

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

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 MUSTARD PRAWNS [Dijon & whole grain mustard, shrimp chutney, idiyappam] **24.00**

LEMON CHICKEN TIKKA [Kaffir lime, lemon grass, lime zest, fried lentil chaat] **19.00**

MALLARD CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney] **22.00**

HARIYALI BREEM [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, 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**

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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

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