



Trishna

TASTE OF TRISHNA VEGAN KOLIWADA MENU

5 courses £85.00

Sommelier wine pairing additional £80.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

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

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

Exis, Manolesakis Estate, Drama, Greece 2020

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]

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