

# Trishna

## TASTE OF TRISHNA – FESTIVE VEGETARIAN MENU

8th Nov – 23rd Dec

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

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**ALOO CHAAT** [ratte potatoes, masala chickpea, 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 2019*

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

*Malvazija, Kozlovic, Istria, Croatia 2020*

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**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*

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**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, 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]

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

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

or

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

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

or

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

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