

# Trishna

## SAMPLE MENU

### TASTE OF TRISHNA – KOLIWADA MENU

6 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

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**NARIYAL SCALLOPS** [coconut chips, vermicelli upma, chilli & coconut chutney]  
*Philippe Gonet, Brut Réserve, Champagne, France NV*

or

**NANDU VARUVAL** [soft shell crab, green chilli, white crab, tomato chutney]  
*Dinamite, Blanc de Blancs, Portugal Boutique Winery, Bairrada, Portugal 2016*

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**LEMONCHICKEN TIKKA** [kaffir lime, lemongrass, lime zest, fried lentil chat]  
*Chardonnay, Tesselaarsdal, Hemel-en-Aarde, South Africa 2020*

or

**SHAHI SALMON TIKKA** [royal cumin, dill leaves, smoked raw papaya & samphire chaat]  
*Bandol, Domaine La Suffrène, Provence, France 2020*

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**HARIYALI BREAM** [green chilli, coriander, smoked tomato kachumber]  
*Malvasija, Kozlovic, Istria, Croatia 2019*

or

**PARTRIDGE PEPPER FRY** [Indian onion, curry leaf, pepper, Malabar parotta]  
*Sankt Laurent, Jungle, Weingut Jurtschitsch, Kamptal, Austria 2017*

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**MALLARD CHUTNEY SEEKH** [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]  
*Riesling Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany 2018*

or

**TANDOORI LAMB CHOP** [Kashmiri, chilli, ginger, crushed onion, kasundi mooli]  
*Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2019*

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**CHEMMEEN MANGA CURRY** [Vannamei prawns, coconut, green mango]  
*Marsanne, Jean-Baptiste Souillard, Ardeche, France 2019*

or

**GONGURA LAMB** [Welsh lamb, pickled sorrel leaves, poppy seeds, Guntur teja chilli]  
*The Spellbinder, Sleight Of Hand, Columbia Valley, USA 2017*

or

**CASHEW & PEPPER CHICKEN** [roasted coconut & cashew, telicherry peppercorns]  
*Fiano di Avellino, Guido Marsella, Campania, Italy 2018*

Served with [Makai Palak, Dal Panchmel, Bread Basket, Basmati Rice]

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**CHOCOLATE CHIKKI** [pistachio chikki, toasted buckwheat, cardamom ice cream]  
*10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal*

or

**FIG & CARDAMOM KHEER** [banana & fig confiture, coconut chikki, fig kulfi]  
*Le Loin de L'oeil, Domaine Plageoles, Gaillac, France 2016*

or

**PEAR & SAFFRON MOUSSE** [saffron poached pear, meringue, fennel jelly]  
*Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2020*

An optional 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.