# Trishna

## FOUR-COURSE TASTE OF TRISHNA

4 Course Menu 80
*Add Sommelier's Wine Pairing +60*

VARIETY OF PAPADS & CHUTNEYS

---

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]
*Exton Park, RB23 Rosé, Hampshire, England NV*
or
KOLIWADA SQUID & SHRIMPS [carom seeds, chilli & peanut chutney]
*Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV*
or
PARTRIDGE PEPPER FRY [Tellicherry pepper, curry leaves, parotta]
*Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2023*

---

SESAME PODI BROCCOLI [carrot murabba, fried garlic & broccoli chutney]
*Branco, Chinado, Lisbon, Portugal 2024*
or
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
*Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023*
or
HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]
*Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022*

---

PRAWN KODAMPULI CURRY [Vannamei prawns, Malabar tarmind, baby shallots]
*Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023*
or
GONGURA LAMB [Yorkshire lamb, pickled sorrel leaf, Guntur teja chilli]
*Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023*
or
WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink pepper pachadi]
*Exis, Manolesakis Estate, Drama, Greece 2024*
or
BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]
*Bandol, Domaine La Suffrène, Provence, France 2025*

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

*add **Tandoori Lamb Chop** 23pp [Kashmiri chilli, ginger, crushed onion, kasundi mooli]*

---

NILGIRI HONEY & PEAR MALAI [pear murabba, oats crumble, lime & ginger gel, honey tuile]
*Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2024*
or
GULAB JAMUN TIRAMISU [marsala wine gel, Mysore pak crumble, filter kaapi granita]
*Sauternes, Château de Rayne, Bordeaux, France 2020*

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.
Taste of Trishna Menu last orders: Lunch - 14:15 / 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.