

TASTE OF TRISHNA – 5 COURSE KOLIWADA MENU

5 COURSES £65.00

SOMMELIER WINE PAIRING ADDITIONAL £60.00

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
Brut Réserve, Philippe Gonet, Champagne, France NV

or

TELICHERRY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney]
Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2017

LEMON CHICKEN TIKKA [kaffir lime, lemongrass, lime zest, fried lentil chat]
Chardonnay, Bien Nacido Vineyard, Ojai, Santa Maria Valley, USA 2017

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2018

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2016

KERALA PRAWN CURRY [coconut, mustard, Malabar tamarind]
Malvazija, Kozlovic, Istria, Croatia 2018

or

GONGURA LAMB [Welsh lamb shoulder, pickled sorrel leaves, Guntur teja chilli]
Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2018

Served with [Makai Saag, Dal Panchmel, Bread Basket, Basmati Rice]

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, coconut malai, coconut & lime sorbet]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2018

or

BLACKBERRY & SALTED CARAMEL CHEESECAKE [orange & ginger candy, cashew caramel ice-cream]
L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2017

TASTE OF TRISHNA – 7 COURSE KOLIWADA MENU

7 COURSES £75.00

SOMMELIER WINE PAIRING ADDITIONAL £75.00

NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney]
Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2017

HARIYALI BREEM [green chilli, coriander, smoked tomato kachumber]
Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
Brut Réserve, Philippe Gonet, Champagne, France NV

or

CHICKEN PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]
Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2016

KOZHIKODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]
Malvazija, Kozlovic, Istria, Croatia 2018

or

DORSET BROWN CRAB [coconut oil, pepper, chilli, garlic]
Chardonnay, Bien Nacido Vineyard, Ojai, Santa Maria Valley, USA 2017

Served with [Makai Saag, Dal Panchmel, Bread Basket, Basmati Rice]

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, orange zest, cardamom ice cream]
10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

INDIAN MANGO & PISTACHIO KHEER [smoked mango jelly, mango pearls, pistachio nougat]
L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2017

Trishna

At Trishna, our guests safety is paramount, so we have taken the necessary steps to ensure you have an enjoyable and worry free experience.

This menu is sanitised before and after every use.

RESERVATIONS:
please visit trishnalondon.com

OPENING HOURS

WEDNESDAY - FRIDAY
6pm - 10.30pm

SATURDAY
12pm - 2.30pm
5.30pm - 10.30pm

SUNDAY
12pm - 2.45pm
5.30pm - 9.30pm

for events and private dining
enquiries please contact
events@trishnalondon.com

An optional 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.