

Trishna

DRINKS

COCKTAILS

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| HIMALAYAN GIMLET [Tanqueray 10, Himalayan Cordial, Timur Peppercorn] | 12.00 |
| HOLY BASIL FIZZ [Holy Basil Vodka, Holy Basil, Lychee, Basil Seeds, Soda] | 12.00 |
| BELLINI [Guava Puree, Vanilla, Prosecco] | 12.00 |
| PALOMA [Tapatio Tequila, Lime Leaf, Rhubarb Shrub, Grapefruit Soda] | 12.00 |
| VODKA & TONIC [Ketel One, Alphonso Mango, Verjus, Symmetry Citrus Tonic] | 12.00 |
| WHISKY & SODA [Johnnie Walker Black Label, Fermented Alphonso Mango, Mango Leaf] | 14.00 |
| CHIKKI CHIKKI [Compass Box The Spice Tree, Distilled Peanuts, Coconut, Blitters] | 14.00 |



GIN & TONICS *CHOSEN FOR THEIR USE OF INDIAN BOTANICALS. ALL SERVED IN 50ML MEASURES WITH TONIC & FRUIT*

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| SIPSMITH LONDON DRY, LONDON, UK [Macedonian Juniper Berries, Orange & Lemon Peel, Almond & Coriander Seed] | 12.00 |
| COLOMBO NO.7, UK [Curry Leaves, Coariander, Cinnamon, Ginger, Liquorice] | 12.00 |
| CAMBRIDGE DRY GIN, CAMBRIDGE, UK [Basil, Rose & Lemon Verbena, Small Batch Artisan Gin, Fresh & Floral] | 14.00 |
| PORTERS TROPICAL OLD TOM, SCOTLAND [Cold Distilled with Guava & Passionfruit, Tropical & Citrusy] | 14.00 |
| THE BOTANIST, ISLAY, SCOTLAND [Foraged Botanicals including Apple Mint, Lemon Balm & Wild Thyme] | 12.00 |



WINES BY THE GLASS

SHERRY

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| MANZANILLA, 'I THINK' EN RAMA, EQUIPO NAVAZOS, JEREZ, SPAIN | 100ml | 9.00 |
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CHAMPAGNE

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| NV PHILIPPE GONET, BRUT RÉSERVE, CHAMPAGNE, FRANCE | 125ml | 15.00 |
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SPARKLING

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| 2016 DINAMITE, PORTUGAL BOUTIQUE WINERY, BLANC DE BLANCS, BAIRRADA, PORTUGAL | 12.00 |
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WHITE

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| 2019 MALVAZIJA, KOZLOVIC, ISTRIA, CROATIA | 125ml | 250ml | 375ml |
| | 8.00 | 16.00 | 24.00 |
| 2019 RIESLING TROCKEN, WEINGUT SCHÄFER-FRÖHLICH, NAHE, GERMANY | 9.00 | 18.00 | 27.00 |
| 2018 MARSANNE, JEAN-BAPTISTE SOUILLARD, ARDECHE, FRANCE | 11.00 | 22.00 | 33.00 |
| 2018 FIANO DI AVELLINO, GUIDO MARSELLA, CAMPANIA, ITALY | 12.00 | 24.00 | 36.00 |
| 2020 CHARDONNAY, TESSELAARSDAL, HEMEL-EN-AARDE, SOUTH AFRICA | 13.00 | 26.00 | 39.00 |



ROSÉ

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| 2019 BANDOL, DOMAINE LA SUFFRÈNE, PROVENCE, FRANCE | 125ml | 250ml | 375ml |
| | 10.00 | 20.00 | 30.00 |

RED

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| 2020 PAIS, VOLCANICO, A LOS VINATEROS BRAVOS, ITATA VALLEY, CHILE | 125ml | 250ml | 375ml |
| | 8.00 | 16.00 | 24.00 |
| 2019 SAUMUR-CHAMPIGNY, LA FOLIE, CHÂTEAU YVONNE, LOIRE, FRANCE | 10.00 | 20.00 | 30.00 |
| 2017 SANKT LAURENT, JUNGLE, WEINGUT JURTSCHITSCH, KAMPTAL, AUSTRIA | 11.00 | 22.00 | 33.00 |
| 2019 SYRAH, OPIE KOPPIE 80.000, BLANK BOTTLE, SWARTLAND, SOUTH AFRICA | 14.00 | 28.00 | 42.00 |
| 2016 CABERNET SAUVIGNON, NOTARY PUBLIC, SANTA BARBARA COUNTY, USA | 15.00 | 30.00 | 45.00 |



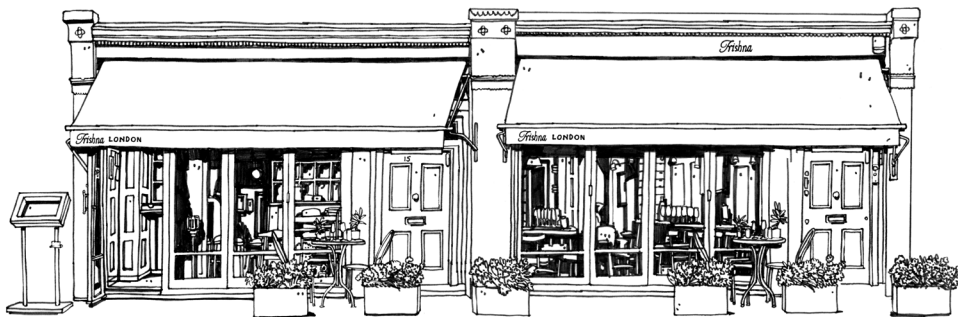
BEER

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| COBRA LAGER, 4.8% 330ML, BURTON-ON-TRENT, UK [Modern classic Indian lager] | 6.50 |
| 4TH RIFLES, 4.5% 330ML, BAKEWELL, UK [Our own pale ale brewed with citra hops, light & citrusy] | 6.50 |
| JAIPUR IPA, 5.9%, 330ML, BAKEWELL, UK [Indian pale ale brewed with tons of US hops. Big and bold with tropical fruit character] | 6.50 |
| MANGO PALE ALE, 7.4%, 330ML, BRIGHTON, UK [If mango juice was beer! Full bodied New England with lashings of mango and t | 6.50 |

SOFTS & SODAS

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| ALPHONSO MANGO LASSI [Alphonso Mango, Pistachio, Yoghurt] | 5.50 |
| SALTY LASSI [Yoghurt, Green Chilli, Coriander, Chopped Ginger, Black Salt] | 5.50 |
| MANGO & GINGER SODA [Mango Shrub, Ginger Ale] | 7.00 |
| SILVER-SIP GIMLET [Aecorn Dry, Silver Tip Jasmine Cordial, Clary Sage] | 7.00 |
| RHUBARB NIMBU PANI [Rhubarb Shrub, Three Cents Soda, Grapefruit, Fever Tree Soda] | 7.00 |
| HOLY BASIL FIZZ [Holy Basil, Lychee, Basil Seeds, Soda] | 7.00 |





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