

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] **8.00**

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 BREAM [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**

KOZHIKODE 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**