

# Trishna

## TASTE OF TRISHNA VEGETARIAN KOLIWADA MENU

5 courses 110

Sommelier wine pairing additional 90 (see below)

### VARIETY OF PAPADS & CHUTNEYS

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**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*

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

*Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022*

or

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

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

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**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*

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

*Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, 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]

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**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 AND CHUTNEYS

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**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 Mentridana, Sierra de Gredos, Spain 2022*

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

*Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022*

or

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

*Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021*

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**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*

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

*Merlot, 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]

*Viognier, The Age of Grace, Lismore, Greyton, South Africa 2022*

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

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**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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