

Trishna

SAMPLE MENU

TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

6 courses £70.00

Sommelier wine pairing additional £70.00 (see below)

ALOO CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

Fiano di Avellino, Guido Marsella, Campania, Italy 2018

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

Marsanne, Jean-Baptiste Souillard, Ardeche, France 2019

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

Malvasija, Kozlovic, Istria, Croatia 2019

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

Philippe Gonet, Brut Réserve, Champagne, France NV

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

Riesling Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany 2018

or

BHAGARE BAIGAN [aubergine, peanut, sesame, coconut]

Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2020

or

WILD MUSHROOM PILAU [oyster, shiitake, shimeji, truffle oil, pink peppercorn raita]

Sankt Laurent, Jungle, Weingut Jurtschitsch, Kamptal, Austria 2017

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

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, cardamom ice cream]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

BRAMLEY APPLE & PISTACHIO KULFI [apple crumble, tukmaria seeds, seb murabba]

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

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]

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