

Trishna

TASTE OF TRISHNA VEGAN KOLIWADA MENU

5 courses £80.00

Sommelier wine pairing additional £70.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sev]

Busi Jacobsohn Rosé, Extra Brut, Sussex England 2019

TAWA SUBZ SALAD [candy beetroot, asparagus, cashew nut, lotus root crisp, pea shoot]

Grauer Burgunder, Jürgen Hofmann, Rheinhessen, Germany 2021

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

Malvasija, Kozlovic, Istria, Croatia 2021

or

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

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021

JACKFRUIT & PEA CHETTINAD [coconut oil, garlic, mustard seeds]

Bandol, Domaine La Suffrène, Provence, France 2021

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, shimeji, truffle oil]

Coste della Sesia, Al Forte, Le Pianelle, Piedmont, Italy 2018

Served with [coastal bhindi, dal panchmel, bread basket, basmati rice]

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

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2021

or

INDIAN MANGOES WITH MANGO & BASIL SORBET

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

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.

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT.

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