

Please note menu & pricing is subject to change. For direct delivery requests please contact on info@trishnalondon.com **BIRYANI** WILD MUSHROOM & MOREL KAIMA BIRYANI 25 [kaima rice, sliced truffle, cashew nuts, pink peppercorn raita] **STARTERS** PEPPER CHICKEN BIRYANI 30 [basmati rice, saffron, cashew nuts, pink peppercorn raita] ALOO CHAAT 16 SEAFOOD PILAU [ratte potato, masala chickpeas, tamarind, sweet yoghurt] 32 [basmati rice, prawn, scallops, salmon, pink peppercorn raita] COCONUT & CORN TIKKI 15 [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji] VEGETARIAN PARTRIDGE PEPPER FRY 18 **SAAG PANEER** [Indian onion, curry leaf, pepper, Malabar parotta] 22 [garlic, spinach, fenugreek leaves, Indian cottage cheese] HYDERABADI SUBZ KOFTA 22 **TANDOOR** [saffron, almonds, cashew nuts, kewra, paneer] PANEER TIKKA ANARDANA 16 BABY AUBERGINE VATHAGAL 22 [cottage cheese, raw mango, mint, corn & pomegranate chaat] [masala fried aubergine, peanuts, curry leaves] TANDOORI PRAWNS 32 DAL PANCHMEL 13 [tandoori jumbo prawns, shrimp chutney, idiyappam] [masoor-toor-channa-urad-moong lentil, mustard, garlic] DUCK CHUTNEY SEEKH 28 **COASTAL BHINDI** [tomato tokku, Kashmiri chilli, shallot, pineapple chutney] [fennel seeds, fenugreek seeds, coconut] HARIYALI BREAM 23 HEIRLOOM CARROT & FIVE BEAN THORAN 13 [green chilli, coriander, smoked tomato kachumber] [coconut oil, garlic, mustard seeds] **DILL & PEPPER SALMON** 23 CHETTINAD POTATO ROAST 13 [royal cumin, dill raita, smoked raw papaya & samphire chaat] [Parisienne potatoes, peanuts, urad dal, Chettinad spices] ACCOMPANIMENTS **CURRY** PAPADS & CHUTNEY 9 KERALA PRAWN CURRY 30 PINK PEPPERCORN RAITA 5 [Vannamei prawn, baby shallots, kodampuli, drumstick] **LEMON RICE** 10.5 DORSET BROWN CRAB 32 ISLE OF MULL CHEDDAR, 13 [coconut oil, pepper, garlic, curry leaf] BLUE CHEESE, CHILLI KULCHA **CASHEW & PEPPER CHICKEN** 28 **DUCK KEEMA NAAN** 15 [roasted coconut & cashew nuts, Tellicherry peppercorn] **BASMATI RICE** 8 TANDOORI ROTI / PLAIN NAAN 5 GONGURA LAMB CURRY 30 5 MALABAR PAROTTA [Welsh lamb, pickled sorrel leaf, Guntur teja chilli] **BUTTER NAAN** 6.5 GARLIC CORIANDER NAAN 6.5 6.5 ONION & PEPPER KULCHA 6.5 **COCONUT & MANGO KULCHA** INDIAN ONION & GREEN CHILLI

HOUSE PICKLE