

Trishna

TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

6 courses £70.00

Sommelier wine pairing additional £70.00 (see below)

ALOO CHAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2017

COCONUT & CORN TIKKI [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]

Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2019

Or

LEMON SOYA CHAMP [kaffir lime, lemongrass, lime zest, fried lentil chat]

Chardonnay, Bien Nacido Vineyard, Ojai, Santa Maria Valley, USA 2018

BADAMI BROCCOLI [cardamom, mace, almond, gajar murabba, broccoli & garlic chutney]

Malvazija, Kozlovic, Istria, Croatia 2019

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat]

Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2015

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, cardamom, paneer]

Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2019

or

BHAGARE BAIGAN [aubergine, peanut, sesame, coconut]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2018

or

WILD MUSHROOM PILAU [oyster, shitaki, shimeji, pink peppercorn raita]

Xisto Ilimitado, Luis Seabra, Douro, Portugal 2017

Served with [Makai Palak, 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

FIG, COCONUT & JAGGERY KHEER [caramelized fig, coconut chikki, banana kulfi]

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

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L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2017

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, coconut malai, coconut & lime sorbet]

Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2019