

# Trishna

## TASTE OF TRISHNA – KOLIWADA MENU

6 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

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

or

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

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**LEMON TURKEY TIKKA** [kaffir lime, lemongrass, lime zest ,fried lentil chat]  
*Chardonnay, Bien Nacido Vineyard, Ojai, Santa Maria Valley, USA 2018*

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**SHAHI SALMON TIKKA** [royal cumin, dill leaves, smoked raw papaya & samphire chat]  
*Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2019*

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**HARIYALI BREAM** [green chilli, coriander, smoked tomato kachumber]  
*Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2019*

or

**CHICKEN PEPPER FRY** [Indian onion, curry leaf, pepper, Malabar parotta]  
*Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2019*

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**MALLARD CHUTNEY SEEKH** [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]  
*Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2015*

or

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

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**KERALA PRAWN CURRY** [coconut, mustard, Malabar tamarind]  
*Malvazija, Kozlovic, Istria, Croatia 2019*

or

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

or

**KOZHICODE CHICKEN MASALA** [corn fed chicken, coconut, fennel, peppercorns]  
*Xisto Ilimitado, Luis Seabra, Douro, Portugal 2017*

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

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**TANDOORI PINEAPPLE & COCONUT** [smoked pineapple, coconut malai, coconut & lime sorbet]  
*Moscato d'Asti Nirole, Michele Chiarlo, Piedmonte, Italy 2019*

or

**SAFFRON POACHED PEAR CHEESECAKE** [fennel & pear jelly, caramel & nuts ice cream]  
*L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2017*

or

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

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