] **23.00**
- MOPLAH MUTTON BIRIYANI** [kaima rice, cashewnut, saffron, pink peppercorn raita] **22.00**

### 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] **13.00**
- HYDERABADI SUBZ KOFTA** [saffron, cashew nuts, almond, cardamom] **16.00**
- DAL PANCHMEL** [masoor, toor, chana, urad, moong lentils tempered with mustard and garlic] **7.00**
- COASTAL BHINDI** [stir fried okra with coconut, fennel & coriander seeds] **10.00**
- CARROT & BEAN THORAN** [carrot and bean stir fry with coconut, curry leaf] **9.00**
- ACHARI ALOO** [baby potatoes with palm vinegar, onion seed, fennel] **8.00**

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## ACCOMPANIMENTS

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

**PINK PEPPERCORN RAITA** [cucumber & cumin yoghurt] **4.00**

**LEMON RICE** **7.00**

**BASMATI RICE** **4.00**

**ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA** **7.00**

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

**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** **3.00**

**HOUSE PICKLE** **2.00**

## DESSERT

**GULAB JAMUN 2 FOR** **5.00**