

# Trishna

## TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

5 courses £60.00

Sommelier wine pairing additional £60.00

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

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**BADAMI BROCOLLI** [cardamom, mace, almond, gajjar murabba, broccoli & garlic chutney]  
*Malvazija, Kozlovic, Istria, Croatia 2018*

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**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, sweetcorn & pomegranate chat]  
*Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012*

or

**COCONUT & CORN TIKKI** [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]  
*Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018*

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**HYDERABADI SUBZ KOFTA** [saffron, cashew nuts, cardamom, paneer]  
*Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018*

or

**WILD MUSHROOM PILAU** [basmati oyster, rice, shitake, shimeji, truffle oil, pink peppercorn raita]  
*Xisto Ilimitado, Luis Seabra, Douro, Portugal 2017*

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

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

or

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

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. Please note all game may contain shot. An optional 12.5% gratuity will be added to your bill. All prices include VAT.

# Trishna

## TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

7 courses £70.00

Sommelier wine pairing additional £75.00

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**ALOO CHAT** [ratte potato, 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 bhajji]  
*Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018*

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**BADAMI BROCOLLI** [cardamom, mace, almond, gajar murabba, broccoli & garlic chutney]  
*Malvazija, Kozlovic, Istria, Croatia 2018*

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**MUSHROOM PEPPER FRY** [Indian onion, curry leaf, pepper, Malabar parotta]  
*Xisto Ilimitado, Luis Seabra, Douro, Portugal 2017*

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**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, sweetcorn & pomegranate chat]  
*Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012*

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**BHAGARE BAIGAN** [aubergine, peanut, sesame, coconut]  
*Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2018*

or

**HYDERABADI SUBZ KOFTA** [saffron, cashew nuts, almond, cardamom]  
*Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018*

Served with [Makai Saag, 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

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

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. Please note all game may contain shot. An optional 12.5% gratuity will be added to your bill. All prices include VAT.