



# Trishna

## TASTE OF TRISHNA VEGAN KOLIWADA MENU

5 courses £90.00

Sommelier wine pairing additional £80.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

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

*Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019*

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

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

or

**BADAMI BROCCOLI** [gajar murabba, broccoli & garlic chutney, saffron flaked almonds]

*Branco, Chinado, Lisboa, Portugal 2022*

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

*Exis, Manolesakis Estate, Drama, Greece 2020*

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**BABY AUBERGINE VATHAGAL** [masala fried aubergine, peanut, curry leaves, coconut]

*Bandol, Domaine La Suffrène, Provence, France 2022*

or

**WILD MUSHROOM & MOREL PILAU** [oyster, shiitake, sliced truffle, cashew nut, basmati rice]

*Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2020*

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

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

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

or

**TRIO OF SORBET** [tender coconut & jaggery, raspberry & ginger, mango & tulsi]

*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.

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