

# Trishna

## TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

6 courses £65.00

Sommelier wine pairing additional £70.00 (see below)

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**ALOO CHAT** [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]  
*Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2017*

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**COCONUT & CORN TIKKI** [sweetcorn, curry leaves, mint & mango murabba, baby corn bhaji]  
*Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2019*

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**BADAMI BROCOLLI** [cardamom, mace, almond, gajar murabba, broccoli & garlic chutney]  
*Malvazija, Kozlovic, Istria, Croatia 2019*

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**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, corn & pomegranate chat]  
*Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2015*

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**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** [girolles, trompette, shimeji, pink peppercorn raita]  
*Xisto Ilimitado, Luis Seabra, Douro, Portugal 2017*

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

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**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]  
*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, Piedmonte, Italy 2019*