

Please note menu & pricing is subject to change.

For direct delivery requests please contact on info@trishnalondon.com	n		
		BIRYANI	
STARTERS		WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, cashew nuts, pink peppercorn raita]	25
ALOO CHAAT [ratte potato, masala chickpeas, tamarind, sweet yoghurt]	16	PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nuts, pink peppercorn raita]	30
COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]	15	SEAFOOD PILAU [basmati rice, prawn, scallops, salmon, pink peppercorn raita]	32
PARTRIDGE PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]	18	VEGETARIAN	
TANDOOR		SAAG PANEER [garlic, spinach, fenugreek leaves, Indian cottage cheese]	22
PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]	16	HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]	22
BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney, saffron flaked almonds]	16	BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]	22
TANDOORI PRAWNS  [tandoori jumbo prawns, shrimp chutney, idiyappam]	32	DAL PANCHMEL [masoor-toor-channa-urad-moong lentil, mustard, garlic]	13
DUCK CHUTNEY SEEKH  [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]	28	COASTAL BHINDI [fennel seeds, fenugreek seeds, coconut]	14
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]	23	HEIRLOOM CARROT & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds]	13
DILL & PEPPER SALMON [royal cumin, dill raita, smoked raw papaya & samphire chaat]	23	CHETTINAD POTATO ROAST [Parisienne potatoes, peanuts, urad dal, Chettinad spices]	13
CURRY		ACCOMPANIMENTS	
KERALA PRAWN CURRY [Vannamei prawn, baby shallots, kodampuli, drumstick]	30	PAPADS & CHUTNEY PINK PEPPERCORN RAITA LEMON RICE	9 5 10.5
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]	32	ISLE OF MULL CHEDDAR, BLUE CHEESE, CHILLI KULCHA	13
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]	28	DUCK KEEMA NAAN BASMATI RICE	15 8
GONGURA LAMB CURRY [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]	30	TANDOORI ROTI / PLAIN NAAN MALABAR PAROTTA	5
		BUTTER NAAN GARLIC CORIANDER NAAN	6.5 6.5
		ONION & PEPPER KULCHA	6.5
		COCONUT & MANGO KULCHA	6.5
		INDIAN ONION & GREEN CHILLI	4

**HOUSE PICKLE**