

# Trishna

## TAKEAWAY & DELIVERY MENU

Please note menu and pricing is subject to change. For any direct delivery requests please contact on [delivery@trishnalondon.com](mailto: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 cornbhajji] **11.00**

**CHICKEN PEPPER FRY** [boneless chicken stir fried with Indian onion, curry leaves, pepper, served with parotta] **15.00**

### 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 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**

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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 7.00**

**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**

# *Trishna*