

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**
- PANEER TIKKA ANARDANA** [Indian cottage cheese marinated with pomegranate, raw mango, served with corn chat] **11.00**
- CHICKEN PEPPER FRY** [boneless chicken stir fried with Indian onion, curry leaves, pepper, served with parotta] **12.50**
- LEMON CHICKEN TIKKA** [tandoori chicken morsels marinated with lime leaves, lemon grass, served with mint chutney] **16.00**
- DUCK SEEKH KEBAB** [Kashmiri chilli & garlic duck mince skewers, pineapple chutney] **20.00**
- HARIYALI BREAM** [tandoor cooked seabream fillets marinated with coriander and chilli served with tomato kachumber] **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**
- 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

- 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**
- MUSHROOM BIRYANI** [seasonal mushrooms cooked in dum with saffron flavoured basmati rice] **17.00**

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**
- 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**

ACCOMPANIMENTS

- PAPADS & CHUTNEY** [mago, masala, madras papads with mint & mango chutney] **4.00**
- RAITA** [cucumber & cumin yoghurt] **4.00**
- LEMON RICE** **7.00**
- BASMATI RICE** **4.00**
- 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**

Trishna

DESSERT

GULAB JAMUN 2 FOR 5.00

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

