

Trishna

TAKEAWAY & DELIVERY MENU

Please note menu and pricing is subject to change.
For any direct delivery requests please contact on delivery@trishnalondon.com

STARTERS

PUNJABI SAMOSA masala chickpeas, sweet tamarind, yoghurt	6.00
ALOO CHAAT ratte potatoes, masala chickpeas, tamarind & sweet yogurt	11.00
COCONUT & CORN TIKKI sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji	11.00
CHICKEN PEPPER FRY boneless chicken stir fried with Indian onion, curry leaves, pepper, served with parotta	15.00
NANDU VARUVAL soft shell crab, green chill, white crab, tomato chutney	15.50

TANDOOR

PANEER TIKKA ANARDANA Indian cottage cheese marinated with pomegranate, raw mango, served with corn chaat	12.00
BADAMI BROCCOLI cardamom, mace, almond flakes	11.00
TANDOORI POUSSIN tandoori poussin chaat, salli, kasoori methi	20.00
TANDOORI MUSTARD PRAWNS Dijon & whole grain mustard, shrimp chutney, idiyappam	24.00
MALLARD CHUTNEY SEEKH tomato tokku, Kashmiri chilli, shallots, pineapple chutney	22.00
HARIYALI BREAM tandoor cooked seabream fillets marinated with coriander and chilli served with tomato kachumber	17.00
SHAHI SALMON TIKKA royal cumin, dill leaves, smoked raw papaya & samphire chat	18.00

CURRY

CHEMMEEN MANGA CURRY Vannamei prawns, coconut, green mango	22.00
DORSET BROWN CRAB coconut oil, pepper, garlic, curry leaf	26.50
CASHEW & PEPPER CHICKEN roasted coconut & cashew, telicherry peppercorns	19.00
GONGURA LAMB CURRY Welsh lamb shoulder, pickled sorrel leaves, Guntur teja chilli	23.00

BIRYANI

WILD MUSHROOM PILAU girolles, shiitake, shimeji, truffle oil, pink peppercorn raita	19.50
CHICKEN TIKKA BIRYANI fragrant basmati rice & chicken thighs cooked in dum	22.00
SEAFOOD PILAU basmati rice, prawn, scallops, salmon, pink peppercorn raita	24.00

VEGETARIAN

SAAG PANEER garlic tempered spinach & mustard leaves with Indian cottage cheese	17.00
BHAGARE BAIGAN aubergine, sesame, peanut, coconut	15.00
HYDERABADI SUBZ KOFTA saffron, cashew nuts, almond, cardamom	17.00
DAL PANCHMEL masoor-toor-chana-urad-moong lentils, mustard, garlic	8.50
COASTAL BHINDI fennel seeds, fenugreek seeds, coconut	10.50
CARROT & BEAN THORAN edamame bean, coconut, curry leaf	9.00
ACHARI ALOO palm vinegar, onion seed, fennel	8.50

ACCOMPANIMENTS

PAPADS & CHUTNEY	4.00
PINK PEPPERCORN RAITA	4.00
LEMON RICE cashew nut, mustard seeds, curry leaf	9.00
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA	7.50
DUCK KEEMA NAAN ginger, green chilli, pink peppercorn raita	9.50
BASMATI RICE	6.50
TANDOORI ROTI, PLAIN NAAN, BUTTER NAAN	3.00
MALABAR PAROTA coil matted wheat bread	3.00
GARLIC CORIANDER NAAN	4.00
ONION & PEPPER KULCHA	4.00
COCONUT & MANGO KULCHA	5.00
INDIAN ONION & GREEN CHILLI	3.00
HOUSE PICKLE	2.00

DESSERT

GULAB JAMUN	5.00
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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.