



Trishna

TASTE OF TRISHNA

LUNCH TASTING (12:00 - 14:15)

EARLY EVENING (17:00 - 18:15)

3 courses for 50

4 courses for 55

VARIETY OF PAPADS & CHUTNEYS

KOLIWADA SQUID & SHRIMPS

[carom seeds, chilli & peanut chutney]

or

ALOO CHAAT

[ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

or

NANDU VARUVAL

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

HARIYALI BREAM

[green chilli, coriander, smoked tomato kachumber]

or

PANEER TIKKA ANARDANA

[cottage cheese, raw mango, mint, corn & pomegranate chaat]

or

CHICKEN CHOP GHEE ROAST

[mixed sprouts sundal, green coconut chammanthi]

CHEMMEEN MURINGA THEEYAL

[Vannamei prawns, baby shallots, kodampuli, drumstick]

or

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew nuts, Tellicherry peppercorns]

or

WILD MUSHROOM & MOREL KAIMA BIRYANI

[kaima rice, sliced truffle, pink peppercorn raita]

or

BABY AUBERGINE VATHAGAL

[masala fried aubergine, peanuts, curry leaves]

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

add *Tandoori Lamb Chop 22pp* [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

CHENNAR PAYESH

[saffron rasmalai, berry chutney, kataifi]

or

KHUBANI KI KHEER

[apricot murabba, almond, coconut, pistachio kulfi]

or

SELECTION OF SORBETS [choose any 2]

[tender coconut & jaggery, raspberry & ginger, mango & tulsi]

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.

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.