

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

6 courses £70.00

Sommelier wine pairing additional £70.00 (see below)

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

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

or

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

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

or

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

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

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]

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 Year old 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.