



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

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

Blaufränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021

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

Roditis, Kyrenia, Tetramythos, Peloponnese, Greece 2022

or

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

Syrah, Damascene, Swartland, South Africa 2021

HALF LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]

Anjou, Ronceray, Château de Plaisance, France 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]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

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

or

ALPHONSO MANGO & PISTACHIO KHEER [smoked mango gel, coconut brittle, pistachio kulfi]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2019

or

STRAWBERRY CHEESECAKE [sweet boondi, berry chutney, 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



Trishna

TASTE OF TRISHNA VEGETARIAN KOLIWADA MENU

5 courses £95.00

Sommelier wine pairing additional £80.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

or

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

Exis, Manolesakis Estate, Drama, Greece 2020

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

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

or

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

Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014

BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney]

Branco, Chinado, Lisboa, Portugal 2022

or

KASHMIRI MOREL [mooli akhrot chutney, mushroom samosa, pickled mushroom]

Blaufränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021

HYDERABADI SUBZ KOFTA [saffron, almond, cashew, kewra, paneer]

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

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, sliced truffle, basmati rice, pink peppercorn raita]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2021

or

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

Bandol, Domaine La Suffrène, Provence, France 2022

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

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

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

or

CUSTARD APPLE & RHUBARB KULFI [falooda, basil seeds, rhubarb confit, patissa crumble]

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

or

TANDOORI PINEAPPLE & COCONUT [coconut bavaois, bebinca, basil lemon curd, coconut sorbet]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2019

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Trishna

TASTE OF TRISHNA VEGAN KOLIWADA MENU

5 courses £90.00

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]

Blaufränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021

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 2021

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 2019

or

INDIAN MANGOES WITH MANGO & BASIL SORBET

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

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