

Trishna

TASTE OF TRISHNA – DIWALI VEGETARIAN MENU

1st November – 7th November

6 courses £80.00 · Sommelier wine pairing additional £70.00 (see below)

RAJ KACHORI CHAAT [mix lentils & peas, tamarind, sev, mint chutney]

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]

Malvazija, Kozlovic, Istria, Croatia 2020

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

TANDOORI SOYA CHOPS [kaffir lime, lemon zest, fried lentil chaat]

Chardonnay, Tesselaarsdal, Hemel-en-Aarde, South Africa 2020

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, almond, 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, Itata Valley, Chile 2020

or

WILD MUSHROOM PILAU [oyster, shiitaki, 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

ORANGE MALPUA RABRI [pistachio kalakhand, patissa crumb, candied orange]

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

or

FIG & CARDAMOM KHEER [banana & fig confiture, coconut chikki, fig kulfi]

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