



Trishna

TASTE OF TRISHNA KOLIWADA MENU

5 courses £100.00

Sommelier wine pairing additional £80.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

NANDU VARUVAL [masala fried soft shell crab, white crab, tomato chutney]

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

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

Anjou, Ronceray, Château de Plaisance, France 2021

or

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

Blaufränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021

HIRAN KI BOTI [tandoori venison, tadka dahi, bonda, pickled venison]

Syrah, Damascene, Cederberg, South Africa 2021

or

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

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

CHEMMEEN MANGA CURRY [Vannamei prawn, coconut, green mango, Malabar tamarind]

Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021

or

GONGURA LAMB [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]

Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2018

or

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

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

Served with [makai palak, dal panchmel, bread basket, basmati rice]

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, candied orange, jackfruit ice cream]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

ANJEER MAKHANE KI KHEER [caramelised fig, coconut brittle, pistachio kulfi, toasted lotus seeds]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2018

or

PASSION FRUIT GINGER MALAI [kataifi, saffron pearls, chocolate & chilli jelly]

Riesling Aùslese, Fass 10, Peter Lauer, Saar, Germany 2018

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. Please note all game may contain shot.

A discretionary 13.5% 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