

# Trishna

## TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

6 courses £70.00

Sommelier wine pairing additional £70.00 (see below)

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**ALOO CHAT** [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

*Fiano di Avellino, Guido Marsella, Campania, Italy 2018*

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**COCONUT & CORN TIKKI** [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]

*Marsanne, Jean-Baptiste Souillard, Ardeche, France 2018*

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**BADAMI BROCCOLI** [cardamom, almond, gajar murabba, broccoli & garlic chutney]

*Chenin Blanc, Secateurs, A.A. Badenhorst, Swartland, South Africa 2019*

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**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, corn & pomegranate chat]

*Philippe Gonet, Brut Réserve, Champagne, France NV*

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**HYDERABADI SUBZ KOFTA** [saffron, cashew nuts, cardamom, paneer]

*Riesling Kabinett, Graacher Himmelreich, Joh Jos Prüm, Mosel, Germany 2018*

or

**BHAGARE BAIGAN** [aubergine, peanut, sesame, coconut]

*Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2019*

or

**WILD MUSHROOM PILAU** [oyster, shitaki, shimeji, pink peppercorn raita]

*Sankt Laurent, Jungle, Weingut Jurtschitsch, Kamptal, Austria 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

**STRAWBERRY & LEMON CHEESECAKE** [lemon curd, strawberry compote, dehydrated berries]

*Le Loin de L'oeil, Domaine Plageoles, Gaillac, France 2016*

or

**TANDOORI PINEAPPLE & COCONUT** [smoked pineapple, coconut malai, coconut & lime sorbet]

*Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2020*