

Trishna

TASTE OF TRISHNA VEGETARIAN KOLIWADA MENU

5 courses 110

Sommelier wine pairing additional 90 (see below)

VARIETY OF PAPADS & CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

Exton Park, RB23 Rosé, Hampshire, England NV

or

JACKFRUIT PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

Exis, Manolesakis Estate, Drama, Greece 2024

COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023

or

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

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

Branco, Chinado, Lisbon, Portugal 2023

or

KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]

Las Uvas de la Ira, Viticola Mentrudana, Sierra de Gredos, Spain 2022

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]

Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]

Bandol, Domaine La Suffrène, Provence, France 2024

Served with [heirloom carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

PARSI KULFI FALOODA [rose meringue, chikoo kulfi, tutti frutti, basundi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

Please speak to your server regarding any allergy concerns.

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Koliwada Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

We charge £3.50 per guest for unlimited filtered Belu water.

A discretionary 15% service charge will be added to your bill. All prices include VAT.

Trishna

KOLIWADA MENU

5 courses 120

Sommelier wine pairing additional 90 (see below)

VARIETY OF PAPADS & CHUTNEYS

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]

Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

or

RABBIT GREEN PEPPER FRY [Indian onion, curry leaves, pepper, Malabar parotta]

Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023

or

HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022

TANDOORI PRAWN BALCHAO [palm vinegar, shrimp chutney, idiyappam]

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021

BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]

Cabernet Sauvignon, Keermont Estate, Stellenbosch, South Africa 2021

or

PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nuts, pink peppercorn raita]

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]

Vioignier, The Age of Grace, Lismore, Greyton, South Africa 2023

Served with [heirloom carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataifi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

GULAB JAMUN TIRAMISU [marsala wine gel, amaretto biscuit, Mysore kaapi ice cream]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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